CR 20 Most Promising **IT Services** Companies–2014

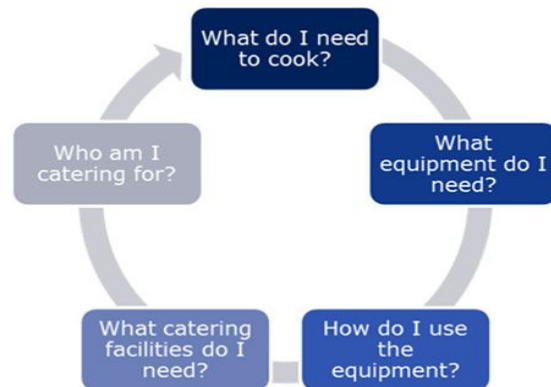**Seventhsense Technologies: Effective, end to end and Customizable ERP solutions for Food & Catering and other Service Industries**

India is one of the fastest-growing IT services markets in the world. It is also the world's largest sourcing destination, accounting for approximately 52 percent of the US$ 124-130 billion market. The country's cost competitiveness in providing IT services continues to be its USP in the global sourcing market. The Indian IT and Information Technology enabled Services (ITeS) sectors go hand-in-hand in every aspect. However, the number of IT Services providers has increased very rapidly and selecting one from them is like looking for a needle in a haystack.

To help you select the most suitable IT Services provider, CIOReview presents to you the '20 Most Promising IT Services providers' in India. A distinguished panel comprising of successful and leading CEOs, CIOs, VCs and IT innovators along with CIOReview's editorial board has decided on the top 20 promising companies.

* Source: CIO Review Dec-14

PURLYNT FOOD ERP SOLUTION

A COMPREHENSIVE SUITE OF SOLUTIONS FOR CATERING INDUSTRY

COMPLEXITY IN THE OPERATIONS

The industry is matured in terms of business processes and is wide spread with a variety of segments identified by the nature of activity. Some of them include restaurants – fine dining, catering – contract/remote site, airline, retail food, food processing etc.

The industry is characterized by **'hub and spoke'** operation wherein there is a Central Kitchen (production) acting as a hub and multiple outlets where the end customer is served. With area of operation widespread there are many touch points, nd multiple process owners and the added difficulty of no single source of information.

Key Characteristics of Catering Industry

- Food price is sensitive and revision needs to be done with utmost care and diligence

- Majority of Catering Industry segments have the Food Price fixed for a period – with 65% of production cost going towards ingredients/raw materials, the margin can get lower or negative due increase in the raw material price.

- Some of the raw materials/Ingredients also known as Items availability is seasonal and majority of them have short expiry date

- Every Item has Six attributes that need to be considered in the food preparation – Family, Sub-family, Origin, Brand, Batch Number, Expiry Date

- Wastage and Spillage Control are a major concern

Purlynt Food ERP is an industry specific end to end ERP solution designed to address the critical business requirements like
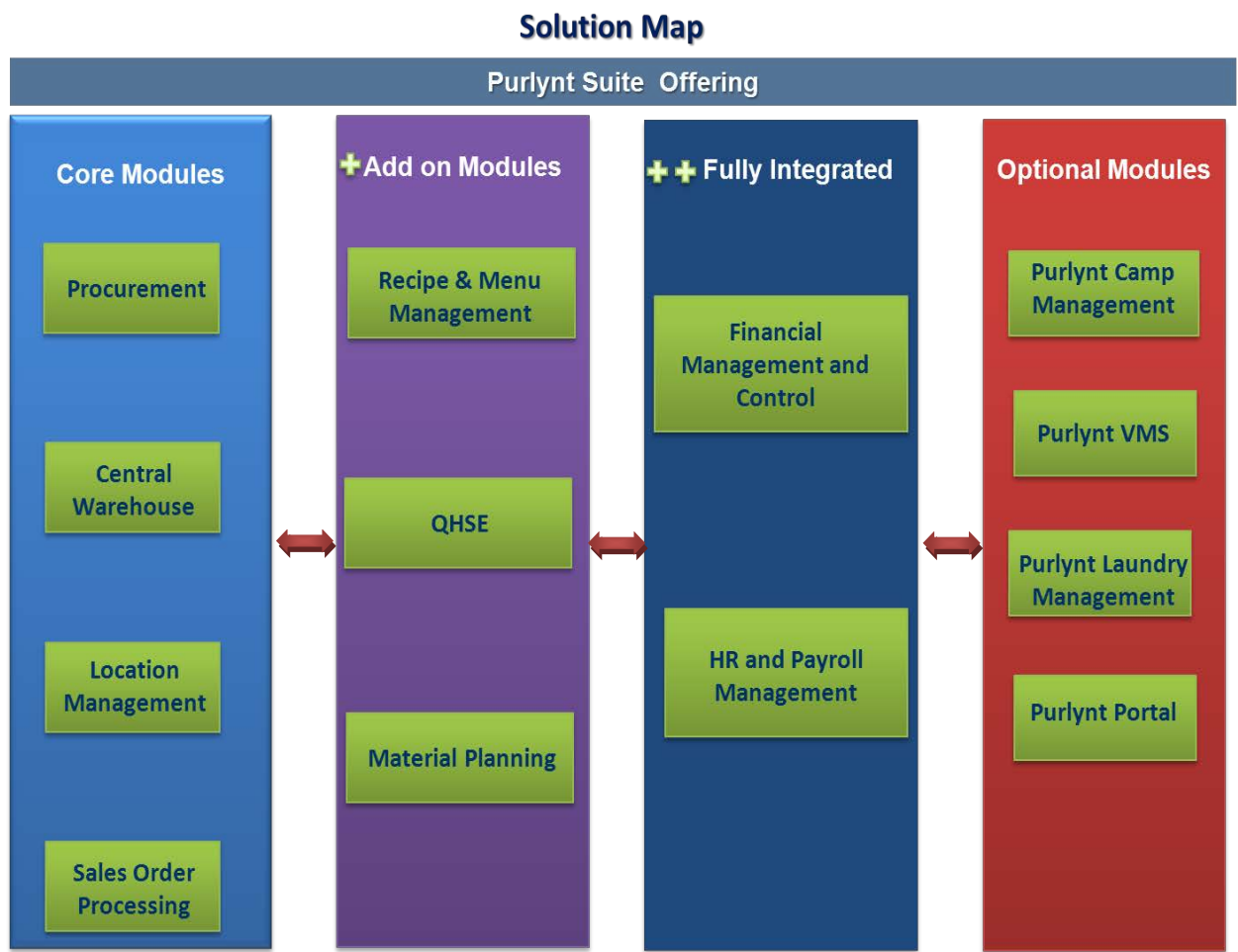
- Item created with industry specific classification

- First expiry first out concept

- Central procurement with multiple locations of operations

- Comprehensive QHSE module

- Industry specific Contract management and Sales Invoicing.

HIGHLIGHTS

- Purlynt Food ERP Solution has been implemented and in use in **2 of top 4 global leading catering companies**

- Purlynt Food ERP Currently handles Meals Count of **1.12 billion** annually.

- Purlynt Food ERP is currently deployed and in use at more than 1200 Locations

- A Combined Total Turnover of USD – **2.4 Billion –** invoiced using Purlynt Food ERP.

- Purlynt Food ERP was evaluated and recommended by KMPG

- Designed on a Modular basis each module can be implemented independently.
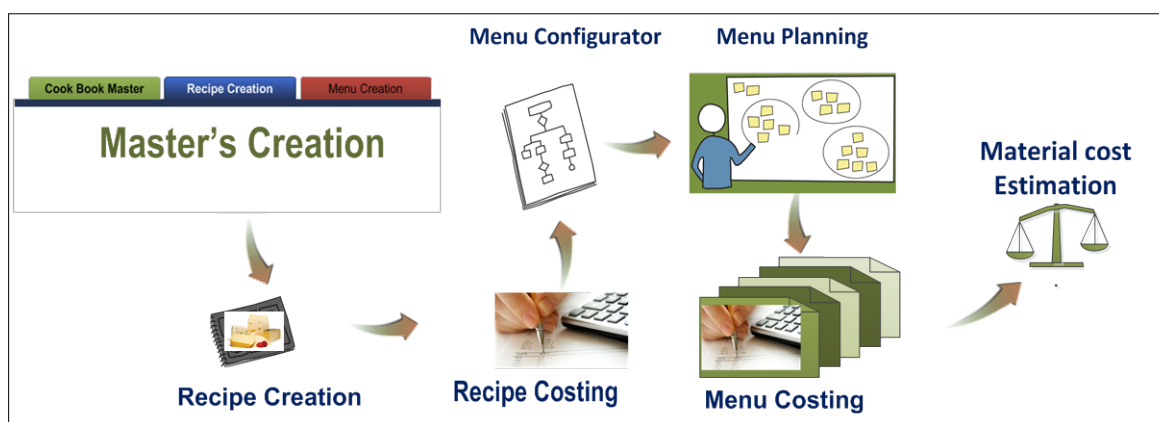
End-to-End solution for your enterprise

Purlynt Food offers the flexibility of working as an Integrated ERP Solution or a combination of modules. The Purlynt Food ERP application has an extensive range of functionality – including personalized information access and tailored reporting – to help you in all areas of your business. With full support to integrate your core business processes such as Recipe Menu Management, Procurement Management, Central Warehouse, Location Management, Sales Module, Material Planning, Financial Management and Control, HR & Payroll Management, Camp Management and Laundry Management.

Solution Map

Purlynt Suite Offering

Core Modules	✚ Add on Modules	✚✚ Fully Integrated	Optional Modules
Procurement	Recipe & Menu Management	Financial Management and Control	Purlynt Camp Management
Central Warehouse	QHSE		Purlynt VMS
Location Management	Material Planning	HR and Payroll Management	Purlynt Laundry Management
Sales Order Processing			Purlynt Portal

Features & Benefits

Recipe &Menu Management

Purlynt Food's Recipe & Menu Management facilitates Recipe creation, grouping as cook books, food program & full cycle menu management. It is integrated with pictures & Methodology of cooking. It provides for: Flexible period configuration like weekly, monthly etc. for menu planning, Flexible issue quantities. Recipe & Menu management module is integrated with costing, estimation, material requirement planning & sales estimations modules.

Features	Benefits
• Recipe Creation and Standardization	• Centralized management of recipes for menu planning
• Portion Control	
• Cookbooks integration	• Price estimation for tenders
• Recipe Costing	• Control costs
• Nutrient Calculation	• Compliance's with HACCP processes for each recipe and Critical Control Points (CCPs) within the recipe instructions
• HACCP (Hazard Analysis Critical Control Point)	
• Sub recipes (nesting of recipes within recipes)	
• Link multiple pictures to recipes and menus	• Standardize recipes for nutrition, portion, and cost control
• Yield percentage & calorie values	
• Menu Creation and Standardization	
• Menu Costing	
• Menu planning	
• Menu Configuration	
• Recipe Duplication	
• Automated Material Requirement Estimation of a Job Site	

Procurement

With Purlynt Food's Procurement module you can have complete control over purchasing, tendering processing, stock levels, inventory tracking, and online collaboration with different job site/suppliers across the world. It is integrated with a fully developed standard costing/ issue price mechanism to the job site/locations. It includes complete purchase performance management in terms of savings and discount concept.
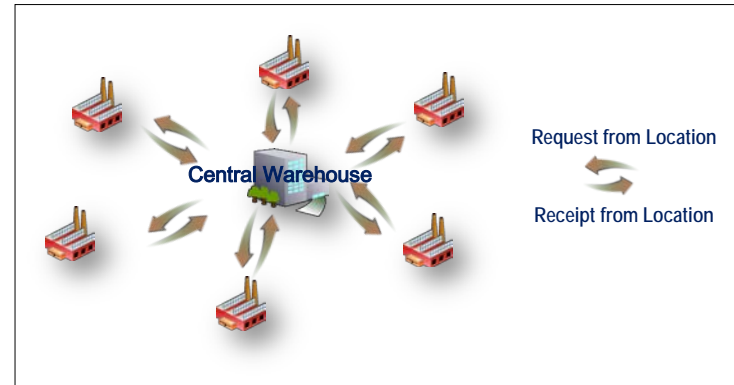

Features

- Item codification Compliance to food industry, with subgroups such as food cleaning, disposable with client specific customization.
- Tendering process: monthly, quarterly & periodic as required
- Tender process module facilitating selection of lowest quoted vendor & configurable conditions such as normalization of credit period
- Monitoring of purchase efficiency by using unique standard costing methodologies
- Automatic Consolidation of food request from kitchens for material requirement planning/Central/decentralize procurement
- Flexible pricing and cost methods, back order management, real time inventory adjustments
- Facilitation of Item wise discount while purchasing the Materials
- Regular purchase orders, Call off, purchase order for stock, ad hoc purchases with complete monitoring of delivery schedules with direct delivery to job site/locations
- Multi-currency
- Facilitative to buy from an alternate supplier and back charge the additional cost to the defaulted supplier
- One click sending of quote request to required supplier or all suppliers.
- Supplier quotes possibilities – online, offline, Mails or Upload possibilities.
- Supplier Evaluation as per QHSE processes before Contract Finalization
- Price selection, renegotiated prices tracking.
- Inbuilt Approval Mechanism for Purchase Orders and Material Receipts
- Seamless integration with Purlynt FICO for AP and Accruals

Benefits

- End-to-end source-to-pay automation
- Optimization and decision supportive
- Online supplier collaboration channel
- Efficiently assess and select suppliers
- Conduct accelerated and optimized strategic sourcing
- Support multiple and complex Tender Process and Contracts
- Advanced approval workflows & permissions
- Alerts, notifications and tracking on main events
- Vendor performance tracking and review
- Measurable Savings and Discount Index

Central Warehouse

Purlynt Food's Central Warehouse management module integrates Tendering, Procurement, inventory processes through a centralized system providing real-time visibility. Control the movement of inventory across multiple warehouses/Locations/Job Site. Fully integrated with material requirement planning, delivery schedule management between Job sites/Multiple warehouses

Central Warehouse

Request from Location

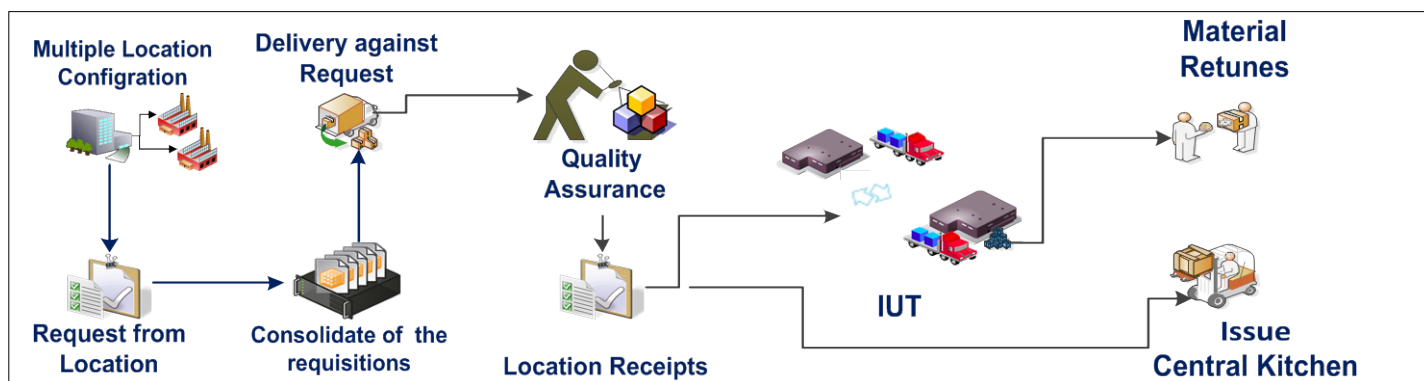Receipt from Location

Features

- Facilitating complexity of multi-location inventory
- Providing real-time indicators of material received and record of item quantity, time and arrival location, storage location and quantity balance Checking inventory availability across all warehouses during delivery
- Complete Tracking/Special Built-in accounting for free samples/promotions
- Global trade/quantity discount
- Multiple issue pricing mechanism – FIFO / LIFO / AVERAGE Pricing
- Quantity Issued based on First in First Expiry
- Batch Number tracking
- Minimum, Maximum and Re order level Stock management
- Seamless integration with Purlynt FICO for CWH Inventory and Consumption

Benefits

- Streamline warehouse operations
- Reduce cycle times
- Increase employee productivity
- Manage and view shipments across multiple warehouses
- Time saved with accurate, real-time inventory visibility and control
- Complete tracking of Short Expiry and required mail alerts

Location Management

Purlynt Food's Location Management module manages Material inflow, inter-center transfers, issues to kitchen & forecasting. It facilitates generation of service records (SRC) for customer billing. It is fully integrated with Recipe/Menu management, QHSE, Central Warehouse & Sales Modules. Location Management Module facilitates Control of food cost, Stock movement register; Flash

Features

- Generating Requisition for Items as required from the sites
- Keeping track of Inter center transfers (Cession-In and Cession-Out)
- Manages Issues/Receiving of Items
- Easy to analyze the cost consumption of a job site/Location
- Calculates total consumption of stock during the period
- Customized and various methods of Man day calculations
- Multiple Sub warehouse managements.
- Supplier returns, inter warehouse transfers.
- Controlling the Request vs. delivered quantities.
- CWH / Direct delivery from suppliers
- Stock Discrepancies
- Verification of Physical Stock with Theoretical Stock
- Tracking of Damaged, Expired / written off Items with details
- Cash Purchase Control
- Target Vs Actual Consumption Analysis
- Estimated Vs Actual Man Day Analysis
- Raw Material Consumption analysis per Man Day
- Seamless integration with Purlynt FICO for Location Inventory and Consumption
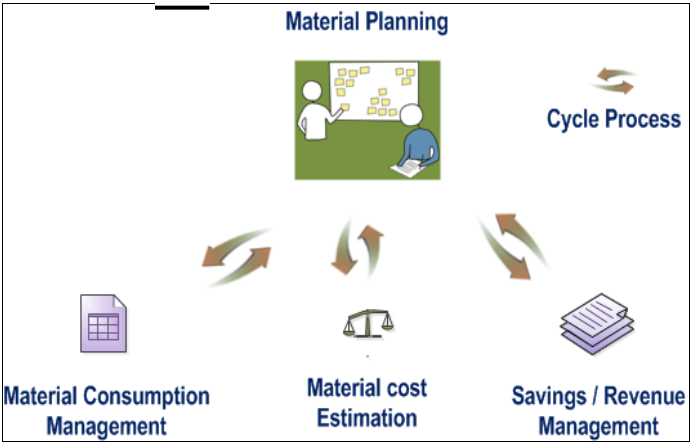
Benefits

- Reduced Delivery / Turn-around Time
- Improve warehouse space, labor and resource utilization
- Accurate and Timely Receipts
- Reduced cash purchases
- Real-time Control of Complex Items
- Issue of items based on expiry (FIFE)
- Statistics of consumption

Material Requirement Planning

Purlynt Food's Material Requirement planning module integrated with Recipe & Menu management manages forecast of material requirement, with flexibility to modify the requirement or consolidate from location's requirement.
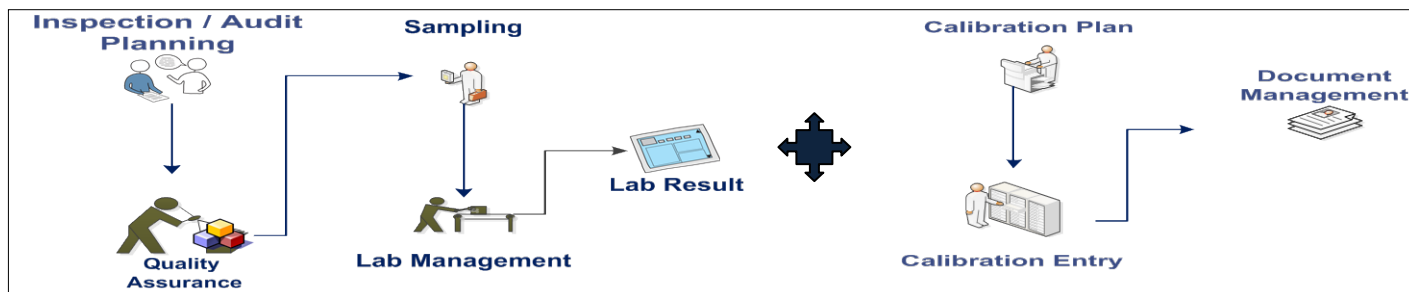
Material Requirement planning module supports multiple iteration possibility to change the planning requirement to achieve the target cost.

Features

- Flexible planning/Forecasting through Recipe & Menu planning or through estimations from kitchens

- In built tolerance limit for wastage of food/factoring the efficiency of chef/yield management

- Consolidation of multiple request from multiple locations

- Planning for regular production, stock of imports or minimum/re-order quantity.

- Precise planning of quantities required of branded items as per customer/contract requirements

- Multiple iteration to revise the planning based on cost considerations

- Comparison possibility of Planned vs. Actual

Benefits

- Accurate & Advance planning – Improving stock visibility.

- Lead time & cycle time management

- Advance planning for seasonal goods & Imports

- Reduction of obsolete/Non – Moving stock

- Improved visibility for suppliers

Quality, Health and Safety Environment

Purlynt Food's QHSE module is designed to help companies in maintaining their quality within the organization and client's place. It supports the management to take long term and short term decisions and helps to adhere to the international safety standards. The Lab management module facilitates the department to test various samples sent to various testers and track them. The Training module helps the company to run a fully functional training department which ensures all staffs are trained in all the necessary areas of their responsibility. The Inspection and Audit facilitates the company in maintaining the required standards
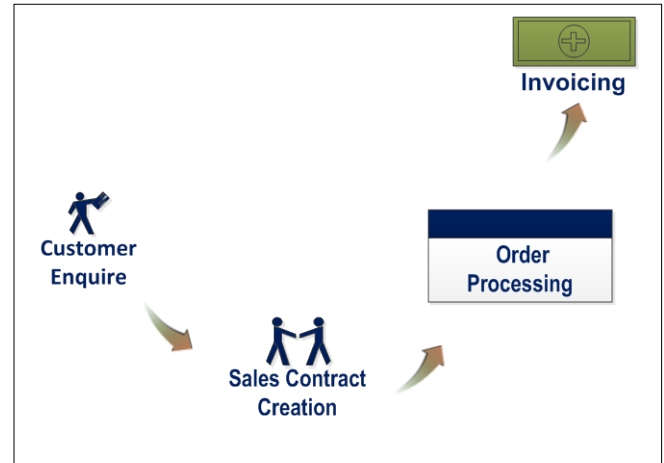

Features

- Standalone sub module of Lab management enables to plan sample collection, record the samples collected and track the results obtained

- Inspection and audit that facilitates the users to record their observations and calculate scores, which helps to track the quality maintained over a period

- Training sub module covering the overall training requirements. Can handle multiple trainings in multiple locations and analyze the training needs in reports.

- To know the customer's feedback using survey and analyze the reports in graphical representations

- Tracking of records of calibration of lab equipment's with required alerts.

- Approval for Customer and Vendor Invoices for the Quality Process follow up

Benefits

- Highly reliable and credible information

- The module provides highly reliable information, reports and analysis which help the management to take long term decisions

- Regulatory compliance

- The module is designed based on various companies' requirements that are adhered to follow strict regulations like OHSAS, ISO and HACCP. So having the module will easily fulfill the company's compliance to international standards.

- Performance improvement

- The module will certainly increase the performance of the employees in the department thereby the quality of the company rise to higher levels.

- Cost management

- Proper resource allocations for the inspections, trainings and surveys will result in cost control of the department

Contract Management & Sales Processing

Purlynt Food's Sales Order Processing module integrates information flow generated from location management and tracks all invoicing based on regular, events/parties, and extra functions. With integrated Purlynt Finance - AR module, it manages customer follow ups including collections. The Sales Order Processing is designed to be paper less through e-invoicing.

Features

- Contract Management which facilitates the complete process from Customer enquiry to creation of the contract.
- Contract Creation with Multiple Currency option
- Dynamic Contract Service Mechanism
- Sub-Contract Management
- Configurable services – Catering, Man Power, House Keeping, outlet sales, special functions etc
- Special event sale & Client back charging
- Complete tracking of Contract status, Expiry & Amendments of Contract
- Tracking of contract extensions
- Apply freight, service and miscellaneous charges.
- Multiple Pricing Mechanism :
  - Range of Man Days Slabs
  - Day/Monthly/Hourly Rates Mechanism
  - Technical Assistance
  - Management Fees
- Consolidation of multiple contracts to one customer invoice
- Alerts in the form of email Triggers for the Required Info like Contract Expiry, etc.
- Customer released budget details can be maintained in the application for the contracts. System helps to do invoicing within the budget and gives trigger while the budget value exceeds for the follow up.
- Invoices can be tracked in a separate report from Service record to Submission of invoice.
- Tracking of Production dispatch from Kitchen to Job site
- Different Report and MIS possibilities towards Sales Analysis
- Seamless Integration with Purlynt FICO for AR and Accrual Entries
- Tax compliance like Service Tax, VAT are available

Benefits

- Reduced Order processing time
- Completely integrated with Financials
- Calculate the profit generated by each customer/service provided.
- System indicates the contract value utilization and balance amount in contract while invoicing to the client against a contract.
- Invoice can be tracked till submission to identify the delay in the process
- System provides report the list of invoices which are not accrued, which are not invoiced, which are not posted AR.
- Improved sales forecasting.
- Multi-Currency Invoicing.
- Multiple services integrated in a single invoice, reduction in paper work and follow up
- e-Invoicing

Payroll Process and HR Transactions

Purlynt Food's HCM module delivers an integrated single, central, "global core" system with localized extensions to accommodate national language, culture, regulations, and legislation. One global application can help multinational HR executives implement a single system that fulfills local operational needs while providing the consistency and strategic insight needed to manage and deploy the entire workforce for maximum competitive advantage the production process.

Purlynt HCM					
E – Recruitment & Personnel Administration	CV - Upload	CV - Filter	CV - Processing	Contract Generation	Employee Master Updating	Employee Remuneration
Employee Personal Action	Probation Updating & Employee Transfer	Salary Revision & Authorization	Promotion Approval Process	Exit Interview Process	Incident Type Transaction	Employee Tenure & Employee Turnover
Payroll Processing & Time Management	Payroll Process	Arrears Process	Slip Generation	Reverse Process	Final Process	Control Summary & Re Conciliation	Earnings & Deductions Consolidate
	Payroll Journal & Journal Generation	Bonus Calculation Other Earnings & Deductions	Accrual Cleaning Set Off	Integration of Timesheet		Timesheet Validation
Employee Statutory Requirement	Reimbursement Transaction & Eligibility	Loan Schedule	Income Tax	Income Tax Declaration Details	Income Tax Computations	Generate Challan	Profession Tax Slab setting & Processing
Employee Performance	Objective Setting & Monitoring	Objective Setting & Career Plan	Training Schedule & Annual Training Calendar		Performance Evaluation & Employee Performance Matrix
Employee Self Service Portal	Vacation Request & Approval Mechanism	Expense Reporting Approval	Travel Details	Leave Balance As on Date	Leave Request & Approval Process
Reporting MIS & ANALYSIS	QUERRY BUILDER		DASHBOARDS	ALL MIS REPORTS	ALL THE TRASCATION/ MASTER REPORTS

Features

- Employee Administration
- Recruitment
- Training
- Operations
- Document Tracking and Alerts
- Time Management and Payroll
- Tax and Regulatory Compliance
- Employee Self Services
- Performance Appraisal
- Tracking of Man Power Cost for a Job Site
- Vacation, Leave, Location Transfer
- Loans and Advances
- MIS and Analysis
- Reporting

Benefits

- Payroll gives you the complete control you need to effectively manage payroll-related activities.

- Unlimited pay, deduction and benefits, records for each employee allow you to accommodate diverse compensation and benefits packages.

- Enhanced Employee history tracking which allows capture of critical employee data.

- Management of Off Cycle payment.

- Efficient data entry processes like mass transaction entry.

- Improve productivity and increase accuracy, and comprehensive reporting capabilities.

- Supports customized and various country tax calculations.

- Customized account parameter configuration.

- Can manage complex challenges in remote administration, access and system security.

- Built in e-Mail system

Financial Management and Control

Purlynt Food's FICO is an integrated tool to manage all the Accounting and Finance operations across the organization. Purlynt FICO is a well-connected and collaborated tool for the Accounting and Finance Management, connecting multiple locations and branches.

Purlynt FICO manages Accounts Payable, Accounts Receivable, Cash, Bank, Payments, Receipts, Journal Entries, Debit Notes, Credit Notes, Bank Reconciliation, General Ledger, Budget, Estimates, Scorecard, Work List, Audit Control, Advance Settlement, Cash Contra, Analysis, and provides exhaustive reporting.

	Purlynt FICO			
AR, AP	VENDOR/ SUPPLIER MANAGEMENT	ON ACCOUNT PAYMENT & RECEIPTS	REPORTING& AGEWISE ANALYSIS	UNLIMITED CUSTOMERDEFINITION TERMS
CASH BANK	MULTIPLE CASH AND BANK BOOKS	CASH PAYMENTS AND PLANNED PAYMENTS	INTEGRATION WITH CHART OF ACCOUNTS	FOREIGN CURRENCY BANK BOOK
GL	AUDIT TRIALS		RECCURING/ DUPLICATION OF VOUCHERS	GL/ TB & PAYROLL JOURNEL TEMPLATES
OTHERS	BANK RECONCILIATION BANK RECONCILIATION / CONTROL ELEMENTS / ACCOUNTING BOOKS / BUDGET/ ESTIMATE / NON FINANCIAL DATA / MULTI LANGUATE			MAILCONFIGURATION work LIST
MIS & ANALYSIS	DRILL DOWN I&II	SCORE CARD	ACCOUNTS GROUP ANALYSIS	AG TRIAL BALANCE
Reporting	QUERRY BUILDER	DASHBOARDS	ALL MIS REPORTS	ALL THE TRASCATION/ MASTER REPORTS

Features

- Organization structure & Accounting
- Location accounting – a country can be divided into regions/location and all the reports can be viewed for the region / locations
- Configurable Business Segments like Remote Site, B&I, Institutions, Hospitals etc.,
- Profit Center & cost center accounting to monitor job site performance including individual services.
- Configurable dimensional analysis up to 8 levels
- Multiple Cash and Bank Books with upload possibility of location cash book
- Bank reconciliation
- Multi-currency complaint with integration possibility to forex portals.
- Automatic Customer / Supplier statements sent by email
- Interactive dashboard reporting
- Fixed Asset Management

Benefits

- Best accounting standards in place.
- Automate your Bank Reconciliation.
- Flexible reporting of financial statements as your business need.
- Effective financial controls through period close processes.
- Consolidate the financial statement across multiple entities.
- Hierarchical account mapping/accounting groups.
- Drill down reports, Comparative reports.
- Manage all your fixed assets.
- Compare budget with actual.
- Automated conversion from foreign currency to local currency

With the implementation of ERP, the expectation of each Organization is to have the following benefits in place:

CONTROLS: Process Streamline, Workflow with seamless integration, Uniform Process on best recognized business process, Standard Validation, etc.

EFFICIENCY: Improved Work-flow efficiency, better planning for reduced inventory cost, ageing analysis on the outstanding for better collection efficiency, procurement efficiency through optimizing order quantity and vendor performance, man-power efficiency through optimum planning, etc.

COMPLIANCE: Statutory, Industry Standards, Contractual, Legal, etc.

REPORTS: Control reports, Operational information and Management Information.

DASHBOARDS: Finance, Operational Commercial & Sales, CXOs, etc.

Purlynt Food ERP built specifically for catering industry caters to the expectation and has been designed in line with the Catering business process.

System is designed in such a way to have the wherewithal to analyze the efficiencies of the independent logical business processes of Catering Industry like Recipe Menu Management, Operations/Production Management, Billing and Realization, etc. and to ensure that inefficiency in one area is not covered/hidden by efficiency in another area.

Some of the industry standards like Standard Costing, Standard Pricing, etc. are part of the processes.

As an output of processing of information, Purlynt has various Operational and MIS reports that would give visibility to Operational Managers and Executive team for tactical planning and quick decision making.

Some of the key features of **Purlynt Food ERP** that give business benefits and efficiency of operations in different logical business process areas are illustrated here:

Purlynt Food ERP Key Business Benefits:

CONTROLS: Procurement has built-in workflow mechanism configured for all major transactions like Reorder Request, Purchase Order, GRN, Inter Unit Transfer, Follow-through Roll-back for reverse action etc. **Inventory** has Finance Freeze, Accounting of Complimentary items, QHSE check while raising GRN, Supplier Evaluation, etc. **RMM** has Ingredient average price computations, Recipe/Menu/Dish approval mechanism, publishing of pattern through work-flow, etc.

SEAMLESS INTEGRATION: Being modular in nature with each logical business process designed as module, the integration among modules eliminates duplication of activities – PO items will be picked up from Reorder and GRN items will be picked up from PO – all these enabled through built-in link. Procurement ingredient items are linked with RMM to create Recipe / Menu/ Dish. Menu based on Contract a service is linked to Recipe that has ingredients details there by creates materials requirement details to create material request by Production. Forecast function of Production enables procurement action. Test results of FPM in QHSE ensure the quality of food before it is being served.
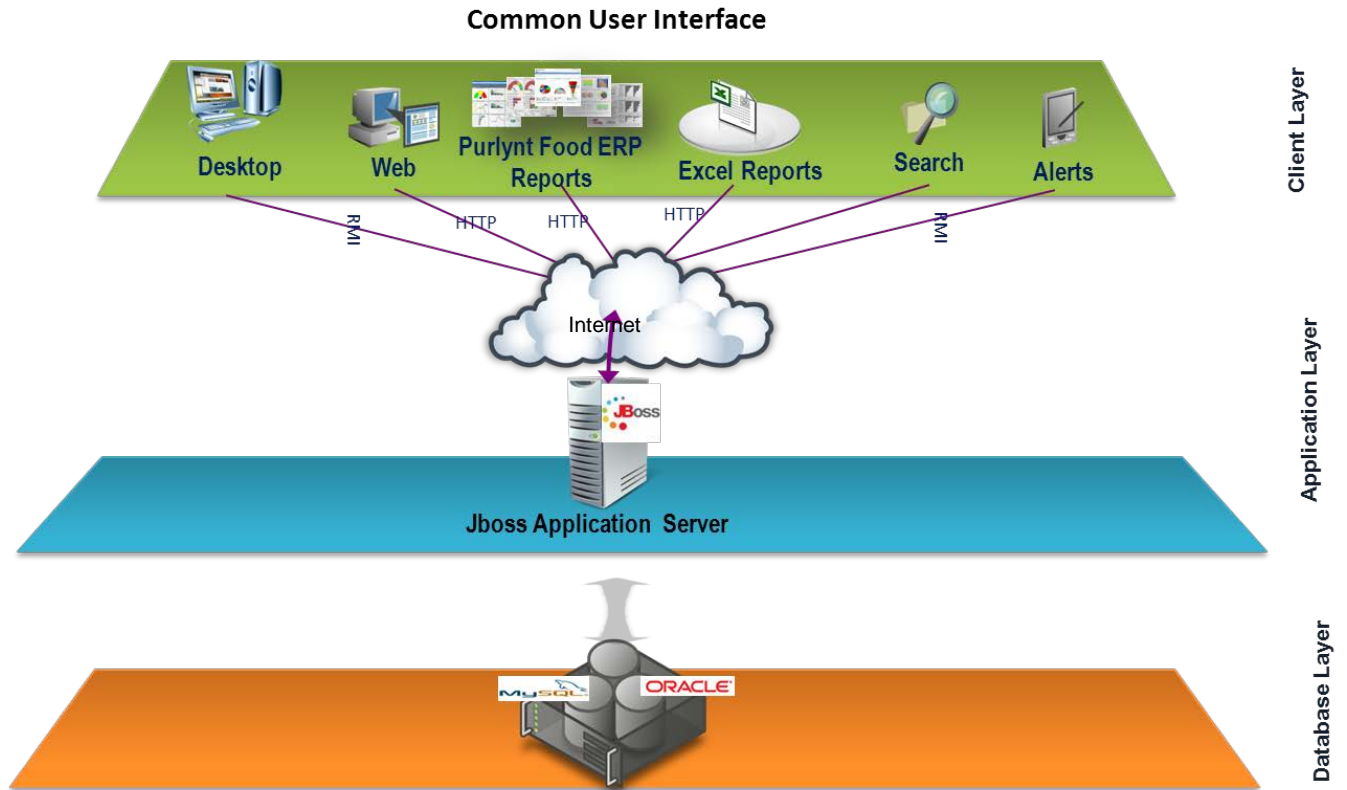
EFFICIENCY: Procurement Efficiency is enabled through consolidation of material requests and an integrated tendering process. **Billing and Realization** efficiency is enabled through integration of contract terms and services delivered resulting in automated billing with ageing analysis for effective realization. **Operational** efficiency is enabled through planning for ingredients through Menu-planning and wastage monitoring and control. **Man-power** efficiency is enabled through man-power cost allocation to the project level.

COMPLIANCE: Supports QHSE – Swap Test, Hand Test, Sampling Test, First Expiry First Out, HACCAP, etc.

REPORTS: Month closing including Stock report, Item movement, CDN (Catering Delivery Note), Expiry stock report, Item Price, Revenue report, consumption report, etc.

DASHBOARDS: Built-in dashboards for Procurement / Inventory, Operations, Sales and Finance.

Technical Architecture:

Common User Interface

Client Layer

Desktop | Web | Purlynt Food ERP Reports | Excel Reports | Search | Alerts

RMI | HTTP | HTTP | HTTP | RMI

Internet

JBoss

Jboss Application Server

Application Layer

MySQL | ORACLE

Database Layer

- Scalable Platform & Architecture
- Platform Independent
- J2EE Architecture with collaborative reusable components
- Support for Open Technologies

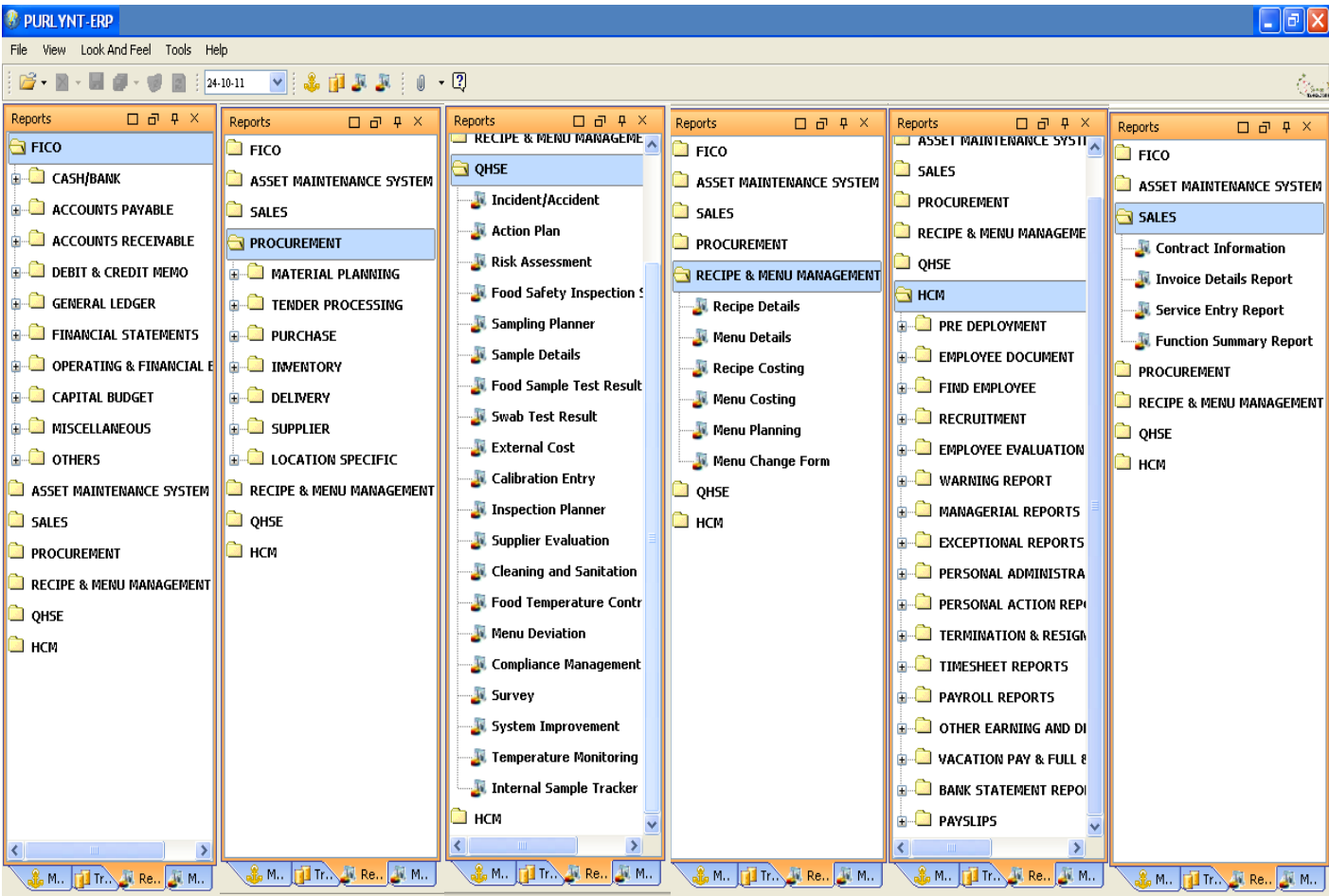Purlynt Food is a comprehensive, state of the art solution:

- Multi Locations; Multi Countries; Multi Currency; Multi Language

- Multi Entities; Multiple Business Divisions

Security

- User/Roles Level
- Screen Level
- Category Level
- Reports Level

Reporting Capabilities

Purlynt Food is inbuilt with 300 + standard reports for addressing the reporting requirement of various stakeholders like CFO, CEO, camp boss, operational managers and functional managers.
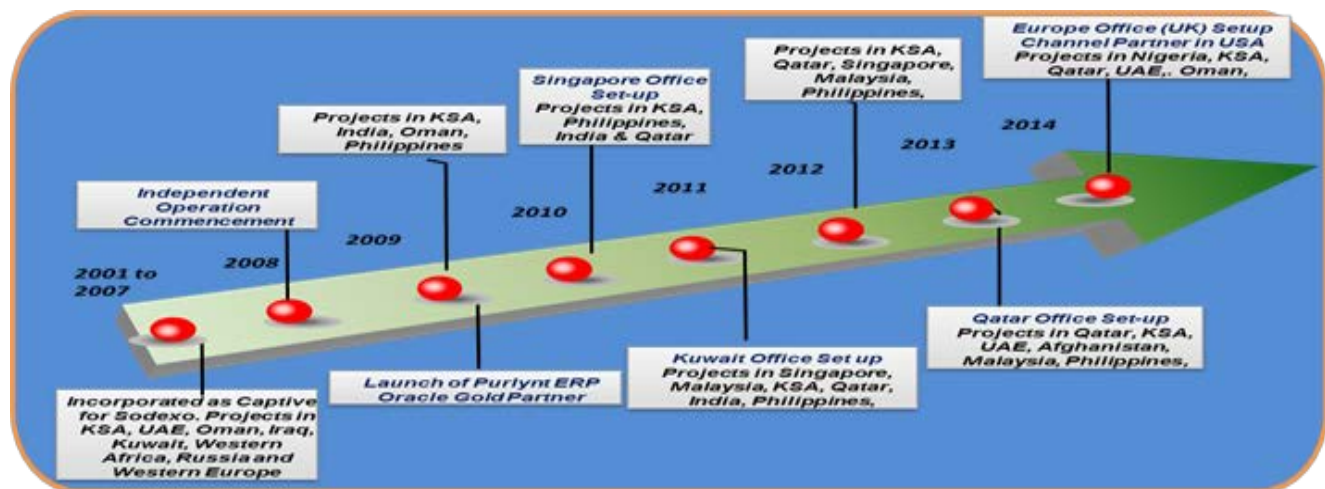
YOUR ONE STOP CATERING & HOSPITALITY SOLUTION

Seventhsense Technologies (7thsense) providing leading edge IT solutions to Fortune 500 Corporations. Our mission is to enhance the competitive position of our clients by equipping them with state-of-the-art IT solutions and continuously providing them with value-added services and support.

Seventhsense Technologies has become a global leader in business software, serving more than 100 customers worldwide with over 5000 business users. These customers include both large enterprises and midsize companies. Along the way, Seventhsense Technologies has accumulated a unique knowledge base of best business practices, including both cross-industry and industry specific practices in Catering Vertical. The Seventhsense Technologies tradition of leadership continues with a new generation of software that gives your company unprecedented speed and flexibility to improve your bottom line by improving planning across your enterprise.

Company Snapshot:

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