



CTB^{AND}CO.



World-class hospitality Platforms.



About us.

CTB AND CO. was founded in Melbourne by a collective of forward-thinking business strategists, chefs and managers.



Management

Multi-tasking never looked so simple. We combine many aspects of hospitality to provide a seamless way to manage, grow and thrive.



Tech + Data

We are designers, developers and innovators. Our systems use insightful tools to break down data and identify opportunities for growth and expansion.



Business

We have a passion for food and beverage. We help businesses operate profitably while delivering management control and transparency.



Goal Kickin'

Our client's success is our success. We provide platforms that propel businesses forward while providing industry knowledge and support.

Our Solutions.

COOKINGTHEBOOKS™

The perfect kitchen manager.

Built by chefs and restaurateurs for modernising the kitchen processes and lowering operating costs. CTB can generate food and ingredient costs, reduce waste, produce restaurant savvy reports, plan recipe cards and build cost-effective menus.

DRINKINGTHEPROFITS™

Raise the bar with beverage cost control.

Drinking the Profits is CTB's sister program but for bars and clubs. DTP can reduce bar operating costs, optimise your drink lists, control inventory and halve the time spent on stocktake.

INVOICERIPPER™

From order to invoice.

Reduce your data entry by sending and receiving orders digitally, easily compare order to invoice to eliminate errors and lower the amount of paper and resources in your business.

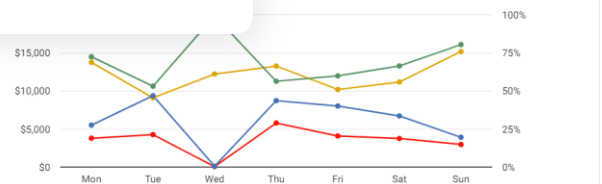
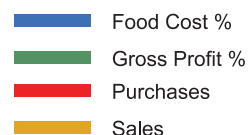






Powerful solutions, all in one place.

Our applications help businesses to streamline their workflow, reduce data-entry, minimise costs and maximise profits.

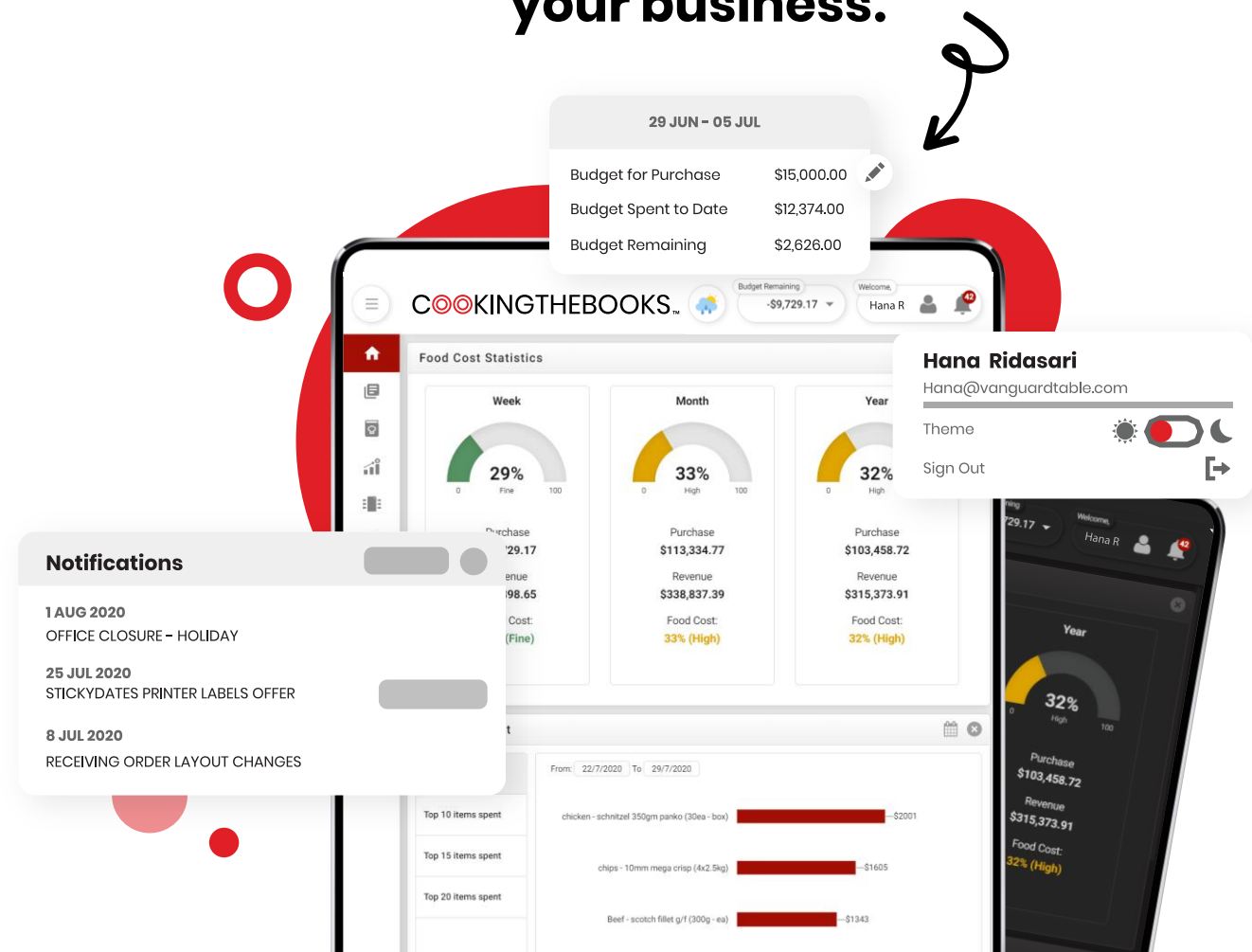
Live Food Costs

CURRENT WEEK







-  Cloud-based for secure and remote access.
-  Modifiable access and authority levels for users.
-  No supplier restrictions; use your own suppliers.
-  Unlimited, digital invoice processing.

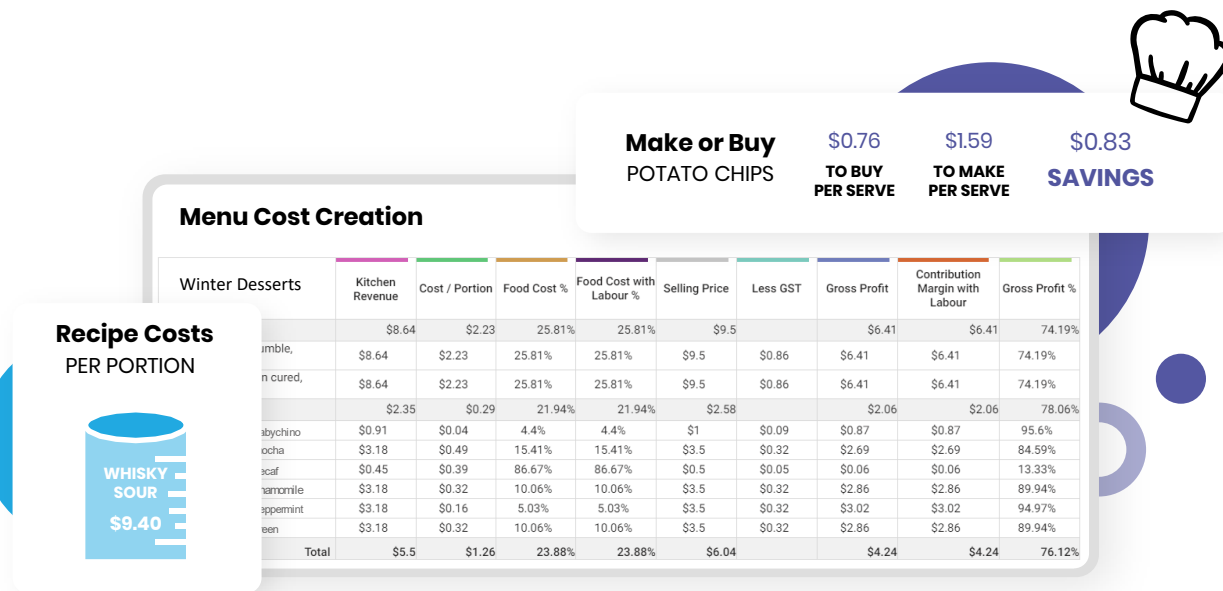
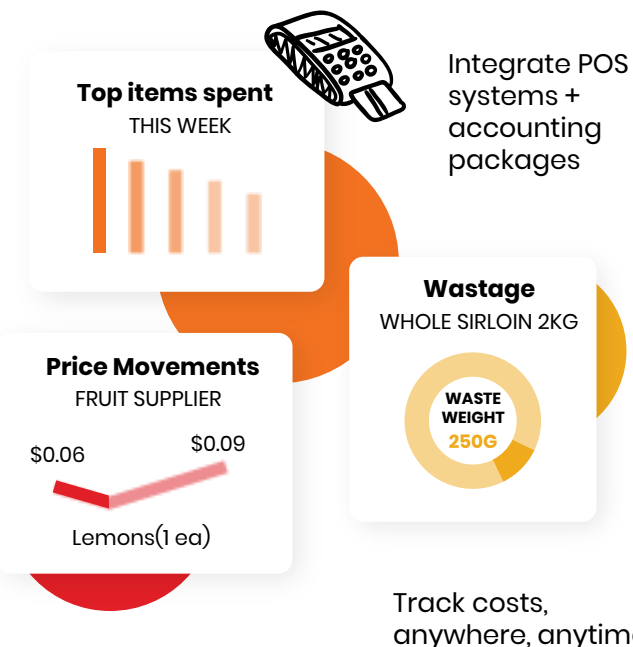
Dashboard insights to your business.



Focus on the important stuff.

We have cooked up a range of tools and resources built specifically for hospitality and business.

-  Digital stock ordering and receiving process.
-  Electronic price update and tendering tools.
-  Inventory management to the smallest component.
-  Complete stocktaking feature with offline capability.



Full kitchen + bar management

Featuring smart management tools for profitable and effective decision making, such as live costed recipes with food standard approved nutritional reporting and menu engineering tools

C@CKINGTHEBOOKSTM HEALTH

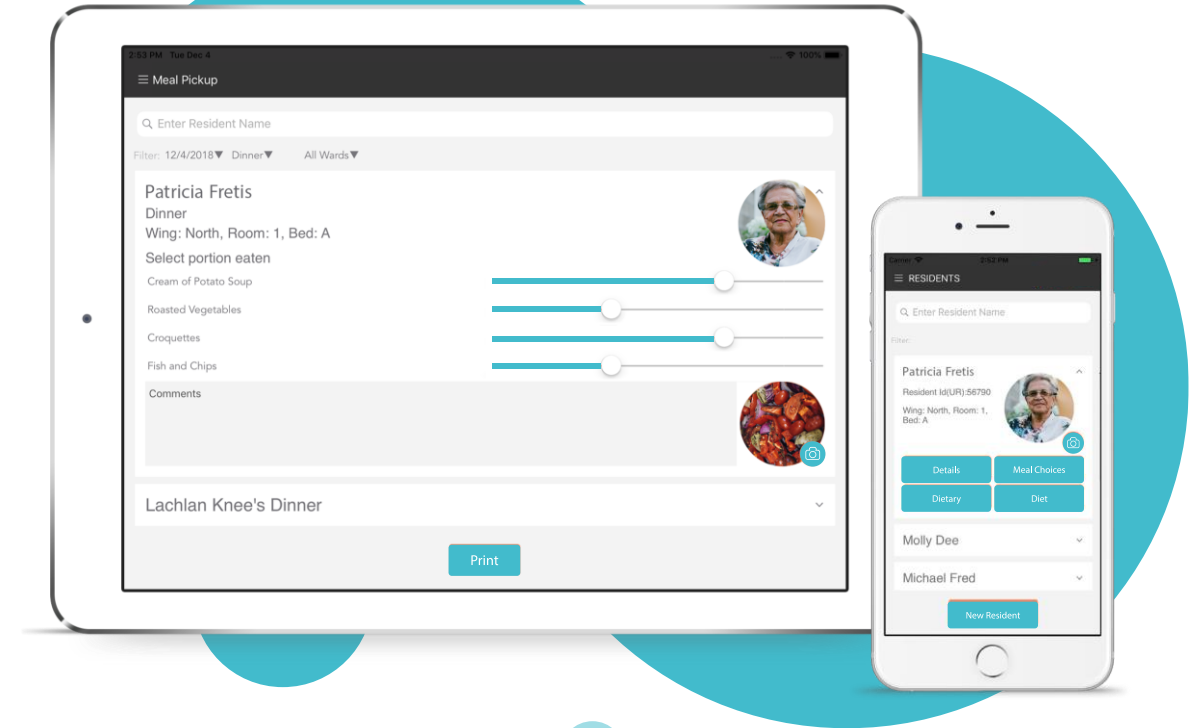
Cooking the Books HEALTH is your complete kitchen management tool that will take the complexity out of managing your resident cycle, à la carte or function menus.

Our system allows you to process and order resident meals via an app, with data loaded directly into Cooking the Books HEALTH.

This complete end-to-end solution will significantly improve your meal ordering procedures and reduce data entry.

Consumer kitchen management.

- Live and daily resident food costing analysis.
- Patient consumption tracking for accurate intake and planning.
- Save time on manually processing client orders by utilising the online resident meal ordering system, sending meal quantities straight into Cooking the Books HEALTH for processing.
- Import resident data into the app including nutritional plans, dietary requirements/allergens and texture modifiers.
- Integrate with leading health / aged care and accounting programs.



STICKYDATES™

Create and print custom label designs straight from your phone to your own mini printer.



Gain more time



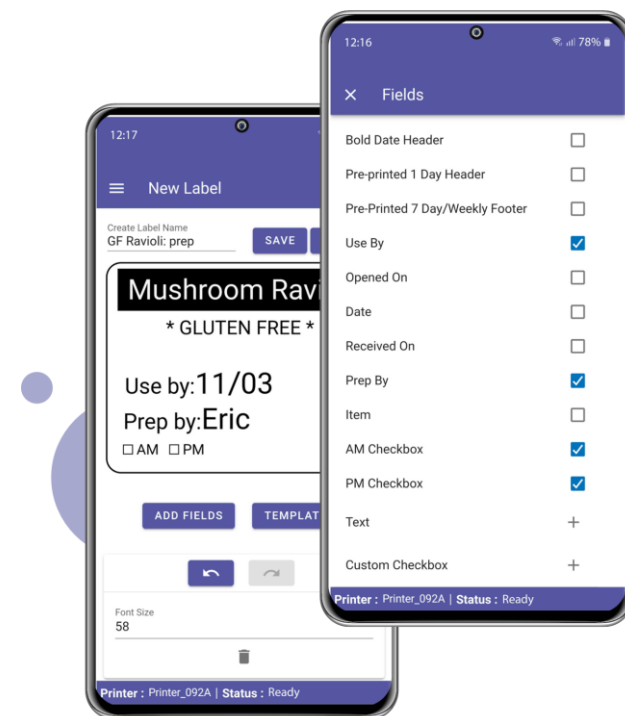
Save your dollars



Use less resources

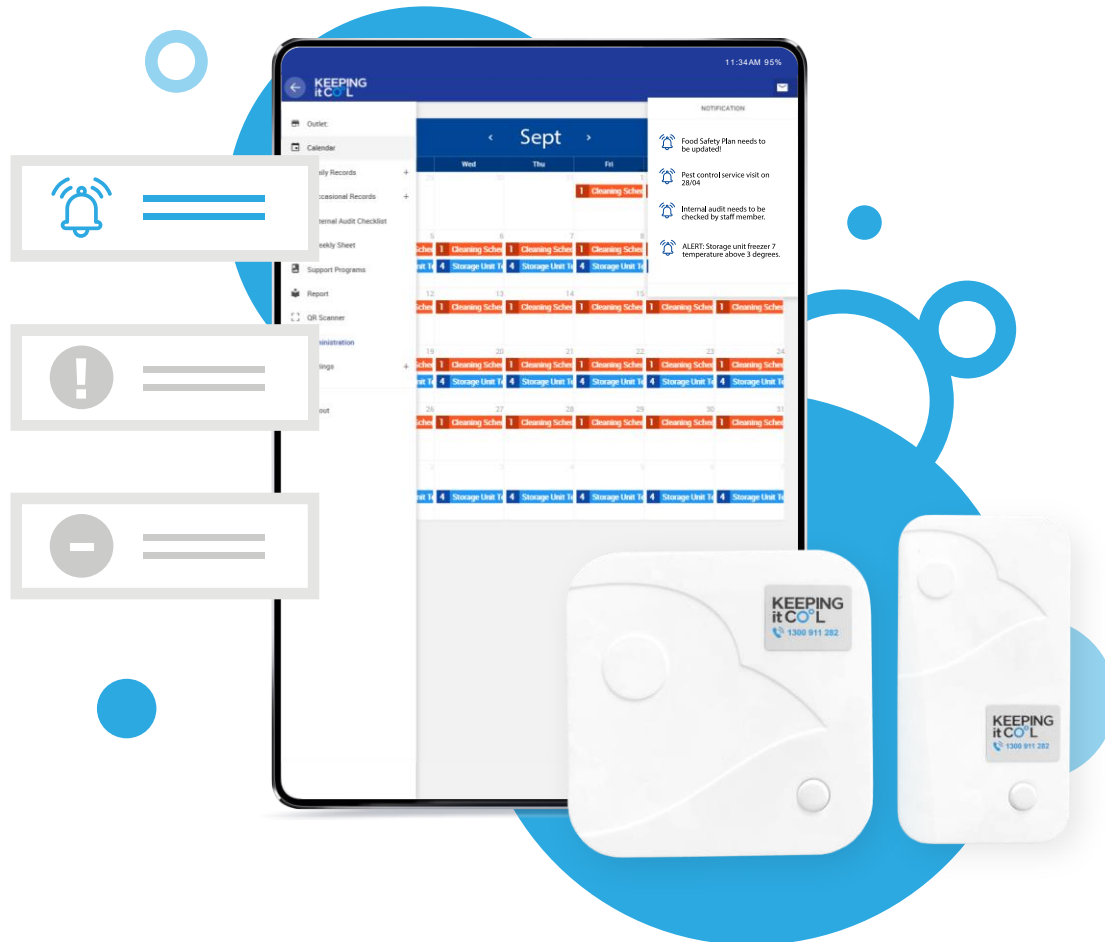
Create it. Print it. Peel it. **Stick it.**

- Food safe labels that require no ink and leave no tape residue.
- Includes unlimited details such as product name, date, checkboxes, day of the week, prep by or use by.
- Utilise hospitality focused templates to print and edit or store your own favourite custom designs.
- Choose from plain white labels or 1 and 7 day coloured labels.



KEEPINGITC^oL™

HACCP recording and monitoring with wireless digital temperature recording sensors for keeping food safe.



Temperature control in the cloud.

- Wireless data sensors record temperatures of your cold storage.
- Notifies and prompts you when records need to be updated.
- Ensures you are keeping food safe and fulfilling your legal requirements.
- Create food safety templates.
- Monitor cleaning schedules, activity logs, food recall, staff illness and more.


Smarter workflow, connected
teams and happy customers.

all with **CTB^{AND}CO.**

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