restaurant manager™
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INVENTORY CONTROL

[Optional module]

Increase Profit Margins by Reducing Your Costs

An effective inventory system contributes to your bottom line. Beyond just tracking inventory depletion, Restaurant Manager™ Inventory Control gives you a detailed understanding of consumption so you can implement procedures that eliminate theft and waste. Accurate tracking of profit margins ensures prices are appropriate and helps you identify which high margin items deserve special promotion with your customers. And up-to-date comparisons between your multiple suppliers allow you to identify the vendor who offers the best quality at the lowest cost.

Restaurant Manager's Inventory Control Module gives you easy access to accurate inventory information, keeping you more informed so you can make better decisions. And like all Restaurant Manager applications, the Inventory Control module is intuitive and easy to use.

It's easy to create recipes that link inventory items to menu items. And, once activated, the system manages stock levels based on those recipes, keeping an accurate count of stock levels at all times. You may also opt to track depletions by customer count or by day. And, of course, manual depletions can be recorded with the touch of a button.

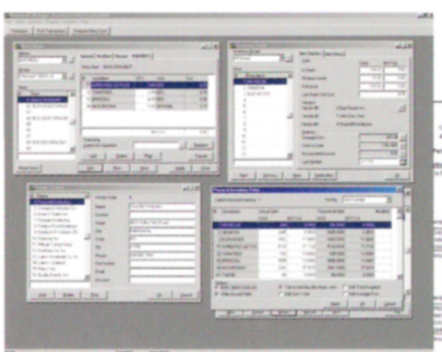
When you define minimum stock levels, the system will automatically generate "shopping lists" to help you replenish the inventory. These lists may be grouped according to vendor, or by inventory category and even provide an estimated budget for replenishing the inventory back to desired levels.

You can import vendor purchase information from standard ASCII files. Receive items by creating a purchase order, where you have access to price history look-ups by product or vendor, giving you the tools you need to quickly create an order.

From variance reports to par level or re-order reports, the Inventory Control module provides all the reports you need to effectively manage your inventory. One of the most useful reports helps you manage your menu for maximum revenue enhancement, identifying menu items with high margins that should be promoted and menu items with low margins where the recipe should be adjusted or the price recalculated.

The system will even recommend the selling price of products based on the recipe cost, allowing you to specify the amount of margin needed on any product.

Since it's fully integrated into Restaurant Manager, Inventory Control is an easy to implement, but very powerful tool. You may first pu chase it to reduce waste and theft, but you'll also find it to be an important management tool that helps guide your pricing, promotions, vendor selection, profit margins and more.



Restaurant Manager's Inventory Control module helps you eliminate excess inventories, reduce theft and waste – and improve cash flow.