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Manage your stock with real time visibility allowing for data backed-decisions.

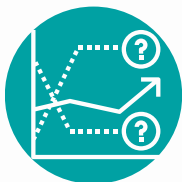
Our Service



Integrate with POS system



Improve efficiency



Forecast and plan

KEY FEATURES

Recipe analysis

Predictive & automated ordering - with alerts of low stock

Cost of sales reporting

Cost of sales engineering

'What if' scenario testing

Supplier management

Benefits of stock management

1 Inventory control & waste reduction

Accurate Tracking: Keeps track of inventory levels, helping avoid over or under-stocking.

Waste Reduction: Reduce food waste by managing expiration dates and using older stock first.

2 Cost savings

Optimised Purchasing: Gain insight into purchasing patterns, allowing for bulk purchasing and better supplier negotiations.

Prevent Over-ordering: Avoid over-ordering, which ties up capital in excess stock.

3 Improved efficiency

Automated Processes: Automates inventory tracking, order generation, and reporting.

Streamlined Operations: Integrates with POS systems to sync sales data with inventory levels, ensuring real-time updates.

4 Enhanced menu planning

Ingredient Availability: Ensures that required ingredients are always in stock, preventing menu shortages.

Cost Calculation: Helps in calculating the cost of each dish, improving pricing strategies.

5 Data-driven decisions

Sales Analysis: Provides data on which items are selling well and which are not, helping in menu optimisation.

Trend Identification: Identify trends and patterns in inventory usage, improving forecasting and planning.

6 Regulatory Compliance

Traceability: Maintains records which is essential for food safety regulations and audits.

Allergen Management: Tracks ingredients for allergen management and compliance with health regulations.