

INVENTORY COUNTS:

Counting your inventory can be a tedious, time-consuming task. Traditional methods involve double work, requiring your staff to go to each storage location several times to count a single ingredient. Traditional inventory counts cause inaccurate counts from double-counting and overlooked items. Inaccurate inventory counts lead to over-ordering which leads to spoilage and waste that drives up your food costs. Altametrics Food Management solution provides your staff with the tools to accurately and efficiently conduct inventory counts.

Easy & Intuitive UI

Altametrics Food Management solution is the easiest way to control your food costs. We provide training for all of your users to ensure that your organization learns how to effectively use all of the tools available.

The Mobile App:

Our Mobile App gives your staff the tools to reduce human error by eliminating data entry and duplication that are caused by traditional pen and paper methods.

Using our Mobile App cuts unnecessary steps out of inventory counts, saving you time and money with quicker and more accurate counts. The mobile tools are interconnected providing managers with real-time updates. They will be able to monitor variance and take necessary action when required. Even when a device is offline, users can still perform their tasks and know that their work will be synced once back online.

The Mobile App lets your managers place and receive orders in the palm of their hands. When placing an order in the mobile app, your manager will have access to the information they need to order the precise quantities. The solution generates suggested order quantities from forecasted demand to take the guesswork out of the equation. With the order guides readily available in the Mobile App, management will improve on their ordering practices and reduce the time spent on these tasks.

When your staff receives orders in the Altametrics Food Management solution, they can verify the quantities received by matching it with the original purchase order. This way, you can ensure that you are not being charged for items that you did not receive. Ordering and receiving inventory from your suppliers has never been so easy.

Shelf-to-Sheet Inventory Counts

The shelf-to-sheet design speeds up the process and cuts out unnecessary steps. When conducting an inventory count, the user can count an entire storage location prior to moving on to the next. A product that is counted in a fridge at the front-of-house is added to the count of

that product in the walk-in fridge at the back-of-house. Additionally, the storage locations and items within each storage location are mirrored to reflect the layout of your store.

The Altametrics Food Management solution is the quickest and most accurate method of counting your inventory. Cutting the time it takes to complete any task at your business will allow your staff to focus on customer satisfaction and reduce your labor costs.

Normalized Units of Measure

The Altametrics Food Management solution lets you configure the units of measure, normalizing products across vendors, recipes, and locations to avoid confusion and ensure accurate inventory counts.

The Insight you Need to Conquer Your Food Costs:

Profitability Insight / Menu Costing / Menu Engineering:

The Altametrics Food Management solution gives you the tools to analyze your business. Dive deeper into your sales data, and engineer your menu to increase profitability. With the reports in our solution, you can identify which menu items are your stars, plowhorses, puzzles, and dogs. Making intelligent decisions about your menu is easy with the information and tools made available to you. You can determine the ideal price point for every menu item by the profitability, popularity, and cost. By correctly engineering your menu, you can maximize the profit per guest. Our solution also helps to calculate the nutrition of your menu items based on the ingredients used in the recipe.

Item Usage and Nutritional Analysis

The Altametrics Food Management helps you analyze how well you are utilizing the purchased items with easy to read reports. Staying on top of how you are using your items, helps you identify what items have high variance and where waste events may be occurring the most. Analyzing the usage statistics of your ingredients/items ensures that your staff is using the correct portions when preparing the food. Strict portion control when preparing your menu items, will help reduce variance and ensure a consistent experience for your customers. Additionally, our solution lets you determine the nutrition facts of your menu items so you can make the information available to your customers. Knowing the nutritional information, you can quickly create new recipes and add them to the menus.

Theft Prevention:

Whether employee theft is an accident or just a plain malicious act, it impacts your business and is a preventable factor that is driving up your food costs. With our reporting capabilities, you can easily determine discrepancies with your inventory levels and identify theft within your organizations. You can track unusual activity to snuff out unapproved comps and voids that your employees may be giving out. Our tools give you the insight to prevent theft.

Controlling Your Variance:

With real-time information and alerts, managers can control variance. Measuring variance is essential for any restaurant to manage food costs. Having insight into your actual and theoretical inventory levels let you appropriately take action on high variance, caused by waste events, spoilage, and theft. Because food costs are such a significant percent of every dollar you have in sales, having the tools to actively manage problem areas can be the key to success.

Identify and Reduce Waste:

Being vigilant and using actual usage numbers, we help identify waste events and problem areas. Waste can be preventable and can increase your profit margins without diminishing the customer experience. Tracking waste in our Food Management solution is a simple and effective way to control your bottom-line. You can control costs like never before with automated reports that let you drill down into waste events by stations, employees, shifts, and the multitude of waste reasons.

POS Integrations:

An integration to your Point-of-Sale system is an absolute must in today's environment. Having your sales and menu mix data, you have the information you need to properly manage your inventory and cut food costs. Without an integrated solution, someone will need to constantly be doing data entry across all of your software. The Altametrics Food Management solution seamlessly integrates with any Point-of-Sale solution you use. With AnyConnector, we put the power of the integration in your hands and let you control when, how often, and what information is shared across the software you use.

Ordering Made Easy:

Suggested Ordering:

The Altametrics Food Management solution makes inventory forecasting easy by utilizing your ingredient usage, sales data, inventory levels, prep times, and vendor delivery schedule. It determines how much of each ingredient should be ordered and guides your managers on how to maintain optimal inventory levels.

Maintaining the appropriate inventory levels helps your business avoid waste from spoilage and over-ordering and still meeting the consumer demands. Our suggested ordering feature is proven to help cut food costs and takes the guesswork out of the ordering process. Additionally, you will have insight into what needs to be prepped and pulled from your inventory to run your daily operations.

Demand Based Forecasting:

The Food Management solution allows you to stock items whether they are stocked based on demand, set PAR levels, or any other method you choose to track your inventory. Our solution creates automatic orders based on these metrics to speed up the process of keeping your inventory levels at the optimal level.

Order Guides:

Managers can use the standard order guides to speed up the ordering process. Managers will have more time to focus on customer satisfaction and maintaining operational standards. With the set order guides, managers can quickly pull up the standard order, make minor adjustments from suggested ordering, and submit the order to the vendor.

Vendor/Accounting Integration and Purchase Order Management:

Altametrics Food Management solution integrates with your vendors and accounting software to automate the ordering process. Not only will you have up-to-date pricing when placing orders, you will be able to reconcile purchase orders, invoices, and received quantities. Communication with vendors, requesting and applying credits, and reconciling the received quantities with your vendors is no longer a headache. All of the software solutions you use will be integrated with the Food Management solution, making data entry and record matching a thing of the past.

Track Pricing Trends:

The Altametrics Food Management solution helps you keep track of your item prices and any trends in the price. Monitoring the competing prices from multiple vendors can help you make informed decisions to get the best price on the items you need. With menu engineering and smart purchasing, we give you the tools you need to cut your food costs.

Integrations - ERP, POS, Accounting, Vendor

[Show integrations](#)

Restaurant365 customers enjoy a 2.5x better food inventory turn than the average restaurant owner. Sounds nice, right?

- Turn in your spreadsheet for real restaurant inventory software that tracks your stock counts, product transfers, and waste log.
- Count your inventory on the go with the Restaurant365 mobile app. Time to throw away the pencil and paper
- Need reports? You've got them. Use our out-of-the-box inventory reports or create your own versions.
- Interactive, real-time (theoretical versus actual reporting)? Suggestive ordering tool info [here](#)

eRestaurant's inventory count sheets are laid out in 'shelf to sheet' format to speed the process and ensure nothing is missed. Use Mobile Inventory to take inventory on your tablet and cut the time it takes in half to get accurate inventory results.

Shelf-to-sheet inventory tracking requires you to examine your spreadsheet, and then run to the storage area where that item is kept and mark it off.

Shelf-to-sheet means that your inventory tracking is set up *just* as your back of house is set up - by refrigerator, walk-in, kitchen, you name it. Your inventory software is customizable to your specific setup.

Turn in your spreadsheet for real restaurant inventory software that tracks your stock counts, product transfers, and waste log.

Eliminate confusion and ensure accurate stock counting by configuring units of measure to normalize products across vendors, operation locations, and recipes.

Mobile App - updated real-time, audit trail

Utilize [integrated mobile solutions](#) for easier inventory counting, vendor invoice reconciliation and improve accuracy.

Data Central incorporates easy to use mobile inventory tools that save time in conducting restaurant inventory control and counting exercises. The mobile tools also increase accuracy by eliminating the need to replicate count results to an inventory counts form. The mobile tools leverage sync technology, ensuring operation even if a wireless connection is not available.

Menu costing - profitability

Recipe & Menu Costing - Keep Your Menu Creative and Profitable

Maintain consistency between menu concepts and pricing with centralized management controls.

Fast, flexible, and efficient recipe creation.

Accurately cost out your plates, menus, and events using current, low, high, and average ingredient pricing.

Knowing what each of your menu items costs to prepare is one of the most basic yet overlooked aspects of running a profitable restaurant. Costing out your menu can be an arduous task, but you must know your menu cost before you can make intelligent decisions on cost-cutting, price increases or other changes to your menu.

The first step in attaining predictable profitability is to cost out your entire food menu, including all recipes and prep items. The menu costing system is the cornerstone for many other systems such as ideal cost and menu engineering.

Benefits of the Menu Costing System:

- Easy system for keeping menu and recipe costs up to date
- Simple updating of ingredient prices automatically updates each batch recipe and menu item cost
- Allows you to experiment with various cost percentage targets by entering different selling prices
- Holds up to 500 ingredients, 150 batch recipes and unlimited menu items
- Use as the basis for conducting ideal cost and menu engineering analysis

Menu engineering - Recipe Management - Nutritional Analysis

Menu engineering is the study of the profitability and popularity of menu items and how these two factors influence the placement of these items on a menu. The goal is simple: to increase profitability per guest.

Access precise sales data that highlights your menu "stars" and "dogs."

Determine ideal price points with the "What If" Food Cost Calculator.

Automatically integrate sales data with a seamless POS system interface.

Assess your menu's contribution to the bottom line with comprehensive sales analysis and pre-configured reports.

Know your Stars and Dogs, as well as your "Plowhorses" and "Questions". You get the information you need to help you design a better performing menu."

Engineer more profitable menus by analyzing demand, costs, and margins on individual menu items. Our Food Management module allows you to define the cost of recipes to

the ingredient level so that you can ensure margin and quality. We centralize recipes, methods, and portions to ensure consistency across all locations. Having all the ingredients allows for the reporting on nutritional and allergen data for FDA compliance and customer safety. Manage margins, reduce waste, and ensure quality with Data Central.

#6. Nutritional Analysis - Simplify the Process of Nutritional Information Calculation

Ensure your customers' safety with automatically generated nutrition descriptors and Allergen Alerts.

Save time with pre-loaded nutritional information for commonly used ingredients.

Enhance your product packaging with pre-formatted Nutrition Facts labels based on USDA nutritional information.

The inventory module allows you to create menu item recipes using individual ingredient and inventory items. These recipes are combined into cards that contain portion, prep, and nutritional information for each item on the menu. As menu items are prepped and sold, inventory levels are automatically adjusted based on the attributed ingredients.

- security cameras in your restaurant
- Whether by accident, dissatisfaction, desperation, or just plain malicious behavior, employee theft is a real concern.
- Comps and voids

Control Variance

Measuring and responding to food cost variance is absolutely essential for restaurants of any size. If you don't know how much you're spending on ingredients, you can't:

- Gauge the health of your procurement efforts.
- Accurately calculate your food cost percentage to price menu items.
- Create accurate budgets and sales forecasts.

Likewise, because food costs are 25 to 35 percent of every dollar of food sales, being attuned to price variance can mean the difference between being in the black, the red, or closing the doors completely.

<https://pos.toasttab.com/blog/food-cost-variance>

Actualize the Actuals

Be vigilant about using real numbers from the time frame you chose, even if it takes a little longer to dig up those invoices.

Use that information to find the Actual Price and Actual Quantity of the market-basket items you've decided to track. And don't take the easy way out by relying on GL accounts unless they happen to be so granular that they accurately reflect a single ingredient.

Waste Tracking - Stop wasting your profits and also account for donated food.

Take cost control to a new level with automated reporting on food waste by station, loss reasons, disposition, employees, or shifts. Increase your profit margins without diminishing your customers' experience. Quantify what you're wasting and improve your bottom line.

Alerts and Reminders - Stay on top of price increases, failed sales imports, and length of time since your last order(s).

Create your own schedule of alerts so you're reminded of inventory due dates, **expired shelf life, open requisitions**, and orders that need to be placed.

Theoretical vs. actual - cost variance

Integrating sales information with inventory data allows you to compare actual food costs to ideal benchmarks. Information is tracked on a menu item and ingredient level, providing you with the ability to identify the smallest variance. Data Central includes alerts and dashboards that help managers to identify and correct portioning issues, waste, spoilage, and theft.

<https://pos.toasttab.com/blog/food-cost-variance>

Item usage analysis

Menu Intelligence Made Easy

Just as you do your best work in the hospitality industry, we shine when it comes to helping our customers make sense of huge chunks of data. Know which items are driving your sales, which ones are diving your bottom line, which ones to push, and which to '86. Specifically, we help you understand how each menu item is performing at-a-glance.

Our system categorizes performance as such:

“One-Hit Wonders”: People who buy a lot but never return.

“Greatest Hits”: Popular and keeps 'em coming back for more!

“Underperformers”: You'll want to get rid of these.

“Hidden Gems”: Make sure your servers know to promote these!

What's Our Best Menu Category?

Although the answer is usually entrees when it comes to gross margin contribution, you may find that upselling appetizers or drinks can be similarly lucrative for your restaurant—or even better!

In general, food accounts for 66 percent of most restaurants' menu sales. In the beverage department, which contributes to 34 percent of sales, alcoholic beverages (such as mixed drinks) account for almost half of all alcoholic sales.

Before you design another menu, check out our in-depth infographic, "The Science of Restaurant Menus". In the infographic, we dig into pricing, whitespace, juicy descriptions, and menu mistakes.

Another quick tip? If you're looking to find areas to significantly increase bottom-line revenue, look at the pricing on your cocktail list first.

ORDERING:

Purchasing & Ordering - Flexible and Customizable

Generate orders automatically with user-defined par levels, shopping lists, and templates.

Instantly convert orders into invoices.

Compare multiple bids and real-time pricing data.

Seamless interfacing with your vendors' ordering systems.

Data Central makes inventory forecasting easy by using historical consumption, sales forecasts, vendor delivery schedules, thaw and prep times, and ingredient level inventory tracking. It automatically determines inventory needs, suggest adjustments, and integrates with vendors to fulfill orders. Maintaining optimal inventory levels ensures proper turn and ensures maximized profitability.

We leverage inventory data and integrate with your top suppliers to automate the inventory process. This automation ensures correct order amounts, enables item consistency, and imports invoice data to simplify order reconciliation. Data Central streamlines supplier and order management to provide managers with more time to spend with the customers.