

Inventory Management

Reduce food costs, make ordering easier and optimize menus/recipes

1. Create

Utilize recipe management to monitor costs and successfully performing items. Add batch recipes and get a handle on production.

2. Calculate

Quickly get a complete understanding of food costs and inventory usage. Know to the item what is profitable, or not!

3. Catalogue

Organize your vendors, recipes and inventory operations into one place using our dashboard.

Did you know?

A restaurant can use food inventory variances to understand its performance. By analyzing each inventory item, the restaurant can know the exact area of opportunity for cost savings.

Interested?

Now is the time to go live with us! WhenToManage has a special offer for new customers; call us at **(888) 316-8861** to learn more or schedule a demo.

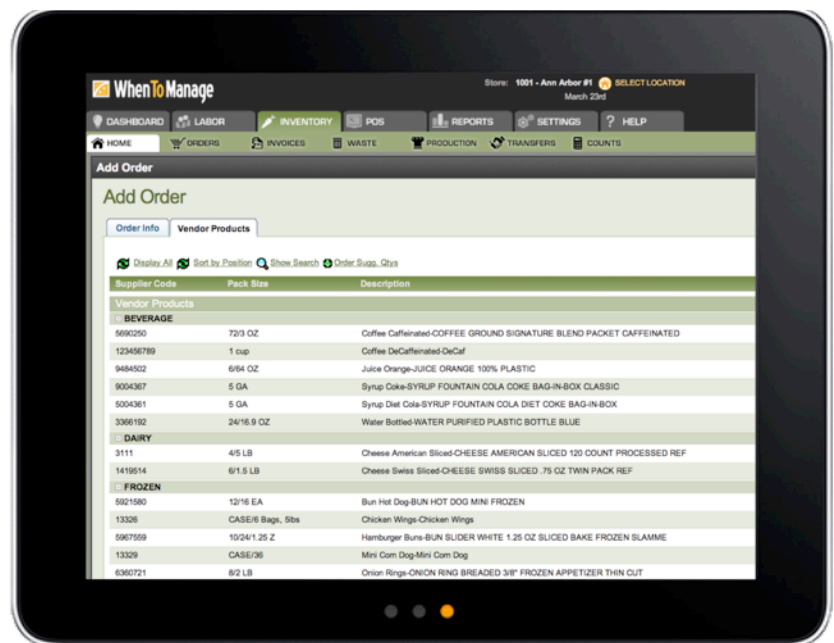


Inventory Management | Controlling Food Costs

Managing inventory in your restaurant should be easy, accurate and most of all fast. You need to know how your products are being used, what you have on hand, what's being delivered, and what you need to order.

Your time is more valuable managing your restaurant, controlling the flow of customers, and watching food quality. The WhenToManage Inventory system can make inventory counting, costing, and control a breeze while saving you time and money.

We know accuracy is of the utmost importance in managing food cost and expenses so the challenge is to make dealing with the details as simple as possible.



4 Reasons to choose a solution:

- Low monthly cost
- Quick ROI by reducing waste
- Increases value per menu item
- Easily manage vendor relationships

For more information or to schedule a demo, visit whentomanage.com.



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