Intelligence

BUSINESS ANALYTICS DASHBOARD

Bringing Business Intelligence from Back Office to the Front Lines

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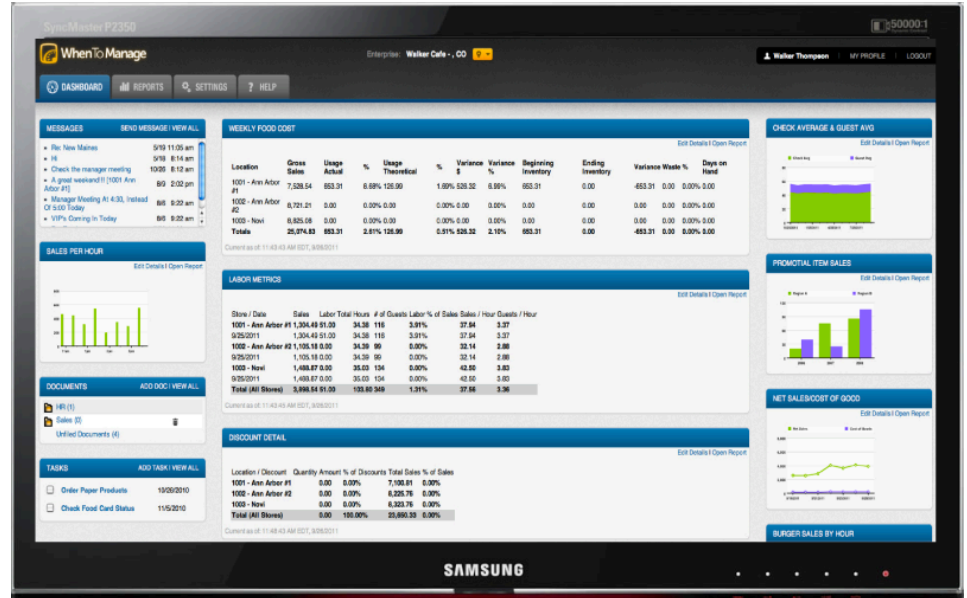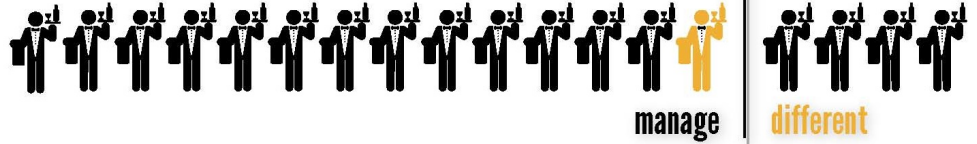
Leveraging Cloud-Based POS Reporting, Inventory Management and Employee Scheduling

WhenToManage offers powerful, business analytics and real-time management solutions for restaurants. The restaurant operating solution will improve scheduling efficiencies, employee communication, inventory management and presents an executive team with insightful data from the POS.

The above-store reporting solution has improved store-level performance at hundreds of user establishments with demonstrable ROI. WhenToManage gives restaurants the flexibility to put store management wherever it's needed!

POS Intelligence - manage smarter by collecting available data throughout the store and enterprise organization by consolidating POS system data. Create customized dashboard views and send reports to personnel responsible for decision-making.

Web-Based Labor Scheduling - optimized schedule management and employee communication all through a web browser.

Inventory, Supply Chain and Recipe Management - inventory costs are your largest expense and most difficult to control. Help managers get a handle on food costs, waste, theft and menu pricing.

Enterprise Reporting - multiple locations can now be easily managed from one source: A web browser!

> "It's really opened up communication. **I can see what's happening at the three restaurants** from home, on the web. I like to travel, and can't wait to look at my numbers on the road. One of my managers, who was frankly a little hesitant about the idea, called me to say she loved it!"
>
> Matt Prescott, Candlelight Inn

Data Visibility Increases Food Service Productivity By 20%

Let Us Prove It

Call us at 1.888.316.8861

According to a research by the University of Texas, companies opening up data visibility by just 10% reap big rewards. The study looked at the fortune 1000 companies and found:

PRODUCTIVITY INCREASE
$2.01 billion
in total revenue per year

SALES INCREASE
$65.67 million
in net income per year

FEATURES

WhenToManage is a powerful web-based reporting tool for inventory, labor scheduling and business intelligence reporting. The web-based dashboard allows merchants to monitor trends by viewing same-day sales, labor metrics and inventory price fluctuations. WhenToManage helps maintain security by enabling fraud alerts, and no-sale transactions. Customize the entire solution to truly engage with your business and operational success. Usability is also key, whether you are a small single-store operator, or multi-unit chain, WhenToManage is absolutely critical to solving every day problems and maximizing return on your operational investment.

Labor Scheduling

Communicate
Staff never misses a shift. Create templates. Enforce shifts. Send shifts out through text message or email. Digital Log Book functionality.

Control
Forecast labor successfully and easily. Auto-scheduling functionality. Set preferences with employees such as overtime exceptions and total hours.

Capture
Report on all labor metrics. Know more on who worked, when and expenses.

Inventory Management

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

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

Catalogue
Organize your vendors, recipes and inventory operations into one place using WhenToManage.

POS Intelligence

Customize
Use only the data you need and customize the dashboard view. Focus on only the most important aspects of the operation.

Compute
Query data from as many POS terminals as necessary. Utilize the metrics tab to run above store reports and table turn times, and more!

Conduct
Run the operations and pass on what you know through business intelligence and analytics.

Why does inventory management make sense?

With inventory, you need to manage every uncertainty, constraint and complexity on a continuous basis. By doing this you will improve your inventory forecasting ability and accurately set inventory targets and pars.

The first thing to measure is your usage. Keep it simple and just look at a week and see how much you started with, add what was delivered, and then subtract what you have left. That's how much you use in a week.

Now that we know how much we use, we can start to look at how much we need. One of the problems is the repetitive orders of the same products; you have undoubtedly asked yourself at what stock level you need to replenish your inventory. The goal is to reduce inventory levels without affecting your guests. The three main factors to consider when forecasting:

- **The Lead Time** - how long does it take for my delivery to come once it's ordered?
- **Reorder Point** - what's the level of inventory for each item, when do I know to order more?
- **The Reorder Amount** - how much should I get?

If you don't have a background in forecasting don't worry, you can still learn to forecast. Keep track of the important factors, such as special events or the weather, holidays, advertising specials, etc. You need to track these by the day of week. Any special events in your surrounding area could impact business and should be noted.

The next step involves analyzing the variances. Highlight very low variances and very high variances. You want to improve the overall performance. Identify weaknesses and make adjustments in future forecasts. Try to imitate accurate forecasts. Find out what you did right on low variance predictions.

The key to building accurate forecasts is creating and keeping up-to-date real-time information, and reviewing these records, which will enable you to improve your forecast.
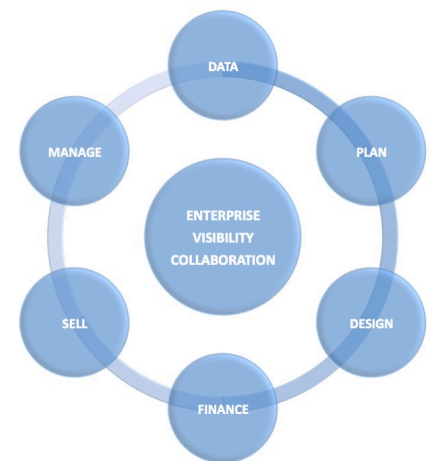
"My team and I used to draft these enormous spreadsheets and waste tons of valuable time comparing the numbers from different locations. It was a nightmare. Adding a web-based system, drill-down reports and subscriptions to our standard operations summary has cut hours out of the project every week,"

Tony Bartucci, Linksters

WhenToManage Restaurant Solutions   888.316.8861   www.whentomanage.com