

Cost Control in F&B INVENTORY

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HOSPITALITY



Why should you put inventory cost management at the heart of your operation?

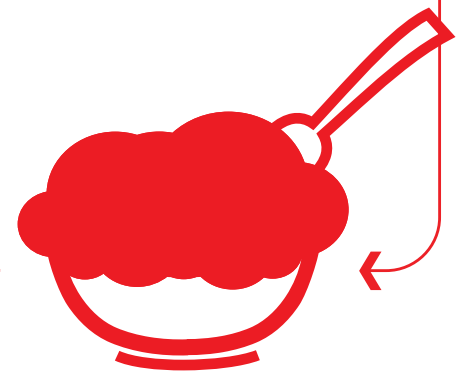


INVENTORY LOSS



71%

of independent operators said food costs account for **25% or more of revenues.**



In almost a third of restaurants, over-portioning and food waste are the two key sources of loss, yet...



50%

of operators do not track prepared waste.

VALUABLE TIME IS OFTEN WASTED ON MANAGING INVENTORY

34%

of restaurants spend 2-3 hours a week managing stock



60%

do not use forecasting to help order their stock

THE TIME IS NOW

To stay successful, F&B operators need to make cost control a key part of their operation. Though inventory problems are significant, F&B operators are finding an ally in cloud-based technology.



Beyond simplifying IT and reducing costs, Oracle Hospitality cloud systems are tailored to address industry-specific issues in inventory management, converting cost-control logistics into a showcase for efficiency.

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