

Inventory Management Cloud Service

Oracle Hospitality Inventory Management Cloud Service is an enterprise cloud solution that helps food and beverage (F&B) operators optimize stock and simplify workflow management to maintain cost-effective inventory levels. It provides access to real-time enterprise data and cost controls to streamline processes and increase profits. Combined with Oracle Hospitality Reporting and Analytics Advanced Cloud Service, this inventory management solution provides operational features and functionality that capture all influences on cost so that you can measure and analyze profitability across the menu.

INVENTORY CONTROLS TO IMPROVE PROFITABILITY

Inventory is one of the highest operating costs incurred by a food service business. With Oracle Hospitality Inventory Management Cloud Service, F&B operators can maximize profitability by reducing waste with improved order accuracy, by gaining visibility into menu costs and profitability, by identifying and eliminating theft, and by reducing the time needed to place orders and count stock levels.

SUGGESTED ORDERING TO INCREASE ACCURACY AND LIMIT WASTE

Oracle Hospitality Inventory Management Cloud Service helps food service managers minimize the time involved in creating stock orders while simultaneously increasing accuracy and reducing waste.

The Suggested Ordering feature provides managers with ideal order quantities that are based on various metrics. Managers can manually input quantities, set a periodic automatic replenishment (PAR) level for every item and then replenish quantities as they are used, use a forecast based on average usage, or allow net sales data to deliver exact quantities based on usage. Another tool for managers, the Plausibility Check feature, displays a warning if an entered order quantity is noticeably higher or lower than the normal amount.

AUTOMATED RECEIVING FOR FINANCIAL CONTROL

Oracle Hospitality Inventory Management Cloud Service enables managers to efficiently handle product receiving and delivery approval. The system recalls the order created during the ordering process, allowing item-by-item verification. Restaurant managers can easily identify variances between ordered and received quantities or items, ensuring that accurate values are entered into the system when booking the receipt.

KEY FEATURES

- Suggested ordering to minimize food waste and release managers from lengthy manual order management
- Receiving and invoicing control for stock and financial accuracy
- Recipe and menu control to maintain profitability as costs change
- Inventory tracking and visibility to identify waste, theft, and inaccurate portioning
- Comprehensive reporting available through Oracle Hospitality Reporting and Analytics Advanced Cloud Service for full visibility across the enterprise
- Optimized for any point-of-sale (POS) system that feeds data to Oracle Hospitality Reporting and Analytics Advanced Cloud Service
- Maintains running and daily totals on tasks associated with ordering, receiving, and conducting inventory counts by store, enterprise, vendor, and item
- Cloud service, with zero store-level installation required and enterprise-level POS independence

Oracle Hospitality Inventory Management Cloud Service offers a mobile solution for ordering, receiving, making transfers, and conducting inventory counts. It includes an integrated barcode scanner to enable faster processes and fewer data entry errors.

Entering accurate data is one of the most important steps in understanding stock levels and identifying potential variances. With accurate information, managers can make better business decisions based on analysis of actual purchases and inventory.

RECIPE MANAGEMENT FOR MAXIMUM PROFITABILITY

Knowing the cost, and therefore the profitability, of the items on your menu is essential to a successful F&B operation.

Oracle Hospitality Inventory Management Cloud Service enables managers to do the following:

- Maintain recipes centrally to ensure that all locations have accurate ingredients with up-to-date preparation instructions and specifications
- Use the Recipe Versions feature to tailor recipes and modify portions, ingredients, and other elements
- Assign validity dates to seasonal recipes so that chefs can manage when an ingredient might be available for use
- Maintain nutritional information, making it easy for information to be presented on websites or digital menu boards
- Use the Menu Modeling feature to evaluate the impact of upcoming price changes, using what-if analysis to determine how a change to one or more ingredients might affect several recipes

PANTRY CONTROL TO IDENTIFY LOSS

Few tasks are more important in a restaurant than performing physical inventory counts. Knowing the quantity and value of product on hand and the actual usage of each item will help determine the restaurant's food cost. Restaurant and operations managers can then calculate the food cost percentage, an important metric in gauging company profit.

Managers benefit from seeing variances between actual and theoretical values. This helps identify variances caused by inaccuracies in entries, portion sizes, and scale; undocumented waste; and employee theft, as well as other issues that can be identified and addressed to prevent further loss.

KEY BENEFITS

- Increase profitability by controlling food costs and optimizing menus
- Understand real-time product usage—by individual store or companywide—for full control over purchasing
- Free managers from manual ordering administration
- Leverage suggested ordering to limit waste
- Review impact to cost of sales when food prices increase
- Identify loss and prevent theft
- Drive vendor negotiations with a global view of purchasing
- Ensure consistency in food preparation
- Enforce corporate quality standards
- Raise staff awareness of nutritional content
- Export invoices, accruals, and stock information to reduce invoice processing time for accounts payable
- Streamline operations and return on IT investment with a single, centralized cloud solution
- Leverage integrations with vendors

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Integrated Cloud Applications & Platform Services

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