restaurant **manager**™
An ASI Technology

www.rmpos.com

Increase Profit Margins by Reducing Your Costs

An effective inventory system contributes to your bottom line. Beyond just tracking inventory depletion, Restaurant Manager's™ Inventory Control module gives you a detailed understanding of consumption so you can implement procedures that eliminate theft and waste. The Inventory Control module also includes a basic, easy to configure Stock Counter mode that provides many of the benefits of full-blown Inventory Control without all the set-up work.

Restaurant Manager gives you the power and flexibility to access accurate inventory information, keeping you more informed so you can make better decisions. Whether you choose to implement total inventory control for the ultimate in tracking, or to use the Stock Counters mode for real-time and on-demand cost saving capabilities, the Inventory Control module is intuitive and easy to use.

Providing Solutions to Real Business Problems

Restaurant Manager focuses on critical business issues facing today's restaurant owner. With Restaurant Manager you get the fully-integrated functionality to solve the business issues, as well as expertise to meet your unique business needs and goals.

Business Need/Goal	How Inventory Conrol & Stock Counters Help
Stop overt theft and increase profitability	Produce instant reports from the POS specifying exact quantities sold to compare against stock counts and beverage control systems.
Reduce inadvertent or negligent loss on bar items to improve revenue	Define ingredients for cocktails (partial portions, ounces, millileters) and instantly hold employees accountable for over-pours or give aways.
Instant ability to check inventory against sales to control costs	Real-time, on-demand reports which include items added to unsettled orders allowing you to check variances.
Better manage stock levels to improve efficiencies	Create recipes that link inventory items to menu items; track depletions by customer count or by day.

The Functionality You Need

It's easy to create recipes that link inventory items to menu items. Once activated, the system manages stock levels based on those recipes, keeping an accurate count of stock levels at all times. You may also opt to track depletions by customer count or by day. Manual depletions can also be recorded with the touch of a button.

When you define minimum stock levels, the system will automatically generate "shopping lists" to help you replenish the inventory. These lists may be grouped according to vendor, or by inventory category and even provide an estimated budget for replenishing the inventory back to desired levels.

You can also import vendor purchase information or receive items by creating a purchase order, where you have access to price history look-ups by product or vendor, giving you the tools you need to quickly create an order.

Using variance reports, par level or re-order reports and real-time Stock Counter reports the Inventory Control module provides all the reports you need to effectively manage your inventory. One of the most useful reports helps you manage your menu for maximum revenue enhancement, identifying menu items with high margins that should be promoted and menu items with low margins where the recipe should be adjusted or the price recalculated.

The system will even recommend the selling price of products based on the recipe cost, allowing you to specify the amount of margin needed on any product.
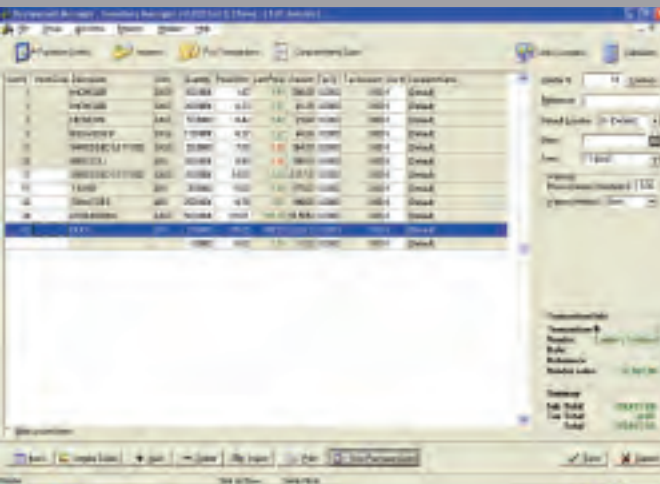
Reduce Loss

Easily add a Stock Counter item and set
the "multiplier" to define the quantity
(ounces, pieces, etc.) to track without all
the set-up of Inventory Control.
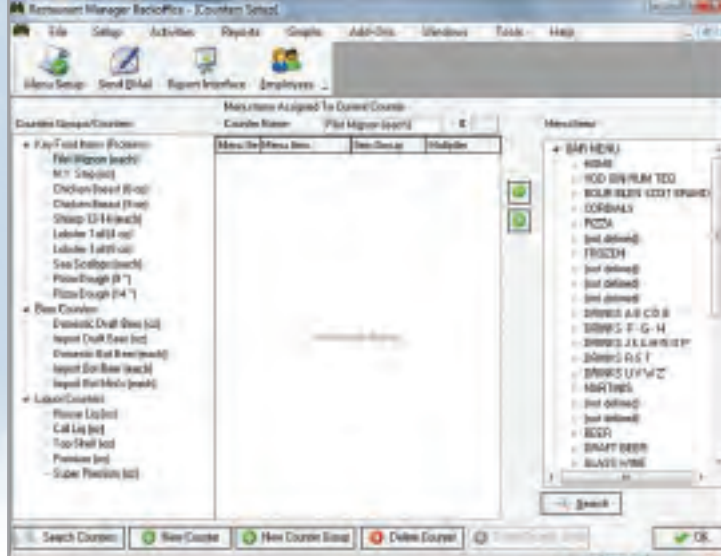
Understand Consumption

Use all of Inventory Control's robust
capabilities for a complete solution.

Restaurant Manager Tips

1. Use Inventory Control to track profit margins and identify which high margin items deserve special promotion. Then, use Restaurant Manager's powerful promotion and coupon capabilities to easily create an incentive for new customers to visit, and for regular customers to visit more often.

2. If you don't have time to manage a full-blown inventory control program, use the Restaurant Manager Stock Counter mode which is included in every Inventory Control module. You can easily link a "counter" to any specified ingredient to track quantities and eliminate loss from mistakes or outright theft using real-time, on-demand reports.