

**T**racking inventory is too hard and takes too much time ... not anymore! With DIGITAL DINING, menu items and their recipes are automatically reduced each time your server pays a guest check.

Stock taking is simplified with printed forms that help you identify variances immediately and take corrective measures promptly.

Ordering and receiving stock is even easier ... Suggested reorders are saved for incoming invoices, immediately updating stock and calculating new costs. DIGITAL DINING provides the critical information you need to reduce waste, lower food costs, and increase profits effortlessly.

## Back Office Recipes

Create and maintain portion control recipes in the Menu Item Maintenance window. Recipes calculate food costs based on the latest inventory costing information. Recipes also allow DIGITAL DINING to calculate expected usage based on your sales and compares this with your actual usage, highlighting any variances.

## Batch and Sub Recipes

Many restaurants produce substantial amounts of sauces and other mixes that are then used in other recipes. Batch recipes accurately account for all of the ingredients that comprise a batch. Sub recipes help you maintain menu items by, for example, replacing three or four items in mixed vegetables with a single sub recipe.

## Key Items

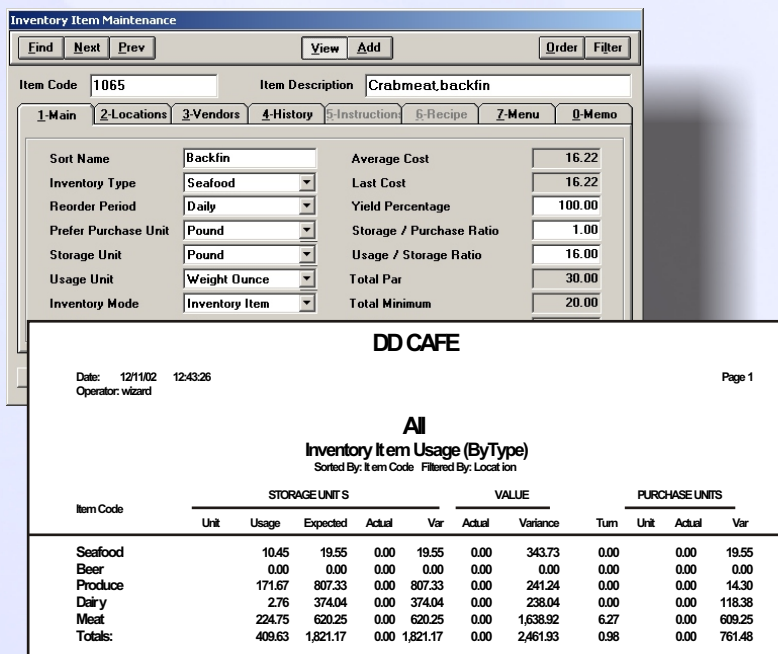
The old "80/20 Rule" applies to most restaurants' inventories. That is, 20 percent of the items in your inventory represent 80 percent of the cost. Use the Key Items feature to "tag" and track the 20 percent of your inventory items that account for 80 percent of the cost of your sales.

## Scalability

DIGITAL DINING's versatile Inventory features allow you to maintain an operation of any size, whether it is a small tavern or multiple dining rooms in a large hotel. If you need to track multiple profit centers, kitchens, or bars, DIGITAL DINING's Inventory features have the tools to meet your restaurant's needs.

## Handheld Stock Takes

Use the same handheld PC that you use at the POS to take inventory. Let the handheld do the calculations for each of your item entry purchase counts, storage and usage units, or any combination. The handheld PC eliminates double-entries and greatly reduces data entry errors faster than ever before.



**Inventory Item Maintenance**

Find Next Prev View Add Order Filter

Item Code: 1065 Item Description: Crabmeat.backfin

1-Main 2-Locations 3-Vendors 4-History 5-Instruction 6-Recipe 7-Menu 8-Memo

Sort Name: Backfin Average Cost: 16.22

Inventory Type: Seafood Last Cost: 16.22

Reorder Period: Daily Yield Percentage: 100.00

Prefer Purchase Unit: Pound Storage / Purchase Ratio: 1.00

Storage Unit: Pound Usage / Storage Ratio: 16.00

Usage Unit: Weight Ounce Total Par: 30.00

Inventory Mode: Inventory Item Total Minimum: 20.00

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Operator: wizard

**AI**

**Inventory Item Usage (ByType)**

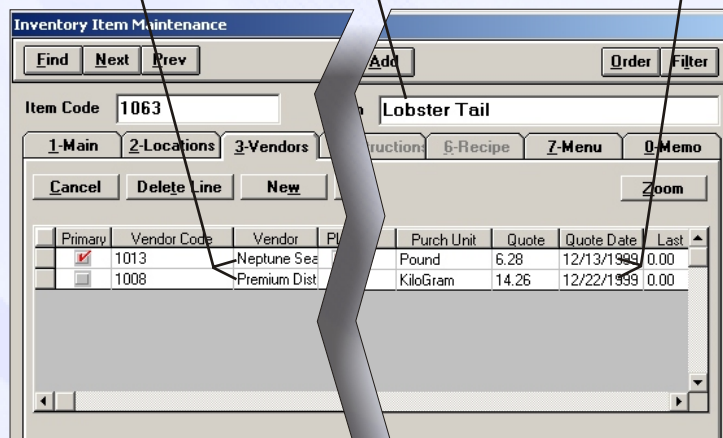
Sorted By: Item Code Filtered By: Location

Item Code	STORAGE UNITS			VALUE			Turn	PURCHASE UNITS			
	Unit	Usage	Expected	Actual	Var	Actual		Variance	Unit	Actual	Var
Seafood	10.45	19.55	0.00	19.55	0.00	343.73	0.00	0.00	19.55		
Beer	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00		
Produce	171.67	807.33	0.00	807.33	0.00	241.24	0.00	0.00	14.30		
Dairy	2.76	374.04	0.00	374.04	0.00	238.04	0.00	0.00	118.38		
Meat	224.75	620.25	0.00	620.25	0.00	1,638.92	6.27	0.00	609.25		
Totals:	409.63	1,821.17	0.00	1,821.17	0.00	2,461.93	0.98	0.00	761.48		

Features	Benefits
Multiple Locations per Item	You can store inventory items in several different restaurant locations, which allows you to track which locations use which items and in what quantities. For each location, the items can have a different par and reorder levels.
Multiple Vendors per Item	You can associate inventory items with several different vendors.
Multiple Pack Sizes	You can create <i>any</i> pack size (for example, case, bottle, or ounce) for items. Therefore, you can purchase items from different vendors even if the vendors do not sell them in the same pack size.
Menu Item Recipes	Menu item recipes (created in the Back Office program) tie sales at the POS to the Inventory program. When a staff member orders a menu item, the POS tracks the sale. During end-of-day processing, the Back Office program automatically deducts the appropriate amount of inventory.

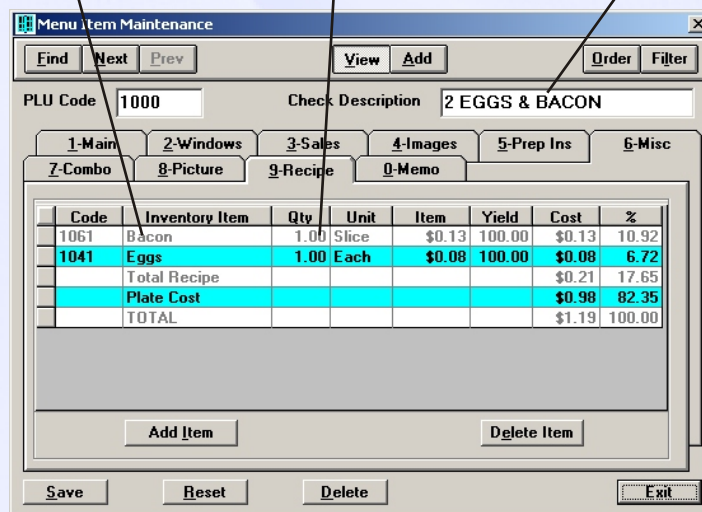
You can associate multiple vendors with an inventory item, ...

... which allows you to "shop" for best prices from one window.



Primary	Vendor Code	Vendor	Purch Unit	Quote	Quote Date	Last
<input checked="" type="checkbox"/>	1013	Neptune Sea	Pound	6.28	12/13/1999	0.00
<input type="checkbox"/>	1008	Premium Dist	KiloGram	14.26	12/22/1999	0.00

Using the Recipe tab, you can add any number of inventory items (with different quantities) to create a new menu item.



Code	Inventory Item	Qty	Unit	Item	Yield	Cost	%
1061	Bacon	1.00	Slice	\$0.13	100.00	\$0.13	10.92
1041	Eggs	1.00	Each	\$0.08	100.00	\$0.08	6.72
	Total Recipe					\$0.21	17.65
	Plate Cost					\$0.98	82.35
	TOTAL					\$1.19	100.00