



ORDERLY

The 2018 Complete Guide to

RESTAURANT INVENTORY

A More Profitable Restaurant Easier to achieve than you'd think...

Last year, we gave you what we thought was the definitive guide to inventory.

We were wrong.

It was a great guide, sure. But it's been a whole year. We've got more to share.

Because 60% of restaurants don't even take a regular inventory.

And restaurants are *still* throwing away between [4-10% of the food](#) they purchase **before it even reaches guests.**

And a ridiculous 7% of your revenue is taken by the [75% of employees](#) stealing from you.

So we took last year's guide, added some spice, and simmered it on low for a bit.

When the lid came off, we had the **2018 Complete Guide to Restaurant Inventory.**

This comprehensive guide will give you everything – Ev. Ery.Thing. – you need to know about running a profitable restaurant. What to do. How to do it. Who to have help you.

You'll read about the best things to do, the worst things to do, and everything in between. We'll share the freshest restaurant tech out there, and explain how to choose the right one for your restaurant. And we'll close by showing you how Orderly has revolutionized this entire process – and how we do it better.

We want to help you better your business. And with this guide in hand, we know you'll be able to do just that.

Happy reading!

The Team at **Orderly**



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The Importance of Inventory

You're not going to stop food costs from rising.

Between 2012-2016, [they rose 6.1%](#)... The only other economy-wide costs that rose more were Medical Care and Housing (darn Millennials!).

But, rising costs don't mean you have to spend more. Instead of sticking with industry averages and sending [1/3 of your profits](#) back into food purchases, put that cash in your pocket.

And with this guide in hand, you're gonna need an extra pocket. Or two. Maybe even three.

7 Important Reasons to Take Inventory

After standing in the freezer for an hour slowly filling out a spreadsheet, you may be questioning why you're even taking inventory. You also might not be able to feel your fingers.

But, inventory, when done correctly, has some incredible benefits. With it, you can:

- Check your restaurant's financial health
- Track expected food usage
- Decrease food waste significantly
- Stop theft from happening
- Prevent over-ordering
- Check your shelf stock value
- Take an accurate bar inventory

These seven factors help you get a picture of how much you're spending, and can determine the difference between a long-lasting restaurant and one with shutters on the windows. Basically, the success or failure of your restaurant depends directly on how well you're managing your food costs.

Let's dig in.

#1

Check Your Financial Health

Only one measurement can easily show you how much product you have on hand, as well as the amount of money that product represents. It's your Cost of Goods Sold.

Revenue doesn't do enough. Your COGS is the best way to gain insight into your profit margins. Your COGS pays attention to how much you're spending each week, as well as to how much you're selling.

But it can only be measured with an accurate Cost of Goods Sold (COGS). And it can be tough to get your COGS without a solid inventory.

HOW'S IT WORK?

To calculate your COGS:

**Beginning Inventory Value + Purchases –
Ending Inventory Value = COGS**



#2

Track Expected Use of Inventory

You didn't run a special...

There's no convention in town...

The holidays are months away...

Then why the heck are you all of a sudden running out of potatoes?

Taking a regular (AKA weekly) inventory can help you avoid this issue. You'll be able to immediately pinpoint significant increases or decreases in food usage. Then, you can choose to:

- Increase ordering to avoid a shortage
- Decrease ordering to avoid a surplus

A shortage will result in unhappy customers who don't get the fish tacos they crave.

A surplus will result in a decrease in food waste. About that...

#3

Decrease Food Waste

In 2010, [133 billion pounds](#) (that's a B!!) of food was wasted in the United States alone. And unfortunately, that number [doesn't seem to be going anywhere](#).

This waste crowds landfills and has a significant impact on our environment. We understand that sometimes food will just go bad. But, by taking an accurate inventory, you can do your part to curb the numbers.

Need more convincing? Take a moment to identify your waste rate. [Average waste rates](#) for restaurants are 3.11%. That's a lot!

But if appealing to your heartstrings about the environment doesn't work, we'll remind you that wasted food is essentially just money down the drain... Or the trash chute in this case.





#4

Combat Theft

You want to be able to trust your staff.

But unfortunately, U.S. businesses are still [losing billions each year](#) to employee theft.

If you keep a regular inventory, you'll be able to see when things mysteriously go missing.

Our tip?

Put on a bit of a show to make it obvious you're meticulously taking inventory and monitoring your spending. Your employees will know you're watching, and it may help deter them.

Get your Oscar while saving your bottom line.

#5

Prevent Over-Ordering

An empty stockroom is a sad, sad, stockroom.

An overstuffed one is a sign you're wasting space, food and money.

By paying attention to your COGS, you'll know exactly how much food you went through last week, how much you still have, and how much you need to order.

So even though your Taco Tuesday has taken off, you'll never be left with too much or too little ground beef... Barring a visit from the hungry local high school football team.

#6

Check Your Shelf Stock Value

You think you know how much you have left on your shelf.

But do you know how much it's costing you?

With an accurate inventory, you can gauge how much money is sitting in your stockroom. And you can change your ordering depending on that.

One customer found she had \$50,000 sitting in her stockroom.

Her piles of food were essentially piles of cash.

#7

Take an Accurate Bar Inventory

We could write an entire guide just on keeping your bar profitable.

And we just might...

But bar profitability, while different, is just as important as watching your food costs.

And too often, you can get stuck focusing on a bottle of scotch you purchase every few months while ignoring the well vodka you buy cases of each week.

It's that vodka that your new bartender is pouring too much of each time someone flirts with him.

Or it's your popular draft beer that your weeknight manager keeps comping to his favorite regulars.

By monitoring your bar's spend, you can focus on the right spots. Because if overspending on booze made you nervous back in college, it should scare you even more now.



Inventory: One Task, Many Benefits

Taking inventory may seem like a time-consuming activity that's more of an annoyance, not a convenience.

It isn't for the faint of heart. It can be monotonous and hard to get right, but there are benefits.

And the biggest benefit is knowing your COGS. This will help you manage your food spend, which can save your bank account... And your restaurant.

Still intimidated? Why don't you chew on some best practices that will help you get started.



2

Inventory Best Practices

There are multiple ways to take inventory. Maybe not as many as there are Old Italian Grandmother's Tomato Sauce recipes, but there are a lot.

So if you're constantly struggling to take inventory, maybe your issue lies less in the prospect and more in the process.

It's not too hard to find your restaurant a process that works.

You've probably got a solid foundation already. But, after talking to hundreds of restaurants, we have a few proven best practices. Try mix-and-matching a few that work for you... We bet you'll see an upgrade.

#1 Stay Organized

Close your eyes and picture your stockroom.

Oh, wait. Now you can't read this. Open them again.

Anyway, how does that stockroom look? Are things in their place, or on the floor? Are there stacks for organization purposes, or because everyone's just too lazy to put things where they belong?

We get it – running a restaurant is time-consuming, chaotic, and unpredictable. But that shouldn't be an excuse to allow your stockroom to fall apart.

Having a clean stockroom (and fridge and freezer and...) can shave hours off your inventory taking. Plus, it helps you get a more accurate count, so you can reduce waste and save money.

One tip? Have your staff follow the [First In, First Out \(FIFO\) rule](#). Old products are moved to the front of the shelf, and new products placed behind them. That way, you can ensure you're using old product before it goes bad.

We've got a few more ways to break it down...

Get Rid of Expired Ingredients

You cut that curry chicken special a year ago... So why do you still have curry powder sitting in the stockroom?

Also, that Paneer went bad ages ago. Might explain the stench...

Expired and unused ingredients simply take up space. While we preach throwing out as little food as possible, sometimes things just gotta go.

Out with the old, and in with the fresh.



Install Proper Shelving

We know you found a *steal* on those small plastic shelves, but if they can't hold your bags of flour, they belong in the trash, not the stockroom.

Investing in sturdy – even pricey – shelving may seem annoying now, but it makes a world of difference as you dive into storage organization. Otherwise, you'll just end up with piles on the floor, or shelving that doesn't have enough room for all your ingredients.

Plan ahead, and reap the benefits later.

Clean Existing Shelving

Maybe you already have some great shelves, though.

But, why aren't you taking care of them?

Grab the duster and the Lysol and squirt out some elbow grease. Not only will it give you a clean slate for organization, but it may come in handy next time the FDA swings by.

Create Sections

Is your rice sitting next to the peppers?

If your produce and dry goods are stacked side-by-side, inventory may get confusing.

Organizing your storage space not only simplifies inventory, but it makes it easier when a staff member needs to quickly grab an ingredient.

You can finally throw away that stockroom treasure map. Simply point out the section, and voilà! All done.

Group Like Items Together and Create Labels

Counting an entire box of cups sounds way simpler than counting individual stacks, no?

But your waitress working a double who needs a quick jolt of coffee isn't going to think of an inventory check before she pops open a new box. She's sure as hell not going to poke around to see if there are open sleeves first.

However, if you ensure all similar items are in the same place, you can avoid that issue – and have your inventory process go much more smoothly.

Plus, if you add labels on the shelves, employees won't have to tear into random boxes just to figure out what's inside.



#2 Use a Master Count Sheet

There's something to be said about a count sheet made from a bunch of supplier price sheets and scribbles on notepads.

...it's garbage.

If you want your inventory to be easy and accurate, you need one solid [Master Count Sheet](#). It should have every key data point you need to take an awesome inventory.



#3 Train & Assign Your People

Train

Asking a random staff member at the end of his or her shift to stay late and take inventory... Yeah, that'll go well.

If you want useful numbers, your inventory needs to be reliable and consistent. It needs the eye of someone who's used to it, who's been trained in the intricacies and the importance of an accurate count.

Pick two or three of your most detail-oriented employees and "promote" them to inventory taker status. Train them on how to properly take inventory.

Then add to your inventory team by selecting a few of your in-house, order-receiving and shelf-stocking experts to ensure the processes are put in place perfectly (say that five times fast).

Assign

Once your group is trained and ready to go, simplify each of their roles even further. Split taking inventory into various jobs, allowing each staff member to focus on one.

Our suggestion for splitting the tasks is below:

- Organize the stockroom
- Receive orders
- Count inventory
- Do price lookups
- Calculates COGS
- Send financial reports

Pro Tip: By creating these individual jobs, you now know exactly who to talk to when you have a question about a specific piece of your inventory.

#4

Create a Process

You've trained your employees to clean and set tables in a specific way... Your inventory process should be the same.

A clear, [step-by-step inventory process](#) ensures your numbers are correct. That way, you can save time, money, and stress.

But make sure you understand – what works for one restaurant may not work for everyone. Do your research, but ultimately do what's best for you, your staff, and your restaurant.

PRO TIP: Incentivize

Remember when we said you should “promote” your staff to Inventory Takers?

Well, we mean asking your employees to help with inventory should come with an incentive. Specifically, perks for doing a solid, thorough job.

Maybe a small cash bonus. Or better shift selection. Or even an extra comped meal – who doesn't love free food?

Not only will you see your employees start clamoring to help with inventory, but you'll see the ones already doing it try even harder.



3

Common Mistakes

When you treat inventory like an unwanted houseguest, it's going to actually *feel* like a chore. Worse than it was making your bed as a kid. Or carrying your groceries up to that third-floor walkup you rented right out of college. Ramen can be heavy, ok??

And when you ignore inventory – or even sometimes if you do pay attention – it's easy to make the same mistakes over and over again.

Don't keep making these mistakes.



#1

Ignoring Unused Inventory

Your stockroom and pantry should constantly be changing.

There shouldn't be unused inventory sitting around collecting dust. That's unhealthy. And it's costing you money.

But you'll know what you need to use by simply starting to pay attention. It will save you and your staff time when you run to grab the freshest ingredients. You won't have to wade through piles of unused *stuff*.

Surplus of sugar? Maybe it's time to stop ordering three bags a week.

Cans of black beans stacking up? Maybe it's time to shrink your order.

Your stockroom will change.
Your bank account will change.
And your restaurant will improve.

#2

Allowing Food Waste

Not everything you order can sit in the stockroom forever.

It goes bad, and then it goes right in the trash.

That's just like taking money out of the safe and putting it through the shredder. Seems dumb, doesn't it?

While minor food waste is inevitable, taking inventory can help you seriously curb the amount you're throwing away.

Lots of extra ground beef one week? Get creative. Maybe you swap your soup of the day for a hearty bowl of chili.

Lots of extra ground beef again the next week? Maybe it's time to change the amount you're ordering.



#3

Estimating Quantities

From the outside, sure. That carton of eggs looks full.

But just like that old lady at the grocery store who literally opens every carton of eggs to see if they're perfect, you should literally open every carton of eggs to see if they're perfect.

Because an inventory that's guesstimated is about as useful to your kitchen as a blunt knife.

When using paper or a spreadsheet – basically any sort of old, manual count – you have to count each item every single time.

#4

Failing to Investigate Theft

You're a restaurateur, not a detective. Though P.I. Pizzeria sounds like a cool TV show...

As much as [43% of retail loss](#) (including the food service industry) is due to employee theft.

And shockingly, [75% of employees](#) report having stolen from an employer.

"But it couldn't happen with my staff," you'll say. Well, then keep an eye out for unexplained differences between your COGS and on-hand quantities.

If there are any, it doesn't necessarily mean that someone is stealing. Perhaps chefs are simply being too heavy-handed with an ingredient. But, it should at least raise a flag as something to keep an eye on.

If this item is a fine bottle of wine or an incredible cut of meat... Yeah, chances are it left in an employee's bag, not in a customer's stomach.

However, if your employees understand how important inventory is to you, they'll know you're watching. And they'll get you care about the success of the restaurant.



#5

Not Reviewing Your Reports

You compiled your numbers, great! Now just toss them aside until next inventory, right?

Heck no.

That inventory you took allows you to manage the health of your business in numerous ways.

- **Calculate COGS**

Your Cost of Goods Sold (COGS) is imperative for figuring out your restaurant's profitability.

- **Usage by Day**

How fast are you going through each ingredient? Know this and you can properly order in the future.

- **Invoice Data**

Having this at your fingertips can help measure your product counts and per-line costs.

- **Price Trend & Food Cost Information**

A sudden spike in tomato prices could tank your profit margins on your legendary bruschetta. However, if you can [see that price spike coming](#), you can be proactive and avoid the pain.

Listen, we get no one likes crunching numbers.

Well... no one in the *restaurant* biz likes crunching numbers.

And yet, so many people continue to bog themselves down in old, antiquated inventory practices.

It's not too late to modernize.

It's time to upgrade.



4

Tips & Tricks for Inventory

Taking inventory is like learning to cook eggs.

At first, you just learn to scramble them. Nice and simple, even though you may burn 'em once.

But as you cook more and more, all of a sudden you're poaching eggs with your eyes closed (Can you teach us that??).

Inventory is the same way. But you don't have years and years to perfect the process. You want to start saving money ASAP.

Luckily, we've got revolutionary [insider tips](#) that will put you on an express order to restaurant profitability.





#1

Get Staff Buy-In

You obviously understand the importance of paying attention to the details... But does your staff?

If they don't, they should. And that's on you.

Don't just train that group of "selected" employees we discussed earlier. Stress the importance of profitability with your entire staff. Make it part of your onboarding process, so new employees are familiar with it right off the bat.

After all, having accurate figures can improve your bottom line, impacting the restaurant's success. Which means your staff's jobs stay safe and secure.

#2

Schedule It On the Regular

Inventory shouldn't be that thing you hope to do when you have downtime. But you work in a restaurant... Downtime doesn't exist.

You need to schedule a specific date and time to take inventory each week. Make it a part of the routine, and it won't continue to feel like a hassle.

And, make sure it's when there's actually time and energy to devote to it. After close on a Saturday night? Probably not smart.

When your timing becomes consistent, your numbers will be, too.

If they're not? Go back through the lesson in [Chapter Two](#).

#3

Check Your Financial Health

After a big delivery, your stockroom probably looks like a city in a disaster movie.

Even with prime organization, delivery day is still going to be chaos. And if you have one employee trying to put items away while another is trying to count everything... We just cringe at the thought.

Doing your inventory the day before your deliveries arrive is a thoughtful – and stupidly simple – move that will make a world of difference.

Plus, once a delivery arrives, you can just tack the numbers right onto your existing ones. Nice. And. Easy.

#4

Perform Spot Checks

Counting each item every day? Sounds like a waste of time.

Instead, pick a few items to spot check each week.

Maybe it's pricier items. Or items that are constantly running out. Or ones with a surplus.

Take a count daily for an entire week. This hyperfocus allows you to solve individual problems one at a time.

Over time, those small solutions can turn into big savings.





#5

Lock It Up

You should keep your inventory under lock and key. After all, it represents the same dollars sitting in your sealed vault.

With your inventory in a secured location, you know it's not being tampered with and your figures won't unexpectedly change.

You don't have to lock away everything. But pricier or important items? Definitely those.

And make sure your staff sees how much you value your inventory's security. It might inspire them to care a bit more, too.

#6

Don't Buy Too Much

With all the delicious options on your menu, guests may have to remember their eyes can be bigger than their stomachs.

Don't let your eyes be bigger than your stockroom. Don't let them be too small, either.

How do you not over order, but still ensure you're not running out of stock?

We suggest keeping your inventory at 1.5x your weekly COGS.

And figuring that number out is easy once you have an inventory that's solid and reliable.

#7

Automate Your Inventory

Paper-tracking sheets or manual spreadsheets... Ain't nobody got time for that.

The last 5 years have produced so many easy-to-use, affordable restaurant apps. Apps that can automate the inventory process.

Still not convinced? Well, don't forget:

1. Spreadsheets. Suck.

They're clunky. They're tedious. They're complex. And they take up so much time.

2. There's an App for That.

It's 2018. You can turn your car on with an app nowadays! For restaurants, apps have simplified every little part of running a restaurant. Why are you still living in 2000?

3. There's a Financial Benefit.

By automating your inventory, you can complete it in a fraction of the time with double the accuracy. And all that extra time can now be focused on running a better business.

Quit putting it off. Start using technology to help your restaurant out.

The time savings, the simplicity, the ease of report pulling.... You'll wonder why you waited so long in the first place.





5

Software & Apps

You can sometimes feel like you're on your own while running a restaurant.

But with the right technology, help is only as far as your pocket.

We get you might not know where to start, so we've researched and put together the ultimate list of restaurant technology. Use it to find the perfect software solution for your business.

What Should I Look for in Inventory Technology?

Inventory tech isn't brand new.

Over the years, more and more apps and software have been created, and you've got options.

But, don't just settle for the first cool thing you find. Take the time to do your research.

Setup Time

You don't want to get excited about purchasing technology only to have to wait three weeks to use it.

Don't skip a solid option simply because of setup time, but definitely factor it into your decision-making process.

Ease of Use

Managing restaurant inventory isn't always easy. But the technology you choose should be.

As you research, check out free trials and demos. Do you like using the tech? Will your team members understand it? Can you teach them how to use it? These are just some of the important questions to ask.

Features

Just because a software's reviews are great doesn't mean it's the right fit for your specific restaurant.

Carefully consider what you'll need out of this technology. Maybe you want to review inventory history, or need help measuring COGS.

Use that to help narrow your search.

Cost Effective

A good restaurant inventory software or app won't always be free. But, it shouldn't cost you more than it'll save you.

The best inventory options pay for themselves as they help you run a better restaurant.

Support

Even with the simplest of tech, you'll likely need help from time to time. Before you make your final decision, look up the support options that come with your inventory solution.

Is it easy to contact support via email? Over the phone? Is there a live online help portal? Is help available outside 9-5?

Do your research, and you won't be left back of the shelf when you're most in need of help.



What's On the Market Today?

While you've been busy running your restaurant, developers around the world have been creating dozens of apps and software programs.

So many that, well, there's no true way to go through them all.

However, we've done our best to separate them into categories based on what they offer to a company. Take a look at your options, and then take the time to decide what's the best fit for your restaurant.



#1 THE BIG BOYS

They're complex. They're costly. They take between 3-12 months to fully implement.

But, they do everything.

These large pieces of inventory software are simply, well... Large.

And they don't come cheap.

Who's offering this?

Barcode inventory control companies, including:

- Wasp
- Syrus
- Keyence
- Orca Inventory
- Ctuit RADAR
- MenuMax
- RestaurantMagic
- EZChef
- ChefTech
- PeachWorks
- Restaurant365
- HotSchedules
- CrunchTime
- KitchenCut
- TapHunter

Who should use this?

Technology like this is best for large-scale chain restaurants. They can leverage their size to get lower rates on these expensive products and services.

Who shouldn't use this?

Smaller businesses. If you're running a sole site, or even a restaurant with a couple local locations, this solution isn't ideal.

It's simply too large and costly to be beneficial.

What's the primary drawback?

It's tough to take an inventory in your stock-room if you're stuck at your desktop computer or another stationary, bulky system.

You need tech that will let you move. Tech that can get into those nooks and crannies with you.

These won't.

#2

POS ADD-ONS

“Don’t call me antiquated!” you’ll say as you claim your POS system is complex technology.

It is. And you can actually integrate your inventory with it.

There are a good amount of companies whose inventory management systems are solely integrated into their POS system.

For these, you may have to buy some hardware, but not a ton. You’re not implementing an entirely new system.

Rather, they’re designed to work with what you have.

Who's offering this?

Lots of people, actually. The big power-players include:

- TouchBistro
- Revel Systems
- Maitre'D
- Adelo
- Toast POS

Who should use this?

These are great for any sort of chain – big or small. They’re generally affordable, even when they’re on a larger scale.

Who shouldn't use this?

Though slightly cheaper, these solutions still aren’t ideal for stand-alone restaurants.

They can still pose enough of a financial burden to hinder profits.

What's the primary drawback?

Once again, these are not the most mobile of solutions.

Sure, a barcode scanner can pull you away from the POS screen. But what if you lose your spot while counting? Or accidentally scan something twice?

Gotta head back to the main POS to check.

Sounds like a waste of time.



#3

RECIPE COSTING- FOCUSED INVENTORY

Restaurant consultants love plate costing.

It can help you create dishes that taste great and are financially delicious. It focuses on having a menu that's profitable.

However, it can be very time-consuming and complex.

Who's offering this?

Those who focus heavily on plate costing include:

- Cost Guard
- Recipe-Costing

Who should use this?

Restaurant owners with time on their hands. Or those with extremely reliable POS systems. With recipe costing, the devil is in the details – so you can't afford to be quick or inaccurate.

Who shouldn't use this?

Busy restaurant owners, or those running a restaurant with an extremely large variety of menu items.

What's the primary drawback?

Honestly, there are multiple reasons [Recipe Plate Costing isn't great](#).

While these tech solutions allow you to be extremely detail oriented, thousands of restaurants agree that most recipe plate costing is ineffective.



#4

DEDICATED BAR INVENTORY

For bars, your quantity measurements are different. Your stock moves at a different pace. Heavy-handed pours and comped drinks are common.

That means that a normal inventory management software or app might not be the best fit – it doesn't do what you need.

Luckily, companies have created technology solutions meant to cater specifically to the wine and beer crowd.

Who's offering this?

The boozy bunch includes:

- BeerBoard
- BevSpot
- Bevager
- BeerSaver

Who should use this?

Well, bars obviously.

But also large chains with a large enough bar service to warrant the need for a separate inventory. Having two different systems in place can be costly, so revenue needs to be large enough to warrant this spend.

Who shouldn't use this?

Smaller, independent restaurants.

Again, one system is (usually) expensive enough. But two? Now you're not even saving anymore.

What's the primary drawback?

Obviously, this type of solution is extremely specialized. If booze isn't your primary source of sales, you may find that it doesn't do *enough* for you.

As we've said, there's still a high chance you'd need to download another food-specific inventory solution.

Plus, more and more software and apps are beginning to integrate bar inventory into their current systems.



#5 INVENTORY APPS

If you've got a mobile device (we'd honestly be concerned if you didn't), any app-based solution will turn it into an inventory-taking machine.

And many of them can do a lot more than just automate the inventory process.

They'll update pricing each time you get a new invoice. They'll integrate accounts, saving you time and effort on data entry. Some will even monitor food prices and help you save on orders.

Painless, powerful, perfect. That's what an inventory app can be for you.

Who's offering this?

A few notable companies include:

- TopShelf
- Fishbowl
- Fulcrum
- SimpleOrder
- HotSchedules
- Optimum Control
- MarketMan
- Parsley
- BlueCart
- KitchenSync
- ChefSheet
- Sysco

Your eyes don't deceive you – there is in fact a major supplier on that list. They've developed an inventory app themselves... Shows how important inventory technology is nowadays!

Who should use this?

This solution is ideal for a single restaurant or small chain owner.

It's cost effective, it's easy to start using, and oh yeah – it's mobile.

Who shouldn't use this?

If we're being honest, app-based solutions tend to be good for everyone. They're often scalable, and can adapt to businesses large and small. It's as close to a universally ideal solution as you'll find.

What's the primary drawback?

You'll have to learn something new. Something new that will help save you thousands of dollars.

That's it. That's the downside.



How Do I Choose the Right Inventory Solution for My Business?

You know what to look for, but now you've got to make a decision.

With limited time and money at your disposal, this can be a scary, monumental task. And it's not one to rush.

Once you've narrowed your options down a bit, ask yourself a few key questions:

1 What Can I Afford?

How much can this new inventory system help financially?

Check your current food waste and the current cost of staffing an inventory taker.

Are you wasting lots of time and money with an old, inaccurate system? What would you save if you cut both waste and time in half?

Plus, does it even fit in your budget?



2 What Do I Need?

Make sure the technology you choose serves your restaurant's needs.

Do you need everything and the kitchen sink out of it, or just simple inventory management?

Does the software offer bar inventory? Do you need it?

Is recipe plate costing more important to you? Do you want to simply take inventory, or connect it to price trends?

Oh, and make sure you can figure out how to use it, too.

3 What's the Right Fit?

Consider your entire business, including the technology you already use. Does this tech work?

Does the technology you want have the support you need? Are there positive reviews, or is it a little shady?

Don't invest your time and money into something that won't work for your business. Or worse, that will rip you off.

Use all the information we just shared with you to find a technology solution that fits your business size and goals. A sweeping all-in-one piece of software for a multi-unit concept may not work for your small business like a simple, mobile app would.

6

The Orderly Way

So now that you've read through the guide, we just have one more question... **What if everything you knew about inventory was wrong?**

What if you could get an accurate COGS report without standing in a freezer for hours on end?

What if you could increase your profitability in a fraction of the time?

Fudged numbers no more. And no more taking hours of your and your staff's time to count. Yes, the benefits of inventory can be there for sure. But taking an accurate, consistent inventory is a task that many restaurants strive for, but most fail in accomplishing.

Orderly is the only company offering restaurants the opportunity to get the biggest benefit of taking inventory – a true weekly COGS – without taking an inventory at all. We analyze your invoices and sales info. And then, by applying machine learning and analytics, we can determine your patterns and depletion model.

Yeah, that sounds super nerdy. Probably because we're data nerds.

But what does it mean for you?

It means that you don't really have to do much anymore. You keep track of your invoices and your sales, and the app does the rest. It's that simple.

Basically, it renders this guide useless. And it saves you thousands.



On top of all that, the Orderly App can do so much more:

DO-IT-FOR-ME SETUP

- ✓ Snap invoices that will automatically be processed.
- ✓ All your ingredients are automatically categorized, named and managed.

SEE YOUR REPORTS

- ✓ Receive a weekly Flash Report with your COGS for the week and an 8-week trend.
- ✓ Know which ingredients matter the most to you – your Key Ingredients.
- ✓ See a price trend dashboard for each ingredient you purchase, comparing suppliers, products, and pack sizes.
- ✓ Compare your prices paid against national and regional market prices.

KEEP EVERYONE ON THE SAME PAGE

- ✓ Email reports to your chef, GM, accountant and owner.

Keep Your Cash in Your Business

Inventory has never been popular in the restaurant business.

We're not naïve. We know you're not going to suddenly love counting boxes.

But, with the help of this guide and the Orderly App, you're going to be running a more profitable restaurant in no time.

Don't stay stuck in the restaurant Stone Age. Technology can now provide a powerful, effective alternative to manual inventory methods and old, clunky software.

We designed the Orderly App to be an easy-to-use, do-it-for-me restaurant app.

No counting. No spreadsheets. No data entry. No price lookup. Just reporting that will save your business cash.

Do yourself a favor... ditch the spreadsheets and clunky technology.

Download the Orderly App today!

[DOWNLOAD IT NOW](#)



An accurate COGS.
None of the work.

[DOWNLOAD THE ORDERLY APP NOW](#)

