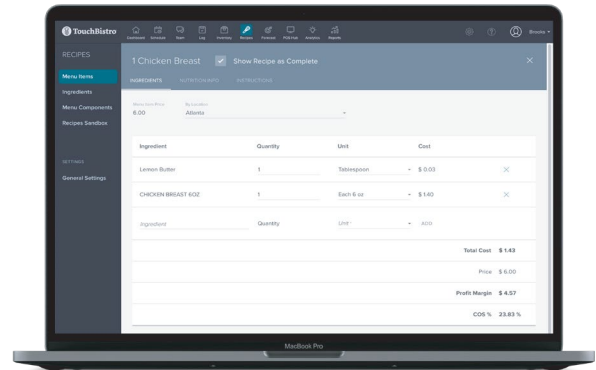


# TouchBistro Inventory Management

Manage your inventory with ease and keep food costs in check with an inventory solution you can count on.

TouchBistro Inventory Management is a robust inventory and recipe management platform that makes it faster and easier to manage your restaurant's inventory, so you can save time and reduce your food costs.



Designed to simplify the inventory management process, this data-driven inventory solution is equipped with everything you need to accurately track food usage and waste, forecast your vendor orders, monitor recipe profitability, and more – all without the use of complicated spreadsheets or time-consuming data entry.

## What features are included?

- 
**POS Integration**

The latest sales and menu data flows seamlessly from your POS every 15 minutes so you can accurately predict how much inventory to order and determine your ideal usage.
- 
**Inventory Tracking**

Automate the inventory process with a digital database of all your items and up-to-date counts of your consumables.
- 
**Flexible Counting Options**

Speed up and simplify the counting process with the ability to assign each item to a physical location in your venue, add units of measure to each item, and let multiple managers count at the same time.
- 
**Recipe Costing & Management**

Optimize new and existing recipes for maximum profitability and ingredient usage with costing tools that allow you to see the profit margins of every dish in real time.
- 
**Suggested Ordering**

Take the guesswork out of your purchase orders with automated order suggestions for each vendor based on your restaurant's needs.
- 
**Food Prep Forecasting**

Ensure you always have enough on hand for service with food prep suggestions based on your own POS data.
- 
**Task & Waste Manager**

Digitally track all important inventory details, like food temperatures, spoilage, waste, maintenance needs, and more.
- 
**Nutritional Information & Allergen Mapping**

Quickly generate the nutritional information and allergen tags for any recipe with data pulled from a national nutrient database.
- 
**Data-Driven Reporting**

Keep tabs on your stock, expenses, and COGS from anywhere, at any time with powerful cloud-based inventory reporting and the option to create custom or ad-hoc reports on demand.
- 
**Multi-Location Inventory Management**

Manage inventory for all your locations on a single platform with the ability to track and transfer inventory between locations, assign vendors to specific venues, set up recipe variations by location, and easily copy inventory lists from one restaurant to another.

## How can it help your business?



### Maximize Profit Margins

Put profitability first with an inventory solution that helps you eliminate food waste, avoid over-ordering, and maximize the profitability of every recipe.



### Avoid Ingredient Shortages

Avoid running out of key ingredients in the middle of a busy service with data-driven inventory tracking and prep forecasting suggestions that ensure you always have enough on hand.



### Save Time and Money

Make inventory management faster and more cost-effective with automations that help you track stock, eliminate waste, and keep food costs in check.

