



Restaurant Order Planning

Hands-free ordering

20007	CHICKEN PATTY	1 CSE	1 CSE	192	IND
20183	BAGEL	1 CSE	1 CSE	90	IND

A combination of people, processes and technology that utilizes inputs such as sales history, inventory level and weather, to accurately forecast a restaurant's food and paper needs and generate an order proposal.

Features

- Provides forecasting using historical data
- Analyses impact of promotional/local events on restaurant orders and adapts future forecasts accordingly
- Incorporates individual restaurant yields
- Accounts for restaurant inventories, monitors and identifies possible incorrect inventory counts
- Provides functionality to manage unique promotional WRINs and restaurant run outs
- Reacts swiftly to peaks and valleys in restaurant sales and adapts order proposals accordingly
- Provides metrics to track progress and identify areas of opportunity to achieve ordering efficiency

Benefits

- Takes away the restaurant manager's responsibility for forecasting and frees up their time to focus on delivering an unmatched restaurant experience for their guests
- Reduces inventory levels
- Reduces transfers
- Improves forecast accuracy
- Ensures fresher products
- Enables a more reactive promotional process and reduction in stranded unique promotional WRINs