Phoenix™ POS Inventory: Your Key to Food Cost Control

Keeping a handle on the cost of what you sell is critical to your restaurant's success. Accurate and easy inventory tracking with the Phoenix™ Point-of-Sale system lets you manage your food cost and improve your bottom line.

Always Up to Date
Take an order, and you will instantly see the on-hand quantity of those ingredients depleted. No need to wait for end-of-day reporting or physical inventory cycles; managing your inventory can now be a daily process that lets you identify and correct problems—immediately! You can even work from a remote office location to check on daily inventory levels of key items.

Accurate Cost Tracking
Phoenix POS uses a sophisticated method of cost tracking for the items you buy, considering that the first batch in is the first batch used—just like you really work. This ensures that you have the most accurate cost data available.

Detailed Analysis
From instant "food cost analysis" as you set up your menu items to detailed variance reporting, Phoenix POS gives you the information you need to make the right decisions about your inventory.

Easy to Use
Phoenix POS makes inventory easy. Whether you choose to track just a few key items or every ingredient in your kitchen, the easy-to-use interface, instant information, and timesaving features will help you successfully implement a cost-controlling inventory process.

Track all your ingredients or just a few and you can see what you should have on hand at any time—from any Web browser.

Enter physical inventory directly on the screen, and Phoenix will tell you what adjustments will be made.

> "The inventory system [is] amazing. Though we've only been using it for a few weeks, I was able to spot some endless holes in my food cost almost immediately."
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> — Edward Barski, Philly's Phatties, Oaklyn, N.J.

Phoenix POS Inventory:

The most complete, easy-to-use inventory system available for your complex restaurant
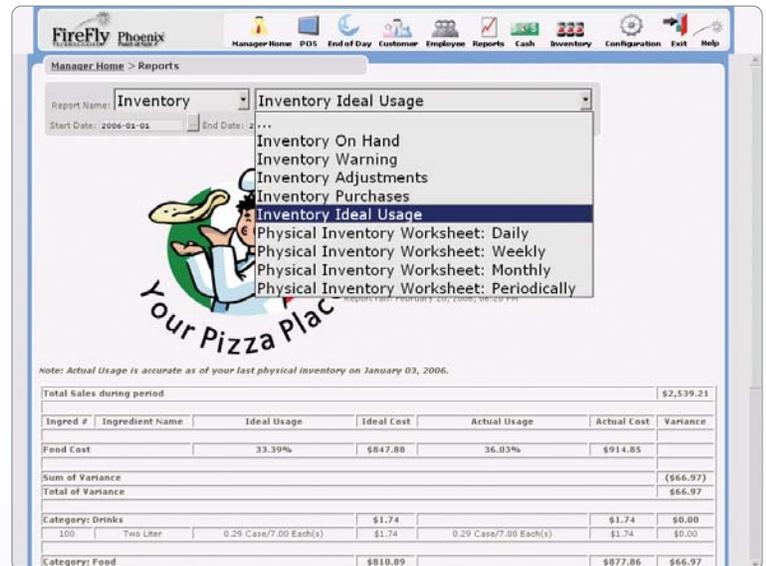
Tracking the things you buy:

- Track unlimited ingredients.
- Create recipes with multiple ingredients. Cost of a "batch" is automatically calculated as you build it.
- Set up ingredients and recipes "on the fly" as you set up your menu items.
- Track vendor information for each ingredient.
- Create custom categories for reporting purposes.
- Track ingredients by location for ease of physical inventory.
- Assign a different physical inventory cycle to different ingredients.
- See a complete purchase history for each ingredient with cost and vendor data.
- Instantly note ingredients below their warning level based on color coding.
- Food costing based on FIFO principles of accounting (first batch purchased is the first batch used).

Managing the purchasing process:

- Instantly create purchase orders for your vendors based on warning levels, templates or past orders.
- Quickly re-order ingredients based on your common ordering patterns.
- E-mail purchase orders directly to vendors.
- Track receipt of ingredients easily and quickly.

Making physical inventory easy:

- Up-to-the-minute ingredient levels are displayed based on real-time usage data.
- Easily make on-the-fly adjustments because of waste or transfers.
- Printable worksheets sorted by ingredient location make data capture easy—or enter directly using a portable computer.
- Enter counts for ingredients stored in multiple locations.
- Track ingredients in up to 4 different unit conversions.
- Instant "adjustment warnings" based on your counts.
- Easily edit an incorrect inventory count with proper security levels.

The Ideal Usage Report is one way to easily judge which ingredients are being overused.

Tracking the things you sell:

- Easy visual matrix lets you define how much of each ingredient is used for each size, crust type, etc.
- Create recipes to quickly define multiple ingredients.
- Set defaults for categories of menu items to speed inventory configuration.
- Specify ingredient usage by topping count for pinpoint accuracy, even when individual toppings are removed or added to a specialty item.
- Specify usage by order type, e.g., boxes are used only for to-go orders.
- Accurately track ingredient usage even for "build your own"-type items, fractional orders like half-and-half pizzas, and required modifier choices, even custom modifications such as "No Cheese" or "No Onions".
- Effectively track inventory usage of voided menu items.
- Interactive food cost analyzer shows you the item's food cost as you build it, and instantly shows the profit margin percentage based on your specified selling price.
- Instant reports show the ideal vs. actual food cost variance for any period you want to see, summarized by category and broken down to individual ingredients.

FireFly
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Phoenix™
Point of Sale