

Heartland

Digital Dining

Inventory

Tracking 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 needs.

DD Mobile Stock Takes

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

The screenshot shows the 'Inventory Item Maintenance' window for item 1065, 'Crabmeat.backfin'. The form includes fields for Sort Name (Backfin), Inventory Type (Seafood), Reorder Period (Daily), Prefer Purchase Unit (Pound), Storage Unit (Pound), Usage Unit (Weight Ounce), and Inventory Mode (Inventory Item). It also displays Average Cost (16.22), Last Cost (16.22), Yield Percentage (100.00), Storage / Purchase Ratio (1.00), Usage / Storage Ratio (16.00), Total Par (30.00), and Total Minimum (20.00).

Below the form is a printed report for 'DD CAFE' titled 'AI Inventory Item Usage (ByType)'. The report is sorted by Item Code and filtered by Location. It shows usage data for various categories:

Item Code	STORAGE UNITS					VALUE		PURCHASE UNITS			
	Unit	Usage	Expected	Actual	Var	Actual	Variance	Turn	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	

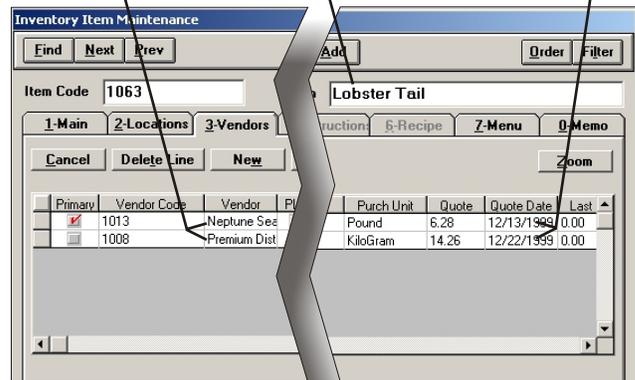
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Features	Benefits
Multiple Locations per Item	You can store inventory items in several different restaurant locations, which allows you to track which locations use which items and in what quantities. For each location, the items can have a different 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.



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

