

# HotSauce™ TECHNOLOGIES

## RESTAURANT MANAGEMENT SOLUTIONS

## HOTSAUCE™ INVENTORY MODULE

### Inventory Business Intelligence

The HotSauce™ Inventory reports can help you minimize food and alcohol costs, while improving your margins. Some of the reports include item purchase history, inventory adjustment, and, most importantly, the on hand variance report. The on hand variance report will compare the theoretical inventory versus the on hand inventory. This tells you which items are missing due to over pouring or theft. With the multitude of reports, you will have the ability to track where your inventory is going.

### Overview

The quickest way to improve profitability in the restaurant industry is by controlling food and liquor costs. The HotSauce™ Inventory Control System can help achieve these goals by tracking margins, identifying theft, managing vendors and eliminating waste. With our easy-to-use interface, inventory can be tracked based on the recipes that you supply. By comparing actual versus theoretical food cost, you are able to reduce your costs and improve your bottom line.

The HotSauce™ Inventory Control System is also perfect for the bar or nightclub environment. One of the biggest challenges that bar owners face is preventing their bartenders from over pouring or even giving away free drinks. With the HotSauce™ Inventory module, you will be able to identify where your problem areas are and minimize those losses. You can also understand which items are popular and which ones are not selling. Once this module is implemented, you will easily begin to minimize your costs while increasing your profits.

## FEATURES

### HotSauce™ Inventory Process

The HotSauce™ Inventory process is simple to setup and maintain. The initial phase of setting up the inventory system involves loading the recipes, menu-items, products, and vendors. Next, the inventory is ready to be used in conjunction with the HotSauce™ Front of the House system. Each time a vendor delivers food or alcohol, simply enter the invoices for the products purchased into the inventory system. As the products are sold and consumed, the inventory is depleted in real time. Once the manager does a physical count of the inventory and inputs it into the system, they can run the Business Intelligence Inventory Reports to gain a better understanding of the sales and margins.



Item	Unit	Theoretical	Actual	Variance	Cost	Total
DEUKSHIRE	1 LITER BT	4.50	0.00	0.00	4.50	0.00
DENVER	1 LITER BT	4.80	0.00	0.00	4.80	0.00
DOM PERIGNON	750ML	1.00	0.00	0.00	1.00	0.00
FRANCAIS	1 LITER BT	4.40	0.00	0.00	4.40	0.00
GR	1 LITER BT	9.20	0.00	0.00	9.20	0.00
GOLDSCHLAGER	1 LITER BT	4.30	0.00	0.00	4.30	0.00
GRAND MARNIER	1 LITER BT	4.70	0.00	0.00	4.70	0.00
GREENWINE	1 LITER BT	6.20	0.00	0.00	6.20	0.00
GREY GOOSE	1 LITER BT	8.50	0.00	0.00	8.50	0.00
GREY GOOSE LEMON	1 LITER BT	1.40	0.00	0.00	1.40	0.00
GREY GOOSE O	1 LITER BT	0.00	0.00	0.00	0.00	0.00
GREY GOOSE VANILLA	1 LITER BT	1.50	0.00	0.00	1.50	0.00
Guyard	1 LITER BT	7.50	0.00	0.00	7.50	0.00
HENDRIK	100 FL OZ	366.00	0.00	0.00	366.00	0.00
JACK DANIELS	1 LITER BT	46.80	0.00	0.00	46.80	0.00
Jager Bomb	1 LITER BT	94.80	0.00	0.00	94.80	0.00
JAGERMEISTER	1 LITER BT	11.80	0.00	0.00	11.80	0.00