

# PURCHASE AND INVENTORY

## Why you need to go digital with your inventory now

Constantly maintained digital stock-on-hand data helps your organization to plan strategically, identify pilferage more easily, reduces food-waste and CO<sub>2</sub> footprint and facilitates requisition management and stock movement between subsidiaries.

### BENEFITS OF A DIGITAL INVENTORY:

- Free up resources
- Pay your supplier quicker
- Mitigate over-ordering and over-production
- Reduce food-waste and CO2 footprint
- Minimise inventory time from 8 to 2 hours
- Get real-time stock-on-hand cost updates
- Facilitate Real-time Profit and Loss Reports
- Simplify requisition management

### 1. Pay your supplier quicker and work less

Recipient Created Tax Invoices (RCTIs) are a core element of Delegate Group's Foodservice Solutions Software. RCTIs allow you to **pay only for what you actually received** instead of being charged for goods that you did not receive and having to wait for your supplier's credit notes. Thus, suppliers get paid quicker and you **benefit from better payment terms!**

### 2. Boost efficiency with a digital inventory

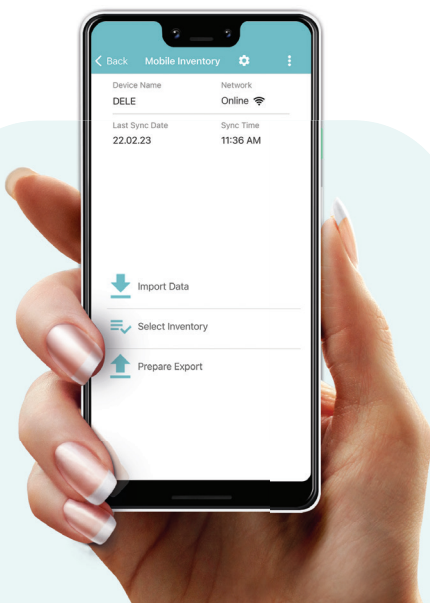
Do you know exactly what you have in stock right now?

You are not alone: We are aware it usually takes about 8 hours – an entire shift – to do inventory for your kitchen. That's why you do it only once a year. Especially in the ever-busy Healthcare Foodservice.

Delegate Group's Foodservice Solutions helps: Our software **enables your staff to use their mobile phones or tablets for stock counts**. Our digital inventory tells the exact aisle, shelf and slot of each item (think: shopping at a famous Swedish furniture chain).

This cuts down labour time from 8 to just 2 hours – a time slot you can spare more easily, right?

**Real-time stock value cost updates and Profit and Loss Reports (PLR)** – essential numbers if you want to **save money and time** – are only available with an ever-up-to-date inventory.



### 3. Reduce costs, food-waste and CO<sub>2</sub> footprint

The road to budget overrun is plastered with food-waste!

By over-ordering, your money is unnecessarily tied up in stock. Food-waste means throwing money in the bin.

But how to **stop over-ordering and over-producing** when you need to be on the side of caution as a chef?

Delegate Group's **mobile inventory** provides you with **real-time digital inventory data**. Our continuously maintained stock-on-hand overview not only provides an **accurate spending analysis** and frees up resources in your accounting department by **automated GL coding**, it also helps to prevent over-ordering with its' handy **menu forecast**.

Our Foodservice Solution application learns and understands what your organization's menu plan needs are for any given period and, as a result, offers automatically-generated ordering suggestions. Following the system's recommendations can **reduce food-waste by up to 60 percent** and save on budget accordingly.

### 4. Identify pilferage before it's too late

Delegate Group's Foodservice software makes it easy to identify theft and pilferage: With our digital inventory, you **always know what's on stock in real-time**. And you can control access to goods on stock. Hence, you can identify what's missing straight away!

Do you want to save money and time? Our experts are looking forward to reassessing your processes with you and your staff.

Contact  
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