## micros

#### **RES Product Management**

# Streamline Your Inventory, ordering, and receiving in real-time

Restaurant Enterprise Series (RES) Product Management (PM) streamlines your restaurant's day-to-day business processes for inventory, ordering, and receiving. RES PM maintains real-time information on inventory levels, recipe ingredients and costs, and vendor bids. RES PM's flexible reporting allows you to generate actual versus theoretical comparisons, presenting you a clear picture of your operation's performance. Have more accurate reporting on your business functions than ever before with flexible inventory supervision, detailed recipe management, suggested ordering, and complete receiving. In today's competative market, RES PM provides the tools neccessary to help your business compensate for low menu prices by finding new ways to manage margins.



By addressing inventory, receiving, invoice, and recipe management concerns of the independent restaurant operator, or a global chain, RES PM is proven to streamline business operations.

Leveraging the open systems database that supports MICROS RES, RES PM maintains realtime information on areas of substantial cost and concern to the user, including:

- · Inventory levels and needed inventory
- Recipe ingredients and costs
- Theoretical cost of goods
- Menu engineering reports
- Products receiving
- Invoice reconciliation information

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## Greater control than ever before

RES Product Management (PM) is a flexible, scalable application that allows users to implement features and modules that suit their desired level of control. Ideal versus actual product usage allows restaurant operators to quickly identify where costs are out-of-line. Real-time inventory variance and cost data deliver the information to solve critical issues. Menu engineering identifies menu item performance ratings. Suggested ordering provides precision ordering tools on what to buy, how much, and from whom to guarantee the most cost-effective operations. Designed to adapt to a changing environment, RES PM enables you to modify application screens by tailoring field or form names and adjusting screen layouts that will fit any restaurant's needs.

**Flexible Inventory Management** – RES PM supports multiple costing methods, units, and counting locations. Easily maintain perpetual, real-time inventory balances and variances to cost effectively manage your inventory. You will be able to schedule count tasks for end-of-period inventories and unlimited ad-hoc inventories. RES PM supports multiple cost allocations.

**Detailed Recipe Management** – Recipe and cost assignments are directly linked to your point-of-sale (POS) menu items. You can view your businesses' real-time depletion of inventory so you can always assure your most popular menu item are never out of stock. RES PM also supports prep and serving instructions including pictures and videos, prints recipe sheets or cards for your kitchen.

**Suggested Ordering** – Provides recommended order quantity and stock on hand. It automatically selects a vendor based on your criteria (preferred, best price, contract). RES PM also tracks and analyzes vendor bids ability to schedule par levels.

**Complete Receiving** – Converts purchase orders into receipts and updates inventory levels. RES PM matches packing slips to invoices for reconciliation. It also provides historical purchases by vendor and prepares data for export to third-party accounts payable applications.



Recipe mode allows a server to view a menu item including its ingredients through POS operations

### Find out more about how MICROS can help you grow

Get in touch with us for more information or to schedule a demo and consultation appointment.

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#### **Profit From:**

- Unified data access, eliminating the need to maintain duplicate databases or interfaces
- · Strict recipe management to decrease waste
- Inventory tasks manage recurring inventory counts, increasing efficiency
- Product management to identify where issues are occurring

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