

myinventory

Control expenses through efficient inventory management

Of all the cost components associated with back-office functions, inventory carries the greatest risk to an operator's long-term success. Inventories require cash to produce adequate stock levels, fixed assets to store them, and human capital to manage them. Even if a restaurant is enormously successful, bloated inventories or shrink mean that cash is declining.

Some food and beverage applications add significant tasks to store managers and costs to owners, such as the management of reams of recipes and increasing the costs associated with system implementation and training. MICROS myinventory simplifies store-level processes and optimizes inventories by providing the necessary information to maintain stock in a cost-effective manner.



myinventory is a browser-based application that is part of the mymicros.net Enterprise product line. Zero installation is required at the store level and myinventory is completely point-of-sale independent at the enterprise level.

myinventory is optimized for the MICROS 3700, 9700, and Symphony solutions and in mixed environments to any point-of-sale system that is feeding data to the mymicros.net enterprise information portal.

myinventory is compatible with electronic data interchange (EDI) and third-party applications from suppliers like Sysco, US Foodservice, and other broad-line foodservice distributors.

Boost profitability to a new level with a detailed inventory solution

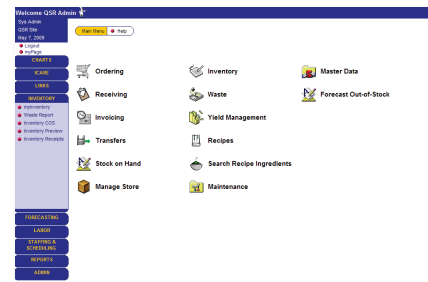
MICROS myinventory provides unit and corporate level operators a comprehensive application for managing and controlling the business processes of Vendor Bids, Ordering, Receiving, Invoice Approval and Reconciliation, and Inventory. Based on menu item sales, the application calculates product usage and depletes values from stock on hand, waste, transfers, and actual inventory. Not only does myinventory maintain stock in a cost-effective manner, the application can help explain food shortage and reduce unaccounted for inventory. This robust and detailed inventory solution provides indisputable results improving food cost and increasing profitability.

myinventory will simplify store-level processes and optimize inventories. Inventories require cash to produce adequate stock levels, fixed assets to store them, and human capital to manage them, by providing the necessary information, myinventory maintains stock in an efficient, cost-effective manner.

Highest costing ingredients can be compiled on a list and tracked to ensure employees are more attentive to the amounts used. myinventory provides restaurant operators with a true overview of product usage and can easily identify where there are shortages. True food costs of menus are established through myinventory, as fluctuating prices from vendors are monitored. myinventory allows restaurant operators to quickly isolate which items are causing the business to lose money and promptly implement solutions to resolve them.

Reporting features maintain running and daily totals on all tasks associated with ordering, receiving, and conducting inventory counts by store, enterprise, vendor, and/or item. myinventory provides a roll up of daily totals, such as inventories on-hand and used, along with summary and line item detail and adjusted data on purchase orders and daily receipts. Restaurant operators can view a comprehensive report of purchases by vendor.

myinventory enables restaurant operators to manage inventories at either a single property or across a franchise. Franchises can benefit from one centrally managed inventory enterprise system. Installation is not required at the store level, the sole requirement is a web-browser.



myinventory provides quick access to critical inventory data

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:

- Reduced costly food expenses
- Positive bottom line benefits and considerable cost savings
- Shifting the focus from maintaining inventory to providing a great guest experience
- Substantial savings from detailed inventory tracking