

Manual inventory



Manual inventory tracking compared with inventory tracking systems on your computer. A good inventory tracking system accomplishes four things: 1) it shows what merchandise is in stock, 2) it shows which items are on order, 3) it notifies the retailer when ordered merchandise is scheduled to arrive, and 4) it tells what merchandise has been sold.

This information is used to plan future purchases, to determine what is selling and when it is selling, and it helps determine what items need to be reordered or discontinued. If the company carries a large inventory, has a large variety of items in stock, or re-orders frequently then a computerized system would be easier to use and maintain. They provide greater accuracy and more flexibility in the types of information and reports that can be generated by the program. Systems update inventory counts at the "point of sale" and because of this instant update, retailers have a better idea of what needs to be reordered, what items are moving, and what items are stale. It is easier to maintain and utilize than a manual system.

Tracking sales is much simpler because all the calculations are done by the computer and can be printed out in a number of financial reports. Financial reports can be customized to show profit by day or by item. Medium to large inventory with more than one item in stock a computerized system may be more effective in tracking your inventory and maintaining your records.

----- Wastage of space, problem in searching records manually, data redundancy, insufficient security of backups, no updated reports, data inconsistency and problems in identifying clients are the few problems that are faced by our current system. Disadvantages' are not disadvantages, but

problems with the quality of the input, setup, maintenance, and use of the system/data.

----- <http://smallbusiness.chron.com/benefits-using-computerized-inventory-system-2044.html>

What Are the Benefits of Using a Computerized Inventory System? Efficiently tracking inventory is an imperative component to a small business' successful operation. By having up-to-date data regarding all needed supplies, materials and merchandise for sale, an organization will drastically increase its bottom line. In addition to the money saved by not reordering unnecessary goods, an enterprise will be better positioned to services customers quickly, as well as navigate any unexpected changes in business, such as a supplier abruptly going out of business.

Time Savings As the old saying goes, " time is money. " The amount of time that can be saved by a business is, perhaps, the biggest benefit of using a computerized inventory system. **Accuracy** An additional benefit of using a computerized inventory system is the accuracy it ensures. Eighteenth century English poet Alexander Pope is often quoted as having said, " To err is human. When an inventory list is maintained by hand, the margin of error widens with each update.

If one mathematical calculation is wrong or one typo is made, disaster may occur. **Consistency** A small business operates most efficiently when its processes are executed in a consistent manner. By using a computerized inventory system, a business owner can ensures that all orders, reports and

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other documents relating to inventory are uniform in their presentation, regardless of who has created them. This will allow ease of reading.

----- Restaurant POS benefits POS systems can greatly reduce the amount of time your staff spends in the kitchen and speed up the order process.

In addition to the direct cost savings, restaurant POS systems offer detailed reports that can help you make more informed business decisions. Sales reports help you better predict volume and schedule employees appropriately. Inventory reports help you order the right ingredients week after week, cutting down on wastage. And order reports let you see which items are most popular, which items generate the most profit, and which items you should probably drop from your menu.

----- Point of sale POS Sector Fast Fast order entry is critical in all types of restaurants. Quick service restaurants will see lines moving faster, resulting in happier customers and higher volume.

Servers at table service and fine dining restaurants will spend less time inputting orders and more time helping your guests. Every second saved helps boost your profits. The Restaurant POS Sector point of sale system is designed to speed up the operations in your restaurant. Organized The kitchen is the busiest area in most restaurants. Errors in preparation can cost precious time, money and customer loyalty.

Restaurant POS Sector prints orders clearly in the kitchen. Orders sent to the kitchen printer include each item ordered, the modifiers on the item (printed in red), easy to read printout that includes a unique order number and order time. Details EPOS cashThe detailed reports built into Restaurant POS Sector provide the numbers you need to help you make smart business decisions. Many restaurant owners know they are making money but don't have an accurate picture of how much profit they make or what factors of their business they can alter to increase that profit. Comprehensive sales reports help you determine how much money you're making.

Reports that list your best and worst selling menu items, combined with a shopping List report that estimates ingredient usage based on the food ordered through your POS, will help you reduce your ingredient costs 1-5%. Labor per dollar hour comparison reports, tied to the built-in time clock, help you avoid costly overstaffing by analyzing how many dollars you earn per employee hour. Fine dining system recommendations Running a fine dining restaurant requires a lot of hard work and long hours. Keeping customers happy as well as tracking your stock and employees are the main ingredients to a successful restaurant. Restaurant POS Sector Point of Sale system will help you manage your restaurant with its vast feature set of valuable inventory tracking, employee tracking and easy-to-use touch screen interface.

Choose from a variety of table management screens where you can see exactly which tables are occupied and even track how many people are at each table. You can also process many tables at once by putting the invoices on hold and opening other tables. Remote kitchen printing is a must for a

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good point of sale system. This allows you to add menu items to an invoice from a highly customizable menu screen and send the orders to as many remote printers as you require. The items that need to be cooked will go to a kitchen, all the drinks will go to the bar and all the deserts will go to the desert station.

The orders are sent at the touch of a button. Features like high speed internet credit card processing and quick entry touch screens will speed up the invoicing and checkout process so that you can move your customers faster and more efficiently. Customer loyalty features, like gift cards, will keep your customers coming back. Combining all these features into one package makes Restaurant POS Sector the right choice for your restaurant.

Comunication with PC is integrated into POS Sector, so waiter can send orders directly from long distance (balcony, 2nd floor... to the bar, wich results with maximum speed of service, because order is waiting at the bar for the waiter. Using this system work for waiter will be much more easyer and faster. Order sending is going over wireless connection to the central computer.

— As the retail establishment business owner, ensuring your business profit's safety is one of the most important things you must learn. You can easily loose money from simple customer's change mistakes and from an abusive staff of yours that keeps helping themselves to a few extra dollars or giving away free meals! Just by a simple customer's change mistake, you loose money, especially when an employee of yours abuses their power and help

themselves take a few extra dollars from the cash register or give away huge discounts to their friends and families.

— How to Manage Your Restaurant Inventory Inventory management is a necessity in every business. This is the process of controlling expenses and waste through effectual use of on-hand product. Combine this with a reliable forecasting model and restaurants can realize dramatic reductions in their monthly spending. Every business is faced with the unfortunate reality that employees will steal from their employer.

And an effectual inventory management system combined with secure storage and lock-up procedures will result in far less loss due to employee theft. Manual or Limited Integration This type of inventory management refers to the process of physically counting each item every week to get restaurant expenses. It is more suited to smaller, independently-owned operators who purchase fewer items and maintain simpler accounting records. When all counting is completed, then data can then be transferred to the restaurant's accounting system. The inventory is complete if there are no mistakes. But the entire inventory process must start again to find the mistakes in case there are errors.

Mixed P. O. S. Mixed Point of Sale (POS) or partial integration, combines the restaurant's POS system with manual inventory procedures.

As for point of sale, it refers to the computer system used to order food and drinks as well as settling all checks. Thus, each time an item is ordered through the POS it is removed from the current inventory. But when the

items are counted during inventory, the on-hand stock should match the inventory listed by the POS. And if there are discrepancies between the two lists, another physical count of the inventory must begin.

However, this is more effectual method than the limited system, and when combined with strong loss-prevention procedures can result in large cost reductions per month. Fully-Integrated This kind of inventory management system fulfills three different elements into its system. Fully-Integrated management system combines the restaurant