

TASK-MANAGER

Stock Control Module



Stock Control Features

Monitor inventory levels and reduce overstocking, shrinkage and theft.

Increase stock turnover and reduce the amount of inventory sitting on shelves.

Detailed portion management with food cost per serve analysis designed for any Restaurant or Catering organisation.

Report on Stocktake variances over any 6 month period.

Set up your stocktake periods in advance and Task-Manager will automatically manage your sales and Inventory usage for each period. You can continue trading and viewing sales/cash reconciliation reports while the stocktake is being completed.

Easy to change prices, check stock levels and manage your inventory levels for maximum profit.

Inventory reporting gives real time stock levels and gross profit analysis to quickly check margins and provide greater control over your business.

Multi-level Recipe control to track ingredients and create usage reports of base products.

Updating the cost of bulk inventory will automatically adjust the cost of all items where that inventory is used.

Multi-location inventory management, with the ability to view sales location reports with shared inventory to reduce the work involved in transferring inventory. Eg: multiple bars that draw inventory from one location.

Reorder reports based on Reorder point (minimum) and order quantities up to the maximum inventory levels.

Do Stocktakes (Physical Inventory Counts) and inventory transfers at the POS Terminal in addition to the back office.

Reorder Wizard that can set the minimum and maximum inventory levels in each location based on sales history for any time period. It can also set reorder levels for all locations.

Quantity based PLU's that calculate the quantity sold based on the cost per item and the total value of the sale. Used in sites where you are recording the selling price only at the POS and use the software to calculate the quantity sold based on the item cost. Eg: Deli's & Fuel Stations.

Inventory Production allows for the Manufacturing of Sale Items from Ingredients and allows for Inventory Control on both the Manufactured Sale item and the Ingredients.

Move inventory to a bulk store prior to a stocktake. This allows you to record sales over many Locations but reduce the inventory holdings to only the Locations where inventory is actually kept. Eg: Special outside functions or external events drawing inventory from a bulk store.

Inventory can be marked as non-diminishing to cover items that are not specifically counted during a stocktake or part of the inventory valuation.

Inventory can be marked as discontinued using a wizard so that it is no longer sold at the POS or purchased from suppliers. This is ideal for retaining sales history on obsolete products.

Reorder wizard based on sales history over any period or time. Eg: Base you Christmas sales period this year on what your sales were for the last Christmas period.

Print a list of the current inventory levels at the POS for any PLU for all locations. Useful when you run out of a product in a busy Location and you need to source more from another Location.

Inventory movements summary report shows the quantity and value for all types

of inventory movements made during the stocktake period.

Complete control over prices, margins, and inventory management.

Track price changes and review performance over any period.

Secure Inventory Management provides a history of all inventory movements.



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Contact for more information and your nearest reseller.

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