

Restaurant
owner
.com

RESULTS

Why did you get into the restaurant business? (type into question box)

• Get rich

• More free time

• Be your own boss

• Because you're a good cook

• Make people happy

• Passion

• My chosen career


Are you getting the results you expected?

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RESULTS

Reasons you probably aren't in it for...

• Running to the store 10 minutes before lunch rush



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RESULTS

Reasons you probably aren't in it for...

• Running to the store 10 minutes before lunch rush

• Spoiled food or waste



Reduce Work, Theft and Chaos with an Easy to Use Order Guide


2

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RESULTS

Reasons you probably aren't in it for...

- Running to the store 10 minutes before lunch rush
- Spoiled food or waste
- Theft



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RESULTS

Reasons you probably aren't in it for...

- Running to the store 10 minutes before lunch rush
- Spoiled food or waste
- Theft
- Dissatisfied customers – running out of your signature fajitas




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RESULTS


Reasons you probably aren't in it for...

- Running to the store 10 minutes before lunch rush
- Spoiled food or waste
- Theft
- Dissatisfied customers – running out of your signature fajitas
- Chaos







RESULTS



The results you currently get, whether that be financial or personal satisfaction in your business, are directly related to the guest experience you provide.




RESULTS




The guest experience ultimately determines a restaurant's success or its failure.

The most important part of the guest experience is consistency and predictability



RESULTS



It's really simple, if you want predictable results, then provide a predictable guest experience.



RESULTS

We believe sustainable restaurant success is only achieved through competency in three key areas – Business, Systems and Culture.





CREATING CONSISTENT GUEST EXPERIENCES REQUIRES

Effective Systems

Good People





KITCHEN MANAGEMENT 101

Today's webinar

Reduce Work, Theft and Chaos with an Easy to Use Order Guide




ORDER GUIDE



Benefits

- ✓ Avoid running out of product
- ✓ Tracks usage over 3-4 week period
- ✓ Frees up cash committed to excess inventory
- ✓ Lessens waste and spoilage
- ✓ Discourages theft
- ✓ Simplifies the inventory counting process
- ✓ Maintains a perpetual inventory on key items




ORDER GUIDE

Dept: GROCERY

Blue Fish Grill

Month: May

Product Information			DATE		DATE	
Item	UNIT	PRICE	DATE	DATE	DATE	DATE
Stewed tomatoes - 6000-cans	CS	\$ 18.50	REQ	1	2	3
Flour - 50-Lb. SACK	SACK	\$ 12.30	REQ	1	2	3
Vinegar - 4-1 gal RTL	RTL	\$ 6.79	REQ	1	2	3
Corn Starch - 24-1-lb. BX	BX	\$ 17.64	REQ	1	2	3
Garlic powder - 6-1 lb. RTL	RTL	\$ 24.39	REQ	1	2	3
Whole sesame seed - 1/10-oz lb	RTL	\$ 6.35	REQ	1	2	3
Green Chiles - 24-1-oz cans	CS	\$ 18.56	REQ	1	2	3
Olive Oil 100% Extra	CS	\$ 63.00	REQ	1	2	3
Heavy Cream - 1/20-Lb	CS	\$ 14.56	REQ	1	2	3



ORDER GUIDE

Dept: Liquor

Blue Fish Grill

Item	UNIT	PRICE	DATE	DATE	DATE	DATE
Absolut	CS	\$ 16.25	REQ	1	2	3
Absolut Citron	CS	\$ 16.88	REQ	1	2	3
Grey Goose	CS	\$ 29.50	REQ	1	2	3
Ketel 1	CS	\$ 24.22	REQ	1	2	3
Popov (v&f)	CS	\$ 6.50	REQ	1	2	3
Skyy	CS	\$ 19.55	REQ	1	2	3
Smirnoff	CS	\$ 9.50	REQ	1	2	3
Stolichnaya	CS	\$ 17.89	REQ	1	2	3

Dept: GROCERY		Blue Fish Grill		Month: May																															
Item	PLU/LIN	SUPPLIER PRICE	CNT	DATE	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
Stewed tomatoes- DW10cans	OS	\$ 18.55	10	4/12/17	✓	6	4	18		5																									
Flour - 50LB SACK	BACK	\$ 12.30	10	4/12/17	✓	30	18	200		20																									
Vinegar - M/ 1gal BTL	OS	\$ 6.70	10	4/12/17	✓	9	16			5																									
Corn Starch- 24/1lb. BX	OS	\$ 17.84	10	4/12/17	✓			17		11		10																							
Garlic powder- 9/1lb BTL	OS	\$ 15.95	10	4/12/17	✓	10	5			5																									
Whole sesame seed 1/1lbBz btl	OS	\$ 6.25	10	4/12/17	✓	1	1			5																									
Green Chiles - 24/14oz cans	OS	\$ 18.55	10	4/12/17	✓	18	13			10																									
Olive Oil 100% Extra VIRGIN	OS	\$ 63.00	10	4/12/17	✓			1		10																									
Navy beans-Dry 1/20lb	OS	\$ 14.55	10	4/12/17	✓	20	20			15																									

Dept: GROCERY		Blue Fish Grill		Month: May																															
Item	PLU/LIN	SUPPLIER PRICE	CNT	DATE	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
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Flour - 50LB SACK	BACK	\$ 12.30	10	4/12/17	✓	30	18	200		20																									
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Corn Starch-24/1lb. BX	OS	\$ 17.84	10	4/12/17	✓			17		11		10																							
Garlic powder-9/1lb BTL	OS	\$ 15.95	10	4/12/17	✓	10	5			5																									
Whole sesame seed 1/1lbBz btl	OS	\$ 6.25	10	4/12/17	✓	1	1			5																									
Green Chiles - 24/14oz cans	OS	\$ 18.55	10	4/12/17	✓	18	13			10																									
Olive Oil 100% Extra VIRGIN	OS	\$ 63.00	10	4/12/17	✓			1		10																									
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Dept: GROCERY			Blue Fish Grill		Month: May																															
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Stewed tomatoes- DW10cans	OS	\$ 18.55	10	4/12/17	✓	6	4	18																												
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Dept: GROCERY		Blue Fish Grill		Month: May																															
Item	PLU LUM	SUPPLIER PRICE	CNT	DATE	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
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Flour - 50LB SACK	BACK	\$ 12.00	10	4/12/17	30		14	20																											
Vinegar - 4/1gal BTL	OS	\$ 6.70	10	4/12/17	9		14																												
Coor Starch- 24/1lb. BX	OS	\$ 17.64	10	4/12/17																															
Garlic powder- 9/1lb BTL	OS	\$ 15.00	10	4/12/17																															
Whole sesame seed 1/18oz bf	OS	\$ 5.00	10	4/12/17																															
Green Chiles - 24/14oz cans	OS	\$ 18.00	10	4/12/17																															
Olive Oil 100% EVOO 4/1lb	OS	\$ 63.00	10	4/12/17																															
Navy beans-Dry 1/20lb	OS	\$ 14.00	10	4/12/17																															


Dept: GROCERY		Blue Fish Grill		Month: May																															
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Stewed tomatoes- 50#10cans	OS	\$ 18.00	10	4/12/17	6		4	13																											
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Green Chiles - 24/14oz cans	OS	\$ 18.00	10	4/12/17																															
Olive Oil 100% EVOO 4/1lb	OS	\$ 63.00	10	4/12/17																															
Navy beans-Dry 1/20lb	OS	\$ 14.00	10	4/12/17																															

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GET ORGANIZED


- Allocate enough space
- Label shelves
- Date product (perishables)
- Rotate stock






GET ORGANIZED

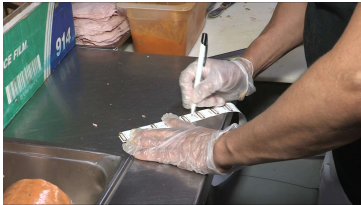
- Allocate enough space
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- Date product (perishables)
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GET ORGANIZED

- Allocate enough space
- Label shelves
- Date product (perishables)
- Rotate stock






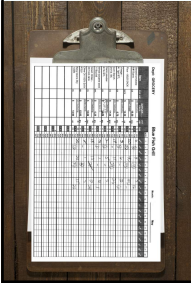
GET ORGANIZED

- Allocate enough space
- Label shelves
- Date product (perishables)
- Rotate stock





GETTING STARTED



✓Get organized

✓Create order groups



CREATE ORDER GROUPS

Food Inventory

- Meat
- Seafood
- Poultry
- Produce
- Dairy (Cheeses)
- Bakery
- Grocery
- Nonalcoholic beverage


Bar Inventory

- Liquor
- Beer
- Wine
- Bar consumables

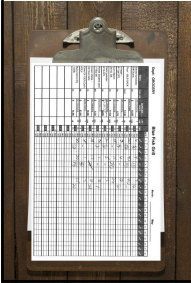
Your order guide and inventory control should include nonfood items as well:

Operating Expense Inventory

- Paper
- Catering and banquet supplies
- Kitchen utensils
- Restaurant supplies
- Cleaning supplies
- Linens
- Uniforms



GETTING STARTED



✓Get organized

✓Create order groups

✓Set ordering schedule

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SET ACCURATE PAR LEVELS

Item	PUR UNIT	SUPPLIER	PRICE	CNT	PAR
Stewed tomatoes- 6W10-cans	CS	ABC Distribution	\$ 18.50	6	12
Flour - 50-Lb. SACK	SACK	Miller's Supply	\$ 12.30	100	10
Vinegar - 4/1 gal BTL	CS	ABC Distribution	\$ 6.70	10	1
Corn Starch- 24/1-lb. BX	CS	ABC Distribution	\$ 17.64	10	1
Garlic powder- 6/1-lb BTL	CS	ABC Distribution	\$ 24.35	5	1
Whole sesame seed 1/18-oz tbt	BTL	World Spice Co.	\$ 6.25	1	1
Green Chiles - 24/14-oz cans	CS	ABC Distribution	\$ 18.56	10	1
Olive Oil 100% ExVr 4/3-Lr	CS	World Spice Co.	\$ 63.00	10	1
Navy beans-Dry 1/20-Lb.	CS	ABC Distribution	\$ 14.56	100	1

Par levels

- Separate pars to reflect weekly trend
- Align with ordering schedule
- Adjust to usage history

SET ACCURATE PAR LEVELS

Dept: PRODUCE

Blue Fish Grill

Month: May

Item	PUR UNIT	SUPPLIER	PRICE	CNT	PAR
Romaine lettuce- 24ct	CS	ABC Distribution	\$ 19.45	1	1
Yellow onions- 50lb sack	SACK	ABC Distribution	\$ 14.90	1	1
Carrots- 25lb sack	CS	ABC Distribution	\$ 6.80	1	1
Onion, preps- 40lb jars	CS	ABC Distribution	\$ 22.50	1	1
Celery- 24ct	CS	ABC Distribution	\$ 18.56	1	1
Wash potatoes- 50lb box	BTL	ABC Distribution	\$ 17.00	1	1
Lentils- 1/5lb box	CS	ABC Distribution	\$ 23.00	1	1
Mushroom-Med BTM 1lb box	CS	ABC Distribution	\$ 15.25	1	1
Tomatoes- 5 X 6 CS	CS	ABC Distribution	\$ 22.50	1	1

Usage history for May

Day	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
Romaine lettuce																															
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SET ACCURATE PAR LEVELS

Item	PUR UNIT	SUPPLIER	PRICE	CNT	PAR
Stewed tomatoes- 6W10-cans	CS	ABC Distribution	\$ 18.50	6	12
Flour - 50-Lb. SACK	SACK	Miller's Supply	\$ 12.30	100	10
Vinegar - 4/1 gal BTL	CS	ABC Distribution	\$ 6.70	10	1
Corn Starch- 24/1-lb. BX	CS	ABC Distribution	\$ 17.64	10	1
Garlic powder- 6/1-lb BTL	CS	ABC Distribution	\$ 24.35	5	1
Whole sesame seed 1/18-oz tbt	BTL	World Spice Co.	\$ 6.25	1	1
Green Chiles - 24/14-oz cans	CS	ABC Distribution	\$ 18.56	10	1
Olive Oil 100% ExVr 4/3-Lr	CS	World Spice Co.	\$ 63.00	10	1
Navy beans-Dry 1/20-Lb.	CS	ABC Distribution	\$ 14.56	100	1

- Separate pars to reflect weekly trend
- Align with ordering schedule
- Adjust to usage history
- Use your POS

SET ACCURATE PAR LEVELS

Dept: Poultry

Item	PUR U/M	SUPPLIER PRICE	CNT U/M	PAR
Chicken breast 8-oz.		ABC Distributing		
1/20-lb. (40-ct)	L.B.	\$ 2.87	EA	

SET ACCURATE PAR LEVELS

Sales Group	Name	Price	Quantity	Amount
Appetizers	Combinacion Cubana	13	238	3094
Appetizers	Croquetas de Jamon	5	172	860
Appetizers	Croquetas de Yuca	5	112	560
Appetizers	Martipalos App.	5	365	1825
Appetizers	Picadillo Empanadas	6	441	2646
Appetizers	Tamal Cubano	4	133	532
Buffet	Lunch Buffet	10.99	2106	21144.94
Deserts	Chesecake Flan	5	128	640
Deserts	Flan	4.8	836	4012.8
Deserts	Pastel de Limon	4.5	125	562.5
Deserts	Pudin de Pan	5	114	570
Deserts	Tres Leches	5	296	1480
Entree Salads	Chicken Garden Salad	7	39	273
Entree Salads	Grilled Chicken Salad	9	86	774
Entree Salads	Grilled Flank Steak Salad	11	141	1551
Entree Salads	Grilled Shrimp Salad	10	102	1020
Entrees	Arroz Pollo Jardinera	14	205	2870
Entrees	Arroz Belleno	12	303	3636
Entrees	Breaded Chicken Steak	13	68	884
Entrees	Breaded Fish Fillet	14	132	1848
Entrees	Breaded Steak	14	75	1050
Entrees	Chicken Jardinera	13	140	1820


POS Sales Mix Report

4-week period

SET ACCURATE PAR LEVELS

Sales Group	Name	Price	Quantity	Amount
Appetizers	Combinacion Cubana	13	238	3094
Appetizers	Croquetas de Jamon	5	172	860
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Entrees	Breaded Chicken Steak	13	68	884
Entrees	Breaded Fish Fillet	14	132	1848
Entrees	Breaded Steak	14	75	1050
Entrees	Chicken Jardinera	13	140	1820


Select all of the items that include an 8-oz. chicken breast



SET ACCURATE PAR LEVELS

Sales Group	Name	Price	Quantity	Amount
Entree Salads	Grilled Chicken Salad	\$ 9.00	86	\$ 774
Entrees	Breaded Chicken Steak	\$ 13.00	68	\$ 884
Entrees	Chicken Steak	\$ 13.00	1145	\$ 14,885
Entrees	Pollo Relleno	\$ 14.00	155	\$ 2,170
Kids	Kid Chicken Tenders	\$ 6.59	104	\$ 685
Kids	Kid's Chicken Steak	\$ 6.99	115	\$ 804
Sandwiches	Chicken Sandwich	\$ 9.00	133	\$ 1,197

4-week period



SET ACCURATE PAR LEVELS


↓

↓

↓

Sales Group	Name	Price	Quantity	Amount	8-oz. chicken breast
					Portion Unit Usage
Entree Salads	Grilled Chicken Salad	\$ 9.00	86	\$ 774	4 oz. 344
Entrees	Breaded Chicken Steak	\$ 13.00	68	\$ 884	8 oz. 544
Entrees	Chicken Steak	\$ 13.00	1145	\$ 14,885	8 oz. 9,160
Entrees	Pollo Relleno	\$ 14.00	155	\$ 2,170	4 oz. 620
Kids	Kid Chicken Tenders	\$ 6.59	104	\$ 685	4 oz. 416
Kids	Kid's Chicken Steak	\$ 6.99	115	\$ 804	4 oz. 460
Sandwiches	Chicken Sandwich	\$ 9.00	133	\$ 1,197	4 oz. 532
4-week period					
					Total oz. 15,772
					Total ea. 1,972

Total oz. / 8



SET ACCURATE PAR LEVELS

Sales Group	Name	Price	Quantity	Amount	8-oz. chicken breast
					Portion Unit Usage
Entree Salads	Grilled Chicken Salad	\$ 9.00	86	\$ 774	4 oz. 344
Entrees	Breaded Chicken Steak	\$ 13.00	68	\$ 884	8 oz. 544
Entrees	Chicken Steak	\$ 13.00	1145	\$ 14,885	8 oz. 9,160
Entrees	Pollo Relleno	\$ 14.00	155	\$ 2,170	4 oz. 620
Kids	Kid Chicken Tenders	\$ 6.59	104	\$ 685	4 oz. 416
Kids	Kid's Chicken Steak	\$ 6.99	115	\$ 804	4 oz. 460
Sandwiches	Chicken Sandwich	\$ 9.00	133	\$ 1,197	4 oz. 532
4-week period					
					Total oz. 15,772
					Total ea. 1,972
					Weekly average ea. 395
					40% Tue-Fri ea. 197
					60% Fri-Tue ea. 296
					Safety Net 20% 397
					20% 355
					Par 397

SET ACCURATE PAR LEVELS

Dept: Poultry

Item	PUR UOM	SUPPLIER PRICE	CNT UOM	PAR
Chicken breast 8-oz.		ABC Distributing		240
1/20-lb. (40-ct)	L.B.	\$ 2.87	EA.	300
				1.00
				1.00
				1.00
				1.00
				1.00
				1.00
				1.00
				1.00

KEEPING STOCKED UP

- ✓ Maintain accurate par levels
- ✓ Keep tabs on usage variations
- ✓ Maintain consistent ordering schedule
- ✓ Keep consistent counting times
- ✓ Adjust for special events

SYSTEM

Running Inventory Order Guide

OPERATIONS: Purchasing- Receiving

The Running Inventory Order Guide is a multi-purpose system that serves as both an ordering tool and a perpetual inventory control for every product in your restaurant or bar. It is ideal for tracking key food items, liquor storage rooms, uniforms, linens, expensive cleaning supplies, smallwares and merchandise.

USED BY: Kitchen Manager, Chef, General Manager

Benefits of the Key Item Running Inventory System:

- Multi-purpose form that serves as an ordering guide and maintains perpetual inventory tracking for everything in your restaurant or bar
- Simplifies inventory counts and speeds up the entire process
- View up to four weeks of ordering, receiving and usage history on a single page
- Eliminates the need to review old invoices or purchase orders
- Effective yet simple method to accurately control inventory levels
- Shows current price, preferred vendor and suggested par levels for every product your restaurant buys

Implement the Running Inventory Order Guide System

Clicking on the link below will direct you to the necessary download forms and learning resources needed to get this system implemented in your restaurant.

Click to Apply This System Now

Get your Purchasing - Receiving Summary accounted in the Members Exclusive Forum

Systems

You can have the greatest concept, recipe and menu but if your restaurant can't deliver a quality guest experience consistently, people won't come back. Better systems not only ensure a more predictable guest experience, but also make the restaurant less dependent on the owner's constant involvement in daily operations.

Learn More About Systems Tools

Related Resources

WEBINAR


Kitchen Management 101: Reduce ...

Fast food or fine dining, Mediterranean seafood or Mexican fare. Today's independent restaurants offer variety in service style and cuisine. Nevertheless,

More Resources


Reduce Work, Theft and Chaos with an Easy to Use Order Guide

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KITCHEN MANAGEMENT 101

Questions



THANK YOU
