



Inventory & Procurement Solutions

Reduce food and labour costs – increase productivity and efficiency

Centralised control: a flexible and cost-effective solution that delivers best-in-class foodservice procurement, inventory, forecasting and production capabilities.

Whether you are a stadia, entertainment venue, conference centre, hotel or restaurant, your back-office inventory management solution should provide the real-time insights you need to make the right profit and growth-driven decisions at the right time. However, most inventory and procurement solutions become cumbersome and costly as a business grows, with users continuously uploading and downloading information between corporate and store systems or tracking data collected at each location, while maintaining staff to administer the system can affect your bottom line. Verteda solves these issues: putting you in control, you can manage your inventory with a high performance solution for foodservice operations of any size in any sector.

Proven reliability, performance, speed and accountability

When choosing technology, it's important you gain a payback on your investment. Once a company implements a Verteda inventory and procurement solution, they begin to see measurable gains fast in the form of lower food costs, increased productivity, tighter inventory control and fewer human errors.

Verteda solutions use Eatec® software from Agilysys, Inc. A flexible Windows®-based solution for foodservice and hospitality operations in any market, it includes core purchasing, inventory, recipe, forecasting, production and sales analysis functions plus optional catering, restaurant and other modules in a single web-enabled solution. Replacing costly disparate systems with a centrally located suite of management tools accessible from any outlet in your organisation, the software is available on-premises or as a hosted Software as a Service (SaaS).

Modular: choose and use what you need

Whether you require inventory management for multiple sites or a single-site system covering multiple functions, you can choose the exact applications that fit your needs. A flexible modular structure means you can define the system you need without the cost of extra features that you don't need. The following optional modules are available:

Optional Modules:

- Catering Management
- Buffet Management/Cycle Planning
- Commissary Management/Manufacturing
- Nutrition
- Retail Merchandise

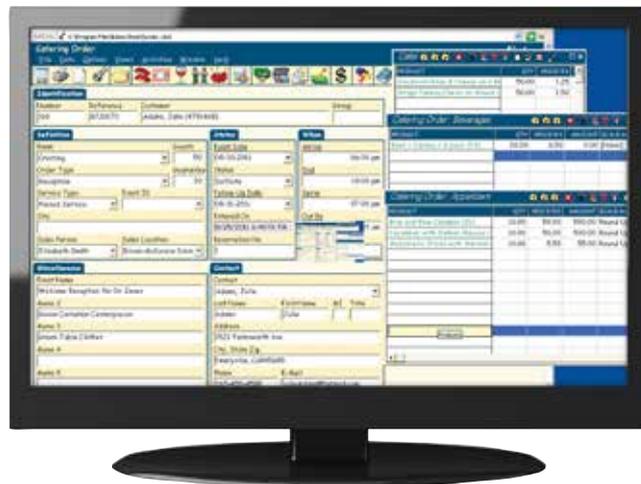
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World-class inventory and procurement capabilities

Eatec is a web-enabled centralised data management system that provides instant real-time access through a single data source. Once new units are configured, data is instantly available to managers anywhere, anytime. Browser-based for maximum flexibility, users can log on to the system from any Windows-based Internet connection, resulting in state-of-the-art inventory management capabilities that deliver an aggressive ROI.



Features

Centralised Data Source
Powerful Reporting
Online Web Ordering
Easy Integration
User Friendly
Fast Real-Time Data Access
Flexible Deployment
Inventory Database
Inventory Management
Purchasing
Receiving
Requisitions & Transfers
Production Management
Sales Tracking & Analysis
Sales Forecasting
Reports

Benefits

Manage multiple outlets, with no need for separate back-office systems at each site.
Examine unit or concept sales, purchases, profit and loss in real time.
Centralise purchasing capabilities for maximum cost control.
A Windows-based solution for a streamlined interface to existing applications.
Optimise performance and accelerate training with software that's easy to learn and use.
Launch new promotions and accommodate menu changes quickly.
Install on premise or via subscription service
Track unlimited food, beverage and supply items; item lookup by name, number, description or type codes.
Automatically records and tracks all inventory activity with respect to purchases, transfers or depletion due to production, sales or spoilage/loss.
Managers can maintain optimal stock levels at the lowest possible cost; just-in-time purchasing, with greatly reduced over- and under-ordering.
Merchandise is received directly against purchase orders to verify that ordered quantities were delivered, and delivered at the correct price.
Support the request and transfer of product from a storeroom to outlets, commissary/warehouse to stores/outlets or between stores/outlets.
Functions to accommodate operations that may manufacture or produce finished goods items in sufficient quantity to stock in inventory, sell wholesale or transfer to other sites or outlets.
Allows menu items (referred to as "products") to be accounted for or recorded as sold through restaurants and concessions as well as via catering, manufacturing and airline catering orders.
Create forecasts for a range of days, weeks or months; historical sales data may be calculated by a user-defined formula as a basis for planning.
Generate reports to reflect all applicable data on file or filter to select sub-sets of data.

For more information, visit www.verteda.com or call +44 (0)1925 401310.

About Verteda

Our innovative SaaS, hosted and on-premises IT solutions enable stadia and arena, entertainment venues, hotels and resorts, hospitality and foodservice to streamline operations and focus on costs: to increase workforce productivity, enhance guest satisfaction and maximise profitability in multiple area of operations: complete food and beverage operational management, point-of-sale (static, mobile, online), payments (cashless, contactless, online, queue busting), inventory and procurement, stock control, business intelligence and real-time reporting. From our headquarters in Warrington, UK, we are an authorised distributor of Agilysys products throughout Europe, the Middle East and Africa. Our customers include Old Trafford, Manchester City FC, LG Arena, Saracens RFC, Sale Sharks RFC, Southampton FC, Newbury Racecourse, Chester Racecourse, Lord's Cricket Ground, The Twickenham Experience (RFU), Elior, Lindley Catering, Cofely GDF Suez, The Dorchester, The Lanesborough, The Landmark Hotel, The Maybourne Group including The Connaught, The Berkeley and Claridges.

