

Inventory Management

Control food costs and optimize inventory in every location

Sourcing food and managing its costs is one of the most important and complex factors in the restaurant and foodservice industries. Crunchtime Inventory reduces the time spent on inventory-related tasks through real-time data and automation while helping operators control costs and manage inventory to maximize sales.

Crunchtime Inventory Management is how restaurant operators:



Reduce food costs and identify sources of waste

Track actual versus theoretical food costs to identify waste and improve profitability.



Save employees time on inventory tracking

Always know what stock is on hand, and automate stock ordering and prep so you're never left understocked.



One source of truth for inventory management

Purchasing, costs, vendors, and integrations with other systems provide an all-in-one platform for inventory management.



Take action with real-time inventory and sales data

Crunchtime integrates directly with POS and other systems to provide stores with accurate stock and sales data.

Make it easier for stores to track inventory

Team members in-store are equipped with mobile apps to make their work more efficient, effective, and provide data to management.

How it works

Inventory Management

Efficiently count your stock levels and gain visibility into usage to help reduce variance – all in one centralized database.

Smart Sales Forecasting

Accurate sales forecasting tells you how much food to prepare each day to fulfill daily guest traffic without over-preparing and wasting food.

Suggested Ordering

Automate vendor ordering at the store level with system-generated suggested orders based on par levels, historical consumption, sales forecasts, and on-hand inventory levels.

Recipe Standardization

Maintain consistency and quality of recipes across locations and reduce food waste by providing your teams uniform instructions.

“Crunchtime has the strongest food cost [system] in the industry, and the actual versus theoretical is probably the best in its class. Everyone uses that – it’s wonderful.”

Senior VP of IT,
UNO Pizzeria & Grill

Trusted by top brands in 100,000+ locations



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P.F. CHANG'S



About Crunchtime

Crunchtime is how the world's top restaurant brands achieve ops excellence in every location. Our software is used in over 100,000 locations in 100+ countries to manage inventory, staff scheduling, learning and development, food safety, operational tasks and audits.

For more information visit www.crunchtime.com

Get in touch:

hello@crunchtime.com

www.crunchtime.com/contact

617.567.5228

