crunchtime

SPB Hospitality uses Crunchtime to lower food costs across a diverse portfolio of brands

A nationwide franchisor with 500+ locations across 15 brands implemented Crunchtime and established company-wide control over food costs
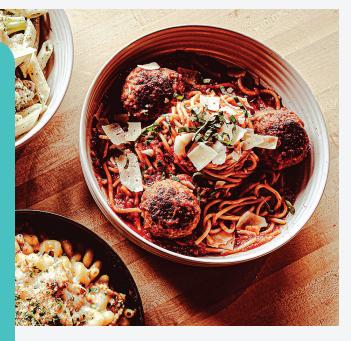
Fast Casual, Quick-Service, Full-Service, Breweries

500+ Locations

Nationwide

Inventory Management

Logan's ROADHOUSE

Krystal

J. ALEXANDER'S RESTAURANT

1.5%
reduction in actual vs. theoretical variance

4
hours saved on inventory counting each month

Effectively controlling high-cost items

Challenge

Finding one comprehensive inventory solution that was flexible enough to accommodate the needs of a diverse portfolio of restaurants

SPB Hospitality owns a diverse portfolio of 15 restaurant brands that include breweries, fast casual, quick service, and more. Previously, SPB Hospitality was utilizing three different software which created inefficient and fragmented processes around inventory management and food cost control.

Each of their restaurant brands have specific needs and requirements with inventory management, from inventory counting, to food preparation, to recipe management. They needed one comprehensive inventory solution that was flexible enough to meet the various needs of each restaurant concept so they could control costs, minimize waste, and streamline the inventory counting and review process.

> "Our directors and above-store leaders are now much more actively involved in the inventory review process because the stores are now completing their inventory counts regularly and on time."
>
> **Michael Matos**
> Senior Director of Operations at SPB Hospitality

Solution

SPB Hospitality implemented Crunchtime to manage all inventory tasks and processes with one single integrated system

SPB Hospitality implemented Crunchtime's Inventory Management platform to centralize all of their inventory management processes on one consolidated platform. This allowed the company to overcome various challenges tied to food cost control, waste management and inventory counting.

Crunchtime's mobile Counter app replaced the company's manual method of counting inventory with pen and paper.

Previously, in-store teams counted inventory manually with a pencil and clipboard, and they would constantly lose track of the clipboard. Now, with the Counter app, the teams have a set walking path and they record inventory with their phones. When they are done, they simply click sync and all of the inventory numbers are immediately updated and ready for review once they get to the back office.

Results

SPB Hospitality established control over food costs and significantly decreased time required to count inventory

Faster, standardized inventory counts
Using Crunchtime's mobile app to count inventory has completely modernized and standardized this process for SPB Hospitality. "Our stores are now saving up to 4 hours per month on inventory counts," said Michael Matos, Senior Director of Operations at SPB Hospitality.

Actively identify variances in inventory review
"Our directors and above-store leaders are now much more actively involved in the inventory review process because the stores are now completing their inventory counts regularly and on time," said Matos. The directors now have enough time to meet with the stores each month and ask questions about where waste occurred or what happened with certain products.

> **"Access to this knowledge has helped us obtain buy-in from managers and establish a new level of accountability. "**

Reduced food costs and lower actual vs. theoretical variance
Crunchtime also transformed SPB's ability to manage waste and lower food costs across their portfolio. "We have reduced our AvT by as much as 1.5% for different brands," said Matos. Using Crunchtime's detailed reports on sales and food costs, the managers can drill down and understand exactly where food waste is occurring with specific food items so they can create a plan to eliminate the cause of the waste.

Effectively manage high-cost items
Crunchtime has also been instrumental in helping SPB Hospitality manage their high-cost, high-inflation items like beef. At Logan's Roadhouse, steak is a popular menu item, and their stores have successfully leveraged Crunchtime's food prep sheets and daily inventory counts to control costs of beef and ensure profitability with these dishes.

Company-wide alignment on food cost control
Since implementing Crunchtime, SPB Hospitality has experienced a company-wide shift in their awareness of food cost control. They credit this shift to Crunchtime's data providing newfound visibility into their operation that was lacking before.