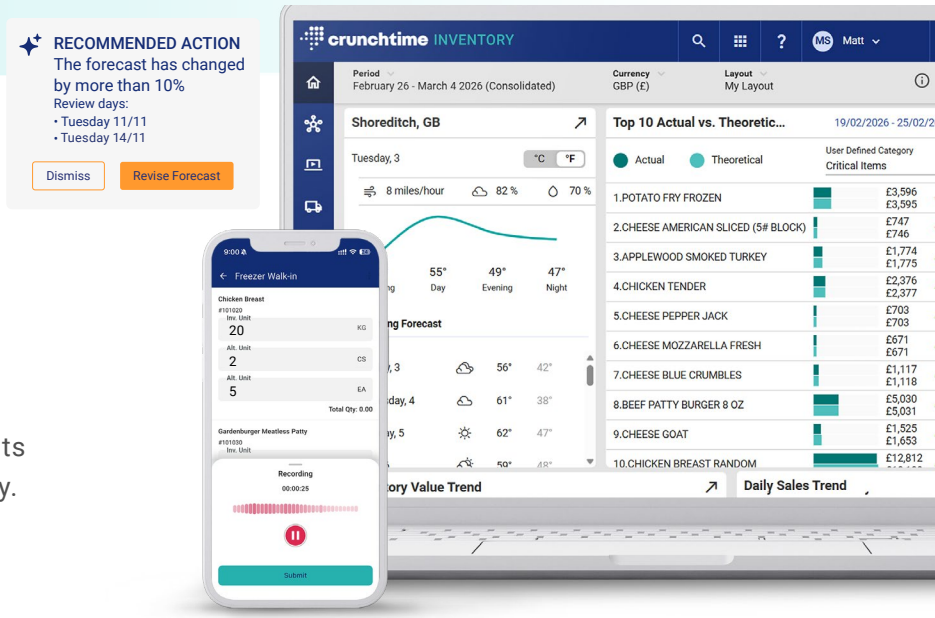
Crunchtime Inventory

Gain complete control over your food costs with AI-powered inventory management



Crunchtime unifies your entire inventory operation, giving you clear visibility and total control over your food costs. Detailed reporting shows exactly where money is being lost with actionable insights across performance, waste, menu mix, inventory, purchasing, and more. Predictive AI guides managers to order and prep the right amounts every time, so each store operates efficiently. The result: **stronger margins** and **inventory that finally works in sync with demand**.



Reduce food costs and eliminate waste

Track actual vs. theoretical food costs to uncover waste and improve margins.



Achieve operational consistency

Automate daily tasks—from counts to orders to receiving—and watch variances vanish.



One source of truth for inventory management

All your inventory data is fully connected, from purchasing to cost analysis to vendor management.

> Crunchtime has improved reporting, reduced waste, and really helps the large operators to have more control of costs.

Head of Brand & Product - Food & Beverage
Whitbread

Real-time data at your fingertips

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

Data-Driven recommendations for managers

The system continuously analyses data to give managers actionable next steps, keeping them focused, on track and in control of profitability.

The #1 solution for food cost reporting

How it works

End-to-End Inventory Management

One platform brings efficiency to your counts, ordering, reconciliation, reporting and more—helping you maximise profits.

Predictive AI

The system recommends the right amounts to order and prep every time, driving consistent cost savings.

AI Forecasting

Our best-in-class AI delivers up to 99% accurate forecasts, helping managers plan with confidence.

Key Capabilities

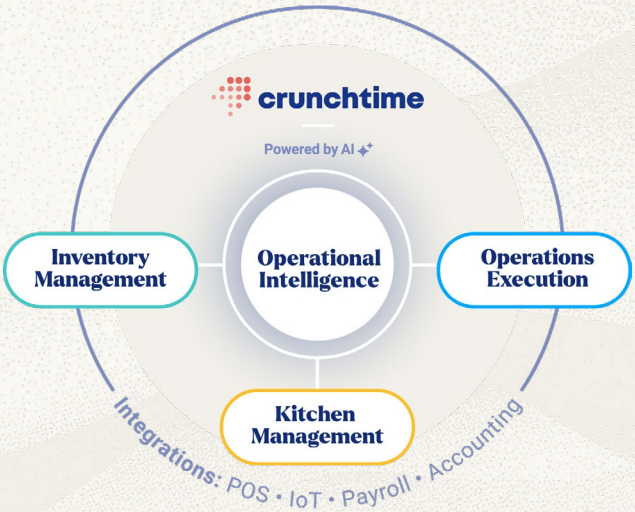
- AI Forecasting & Predictive AI
- Order Recommendations
- Prep Recommendations
- Manager Guidance
- AI-Powered Voice Counts
- Auto-Ordering
- Auto-Reconcile
- Vendor Integration
- Detailed Reporting
- Recipe & Prep Standardisation
- Actual vs. Theoretical Reporting
- Inventory Mobile App
- Cash Management

> The report that made a massive difference for us is the actual versus (theoretical) report. The way we've set it up within Crunchtime, it immediately provided us with an opportunity to identify which types of products are the biggest pain points as far as what we need to tackle.
>
> **Adam Tekiela**
> Senior Systems Analyst, Caffe Nero Group Ltd

The world's top restaurant brands run their operations on Crunchtime

150K+ Locations. 850+ Brands. 100+ Countries.

Crunchtime helps multi-unit restaurants operate every location like their best one. Trusted by 850+ brands across 150,000+ locations worldwide, Crunchtime connects the full operations management lifecycle across inventory management, kitchen management, and operations execution, in the industry's only complete, AI-powered suite. For more information, visit www.crunchtime.com/inventory-management



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