Inventory Management for Hotels

Our end-to-end Hotel inventory management solution (formally Adaco) helps hotels, resorts, theme parks, restaurants, catering operations, cruise ships, and other hospitality businesses transform their back-office operations, increase margins, and provide a better customer experience.

Learn how streamlining purchasing, accounts payable, inventory, and recipe and engineering functions can help transform your business.

Fourth

Inventory Management for Hotels: Overview

Easily manage events, buffets, project budgets (e.g. for room refurbishments), procurement, spend, and more, with functionality built specifically for hotels.

Automate the Process: Inventory management is automated, streamlined and totally compliant — ensuring that your business has the right products in the right place at the right price and time.

Dig Deeper: Our hotel inventory management solution is fully integrated with our analytics solution, giving you meaningful data in intuitive, and easy-to-use dashboards and reports. Customize the view and share information quickly and easily. Get full visibility at the property level and across the whole organization.

See Why They Trust Us: In a history that spans 30+ years, the solution has attracted more than 500 customers in 60 countries including North and South America, Europe and the Middle East, and processes more than $5 billion worth of purchasing annually.

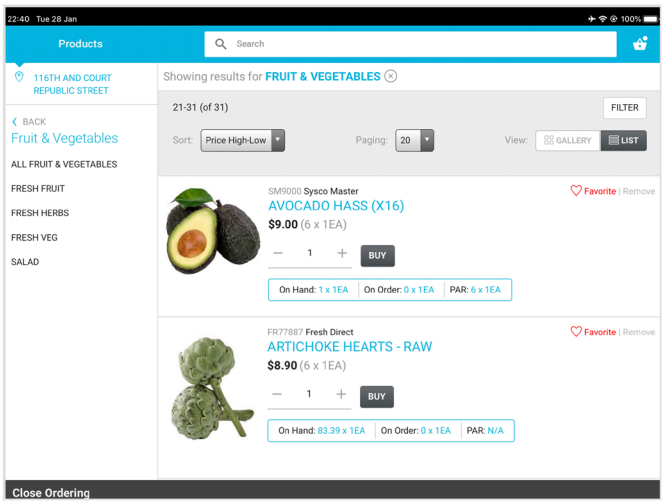
Purchasing

The goods you purchase are a direct reflection of your business. Whether you're getting ingredients for the F&B side of your business, or supplies, toiletries, and linens, your purchases must be high quality, on-brand, and delivered on-time. Automate the procurement processes to save time, money, and frustration. Use mobile apps to streamline ordering, so your inventory is where you need it, when you need it — and at the right price. Smart procurement analytics highlight opportunities for additional savings.

Improve Ordering Speed & Eliminate Errors: Ordering is faster thanks to helpful templates, mobile functionality, simple reordering, and notifications. Meanwhile, automated processes eliminate incorrect deliveries and inaccurate invoices, and online catalogs improve compliance while ensuring you get the rebates you deserve.

Predict Orders with Confidence: Reduce costs, busywork, and waste through predictive ordering. Our suggested orders use a centrally-generated sales forecast to help guarantee menu availability. Reorders are calculated based on on-hand quantities, so you'll only order what you actually need. Plus, you can consolidate multiple events and export by ingredient to automate ordering to improve banquet production planning and see the costs in real time.

Get the Most out of Your Vendors: From punchout to EDI to web and email vendors, we make it easy to streamline purchasing in one portal. Vendor integration and performance reporting shows who your stars are, while smart analytics highlight opportunities for improvement. Online catalogs transform the purchasing process: hoteliers can compare products and see the best prices in real time, to get the best deals. Watch your gross profit improve!

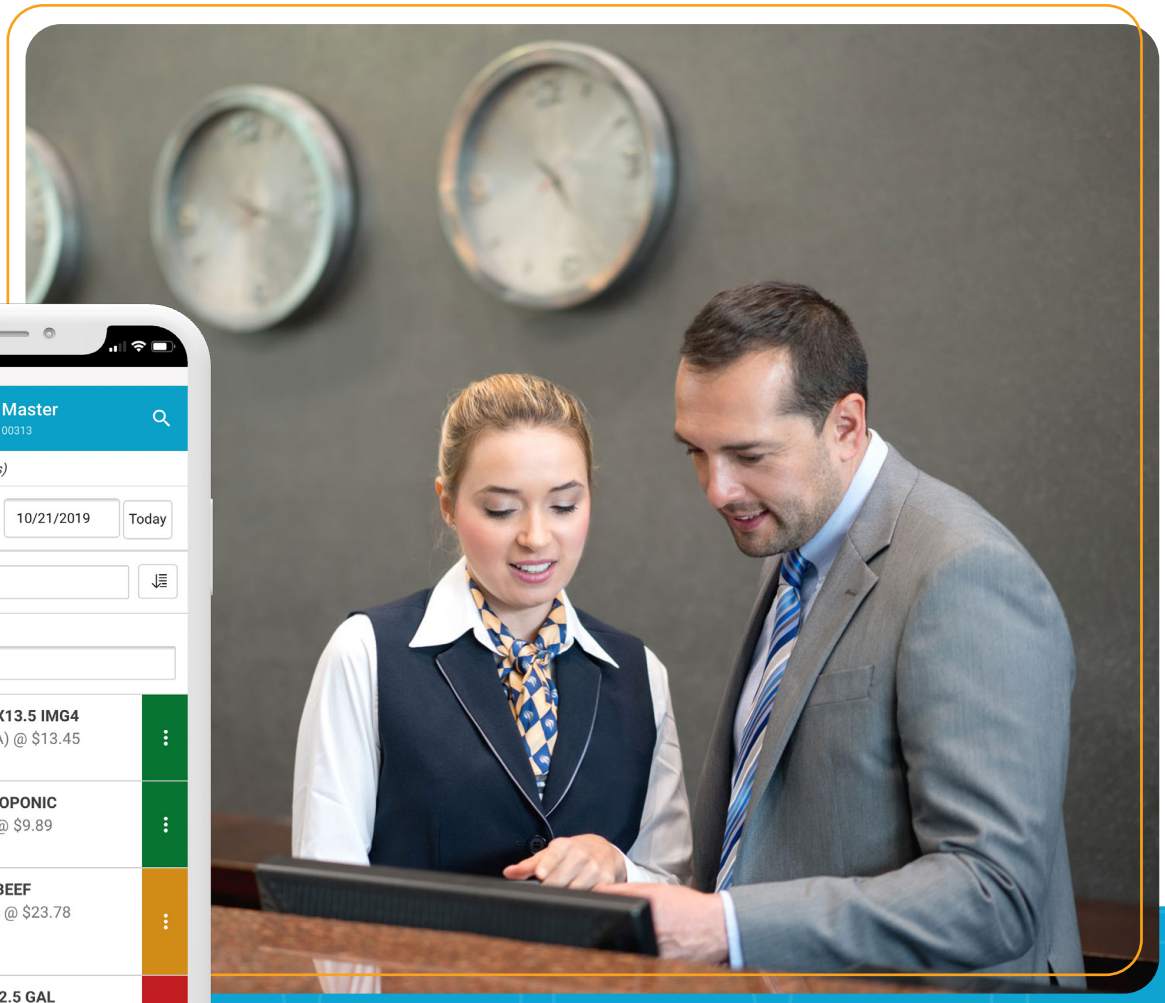


Invoicing & 3-Way Invoice Matching

Managing money with a paper-based process results in errors and inconsistencies. Save money by automating the 3-way matching of invoices, electronic purchase orders, and goods-received notes. Plus, save time and paper by using mobile devices to receive goods at the delivery door, and through PDF invoicing.

Go Green to Save Green: Paper-free, automated 3-way invoice matching eliminates human error. Our mobile solution checks invoices against the original purchase order and the goods received note, highlighting any errors so you can manage by exception. Meanwhile, correct invoices are sent to Accounts automatically. Save time, save the planet.

Integrate with Finance: Manage, track, and reconcile your transactions from the POS all the way to the bank. With our invoice automation, all verified invoices are processed automatically. Approval routing for requisitions allows for stronger cost control. Spend is compliant and always visible — in real time.



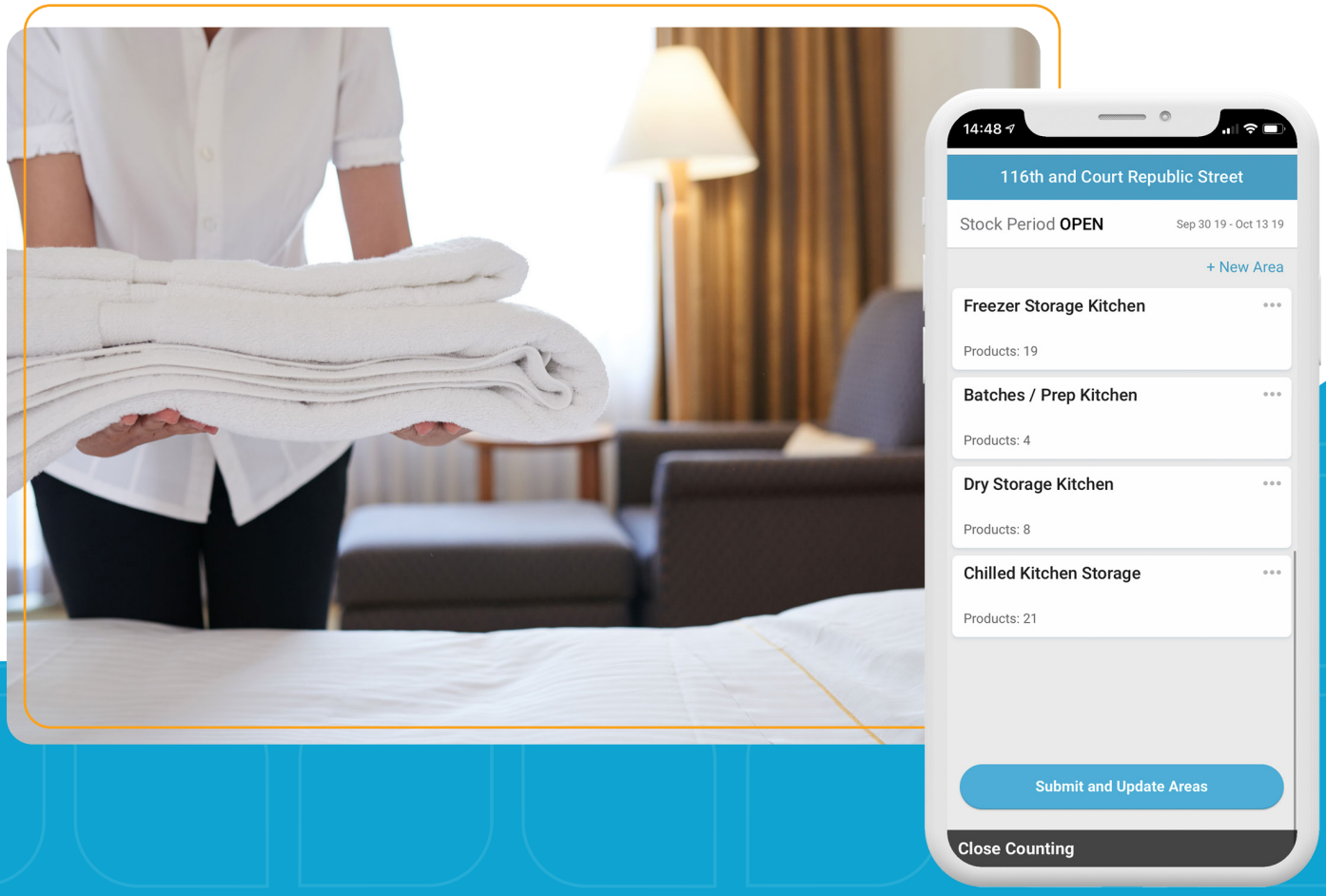
Inventory Management

Get full transparency and complete control over your inventory, from fresh limes to fresh linens. Detailed line-by-line stock control highlights discrepancies between actual and theoretical, so managers can act quickly. Reduce errors and speed up counting by completing counts both on and offline, on mobile devices.

Enjoy the Benefits of POS Integration: You'll get a complete business system to reduce costs and improve efficiency. See on-hand inventory at each location at any given time, with smart analytics to give you a complete view of your whole operation.

Count Inventory on the Go: With our mobile counting app, your team can count what's in front of them rather than what's on the sheet. Counts can even be completed offline: data will sync to the system when they're back on the WiFi. No more paper, and no more errors from re-keying data. Plus, discrepancies are easier to catch.

Reduce Waste: Reduce waste by 1-3% through full accountability across all your inventory, including non-F&B items. Key metrics highlight the causes of waste that require immediate action — and theft is easily identified.



Recipe & Menu Engineering

Your in-house eateries are an integral part of the guest experience. Offer innovative dishes without breaking the bank or limiting Chef's creativity. Plan pricing, portions, margins, costs and purchasing strategy, then publish nutrition and allergen information with a single click. Detailed reporting and smart analytics help deliver cost savings and efficiency, too, so you can fully understand your menu's profitability.

Design Profitable Menus:

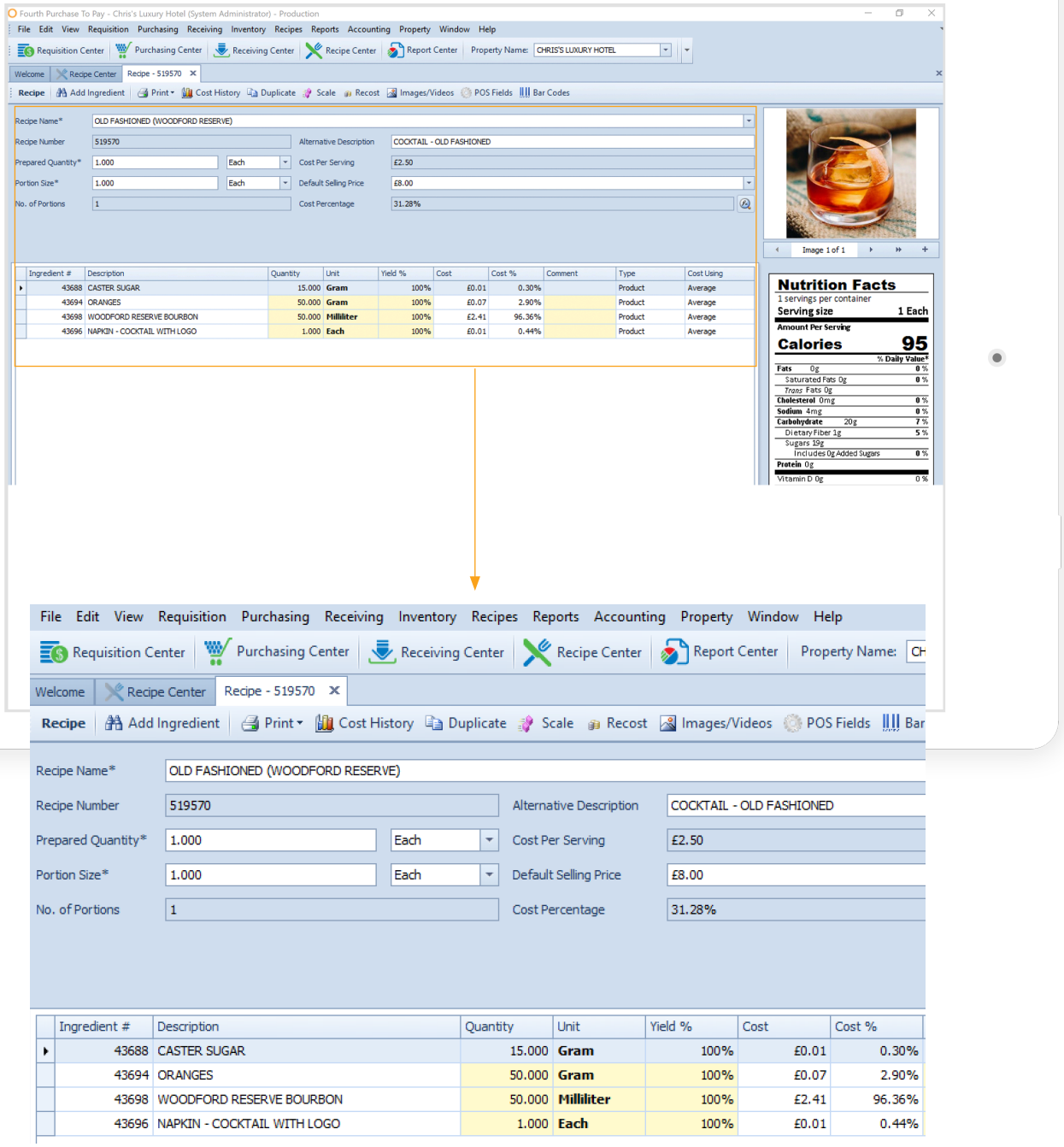
Remove the guesswork around menu engineering analysis and pricing with accurate cost calculations for recipes and menu cycles. You and Chef can see in real time how swapping an ingredient or altering a dish impacts pricing and nutritional content.

Ensure Brand Consistency:

Share a central, digital recipe library across the business to give your guests a consistently delicious experience at every location. Ensure picture-perfect presentation by sharing pictures of plating.

See the Whole Picture:

Full menu cost, nutritional analysis, and allergen information is available for any given day or week, and for banquets and events. Well, that was easy.



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Requisition Center
Purchasing Center
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Report Center
Property Name:
Welcome
Recipe Center
Recipe - 519570
Recipe
Add Ingredient
Print
Cost History
Duplicate
Scale
Recost
Images/Videos
POS Fields
Recipe Name*
OLD FASHIONED (WOODFORD RESERVE)
Recipe Number
519570
Alternative Description
COCKTAIL - OLD FASHIONED
Prepared Quantity*
1.000
Each
Cost Per Serving
£2.50
Portion Size*
1.000
Each
Default Selling Price
£8.00
No. of Portions
1
Cost Percentage
31.28%

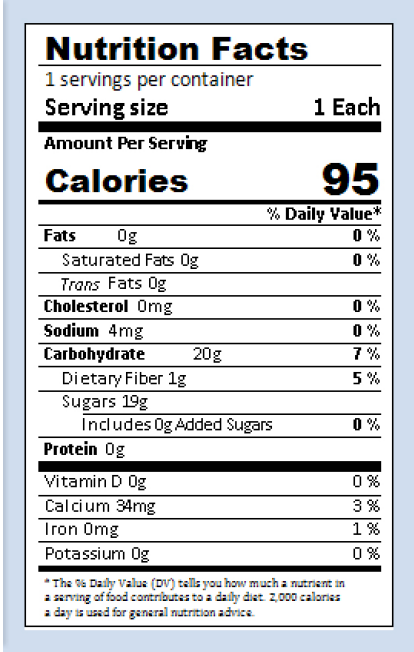
Ingredient #	Description	Quantity	Unit	Yield %	Cost	Cost %
43688	CASTER SUGAR	15.000	**Gram**	100%	£0.01	0.30%
43694	ORANGES	50.000	**Gram**	100%	£0.07	2.90%
43698	WOODFORD RESERVE BOURBON	50.000	**Milliliter**	100%	£2.41	96.36%
43696	NAPKIN - COCKTAIL WITH LOGO	1.000	**Each**	100%	£0.01	0.44%

Nutrition & Menu Publishing

We've made it easy to calculate nutritional and allergen information for all your recipes. And, you can publish menu information to your website with the touch of a button. Even if your menu changes frequently, you can be confident that you're giving guests the information they need.

Make Quick & Accurate Calculations: Automatically calculate the nutritional value of your recipes using trusted supplier information and databases like the USDA and McCance & Widdowson. Easily and accurately label dishes with nutritional information with every menu change — without lab costs and consultancy fees.

Identify Allergens: Guest safety is paramount. Ensure accuracy and up-to-date allergen information for every dish. Our menu engineering solution gives you all the allergen data you need — calculated down to the ingredient level for each and every menu item.

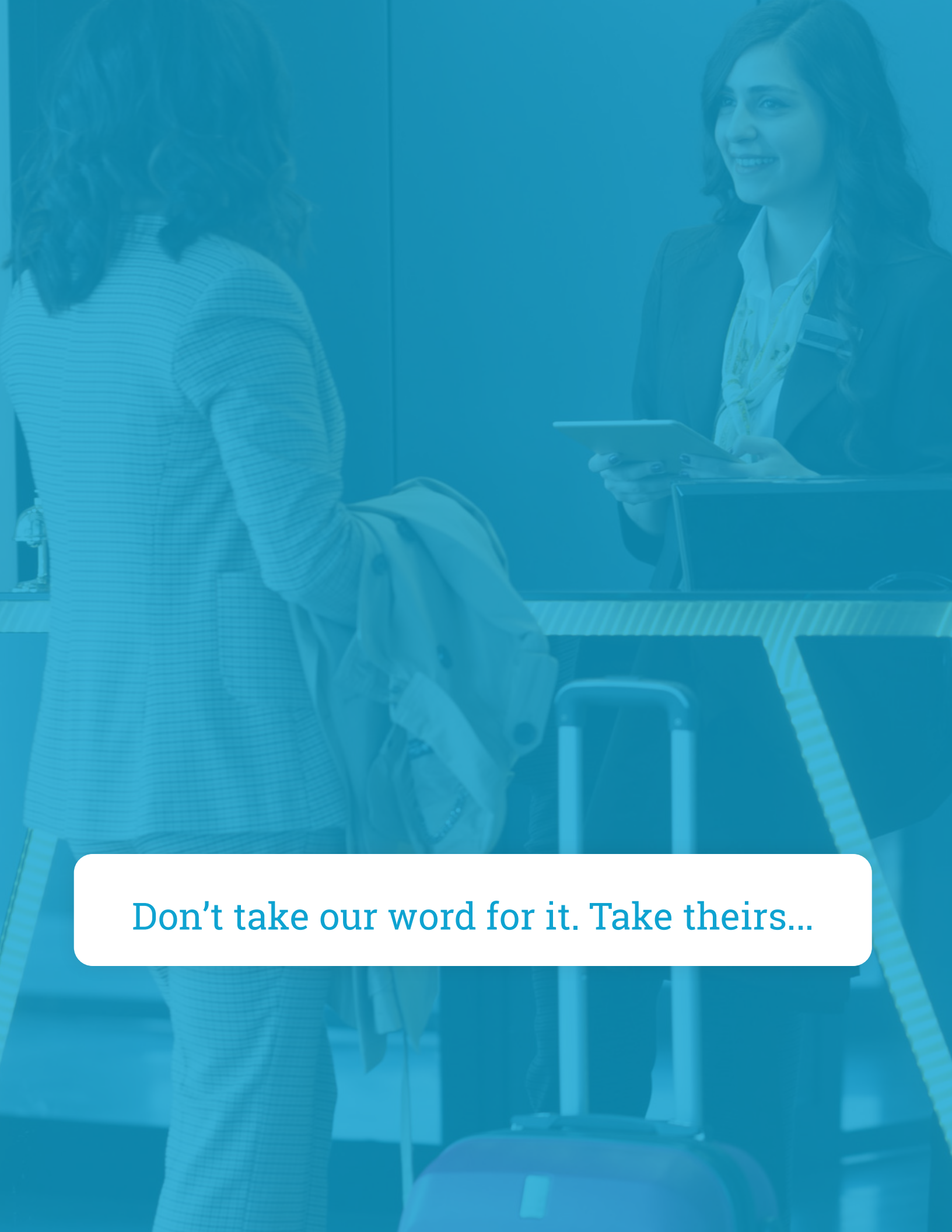


Nutrition Facts

1 servings per container

Serving size	**1 Each**
Amount Per Serving	
Calories	**95**
	% Daily Value*
Fats 0g	**0 %**
Saturated Fats 0g	**0 %**
Trans Fats 0g	
Cholesterol 0mg	**0 %**
Sodium 4mg	**0 %**
Carbohydrate 20g	**7 %**
Dietary Fiber 1g	**5 %**
Sugars 19g	
Includes 0g Added Sugars	**0 %**
Protein 0g	
Vitamin D 0g	0 %
Calcium 34mg	3 %
Iron 0mg	1 %
Potassium 0g	0 %

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Don’t take our word for it. Take theirs...

OMER AHARONOVICH

Regional Purchasing Manager, Hotel Cafe Royal

"We felt the impact almost immediately … we moved from a clunky, time-intensive manual system to a totally transparent one which gave us 100% accurate reports. The whole purchase to pay and inventory process is now automated, streamlined and totally compliant."

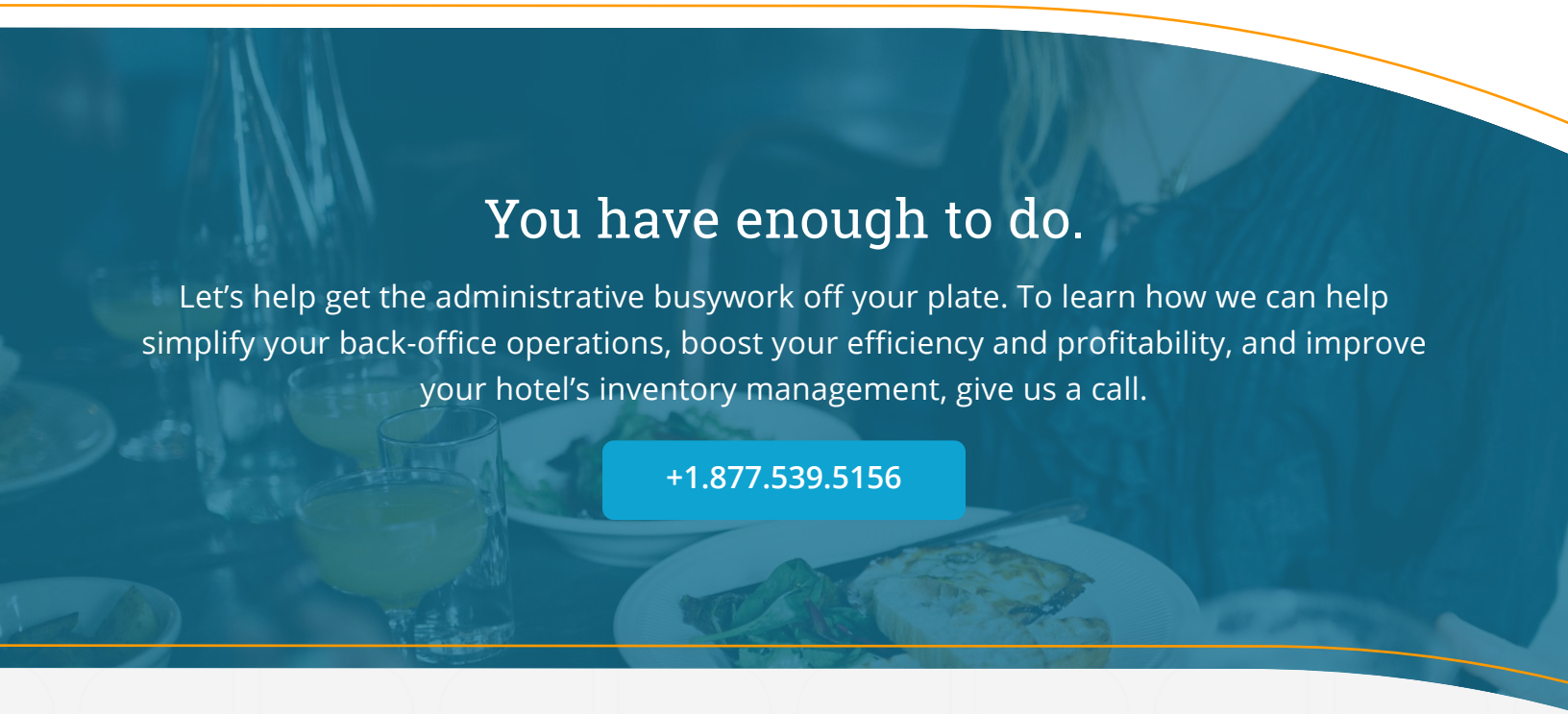
KEN ENG

Operations Controller, Mandarin Oriental Group

"We chose Fourth because we needed our teams to be able to use a purchase to pay and inventory system on the go, without laborious manual, error-prone processes. I'd certainly recommend Fourth's purchase-to-pay and inventory solution to other hotel groups. What sets Mandarin Oriental apart from other hotels is our attention to detail and our legendary service, and service is also one of the things that sets Fourth apart from the competition, too."

By People in Restaurants and Hospitality, For People in Restaurants and Hospitality.

We provide end-to-end, best-in-class technology and services for the restaurant and hospitality industries. Our inventory and workforce management solutions, coupled with the industry's most complete data and analytics suite, give operators the actionable insights they need to control costs, scale profitability, improve employee engagement, and maintain compliance. Headquartered in Austin, Texas, we serve more than 7,000 customers across 120,000 locations globally.



You have enough to do.

Let's help get the administrative busywork off your plate. To learn how we can help simplify your back-office operations, boost your efficiency and profitability, and improve your hotel's inventory management, give us a call.

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