



Fourth Purchasing and Inventory Management Overview

Control your spend ... without the usual cost and hassle.

Powered by unique demand forecasting algorithms, our mobile cloud-based purchasing, inventory management and recipe and menu engineering software is fully integrated.

Centralised purchasing workflows, master product data management and reporting provide total transparency and compliance, complete cost control. Plus, world-class analytics mean you can make better, data-driven decisions.

Now you can be confident you'll have exactly what you need, when you need it.
No more shortages and no more lost sales.

Purchasing

Save time, money and frustration by automating and streamlining the procurement process. Free staff from the back-office with mobile ordering (including services, utilities and non-catalogue items).



Get complete control over your purchasing. Eliminate unauthorised purchases from unauthorised suppliers, short drops and supplier overcharges.



Improve ordering speed and eliminate errors with helpful templates, mobile functionality, simple reordering and notifications.



Simplify purchasing with digital supplier contracts and expiration reminders. Gain access to the best prices through online catalogues.



Eliminate incorrect deliveries and inaccurate invoices, and help achieve rebate levels through automated processes.



Reduce costs, admin and wastage through predictive ordering that helps guarantee menu availability and ensures you only order what you actually need.



Reduce the cost of buying as well as accounts payable costs through automation and rationalisation of your supplier base.



Easily see further savings opportunities through smart procurement analytics and intuitive dashboards.

Basket		
COOL SUPPLIER LIMITED Remove		
⚠ This is \$2,549.77 above your personal spend limit of \$130.23. Your order will be sent for approval.		
CODE / PRODUCT	QUANTITY	TOTAL
3 Beef Diced	200	£1,110.00
	Remove	
4 Beef Sirloin Steaks	200	£900.00
	Remove	
1 Chicken Breast 100%	200	£670.00
	Remove	
Subtotal:		£2,680.00

Invoice Processing

Eliminate errors, overcharges and inconsistencies. Plus, save time and paper through PDF invoicing and receiving goods using mobile devices at the delivery door.



Remove unnecessary admin and ensure you're getting what you ordered at the agreed price by logging orders on a mobile device, wherever and whenever the delivery takes place.



Drastically reduce errors and costs with automated, electronic 3-way invoice matching, so you can manage by exception.



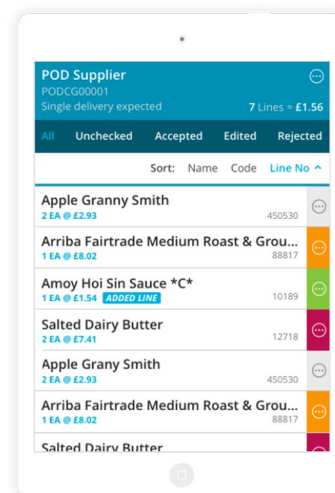
Manage, track and reconcile your transactions from the POS all the way to the bank. With our invoice automation, all verified invoices are processed automatically.



Remove document filing, storage, postage and paper, and gain accurate visibility of invoice commitment by trading electronically with *all* suppliers, through PDF invoicing.



Eliminate re-keying and errors through an automated integration with accounts package.



Nutrition and Menu Publishing

Easily calculate nutritional and allergen information for all of your recipes, and save time by automating menu publishing.



Automatically calculate nutritional content of dishes while building recipes, down to the ingredient level.



Reduce the time and cost of updating menus by automatically publishing changes to your website, apps, digital signage, tills and more with a single click.



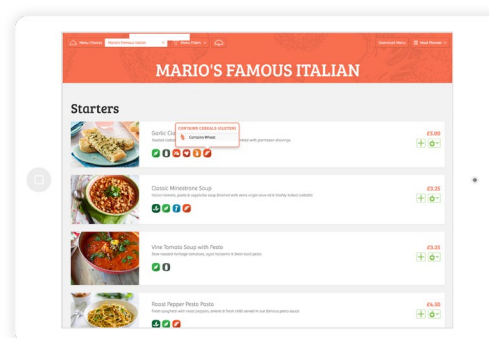
Easily identify allergens so servers can safely and confidently answer all guest queries.



Avoid costly lab-testing with direct download of nutritional data from globally-recognised McCance & Widdowson and USDA databases.



Improve your guests' experiences and comply with legislation by providing full menu information in easy-to-use, interactive web pages that allow customers to filter based on their dietary requirements.



Recipe and Menu Engineering

Deliver innovative dishes without breaking the bank or limiting Chef's creativity. Plan pricing, portions, margins, costs and purchasing strategy, and see the real-time impact of how changes affect a dish's profitability.



Remove guesswork and gain complete margin control with accurate cost calculations for recipes, menus and menu cycles.



Ensure consistency between menu costings and orders with a single set of master data flowing through the entire platform.



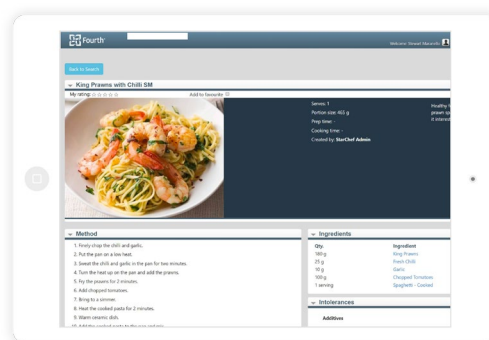
Fully understand the profitability of your menu through detailed reporting and smart analytics, removing or changing under-performing dishes where needed.



Ensure brand consistency across the estate through a centralised, digital recipe library.



Quickly and easily make menu and supplier changes, and deploy across multiple sites in real-time.



Inventory Management

Get full transparency and complete control over your inventory.



Allow managers to act quickly with detailed line-by-line stock control highlighting discrepancies between actual and theoretical.



Reduce wastage by 1-3% through full accountability across all stock items including non-F&B items.



See the whole picture with full integration with full POS integration. See on-hand inventory at each location at any given time, and get insight into the whole estate with smart analytics.



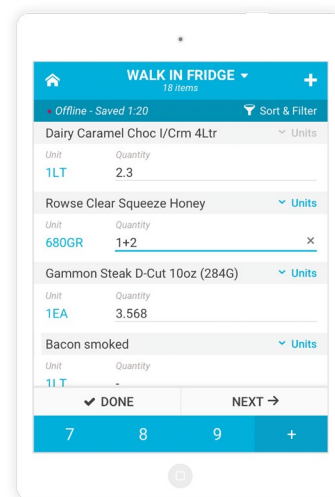
Increase accuracy through real-time capture of discounts and comps.



Simplify shelf-to-sheet counting with fully mobile tools that have offline support. Reduce errors by eliminating manual transfer of data into the system.



Eliminate excess inventory and avoid over-ordering with tools to easily move inventory.



Contact us to find out how Fourth can help you get the most out of your inventory.

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