

Stock Control

Manage Stock, Reduce Shrinkage and Increase Profits

Stock control is a key part of any successful hospitality business. It takes time to set up a good system and provide the necessary staff training. Our proven system enables accurate stock control that's easy to manage.

- **Food and Beverage Control**
Your stock is accurately managed right down to the last item.
- **Management Visibility**
Head office and Local Store have access to stock control, anywhere, anytime.
- **Fast Simple Process**
Handheld portable devices collect the data you need as you go.
- **Analysis and Reporting**
All the indicators you need so you can focus on improvement.
- **Makes Life Easy**
Integration to approved accounting software. Improves accuracy & reduces data reentry.
- **12 Week Training Program**
Learn on the job techniques to optimise stock control.

Menumate stock control software ensures stock is properly managed, accurate gross profit is reported and variances are reduced. The end result is a more efficient business with less wastage and more profit.

