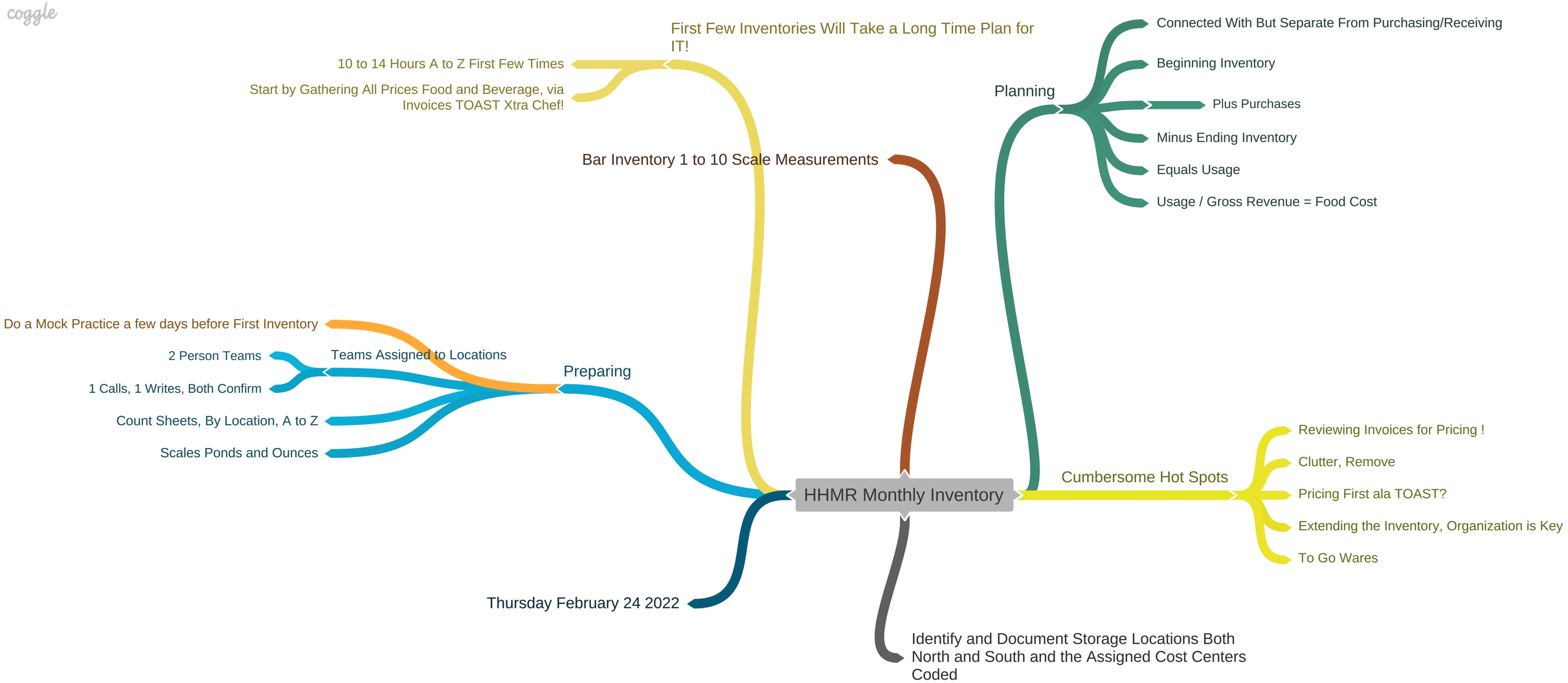
coggle
HHMR Monthly Inventory
First Few Inventories Will Take a Long Time Plan for IT!
10 to 14 Hours A to Z First Few Times
Start by Gathering All Prices Food and Beverage, via Invoices TOAST Xtra Chef!
Bar Inventory 1 to 10 Scale Measurements
Planning
Connected With But Separate From Purchasing/Receiving
Beginning Inventory
Plus Purchases
Minus Ending Inventory
Equals Usage
Usage / Gross Revenue = Food Cost
Preparing
Do a Mock Practice a few days before First Inventory
Teams Assigned to Locations
2 Person Teams
1 Calls, 1 Writes, Both Confirm
Count Sheets, By Location, A to Z
Scales Ponds and Ounces
Thursday February 24 2022
Cumbersome Hot Spots
Reviewing Invoices for Pricing !
Clutter, Remove
Pricing First ala TOAST?
Extending the Inventory, Organization is Key
To Go Wares
Identify and Document Storage Locations Both North and South and the Assigned Cost Centers Coded