



Back Office

Product Management

RES Product Management (PM) streamlines your restaurant's day-to-day business processes for inventory, ordering, and receiving. RES PM maintains real-time information on inventory levels, recipe ingredients and costs, and vendor bids. RES Product Management's flexible reporting allows you to generate actual versus theoretical comparisons presenting you a clear picture of your operation's performance.



Have more accurate reporting on your business functions than ever before with flexible inventory supervision, detailed recipe management, suggested ordering, and complete receiving. Designed to adapt to a changing environment, RES PM will adjust to control all of your restaurant's inventory needs.



Back Office, Business Intelligence,
Customer Relationship Management,
Enterprise Support Solutions, Hardware,
Point-of-Service, Restaurant Operations,
Service Solutions

STREAMLINE YOUR INVENTORY, ORDERING, AND RECEIVING IN REAL-TIME

Greater Control Than Ever Before

- Ideal vs. actual product usage tells you where costs are out of line
- Real-time inventory variance and cost data deliver the information to solve critical issues
- Menu engineering identifies menu item performance rating from “star” to “dog”
- Suggested ordering provides precision ordering tools on what to buy, how much, and from whom

Designed to adapt to a changing environment, PM enables you to modify application screens by tailoring field or form names and adjusting screen layouts that will fit your restaurant’s needs.

Flexible Inventory Management

- Supports multiple costing methods, units, and counting locations
- Maintains a perpetual, real-time inventory balance and variances
- Supports scheduled count tasks for end-of-period inventories and unlimited ad-hoc inventories
- Supports multiple cost locations

Detailed Recipe Management

- Recipe and cost assignments linked to POS menu items
- Real-time depletion of inventory
- Supports prep and serving instructions including pictures and videos
- Prints recipe sheets or cards for your kitchen

Suggested Ordering

- Provides recommended order quantity and stock on hand
- Selects a vendor based on your criteria (preferred, best price, contract)
- Tracks and analyzes vendor bids
- Ability to schedule par levels

Complete Receiving

- Converts purchase orders into receipts and updates inventory levels
- Matches packing slips to invoices for reconciliation
- Provides historical purchases by vendor
- Prepares data for export to third-party accounts payable applications



Recipe mode allows a server to view a menu item including its ingredients through POS operations



Product Management allows scheduling of multiple PAR levels