



Doing inventory in the freezer with no WiFi? Trying to figure out your most profitable menu item? Dealing with paper purchase orders and reconciling them with accounting manually? Variance in theoretical vs. actual light years apart? Making one menu change and having to log into ten systems to update?

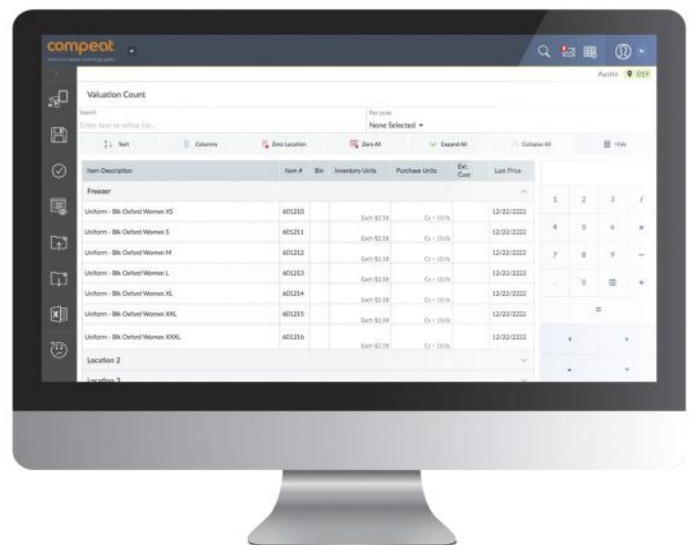
Meet Inventory.

The back office is where it all happens. It is where you control or don't control food costs. Managing and forecasting food costs is one of the quintessential tasks of making a restaurant profitable. It can make or break a restaurant. Count inventory, assets and forecast alcohol and food costs. Our inventory solution does it all for you. Recipe Analysis and Menu Costing is part of the restaurant game. Manage your entire back office with Compeat Inventory. We do it all so you don't have to.

Compeat Inventory works online and offline so go ahead and do inventory in the freezer with an iPad. Your inventory counts are fully integrated with your vendors. Press a button and create a purchase order. Easily drill down to actual versus theoretical inventory analytics. It's all there for you. Our Inventory is fully integrated with our Accounting solution.

Ask us about Compeat Advantage: Accounting and Inventory Working Together. It's a restaurateur's dream!

- > Better control costs by comparing theoretical vs. actual usage and cost variances
- > Gain insights with menu engineering analysis
- > Suggested ordering and bid system



- > Prep production & portioning with prep to shelf life forecasting
- > Mobile inventory and bar code scanning
- > Complete vendor integration lifecycle: order guides, purchase orders, invoice imports



"Our cost of sales has improved by 3% since installing Compeat's software. We love it—it streamlined our operations."