



SmartStock

Complete stock control

SmartStock

- Provides users with a cost effective stock management tool which has been fully integrated with both SmartPOS and SmartFinance
- Identifies wastage and losses
- When prices change, automatically updates the stock items file so that average costs remain updated at all times
- Enables viewing of the entire stock file or the active and inactive stock items independently
- Can operate in multi-departmental mode for stock control across a number of individual profit/cost centres

Automatic Calculation of Stock Levels and Values

- Individual unit and recipe items sold are included in the Z-Read figure and once committed, automatically reduce the stock balance
- Stock purchases as entered on supplier invoices automatically increase the stock balance
- The resultant ledger transactions are automatically created to amend the asset and cost figures for Balance Sheet and Profit & Loss reports

Perpetual Stock Control

- Maintains a record of stock levels of individual stock items which can be reviewed at any time
- Calculates the value of stock on hand using the average cost method for each stock item

Modified Perpetual Stock Control

- Allows users to identify at any given time what quantities of stock should be on hand without the effort involved in full perpetual stock control
- Tracks only stock quantities and leaves the ledger transactions in a non-perpetual mode where all purchases are posted directly to cost and any variances are corrected when a closing stock take is entered

(continued overleaf)

Stocks

Stock Type	Code	Stock Item	Item Balance	Unit Cost	Packs	Variance
			Computed	Actual		\$
Beer Stock	1 CPDWT	Down Lager 24x350ml Carton	13.90	0.00	34.74	0.00
Beer Stock	1 FDS1T	Foster's Lite Beer 24x375ml Carton	14.63	0.00	20.15	0.00
Beer Stock	1 H4H8E	Hafer Beer 24x375ml Carton	15.59	0.00	22.71	0.00
Beer Stock	1 116	Milbourne Bitter 24x375ml Carton	4.90	0.00	26.36	0.00
Beer Stock	1 13192CH	Strongbow Draught 24x375ml Carton	6.30	0.00	25.25	0.00
Beer Stock	1 1004HE	Tooney's New 24x375ml Carton	11.62	0.00	22.45	0.00
Beer Stock	1 01LD	Tooney's Old 24x375ml Carton	5.29	0.00	22.45	0.00
Beer Stock	1 027FA	Tooney's Extra Dry 24x375ml Carton	4.25	0.00	26.36	0.00
Beer Stock	1 1NBE	Victoria Bitter 24x375ml Carton	2.21	0.00	24.37	0.00
Beer Stock	1 WEST	West Coast Cooler 24x250ml Carton	5.95	0.00	35.52	0.00
Cookbooks	1 NEWYC	New York Steak 200g 1 kilo bag	3.80	0.00	3.95	0.00
Cookbooks	1 RIBS1	Ribs Eye Steak 200g 1 kilo bag	1.20	0.00	10.18	0.00
Cookbooks	1 RUMST	Rump Steak 200g 1 kilo bag	4.60	0.00	6.36	0.00
Cookbooks	1 S	Scottish Fillet Steak 200g 1 kilo bag	4.30	0.00	6.41	0.00
Cookbooks	1 BONE1	Bone Steak 200g 1 kilo bag	1.90	0.00	6.41	0.00
Two Store	1 03E	Pure Milk Cup-CARTON	10.85	0.00	14.15	0.00

Function Costing

- Quickly and accurately cost and quote functions
- The system provides sale price per head, cost per head, return per head and the total return for the function, as well as calculating the stock requirements
- Incorporate and save notes such as contact details, timing and table layout

Stock Take

- Facilitates the recording of stock levels
- Makes the entire process quick, easy and accurate
- Supports the use of fully integrated portable data entry (PDE) devices
- Enables the quick identification of variances between stock records and the quantity recorded
- Enables adjustment of costs and stock records to agree with the stock take count
- Can be done on an entire business, departmental or individual line item basis

Recipe	Batch	Quantity Used
Cocktail		0.000
No Records		0.000

Automatic Purchase Order Generation

- Provides reporting to identify when a particular stock item reaches its re-order point
- Provides a stock re-order report
- Generates recommended purchase orders (based on existing stock levels and preferred suppliers) which may be modified and sent to suppliers
- Speeds up entry of supplier invoices by utilising the corresponding purchase orders

Recipe Creation and Costing

- Record new, existing and batch recipes including any instructional notes
- Create recipe cards to ensure continuity and consistency of dishes irrespective of staff turnover
- Cost individual menu items based on each recipe's edible portion size and wastage and providing return per portion or by simply specifying the required profit margin

Multi-Departmental Operation

- Additional departments are created in the General Ledger and then applied throughout the system
- Specific stock items are allocated to those departments and any stock transfers between departments are recorded
- Speed and flexibility are provided through an export facility which may be applied to a whole department, a selected stock type or an individual stock item
- Each POS terminal can be directed to decrement sales from a particular multi-departmental stock holding

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