

LunchBox

No More Manual Inventory!

To minimize cost and maximize productivity, LunchBox Inventory delivers complete real-time perpetual inventory handling, a direct link to daily menus and production, simplified procurement processing and distribution center management.

Manage both purchased food and commodities. Monitor cost factors with ease. Enjoy versatile reporting that provides accurate counts of stock on-hand, ordered, received, used, transferred and adjusted. Print monthly district-wide and site-level reports for inventory usage, transfers and cost of goods sold.



In synchronization with the LunchBox Menus module, each menu ingredient is tied to an inventory product. As ingredients are prepared for the serving period, a production record is created. It contains

information for daily usage reporting and also reduces on-hand inventory real-time.

The procurement process uses your inventory data to minimize or eliminate manual entry for the creation of bid documents, to import bid responses and to perform the calculations necessary to award bids. With little effort, previous bids are copied for use in the current bid cycle. Purchase requests can be emailed from LunchBox to your suppliers.

With Inventory's distribution center management you can handle the full scale production needs of central kitchen environments, including the ability to fulfill orders for planned menus through a quick ordering process. Warehouse settings are also readily accommodated.

The Inventory module is customizable and dynamic, meeting your workflow needs and tailored to the district's policies and procedures.

The Inventory module can be purchased separately or at a discount when purchased as part of the Site Manager Suite

Inventory brings to your operation...

- Prevent unnecessary orders and keep quantities at optimal levels. View real-time inventory amounts while creating, reviewing and approving purchase requests.
- Update pricing for electronic broadcasting to all sites.
- For accountability purposes, keep a record of all inventory activity with automated history tracking.
- Receive previously ordered products with a single keystroke. Set reorder points for one-click ordering.
- Dollarize your inventory with the FIFO (First In First Out) method.
- Speed communication between the central office and sites with the district-wide global view and control provided by Site Manager.
- Use Inventory to help you decide on future menus and identify ordering needs.
- Optionally use the physical count approach to inventory or use it periodically to confirm on-hand quantities.
- Start-up is expedited because USDA ingredients come pre-loaded as inventory products.
- Retain inventory value (cost) integrity when products are transferred between sites.
- Auto-generate backorders when warehouse inventory quantities are insufficient to completely fill a school's order.

INVENTORY