

# CTUIT'S COST OF GOODS SOLD

Want to reduce food and beverage costs and increase profitability? Need a consolidated system to view all of your restaurant's data to make informed decisions? Want to reduce company-wide food costs by 2%?

## Reduce Food and Beverage Costs.

An integrated suite of tools that provide deep insight for increasing restaurant efficiency and profitability

Recipe Costing: Control food and beverage costs using detailed costed recipes and insight into theoretical versus actual food costs

Food Costing: Quick Plate Cost solution using pre-calculated menu items to help manage food costs

Inventory: Streamline Inventory, monitor and track changes, and eliminate errors to better control food and beverage costs

Accounts Payable: Manage vendor invoice flow from a single location to enterprise

Prep Sheets & Ordering: Improve kitchen efficiency and profitability with RADAR's auto-generating prep lists



- Cut food costs and control recipe costing for a single site, multiple locations, or enterprise
- Track and reduce waste across locations

- Manage food costs with drill down detail
- Increase accountability for purchasing, receiving and counting inventory



*"We have seen a significant reduction in COGS in our corporate locations and are now releasing the functionality to our franchisee base in an effort increase profitability across the system."*  
-Jessica Wescott, Director of Finance, MOOYAH Burgers, Fries & Shakes