

BirchStreet for Restaurants

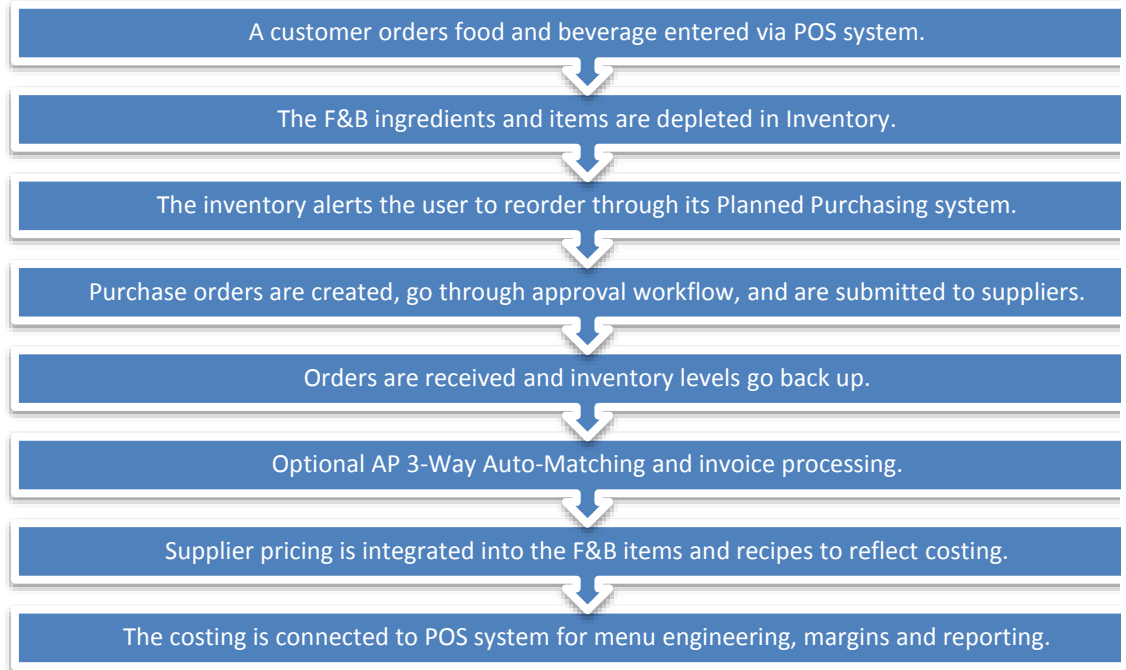
Cloud Procure-to-Pay solution for Restaurants increases efficiency and profit.

BirchStreet Restaurant Platform:

Introducing a comprehensive and simple cloud platform to manage your restaurants. BirchStreet's Restaurant Platform streamlines restaurant functions and processes including everything from a supplier portal, ordering, budgeting, managing inventory, and planned purchases to all of your recipes, costing, margins, ingredients and much more. We create a private, centralized marketplace for you to build efficiency and profit into back-of-the house operations.

How the Solution Works for You:

The Technical Flow



Recipe Management Features

- Recipe Management
- Online Ingredient Library
- Recipe Creation
- Nutrition Calculation
- Allergens & Intolerances
- Dish and Menu Setup
- What If Analysis
- Recipe Scaling
- Publish & Share Recipes
- Recipe Pad (tablets or PCs)
- Recipe Costing (link supplier catalogs for up-to-date food cost)
- Recipe to Requisition to Inventory
- Production Reporting
- POS integration for menu engineering and cost control
- Integration with suppliers

P2P RESTAURANT SOLUTIONS FOR YOUR BUSINESS

eProcurement
AP Automation
Inventory Control
Recipe Management
Capital Budget Management
Reporting & Analytics

IMPLEMENTATION

Discovery. Marketplace development. Supplier adoption. QA Testing. Go Live!

TRAINING

On site. Webinars. Corporate contact. Self-guided videos. Quick guides and user guides.

CUSTOMER SUPPORT

Help is always available.

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Creating P2P Hospitality Solutions.

