

BirchStreet for Restaurants

BirchStreet software uses a cloud-based procure-to-pay platform, which focuses on improving business processes using eProcurement, AP Automation, Inventory Control, Recipe Management, Executive Dashboards and Capital Projects for businesses worldwide.

Restaurants can manage their purchasing, suppliers, costs, recipes, inventory, wine and beverage lists and more to increase profit and efficiency.



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. iWineLists offer a digital interactive tablet to increase sales, customize searches, provide education and reduce labor costs. The platform creates a private, centralized marketplace for you to build efficiency and profit into back-of-the house operations.

HOW THE SOLUTIONS WORKS

TECHNICAL FLOW

- ▶ A customer orders food and beverage entered via POS system.
- ▶ The F&B ingredients and items are depleted in Inventory.
- ▶ The inventory alerts the user to reorder through its Planned Purchasing system.
- ▶ Purchase orders are created, go through approval workflow, and are submitted to suppliers.
- ▶ Orders are received and inventory levels go back up.
- ▶ Optional AP 3-Way Auto-Matching and invoice processing.
- ▶ Supplier pricing is integrated into the F&B items and recipes to reflect costing.
- ▶ The costing is connected to POS system for menu engineering, perpetual inventory, margins and reporting.

FEATURES

- Online Ingredient Library
- Recipe Creation & Costing
- Nutrition Calculation
- Allergens & Intolerances
- Dish and Menu Setup
- What If Analysis
- Recipe Scaling
- Publish & Share Recipes
- Recipe Pad
- Recipe to Requisition to Inventory
- Production Reporting
- POS integration for menu engineering, perpetual inventory, depletion and cost control
- Integration with suppliers
- iWineLists

BENEFITS & ROI

- ✓ Typical food cost savings of 2% to 5% per year.
- ✓ Significant labor cost reduction using beverage inventory management with 5-7 times greater efficiency than manual processes.
- ✓ Provides accurate food cost visibility to determine the best menu and pricing.
- ✓ Notification when a menu item's cost exceeds a predetermined threshold.
- ✓ POS integration provides accurate theoretical food cost.
- ✓ Identify where "shrinkage" is occurring.
- ✓ Images and videos can be loaded for consistency and training.
- ✓ Comply with FDA nutrition requirements.



\ P2P SOLUTIONS \

eProcurement.
AP Automation.
Inventory Control.
Recipe Management.
Capital Projects.
Dashboards & Reporting.



\ IMPLEMENTATION \

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



\ TRAINING \

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



\ CUSTOMER SUPPORT \

Help is always available.

BIRCHSTREET SYSTEMS

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