



Do you know how much that sandwich really costs?

Food cost management and the purchasing process is now easier, automated and can deliver data and reporting to the people who need it. BirchStreet Recipe Management System connects to your POS system to deliver real-time costs, margins and insight to increase profitability.

- ✓ Track accurate food cost percentages. No data entry required!
- ✓ Set food cost targets per dish and receive alerts when costs exceed your target.
- ✓ Monitor ingredient pricing across locations and create more profitable recipes.
- ✓ Make informed decisions on what dishes to upsell and when to raise prices or cut waste.
- ✓ Improve operational efficiency by tracking inventory down to the ingredient level and know where "shrinkage" is occurring.

Typical food
cost savings of
2-5%/year!

www.birchstreet.net

Gain insight and visibility into your restaurant food costs.

Procurement

Order and receive F&B. Track purchases, price history and budget details.

Recipe Management

Create profitable dishes with costing and margins. Library, prep videos and instruction.

Inventory Control

Track and report items, plan purchases and requisitions.

Accounts Payable

3-Way Auto-Match of invoices against POs and receiving.

Reporting Analytics

On demand reporting with performance, budget and spend visibility across locations.

BirchStreet Restaurant Solutions

1301 Dove Street, Suite 300
Newport Beach, CA 92660
(949) 567-7033
www.birchstreet.net
sales@birchstreet.net

