

#RESTwithEU

03

Pathway

**Intelligent
warehouses:
Towards
optimised
food and
stock
tracking**



INTRODUCTION - INTELLIGENT WAREHOUSES: TOWARDS OPTIMISED FOOD AND STOCK TRACKING

Managing your restaurant's inventory is a complex and multifaceted process that plays a pivotal role in the overall efficiency and success of your establishment. We're here to discuss the intricate task of managing the ingredients featured in your menus. This task encompasses the rigorous process of upholding food safety standards, starting from the moment these ingredients arrive from suppliers and continuing through their journey until they are served at the table. The task entails meticulous scrutiny to ensure that everything remains in perfect condition and impeccable quality.

We take care to make sure that nothing goes to waste and that nothing is inadvertently omitted, as both scenarios have a direct impact on the bottom line, affecting the restaurant's costs and profitability. This challenge calls for strategies to effectively digitise these processes within your restaurant, ultimately leading to the establishment of an intelligent warehouse.

The goal is to streamline these operations, reducing the time and effort required with meticulous control and ensuring that your restaurant operates at its most efficient.

WHAT ARE THE RECOMMENDED BEST PRACTICES FOR THIS CHALLENGE?

01

BEST PRACTICE 1:
**MENU ENGINEERING AND RECIPES
DIGITALISATION**

02

BEST PRACTICE 2:
INVENTORY TRACKING DIGITISATION

What is **RESTwithEU** Pilot Project

RESTwithEU is a European Commission Pilot Project that aims to make the restaurant sector more resilient and sustainable by 2030 through accelerated digitisation.

DIGITALISATION WITHIN RESTAURANT INDUSTRY

Digitalisation in the restaurant industry involves more than just integrating new technology or connecting to the Internet. It's the process of transitioning a company's operations into the digital realm. This guide specifically addresses digitalisation challenges faced by restaurants and provides recommendations for implementing best practices in your day-to-day operations.

WHAT IS A BEST PRACTICE

A best practice, in essence, is a method or technique consistently proven to yield superior results compared to alternatives in a specific field. It represents the most effective and efficient way of accomplishing a particular goal, typically developed through experience, research, and experimentation, enjoying widespread recognition within an industry or field. In the context of the restaurant industry, these practices aim to optimize restaurant operations for maximum effectiveness and efficiency, contributing to improved performance and heightened customer satisfaction.

RESTAURANT CHALLENGES

The most effective strategies that can significantly benefit your business have been organised and redefined as restaurant industry challenges. The aim is to make these challenges relatable to you, so you can personally connect with one or more and feel inspired to explore and implement the corresponding best practices in your business.

DIGITAL PATHWAYS

Digitalisation pathways refer to the various routes that restaurants can take to incorporate digital technologies and processes into their daily operations and overall functioning. The objective of these pathways is to guide you through digitalization processes, offering support, assistance, and recommendations to help you initiate and navigate these initiatives effectively.

****Are you in need of assistance in selecting the ideal challenge for your business?***

Delve into the Digital Pathway Tool to explore and pinpoint the most fitting best practices aligned with your current level of digitalisation. This tool has been designed to help restaurants SMEs identify and prioritise your digitalisation efforts.



Why should you embrace the best practices in this challenge?

We strongly recommend embracing these best practices for the following compelling reasons:



UPGRADE INVENTORY TRACKING:

Presently, your inventory tracking is either minimal or relies on rudimentary methods, often involving a substantial amount of paperwork, such as delivery notes and due date records. This can lead to inefficiencies, errors and increased labour costs, making it imperative to consider upgrading to more advanced, digital solutions to improve your inventory management.



REDUCE YOUR RESTAURANT'S FOOD WASTE:

You've likely observed a significant amount of food wastage in your operations, and this not only impacts your sustainability efforts but also affects your appeal to eco-conscious consumers. Reducing food waste and optimising your resource utilisation are essential steps towards creating a more sustainable restaurant model that benefits both the environment and resonates with eco-conscious customers.



GAIN INSIGHTS FOR INFORMED DECISION-MAKING:

You aspire to access a greater volume of improved insights into your business operations. These best practices enable you to gather valuable data on ingredient usage, customer preferences and market trends. These data can inform future menu decisions, helping you refine your offerings and stay ahead of the competition by making informed choices that align with evolving consumer tastes and industry trends.

** A selection of best practices for **digitalising your food tracking** has been curated for this challenge. Now, let's delve into why you should wholeheartedly embrace these innovative solutions. In an era where technology is transforming the culinary landscape, the decision to adopt these practices is not just a matter of staying competitive, it's a strategic imperative that can redefine the way your restaurant operates. By doing so, **you unlock a world of opportunities that lead to reduced costs, higher quality, satisfied customers, and ultimately, improved profitability.** Within this challenge, we have covered two best practices to implement.*

When it comes to digitising your inventory management, we suggest examining both best practices. However, it's essential to evaluate the current state of your business before making a decision about where to begin. Keep in mind that one approach may not be suitable for every business, so consider your specific needs and circumstances carefully.



DIGITAL TRANSFORMATION WITHIN YOUR RESTAURANT:

You're looking to propel your business forward by adopting a sophisticated digital system to manage your inventory, streamline supplier relations and optimise kitchen processes. This strategic move not only enhances your competitive advantage but also enables your restaurant to operate more efficiently, resulting in quicker service, fewer errors and the agility to promptly respond to shifting customer preferences and market trends.



THE FOCUS IS ON EFFICIENCY

In your restaurant operations, you seek to draw in more diners by enhancing efficiency through cost reduction, expense management and customer satisfaction. Achieving this efficiency hinges on adopting best practices that streamline processes, offering meticulous control over inventory and resource allocation while curbing unnecessary costs. Enhancing process efficiency revolves around pinpointing manual and repetitive tasks and striving to automate them, which these best practices aim to do.



Take note of:

Our vision is to provide support in the creation of a self-sustaining restaurant. The best practices within this challenge will guide you in establishing a smart warehouse for your restaurant. Imagine the future of your dining establishment: automated inventory management with real-time monitoring, predictive ordering and robotic handling guarantee the freshness and efficient use of ingredients. Concurrently, the system dynamically adjusts the menu, suggesting alternatives, modifying pricing and delivering personalised recommendations based on customer data and stock availability. The restaurant harnesses a wealth of information to craft inventive dishes that resonate with ever-evolving consumer preferences, all the while minimising waste and delivering a seamless and efficient dining experience.

1

BEST PRACTICE 1: MENU ENGINEERING AND RECIPES DIGITALISATION



In the aftermath of the COVID-19 pandemic and the economic repercussions of Russia's aggression against Ukraine, which have largely led to inflation, certain items and ingredients have been notably affected. In Challenge 1 - Digital presence: Connecting with diners, we discussed the concept of **creating a digital menu** and highlighted the advantages it brings, such as the flexibility for restaurants to adjust prices seamlessly, **without the need to strike through physical menus or undertake menu reprinting**. In this best practice, we take it a step further.

The price of dishes is determined by the restaurant's costs to prepare them, which includes ingredient prices, production expenses, employee wages and added profit margins. By extending the digitalisation to restaurant operations, you attain multiple benefits. These include the standardisation of your dishes, assurance of consistent preparation processes and ingredients, meticulous tracking of dish costs (referred to as menu engineering or, simply, the practice of assigning price tags to each dish) and continuous monitoring of ingredient price fluctuations. By integrating these data with kitchen processes and a system that gauges the demand for each dish, the possibilities become truly remarkable.

What you should keep in mind to implement this best practice

We break down the crucial factors you need to consider when applying the recommended best practices. Utilise the provided template to verify that each recommendation is in place before commencing the implementation process.

Mark either a tick or a cross in the boxes presented on the following page.



CHOOSE THE CORRECT SOLUTION FOR YOUR RESTAURANT



ALWAYS KEEP YOUR RECIPES AND MENU UP TO DATE

Given the shifts in consumer preferences, ingredient price fluctuations, seasonal variations and the increasing demand for locally sourced products, it's imperative for restaurants to possess the capability to swiftly and easily update their menus. The transition to digitalised, updated recipes simplifies kitchen management, allowing for smoother staff rotations and ensuring the consistent operation of your restaurant. This adaptability is key to meeting evolving customer expectations and maintaining the restaurant's efficiency.



MONITOR THE COST OF EACH DISH AND ENSURE YOUR MENU REMAINS CURRENT WITH ACCURATE PRICING DATA

What is the cost of producing each dish, and what is the order frequency for each dish? Which dishes yield the highest profits? We strongly emphasise the importance of having a deep understanding of the price intricacies for each dish, especially in light of market fluctuations, including ingredient costs, supplier changes and specific needs or market demands. Such factors can potentially render a dish unprofitable or lead to prices below cost, resulting in losses for the restaurant. Regularly tracking dish prices and monitoring demand is essential to maintaining profitability and making informed business decisions.

Not having menu engineering in place in a restaurant can equate to being in the dark regarding the profitability and utilisation of each dish. Opportunities for success and maximising profits are greatly reduced by over- or under-priced dishes, missed opportunities for profitability, poor inventory management and inefficient use of resources.

BEST PRACTICE 1 - INTELLIGENT WAREHOUSES: TOWARDS OPTIMISED FOOD AND STOCK TRACKING MENU ENGINEERING AND RECIPES DIGITALISATION



A STRAIGHTFORWARD EXPLANATION OF MENU ENGINEERING

Menu engineering is a technique for improving pricing strategies in restaurants by analysing menu items to gauge their popularity and profitability then adjusting accordingly. Establishing menu prices is an essential step for a restaurant to gain insight into its operational expenses and pinpoint opportunities for cost optimisation. It enables a restaurant to control costs, maximise profitability and maintain its competitiveness in the market.



RELY ON SOLUTIONS OR EXPERTS

It is not advisable to undertake this task independently. Specialised expertise is required, and it is essential to have a provider or digital solution that can offer the necessary functionalities. Seek out digital applications designed for kitchen management to ensure you have the tools needed for this best practice.



IN ESSENCE, PROFITABILITY THROUGH THE MENU

Recipe digitisation and menu engineering are intrinsically linked as both harness technology to enhance restaurant efficiency and profitability. Digital recipes offer a streamlined and easily updatable format that ensures kitchen staff consistently follow precise procedures with accurate ingredient quantities and rigorous traceability, resulting in consistent dish quality. By having accurate data on ingredient costs, restaurants can ascertain the production cost of each dish. This, in turn, allows for informed decisions to be made regarding pricing, promotions and necessary menu adjustments based on the popularity and profitability of individual menu items.



HARDWARE REQUIREMENTS

To effectively execute this best practice, restaurants should possess suitable hardware, such as computers or tablets, to track and manage all the essential information. These devices are crucial for maintaining digital recipes, menu engineering data and real-time updates on ingredient costs. Consider a kitchen display system, as it enhances communication and coordination between the kitchen and front-of-house staff and can help improve the speed and accuracy of dish preparation, reduce errors and increase overall efficiency in the kitchen.



SUPPLIER RELATIONSHIPS

Foster strong relationships with your suppliers to encourage them to embark on their own digitalisation journey, thereby ensuring they can align with your digital capabilities. This alignment is especially crucial as your suppliers are the source of ingredient pricing data, conveyed through invoices or delivery notes. The smoother the integration of their data into your system, the more efficient and effective your overall operations will become. Further details on this will be explored in Best Practice 2 for this challenge: Inventory tracking digitisation.



IMPLEMENTATION DURATION

The time required for implementing recipe digitalisation in a restaurant can vary widely, depending on several factors, including the size of the establishment and the complexity of the menu. Typically, the recommended timeframe for completing the recipe digitalisation process is around a month (this is a reference duration). Menu engineering is not immediately implemented; it is the outcome of meticulously mapping out all processes and having the capability to precisely measure the cost of each dish. It is not a task that can be swiftly undertaken and achieved, but rather, it represents a mid-term objective for restaurants to strive towards.



CONTEMPLATE EMBRACING AN ALL-IN-ONE SOLUTION TO KICKSTART THIS CHALLENGE

The adoption of an all-in-one solution offers a holistic approach to restaurant management by integrating our desired functionalities alongside a variety of other essential tools for effective restaurant operation. These solutions, including Enterprise Resource Planning (ERP) systems, go beyond basic restaurant management: they delve into minute details, down to the exact cost, and their implementation isn't straightforward. However, in this best practice, we will strive to elucidate the reasons for this recommendation and provide a guide to kickstarting its implementation. We understand that acquiring these solutions in isolation doesn't yield significant benefits, and it might be more advantageous to identify and discover holistic solutions for your restaurant within ERP systems or all-in-one solutions. We have evaluated the adoption of an all-in-one solution in Challenge 7 - Digital restaurant tools: Implementing technological infrastructure.



FOOD WASTE HOLDS VALUABLE INSIGHTS

While each restaurant may employ different methods to manage food waste, two primary points in the restaurant's processes contribute to the most wastage: the preparation phase, during which ingredients may be discarded, and after the meal is served, when dishes may remain either wholly or somewhat unconsumed. Best Practice 2 tackles the former with optimised inventory control. The latter largely hinges on identifying under-consumed dishes and their leftover ingredients. Recognising which dishes are least popular and identifying the consistently unconsumed ingredients are crucial for the effective adjustment of portion sizes. These data empower you to minimise food wastage, enhance efficiency and better manage costs.

Recipe for Success: Your Digital Recipe Transformation – 5 Step Guide

01

ASSESS YOUR RESTAURANT'S PERFORMANCE

We acknowledge that the impact rising ingredient prices have had on your business necessitate some form of action. It is imperative to identify how these changes have influenced your restaurant, particularly highlighting the key elements at play. Gaining a comprehensive understanding of every aspect of your business will provide clarity as you embark on this process. This encompasses a thorough examination of your suppliers, the ingredients themselves, shifts in your staff, price escalations, salaries and other economic variables. By comprehensively assessing these factors, you can better navigate and address the challenges posed by ingredient price increases.

02

HAVE ALL THE INFORMATION AT YOUR FINGERTIPS

Make certain that you possess convenient access to all data concerning your menu, including dish costs and profitability. These data will serve as the foundation to be uploaded into the solution, requiring the dedication of the necessary resources. We recommend patience as the implementation and integration process might take some time; however, the results are certain to be highly beneficial in optimising your restaurant's operations.

03

WATCH OUT FOR SUPPLIER ENGAGEMENT

Your suppliers and supply chain management become critical components in this newly digitised process. Best Practice 2 of this challenge will delve into **how to effectively engage with your suppliers** and streamline this aspect of your business. By fostering strong supplier relations and implementing digital solutions, you'll further optimise your restaurant's response to ingredient price fluctuations. If you have doubts about your suppliers' cooperation, consider postponing the implementation of this best practice or seek an alternative solution that does not rely on them.

04

INTRODUCE ALL DATA INTO THE SYSTEM OR SOLUTION

Now that you've assessed your restaurant's performance, gathered essential information about your menu and strengthened supplier relations, it's time to introduce all this valuable data into your chosen system or solution. This step involves careful data entry, **ensuring that your digital tool has accurate and up-to-date information**. Take the time to meticulously input dish costs, profitability data, supplier details and ingredient prices. Additionally, include the necessary steps in the recipes by following the guidelines specified by the tool. Engage your chefs and kitchen staff in this process, as they will be the primary users of the recipe tracking system in the kitchen.

This foundational process might require some dedication of resources, but the results are certain to be highly beneficial in optimising your restaurant's operations. By maintaining this database within your system, you'll be well-prepared to make informed decisions and effectively manage ingredient price fluctuations, ultimately enhancing both kitchen efficiency and your restaurant's bottom line.

05

TRY IT, TEST IT AND BEGIN MAKING DATA-DRIVEN DECISIONS

With all your data accurately integrated into the system, it's time to put your digital solution to the test. Start by running simulations and scenarios to see how the changes in ingredient prices impact your menu and overall kitchen operations. **Analyse the results and adapt your menu and procurement strategies accordingly**. Put it to use for a period of time, examine all the insights the solution provides and begin adapting your procedures and your restaurant in response to the data and recommendations it offers. customers and maintaining a positive online reputation.

2

BEST PRACTICE 2: INVENTORY TRACKING DIGITISATION

Conventional inventory management practices have often relied on old-school methods, including paper and pen or basic digital documentation. While these methods have served their purpose, they're no longer sufficient for today's dynamic industry. This best practice guide outlines the transition from outdated inventory tracking to modern digitisation in the restaurant business. We'll explore key steps to select the right solution provider, assess supplier readiness, overcome resistance to change, ensure technical compatibility and utilise data for data-driven inventory management.

These steps will help your restaurant streamline operations, cut costs and enhance customer satisfaction through efficient inventory tracking.

What you should keep in mind to implement this best practice

We break down the crucial factors you need to consider when applying the recommended best practices. Utilise the provided template to verify that each recommendation is in place before commencing the implementation process.

Mark either a tick or a cross in the boxes presented on the following page.



CHOOSE THE CORRECT SOLUTION FOR YOUR RESTAURANT



STREAMLINED OPERATIONS: STARTING FROM YOUR SUPPLIERS ALL THE WAY TO THE KITCHEN, AND GOING FROM THE KITCHEN TO THE TABLE

In the restaurant industry, it's common practice to manage inventory and supplier relationships in a somewhat traditional manner, often relying on manual methods such as hand-written records or slightly more advanced approaches involving digital documentation for a digital archive. Regardless of their limitations, these conventional approaches have historically served their purposes. However, the next step for new restaurants is to embrace a digital environment and lay the groundwork for a more promising future, and we're not just talking about highly connected systems that automate orders (although that's on the horizon). Now, restaurants have the opportunity to **implement digital solutions that oversee the entire process**, from the moment ingredients arrive at the restaurant to their storage in the warehouse and, finally, their use in the kitchen.



MINIMISE MISTAKES TO CUT DOWN EXPENSES

Reducing errors is a pivotal strategy for cost control and overall efficiency in any business. By minimising mistakes, businesses can not only save precious time but also significantly cut down on unnecessary expenses. Mistakes often result in rework, the need for additional resources or even customer dissatisfaction, all of which can strain the financial health of a company. In the realm of inventory management, the mantra is clear: minimise mistakes to reduce expenses. **Maintaining an accurate and error-free inventory system** is not only about efficient resource allocation but also about a direct avenue to cost control. Errors in tracking stock levels, ordering or warehousing can lead to over-stocking, under-stocking and unnecessary holding costs.



REAL-TIME INFORMATION FOR DATA-DRIVEN DECISION MAKING

Imagine the convenience of instantly accessing crucial information about ingredients that need to be prioritised for use (particularly those nearing their expiry or best-before dates), as well as those that are high in demand and potentially low in stock. For restaurant managers, this is the key to maintaining the perfect balance between never running out of essential supplies and avoiding unnecessary surplus. The challenge lies in achieving this delicate equilibrium. **A digitised system** that is integrated with your restaurant's overall operations **provides all the essential data you require to make impactful decisions**. Say goodbye to the days of uninformed choices, when you would later realise that the ingredient you ordered was already in the warehouse, tucked away in the back. Instead, you will have access to real-time, intelligent insights that guide your decision-making process.

BEST PRACTICE 2 - INTELLIGENT WAREHOUSES: TOWARDS OPTIMISED FOOD AND STOCK TRACKING INVENTORY TRACKING DIGITISATION



SELECTING A SOLUTION PROVIDER OR TOOL THAT ALIGNS WITH YOUR RESTAURANT'S UNIQUE NEEDS AND OBJECTIVES

Selecting the right solution provider or tool is arguably the most critical choice in this entire process. Not every inventory digitisation solution is universally suitable for your particular requirements. Therefore, it's crucial to invest time in researching your options, conducting trials (many digital solutions offer trial periods) and engaging with providers to seek their expert recommendations. This preliminary stage significantly contributes to the success of your inventory management transformation.



ASSESSMENT OF YOUR SUPPLIERS' DIGITAL PREPAREDNESS

Before embarking on this digitisation initiative, evaluate the readiness of your suppliers for electronic data interchange. Just because you are ready to take the step doesn't mean those around you are. What do we mean by this? There are solutions that seamlessly integrate suppliers into the system or require invoices and delivery notes to be in digital format. If your suppliers still use physical paper formats and are not equipped for digital data exchange, consider simpler alternatives. The goal of digitising the process is to make your daily operations smoother, not create additional challenges.



DEALING WITH EMPLOYEE TRAINING AND OVERCOMING RESISTANCE TO CHANGE IN THE ADOPTION OF DIGITAL TRACKING SYSTEMS

Adopting this digitisation initiative will necessitate two fundamental steps within your business: your employees receiving training on the solution and, above all, a transition period so that it can be used comfortably and seamlessly in the restaurant. Consider these steps to avoid implementing the solutions during the peak demand seasons of your business. Rely on your employees for the change as there may be resistance from them since they will need to work with new tools and processes. Ensure clear and open communication about the reasons for the change, its benefits and its potential risks. Let your employees know what is changing, why it's changing and how it will impact them. Seek their input, feedback and ideas. If needed, seek out and engage digital champions within your organisation. These are individuals who enthusiastically support the change and can have a positive influence on their colleagues; they might be the ideal team members to lead the onboarding and pilot processes.



SECURE SMOOTH INTEGRATION WITH CURRENT RESTAURANT PROCESSES AND TOOLS

Analyse your infrastructure and consider it as a whole. This best practice deals with inventory and potential supplier integration, but everything in your restaurant is governed by interconnected processes. Think about how kitchen staff will use inventory information; consider a solution that integrates with the kitchen system, digital recipes (as explained in the earlier best practice), digital displays and printers or links to your order and PoS system.



TECHNICAL REQUIREMENTS

To successfully implement an inventory management system in your restaurant, you need to consider several critical technical requirements. These encompass appropriate hardware, like computers or tablets, and a robust infrastructure, including a dependable internet connection. In more advanced solutions, barcode scanners or mobile devices will be required to capture inventory counts. Keep in mind that if you intend to link this inventory system with other restaurant processes, compatibility for seamless integration must be ensured.



CONSIDER YOUR BUDGET

Align the solution with your budget, but bear in mind that the broader the features and integration with other processes, the higher the solution's cost. It's a matter of proportionality: how much you're willing to invest in a solution versus the performance it delivers, which includes time and error reduction relative to the cost. While simpler solutions are available, be sure to carefully weigh their functionalities and performance.



THIS IS A GUIDE TO DELIVERING IMPECCABLE SERVICE TO DINERS

Changes in consumer preferences themselves serve as a compelling reason to implement these back-office solutions in a restaurant. It may seem paradoxical, but the entire supply chain process, though hidden from diners' view, plays a relevant role in their perception of the restaurant. Customers are increasingly conscious of food quality, traceability and the use of fresh, locally-sourced and ethically-traded ingredients. These aspects are discussed in greater detail in the best practices of Challenge 6. Ingredients consistently meeting the highest quality standards results in greater customer satisfaction with your service and cuisine, potentially cultivating long-term customer loyalty for future visits. Conversely, and perhaps more pertinent, when customers encounter low-quality food or issues with their meals, they cease visiting the restaurants responsible.

Recipe for Success: Efficient Inventory Management Made Easy - 5 Step Guide

01

ASSESS YOUR CURRENT INVENTORY AND NEEDS

Begin by conducting a complete assessment of your current inventory management practices and needs. Simultaneously research digital solutions that align with your requirements. Evaluate the layout of your warehouse, your existing processes and identify the pain points and challenges you face. **Determine what specific functionalities and features you need in a digital solution** to address these issues. Look for software or tools specifically designed for the restaurant industry, comparing factors such as functionalities, user-friendliness, pricing and customer support. Ensure that the solution you choose is adaptable to your unique inventory challenges, whether it's perishable goods, varying order volumes or multiple suppliers.

02

DIGITAL TRANSFORMATION AND DATA GATHERING

Shift your focus from mere digitalisation to a holistic digital transformation. Consider how your existing processes can be fundamentally improved through the adoption of the chosen digital solution. Map out and analyse your existing processes, with a special emphasis on the stocktaking processes. Prioritise the collection of all the necessary data required by the system, including information about suppliers, ingredients and recipes. The significance of this step cannot be emphasised enough: it requires dedicated time and consideration. It's essential to recognise that **transitioning from manual to digital processes is a gradual adjustment**, and it may take some time before the full benefits become evident.

03

ENSURE ADHERENCE TO SOLUTION REQUIREMENTS AND, WHEN REQUIRED, IMPLEMENT SUPPLIER INTEGRATION

As mentioned above, to implement your selected digital inventory management solution effectively, first confirm that your restaurant possesses the requisite hardware and software, typically a computer or tablet with an up-to-date operating system, to support the system. Simultaneously assess the advantages of supplier integration to optimise your ordering and replenishment processes, taking into consideration factors like supplier cooperation, technical feasibility and potential automation opportunities. **Collect all supplier data**, whether it's currently stored on paper or in other systems, **and assess its suitability for integration with the chosen solution**. Collaborate with the solution provider, maintain open communication with them and seek their guidance on the necessary steps before commencing the solution configuration.

04

ONBOARDING INTO THE SOLUTION, IMPLEMENTATION AND TRAINING

With the foundation laid in the earlier steps, it's now time to transition into the selected digital solution. Start by preparing the software and configuring it to your restaurant's specific needs. Migrate your existing data, such as supplier details and inventory lists, ensuring data integrity. Thoroughly train your staff on using the software and conduct testing to address any issues.

Run the digital system in parallel with manual processes for a transitional period and gather feedback for further refinements. Gradually adopt the new system to minimise disruption, while providing continuous support and monitoring. Once confident, make the full transition, embracing the real-time benefits and enhanced inventory management capabilities of your digital solution. A well-executed onboarding process is key to reaping the system's full potential and enhancing your restaurant's operations. Keep in mind that the onboarding process for each solution will vary; consider this when applying these steps.

05

MONITOR AND OPTIMISE: DATA-DRIVEN INVENTORY MANAGEMENT

With your digital solution in place, it's time to unlock the power of data-driven inventory management. In this step, you will **utilise the system's capabilities to gather real-time insights into your restaurant's stock levels, supplier performance and consumption patterns.** Monitor inventory trends and analyse historical data to make informed decisions about stock replenishment and menu optimisation. Leverage reporting and analytics tools to identify cost-saving opportunities and areas for improvement. As you harness the wealth of data at your disposal, your restaurant's inventory management will become more efficient, responsive and cost-effective. Implement continuous improvement in the process by identifying enhancements and gradually applying them.



We encourage you to consider the following pathways after introducing digital inventory management:

POS INTEGRATION:

Integrate your digital inventory system with your PoS system. This integration ensures real-time updates of menu item availability, provides deeper business insights and offers a comprehensive view of your restaurant operations. Check how to optimise your business insights in the best practices explained in Challenge 5 - Business insights: Gathering and using data (Data and market intelligence).

DIGITALLY TRACK YOUR CLEANING PROCEDURES (HACCP):

Consider implementing digital solutions for managing cleaning and sanitation procedures. Use software to schedule, track and manage cleaning tasks; monitor the usage of cleaning supplies; and ensure compliance with hygiene standards. Explore how to digitalise these procedures in [Challenge 6 - Traceability and cleaning: Keeping food safe.](#)

REDUCE FOOD WASTE THROUGH INNOVATIVE SOLUTIONS:

Leverage the data amassed by your inventory system to pinpoint areas where food waste can be curtailed. Take proactive steps to implement waste reduction programs aimed at reducing excess waste, thereby reducing costs while promoting sustainability and responsible resource management. Identify how to reduce your food waste in [Challenge 10 - Mitigating food waste in the restaurant industry: A new approach to sustainability and cost savings.](#)

Take note of:

Embrace What Lies Ahead: The future is upon us, and it's all about the Internet of Things (IoT). This groundbreaking technology is swiftly revolutionising numerous industries, and it's set to do the same for restaurant businesses. What does this mean for you? Your kitchen is on the brink of a significant transformation, poised to become more intelligent and efficient than ever. Picture kitchen appliances seamlessly communicating in real-time while sensors vigilantly oversee ingredient freshness and equipment performance. This IoT-driven change will deliver tangible benefits like predictive maintenance and automated inventory management. It's not just about enhancing efficiency, it's about reimagining how you run your restaurant. The future of restaurant management is at your doorstep.

Other SME restaurants have already proved the best practice

Restaurant Roots & Rolls (Spain) implementing the digital product of FoodNotify GmbH (Austria)



Objective of the pilot

The pilot aimed to onboard primary food providers onto a provider tracking platform, accurately determine plate costs based on ingredient lists, create recipes within the app and explore POS integration. The pilot's objectives focused on tracking restaurants' warehouses.

Overview

This pilot project was designed to tackle a complex set of objectives related to optimising food and stock tracking within a restaurant's warehouse. The main goals included onboarding primary food providers onto a tracking platform, precisely determining plate costs based on ingredient lists, creating recipes within the app and exploring POS integration, all with a focus on warehouse management. The pilot was initially scheduled to span four sprints, each lasting two weeks, for an estimated total duration of about two months. However, owing to the challenge of incorporating suppliers into the system, given their lack of the necessary digital data format, the fourth Sprint Review was not conducted as originally planned. In total, the pilot accrued expenses amounting to €6,684.

HERE ARE OUR ACCOMPLISHMENTS:

- A list of all suppliers was compiled, and their data availability was analysed.
- Contact with suppliers was initiated, and they were persuaded to join the platform.
- The suppliers were onboarded onto the platform.
- Effective onboarding and training of the Roots & Rolls team to utilise the system was ensured.
- The recipes were entered into the system.
- The existing processes were mapped out and analysed, specifically focusing on stocktaking procedures and waste management.

ABOUT THE RESTAURANT

Roots & Rolls SL is a standalone vegan sushi restaurant located in Barcelona, Spain. As the first 100% vegan sushi establishment in the city, Roots & Rolls offers an adventurous, innovative and absolutely delicious dining experience. Even carnivorous individuals are pleasantly surprised and satisfied by the restaurant's flavourful creations. The restaurant's mission is to make vegan food more appealing while incorporating sustainable and ethical values into every dish. With a casual dining atmosphere, Roots & Rolls can accommodate up to 172 guests at a time.

ABOUT THE SOLUTION PROVIDER

FoodNotify provides an advanced SaaS solution for preventing food waste and streamlining supply chains that allows for the improvement of a restaurant's profitability and sustainability.

The pilot underscored the challenges and complexities involved in digitising stock and tracking recipes in a restaurant. While the benefits of digitalisation are evident, including improved inventory management and cost control, significant consideration is necessary, particularly in terms of supplier readiness, cost-effectiveness and the selection of an appropriate solution provider. Additionally, training employees and addressing resistance to change are essential aspects of a successful implementation.

Nonetheless, it is essential to acknowledge that although the suggested solution may serve as an effective initial step, it may not be optimally aligned with the needs of SMEs characterised by a multitude of suppliers and relatively limited digitalisation. This solution is better suited to larger restaurant chains. As a fundamental conclusion, it is evident that the restaurant industry demands a solution to confront this challenge, with simplicity at the heart of its design to ensure a successful outcome.