Restaurant Management Software Experts

For over 10 years, Optimum Control has been the leading inventory solution for the food and liquor service industry. Our software is specialized to accommodate all sizes of businesses; from the Mom & Pop shop to well established, multi-chain corporations. Restaurants, Bars, Lounges, Hotels, Casinos, Resorts, multi-unit chains; we help operators around the world manage their inventory and optimize their profits.

Reduce your Food and Beverage Costs today!

PURCHASING — OPTIMUM CONTROL — INVENTORY CONTROL — FOOD AND RECIPE COSTING — REPORTS — SALES
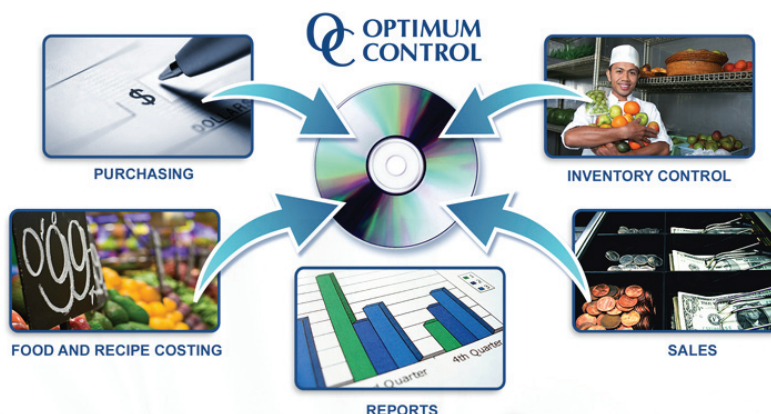
Here are just some of the features that have helped our customers save Time and Money.

Inventory
- Calculate food and liquor costs and usage
- Indicate yield amounts for any waste levels
- Filter sheets by location, category or group
- Customize count sheets with drag and drop functions
- Auditable inventory adjustments
- Include batch recipes on count sheets and ingredients automatically put back on shelf
- Count using a PDA (OCMobile) or scan barcodes for quick entry
- Total up inventory counts from unlimited locations
- Automatic summary of all counts in all locations
- Calculates theoretical usage and costs
- Tracks perpetual inventory levels
- Value inventory by FIFO, Last cost or average price

Purchasing
- Purchase from multiple suppliers with multiple case sizes
- Export purchases to many popular accounting systems
- Add new items or case sizes on the fly
- Update pricing and all recipes updated automatically
- Set supplier templates for quick entry
- Automatic break down of purchases by general ledger account
- Apply taxes, discounts and misc. charges to the cost of an item
- Import invoices direct from suppliers with EDI Module
- Convert received orders to purchases instantly

Ordering
- Print order guides by supplier or groups
- Order stock by last supplier or best bid price
- Upload orders to online supplier ordering systems
- Print purchase orders and receiving dockets
- Create orders using PDA (OCMobile)
- Customize order templates for quick entry
- Specify min/max par levels
- Forecast orders based on projected sales or days
- Compare pricing between suppliers

Sales
- Import item sales files from most POS systems
- Optional manual entry from customizable till tape lists
- Identifies any changed buttons or additional menu items on the POS
- Daily Sales report – detail sales per category
- Detail daily deposits and financial information

Sales (cont'd)
- Itemize Waste by raw item or finished recipe
- Automatic sales entry via OCSales export utility available

Recipes
- Analyze menu and plate costs instantly
- Price changes update costs automatically for all recipes
- Calculate selling price by cost percentage or gross margin
- Recipe sizing for batch recipes
- Print recipe books complete with method instructions
- Analyze menu items based on profitability and popularity
- Quickly substitute ingredients in recipes
- Incorporate existing batch and product recipes as ingredients

Reporting
- Usage Summary – Actual vs. theoretical comparison
- Sales mix – theoretical cost of sales for every menu item and group
- Accounting reports including profit and loss, invoice detail, GL Activity, budget analysis
- Purchasing reports including price variance, supplier purchases, item purchase history
- Price variance, supplier purchases, item purchase history
- Export all reports to Excel, html, text plus many more popular formats
- Over 70 reports available

Catering and Banquets
- Calculate cost per person for any event
- Quote pricing using selling price, price per person or cost percentage
- Print stock required list for each event(s)
- Print event confirmation form
- Calculates amount of prep/batch required for the event
- Combine event reporting by date or series of dates

Additional features
- Multiple revenue centers available
- Requisitions and transfers between revenue centers
- Retail Sales module for commissary or external sales
- Barcode labelling and printing for inventory and retail scanning
- Web based Enterprise functionality available for chains and franchises