Optimum Control

Food & Beverage Inventory Experts

Take Control and increase profits **NOW!**

Optimum Control

Food & Beverage Inventory Experts

- Accurate food and liquor inventory
- Simplified ordering and purchasing
- Reliable actual and theoretical usage
- Detailed recipe costing
- Powerful enterprise reporting

For 20 years, customers worldwide have saved time and made more money with Optimum Control – our newly designed platform will help you grow your business and your profits faster, easier, and with even greater detail.

Profit

Increase and maintain margins and eliminate costly errors to reduce costs and increase profits!

Insight

Track your actual versus theoretical variances on all inventory items with precision – no more guesswork!

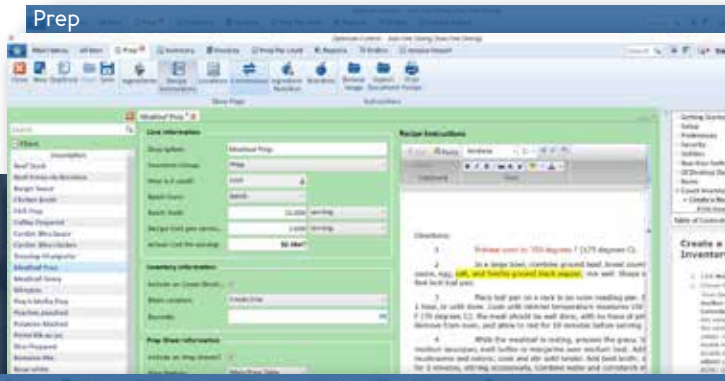
Call us @ 1-888-798-5555 or visit tracrite.net

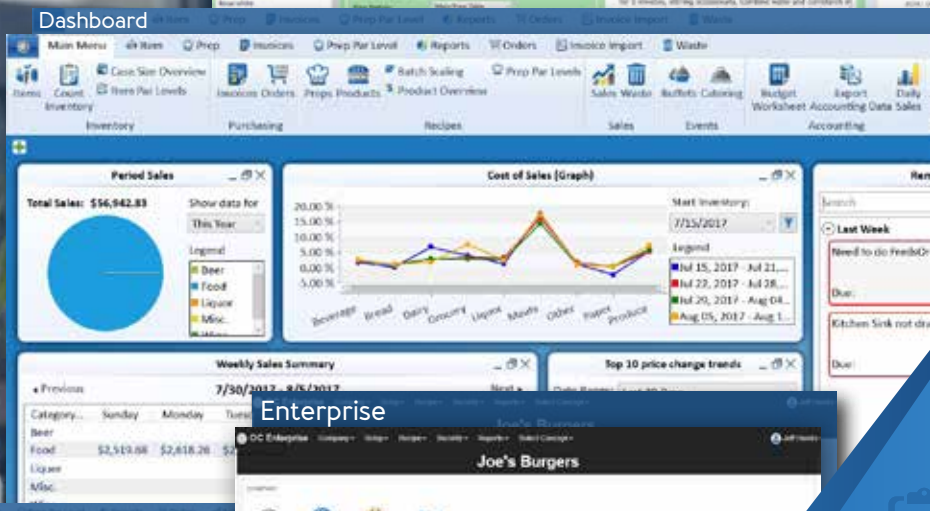
User-friendly

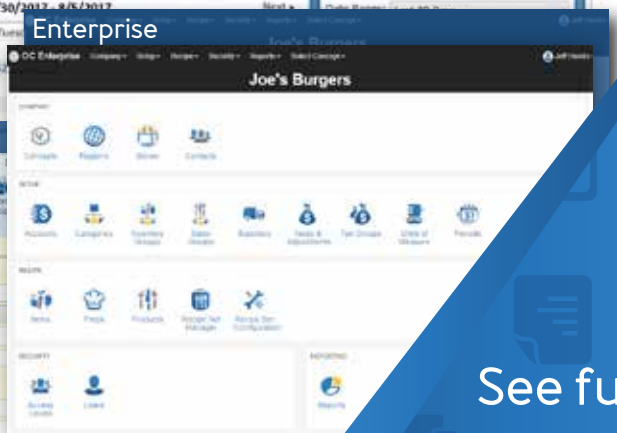
Simple, easy-to-use design and dedicated support – your entire team can learn and use our software with minimal training to achieve maximum results.

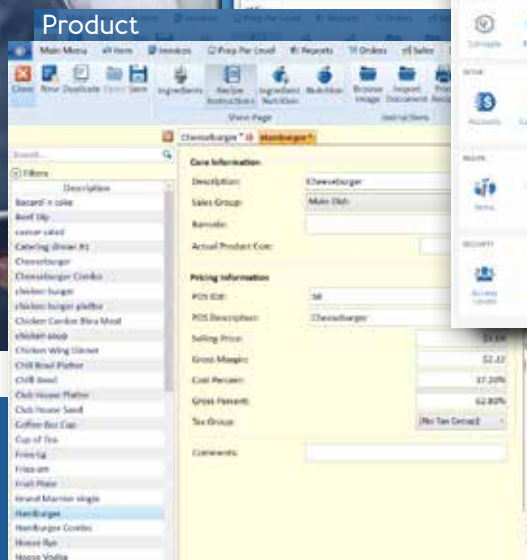
Multi Unit

Complete management solution – gain operational visibility across your entire hierarchy to drive and maintain optimal performance.









See full program details

Features & Benefits

Work smarter and simplify your workflow. Let Optimum Control do the heavy lifting in your inventory management, lowering costs and maximizing profits.

Recipe Costing

- Determine exact recipe cost and margin
- Include detailed preparation instructions along with plating pictures
- Optimize selling price based on target cost %
- Calculate nutritional analysis and allergens on every menu item

Sales Analysis

- Analyze the theoretical cost of goods
- Import item sales from most POS systems
- Itemize Waste by raw item or finished recipe
- Create a cost of goods report daily
- Catering and banquet costing

OC Enterprise

- Consolidated above store reporting for multi-unit operations
- Manage inventory items and recipes from a central web portal
- Drill into Sales mix, Purchasing and Actual vs. Theoretical usages for every store

Ordering & Purchasing

- Order from multiple suppliers at once
- Export orders to many popular suppliers
- Price changes flow through to all recipes
- Import invoices electronically

Inventory

- Count inventory by full case, split case and even recipe units
- Customize count sheet to match your storage locations
- Enter counts for as many locations per item as needed
- Detail amounts of batch recipes on hand
- Value inventory using FIFO, Last Cost or Average Cost

OC Mobile

- No more paper, send count sheets to your mobile device
- Avoid errors copying numbers from count sheets into Optimum Control

View more info at
tracrite.net

Contact Us:
tracrite.net
1-888-798-5555
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