

NCR Aloha Inventory Management

Want to drive profitability by
reducing restaurant food costs?

YES

Create competitive advantage by managing inventory effectively

NCR Aloha Inventory Management helps restaurant managers take control of one of their biggest costs: food. This back-office application provides the analytics restaurateurs need to assess spending, support contract pricing and streamline communication with suppliers. Benefits include:

- **Improving visibility**

Understand what's happening in key operational areas, including inventory and recipe management, purchasing, cash management and reporting. Use insights to enhance your management of the business.

- **Reducing operating costs**

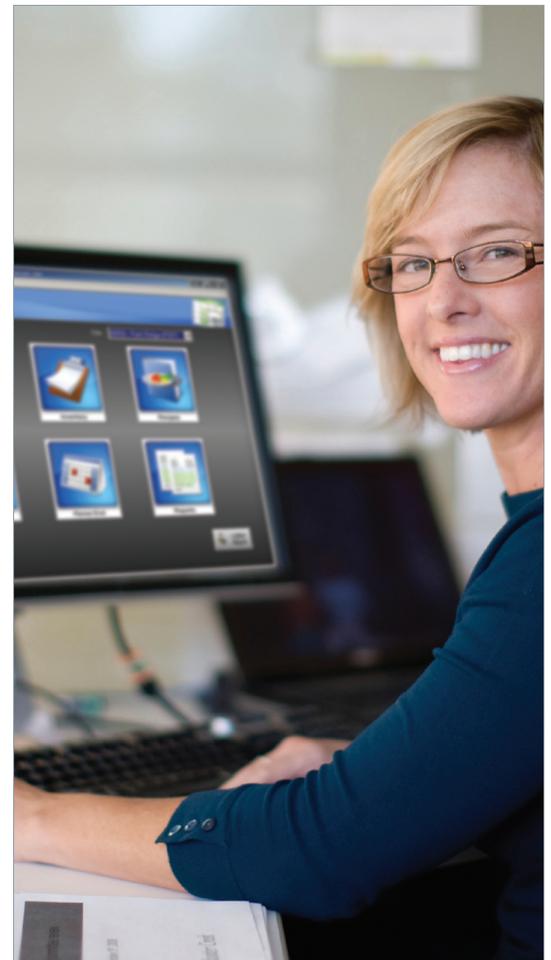
Measure, control and reduce food costs by viewing your top 20 food costs and highlighting key variances. Pinpoint areas of unnecessary spending and eliminate them.

- **Understanding real-time costs**

Food costs change constantly. Use solution data to monitor the real-time cost of goods, based on current pricing or first-in, first-out usage and quick shelf-to-sheet inventory counts.

- **Providing actionable intelligence**

NCR Aloha Inventory Management provides real-time data you can use to make rapid decisions, increasing your responsiveness to market trends.



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- **Increasing profitability**

Compare theoretical costs to actual spending, using information to refine purchasing strategies. The solution uses trend and delivery schedules to recommend purchases, taking the guesswork out of ordering.

- **Calculating future sales**

NCR Aloha Inventory Management provides accurate predicting tools which calculate future sales amounts, product mixes and guest counts down to the 15-minute intervals.

- **Managing supplier relationships**

Use solution data to negotiate contract pricing and streamline communication with suppliers.

- **Supporting product transfers**

NCR Aloha Inventory Management easily handles product transfers, including automatic notifications and reconciliations.

Key Features

NCR Aloha Inventory Management:

- Improves visibility into inventory and recipe management, purchasing, cash management and reporting
- Enables users to compare and analyze actual versus theoretical costs
- Offers dynamic views of the top 20 food items and offers real-time costs of all goods
- Recommends purchase orders based on trend and delivery schedules
- Calculates future sales amounts, product mixes and guest counts at 15-minute intervals
- Supports product transfers including automatic notifications and reconciliations

Why NCR?

NCR is the global leader in hospitality technology solutions, serving businesses in the restaurant, events-based venues and entertainment industries. We help our clients transform their operations and interactions with their guests and staff. From increasing speed of service to attracting, retaining and engaging customers, our solutions help our clients build better, more connected businesses.



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