

Loosing Stock on a Regular Basis? Use the KISS principle - Keep It Simple Stupid

Eat drink recently raised awareness of drugs in the workplace and their effects on the industry, including some alarming figures that restaurateurs are reporting with stock losses. The main area of stock shrinkage is liquor and anyone with a licensed restaurant should at least set up a basic stock control system to manage their liquor.

Like whiskey, stock control software comes in a variety of brands and shapes and sizes with price tags to suit and it's not always the most expensive that suits your palette. Many people think they need a back office computer and a fully featured stock package to be able to control stock. For an organization that has a large stock inventory and staff designated to managing a sophisticated stock system this may be the way to go. We have seen fast food chains that manage stock using recipe control right down to knowing precisely how many grams of sauce to put on an individual burger and actually use this type of information to greatly improve profit margins. We have also seen a lot of expensive software installed in pubs, clubs and restaurants which just ends up being used to maintain prices and pull back sales reports at the end of the day.

A common sense approach is all that is required to identify if you are having problems with stock shrinkage. Remember it's the best drinks that go missing not the cans of VB. On Monday morning zero the stock report on the till. Choose 10 of 20 of your best quality stock items. Make a stock count of how many are in the fridge, on the shelves and in the store room. You don't need a computer, you can write this down on a piece of note paper. At the end of the week make another stock count and subtract these from the original figures. Take a stock reading off the till and check if the stock sales and stock count figures match. If they don't match you have a problem and need to investigate what happened to the missing stock and why you are loosing stock. (The stock report on the till is simply a report of the item sales and comes standard with the most basic of tills).

As well as the expensive stock another good place to start is with bottled water, for some reason staff seem to think this cost nothing and grows on trees to be picked and placed in the fridge. Repeat the above exercise but just for bottled water or include bottled water in your list of items.

For a long time POS manufacturers and suppliers have been saying that stock control needs to be done on a back office computer. Uniwell POS Australia has had many requests from users to provide a simple stock count system on the POS terminal that takes care of stock as the tills are being used. In response to this Uniwell has recently released their new range of POS terminals with an inbuilt stock control system. As stock is received the stock quantities can be entered into the till and as sales take place the stock levels are automatically decremented. As items are sold the remaining stock can be shown on the display to alert staff of stock on hand, (this can also be used for daily specials) and when the stock reaches a pre-determined level a visible alert can be set to indicate that stock is running low. At the end of a period a stock report can be made of the remaining stock on hand. Where there is more than one till in the system the tills can be networked for true stock accountability. By showing the stock on hand on the display staff are also constantly reminded that management have an up to the minute stock count and will be aware of any missing stock.

A very simple stock system to use that can save a fortune in stock losses.