

Tip/Trick Of The Month...

Aloha



STG Aloha Tip: Simple Inventory

Using the "Countdown" Feature

- Are you having a hard time keeping track of your inventory?
- Are things missing or "walking out" of your restaurant?
- Do you want to be able to track what's in your restaurant without the cost of expensive inventory tracking software?

Within your Aloha system, you are able to do simple inventory with our "countdown" feature. This feature allows you to keep track of key items in your store without having to break thing down to the last leaf of lettuce. From your Aloha terminal, simply go to "functions" and choose the "financial" button called "Item Availability". You can choose from your entire menu list which item or items you would like to track. You can enter the amount you have on hand and the system will track or "countdown" from that number. This will be represented on the button of the item you are tracking by a small number in the corner. Your staff will know how many of that item are available at all times and the number will reduce as that item is ordered. When the number reaches Zero, the system will no longer allow that item to be ordered and the staff will be aware that it is no longer available or "86'd" until more is on hand.

This will also help you when placing your food or bar order. With a simple glance you will know what should be on hand or to match up with a manual count to see if anything has not been accounted for or "walked out". It is very effective way to keep track of bottled beer in a bar or for a kitchen to track how many hamburgers, steaks, Friday fish fry's etc. are on hand. The "countdown" feature can be used for any item you wish to keep track of!

For Any Questions...Contact STG's Help Desk!
1-800-811-5803



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