



Purchasing & Inventory Management Overview

Powered by unique demand forecasting algorithms and supported by world-class analytics, our mobile cloud-based purchasing, inventory management, and recipe management software is fully integrated. The centralized purchasing workflows, data management, and reporting mean total transparency and compliance, increased revenues and lower costs. And world-class analytics tell you what you need to know, 24/7.

That means from freight to plate, you'll have exactly what you need, when you need it.



22:40 Tue 28 Jan

Products

Search

116TH AND COURT
REPUBLIC STREET

BACK

Fruit & Vegetables

ALL FRUIT & VEGETABLES

FRESH FRUIT

FRESH HERBS

FRESH VEG

SALAD


Showing results for **FRUIT & VEGETABLES**

21-31 (of 31)

Sort: Price High-Low

Paging: 20

View: GALLERY LIST



SM9000 Sysco Master


AVOCADO HASS (X16)

\$9.00 (6 x 1EA)

1

BUY

On Hand: 1 x 1EA | On Order: 0 x 1EA | PAR: 6 x 1EA



FR77887 Fresh Direct

ARTICHOKE HEARTS - RAW

\$8.90 (6 x 1EA)

1

BUY

On Hand: 83.39 x 1EA | On Order: 0 x 1EA | PAR: N/A

Close Ordering

Purchasing

Automate the procurement processes to save time, money, and frustration. Use mobile apps to streamline ordering, so your inventory is where you need it, when you need it — and at the right price. Trading electronically through our automated supply chain saves everyone money. No other platform has as many fully integrated suppliers. Smart procurement analytics highlight opportunities for additional savings.



Improve Ordering Speed & Eliminate Errors: Ordering is faster thanks to helpful templates, mobile functionality, simple reordering, and notifications. Meanwhile, automated processes eliminate incorrect deliveries and inaccurate invoices, and online catalogs improve compliance while ensuring you get the rebates you deserve.



Predict Orders with Confidence: Reduce costs, busywork, and waste through predictive ordering. Our suggested orders use a centrally-generated sales forecast to help guarantee menu availability. Plus, reorders are calculated based on on-hand quantities, so you'll only order what you actually need.



Get the Most Out of Your Vendors: Vendor-performance reporting shows who your stars are, while smart analytics highlight opportunities for improvement. Online catalogs transform the purchasing process, giving you easy access to the best prices. You can control pricing by exception, eliminate rogue purchases, and set limits to align with suppliers' schedules, preventing deliveries on days when they can't deliver. Watch your gross profit improve!

Invoicing & 3-Way Invoice Matching

Managing money with a paper-based process results in errors and inconsistencies. Save money by automating the 3-way matching of invoices, electronic purchase orders, and goods-received notes. Plus, save time and paper by using mobile devices to receive goods at the delivery door, and through PDF invoicing.



Simplify Goods Receiving: Our app lets you log orders wherever and whenever the delivery takes place, and helps ensure you're getting what you wanted, at the agreed-upon price. Regardless of the number of deliveries in an order, you'll be confident you're getting what you ordered. More like Great Receiving.



Go Green to Save Green: Paper-free, automated 3-way invoice matching eliminates human error. Our mobile solution checks invoices against the original purchase order and the goods received note, highlighting any errors so you can manage by exception. Meanwhile, correct invoices are sent to Accounts automatically. Save time, save the planet.



Integrate with Finance: Manage, track, and reconcile your transactions from the POS all the way to the bank. With our invoice automation, all verified invoices are processed automatically. Spend is controlled and always visible — in real time.

14:48

Sysco Master
GB0100313

Total \$1,651.26 (17 lines)

Date received: 10/21/2019 Today

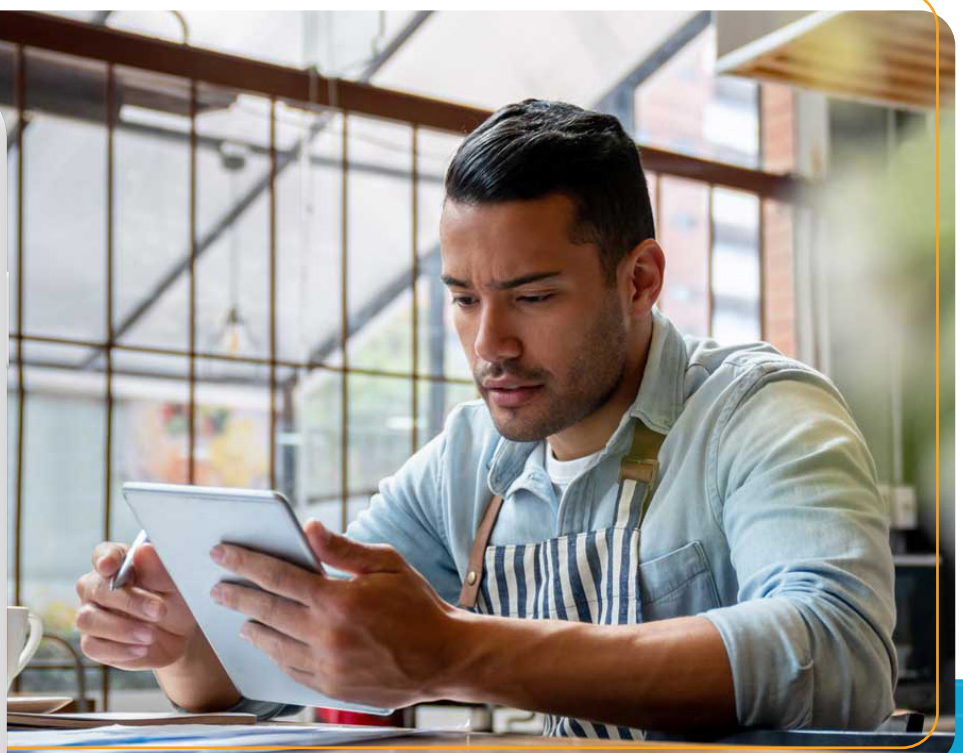
Sort by: Line number

Delivery reference: SY908798789

[W] WRAP WAX VAL 10X13.5 IMG4 11.000 x (4 x 1000EA EA) @ \$13.45 SY981	⋮
[W] TOMATO 5X6 HYDROPONIC 6.000 x (1 x 15LBS EA) @ \$9.89 SY7800	⋮
[W] THICKER 4 OUNCE BEEF 15.000 x (4 x 10LBS EA) @ \$23.78 SY7123 Bad Quality	⋮
[W] SYRUP COKE ZERO 2.5 GAL 6.000 x (1 x 2.5 GAL (10 EA)) @ \$50.00	⋮

Add line Submit

Close Receiving



Inventory Management

Get full transparency and complete control over your inventory. Detailed line-by-line stock control highlights discrepancies between actual and theoretical, so managers can act quickly. Reduce errors and speed up counting by completing counts both on and offline, on mobile devices.



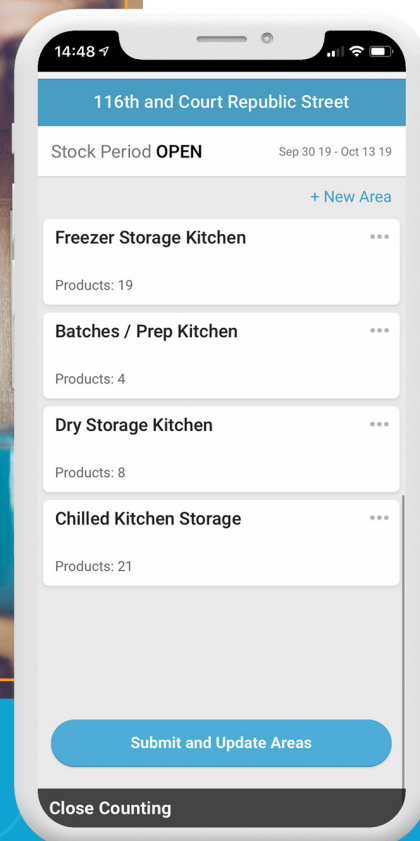
Enjoy the Benefits of POS Integration: You'll get a complete business system to reduce costs and improve efficiency. See on-hand inventory at each location at any given time, with smart analytics to give you a complete view of your whole operation.



Count Inventory on the Go: With our mobile counting app, your team can count what's in front of them rather than what's on the sheet. Counts can even be completed offline: data will sync to the system when they're back on the WiFi. No more paper, and no more errors from re-keying data. Plus, discrepancies are easier to catch.



Reduce Waste: Reduce waste by 1-3% through full accountability across all your inventory, including non-F&B items. Key metrics highlight the causes of waste that require immediate action — and theft is easily identified.



Recipe & Menu Engineering

Deliver innovative dishes without breaking the bank or limiting Chef's creativity. Plan pricing, portions, margins, costs and purchasing strategy, then publish nutrition and allergen information with a single click. Detailed reporting and smart analytics help deliver cost savings and efficiency, too, so you can fully understand your menu's profitability.



Design Profitable Menus:

Remove the guesswork around menu engineering analysis and pricing with accurate cost calculations for recipes and menu cycles. You and Chef can see in real time how swapping an ingredient or altering a dish impacts pricing and nutritional content.



Build Menu Cycles with Ease & Ensure Brand Consistency:

Full, varied menu cycles are easy to create using a weekly view that shows daily meal periods and the associated recipes. Share a central, digital recipe library across the business to give your guests a consistently delicious experience at every location.



See the Whole Picture:

Full menu cost, nutritional analysis, and allergen information is available for any given day or week within the cycle. Well, that was easy.

Angela Hart | Admins

Help

Log Out

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menus

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SEARCH

Group: Fourth Editions USA | select

Scope: --All Items--

Type: All

Filter on: --All Categories--

Search:

Apply advanced search criteria

RESULTS

Lemon & Garlic Shrimp Linguine

[PREP] CHEDDAR CHEESE (SLICES)

[PREP] CHOPPED ONIONS / RED - RAW

[PREP] CHOPPED TOMATOES - RAW

[PREP] COOKED BACON (BITS)

[PREP] MINCED GARLIC - RAW

[PREP] PARMESAN CHEESE (GRATED)

[PREP] SLICED ONIONS / YELLOW - RAW

[PREP] SLICED PICKLES

[W] 12 OZ COLA

[W] 16 OZ DIET COLA

[W] 20 OZ CORD ZERO

[W] CRISPY CHICKEN BLT

[W] Grilled Chicken Wrap

1936 PILSENER BTL

1936 PILSENER BTL

3 RAMBLING ROUTE PNT

3 RAMBLING ROUTE 1/2 PNT

6 Wing Plate

ACQUA PANNA Natural Spring Water 500ml

American Breakfast

APPLETON SHOT 12VO - DOUBLE

Avocado Toast

Bacon & Cheese Burger - Standard

Baconator Fries

Balsamic Garden Salad

BATCH - Balsamic Vinaigrette

Beer bottle - Pilsner

BITTER LEMON - MIXER

Budweiser BTL

*Lemon & Garlic Shrimp Linguine

New Copy Delete Edit Published To: Publish to FNB Report Overview

Details Ingredients Yield Preparation Categories Usage Nutrition Pictures

Name	Qty	Wastage Removed Cost (\$)	Portion Cost	Cost %	Step
[PREP] CHOPPED ONIONS / RED - RAW	Kitchen Areas 0.06 lb	0.057	0.057	0.87%	0.87%
[PREP] MINCED GARLIC - RAW	Kitchen Areas 0.022 lb	0.071	0.071	1.08%	1.08%
[PREP] PARMESAN CHEESE (GRATED)	Kitchen Areas 0.06 lb	0.160	0.160	2.44%	2.44%
CHESTNUT MUSHROOMS (Punnet 200gr)	Kitchen Areas 0.07 lb	1.301	1.301	19.87%	19.87%
PEELED GULF SHRIMP - RAW (2 lbs)	Kitchen Areas 0.44 lb	2.864	2.864	43.76%	43.76%
BABY SPINACH - FRESH / ORGANIC	Kitchen Areas 0.25 lb	1.319	1.319	20.16%	20.16%
EXTRA VIRGIN OLIVE OIL (1GAL)	Kitchen Areas 0.017 cup (US)	0.021	0.021	0.32%	0.32%
BALSAMIC VINEGAR (1LT)	Kitchen Areas 0.008 cup (US)	0.020	0.020	0.31%	0.31%
LEMONS (X90)	Kitchen Areas 0.5 ea	0.152	0.152	2.33%	2.33%
LINGUINE PASTA, BARILLA - 32 OZ	Kitchen Areas 0.33 lb	0.506	0.506	7.73%	7.73%
GREEN CHILLI (2lbs)	Kitchen Areas 0.009 lb	0.053	0.053	0.81%	0.81%
BUTTER - SALTED	Kitchen Areas 0.011 lb	0.021	0.021	0.32%	0.32%
Totals		6.544	6.544	100.00%	

view ingredient cost model prices

Target Sell Price Calculator

Default FNB Site Sell Price

Gross Profit % 64.8

Gross Profit % 48.84

Profit 6.12 OZ

Profit 5.67%

Servings 1

Scale Recipe

Name
+ [PREP] CHOPPED ONIONS / RED - RAW
+ [PREP] MINCED GARLIC - RAW
+ [PREP] PARMESAN CHEESE (GRATED)
CHESTNUT MUSHROOMS (Punnet 200gr)
PEELED GULF SHRIMP - RAW (2 lbs)
BABY SPINACH - FRESH / ORGANIC
EXTRA VIRGIN OLIVE OIL (1GAL)
BALSAMIC VINEGAR (1LT)
LEMONS (X90)
LINGUINE PASTA, BARILLA - 32 OZ
GREEN CHILLI (2lbs)
BUTTER - SALTED

Portion Cost	Cost %
0.057	0.87%
0.071	1.08%
0.160	2.44%
1.301	19.87%
2.864	43.76%
1.319	20.16%
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0.021	0.32%

home

ingredients

recipes

menus

reports

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SEARCH

Group

Fourth Editions USA

[select]

Scope

--All Items--

▼

Type

All

▼

Filter on

--All Categories--

▼

Search

▶

☐ Apply advanced search criteria

RESULTS

*Lemon & Garlic Shrimp Linguine

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BITTER LEMON - MIXER

Budweiser BTL

1

2

3

4

*Lemon & Garlic Shrimp Linguine

New

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Publish to FnB

Report

Overview

Details

Ingredients

Yield

Preparation

Categories

Usage

Nutrition

Pictures

Nutritional Values

Intolerance Data

Traffic Light Labelling

Standard Nutritional Information

[disclaimer]

[key]

Calculation Method

Auto-calculate

Nutritional Information

(typical values)

[notes]

	per serving (g)	per 100g	% of RI
Energy (kcal)	855.258	159.838	42.763
Energy (kJ)	3580.04	669.067	42.62
Total Fat (g)	16.782	3.136	23.975
saturates (SFA)	7.792	1.456	38.958
mono-unsaturates (MUFA)	4.409*	0.824*	-
poly-unsaturates (PUFA)	2.608*	0.487*	-
Carbohydrate (g)	120.869	22.589	46.488
starch	0*	0*	-
total sugars	2.463*	0.46*	2.737
Protein (g)	53.123	9.928	106.246
Fibre	3.229*	0.604*	13.456
Sodium (g)	4.215	0.788	175.624
Salt (g)	10.537	1.969	175.624

Selected Standard:

Reference Intake (RI) of an average adult

Standard Nutritional Information

[disclaimer]
[key]

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Nutritional Information (typical values)			[notes]
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Selected Standard: Reference Intake (RI) of an average adult

Nutrition & Menu Publishing

We've made it easy to calculate nutritional and allergen information for all your recipes. And, you can publish menu information to websites, apps, digital signage, and more with the touch of a button. Even if your menu changes frequently, you can be confident that you're giving guests the information they need.



Make Quick and Accurate Calculations: Automatically calculate the nutritional value of your recipes using trusted supplier information and databases like the USDA and McCance & Widdowson. Easily and accurately label dishes with nutritional information with every menu change – without lab costs and consultancy fees.



Identify Allergens: Guest safety is paramount. Ensure accuracy and up-to-date allergen information for every menu item. Our menu engineering solution gives you all the allergen data you need — calculated down to the ingredient level for each and every menu item.



Automate Changes: Reduce the time and cost of updating menus by automatically publishing changes with a single click — instantly updating your website, apps, digital signage, registers and more.



Go the Extra Mile: Improve your guests' experiences and ensure compliance with legislation. Provide full menus (including nutritional and allergen information) in easy-to-use, interactive web pages that allow customers to filter based on their dietary needs, creating a personalized dining experience.

A photograph of a chef in a white uniform, smiling and looking down at a plate of food. The chef is in a professional kitchen setting with various equipment and shelves in the background. The entire image is covered with a semi-transparent blue overlay. A white rounded rectangle is positioned in the center, containing the text.

Don't take our word for it. Take theirs...



KEVIN MILLER

Senior Director of Culinary, TGI Fridays

"Implementing the Fourth solution has literally saved us hours. We did a project for one of our new restaurant openings. Typically this project would have taken about 80 hours to complete. With the Fourth solution, it took us less than an hour."



OMER AHARONOVICH

Regional Purchasing Manager, Hotel Cafe Royal

"We felt the impact almost immediately ... we moved from a clunky, time-intensive manual system to a totally transparent one which gave us 100% accurate reports. The whole purchase to pay and inventory process is now automated, streamlined and totally compliant."



ADAM SAPER

Managing Partner & CFO, Eataly

"The greatest savings from Fourth is that it allows our people to be consistent in how they're placing orders, so we're not wasting time, and we have the data at the same time. It saves us the time it takes to close a month, the time it takes to analyze our P&L and our COGs down to the menu item level. That's really where it saves us."



By People in Restaurants and Hospitality, For People in Restaurants and Hospitality.

We provide end-to-end, best-in-class technology and services for the restaurant and hospitality industries. Our inventory and workforce management solutions, coupled with the industry's most complete data and analytics suite, give operators the actionable insights they need to control costs, scale profitability, improve employee engagement, and maintain compliance. Headquartered in Austin, Texas, we serve more than 7,000 customers across 120,000 locations globally.




You have enough to do.

Let's help get the administrative busywork off your plate. To learn how we can help simplify your back-office operations, boost your efficiency and profitability, and improve your inventory management, give us a call.

+1.877.539.5156



 Call us at +1.877.539.5156

 Visit [Fourth.com](https://fourth.com)