



By People in Hospitality, For People in Hospitality

We provide end-to-end, best-in-class technology and services for the hospitality & service merchant 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.





Problem

- Low Spend Compliance
- Manual Processes
- Low Visibility into Fiscal Performance
- Cost Overruns on Capital Projects



Solution

Adaco, Fourth's end-to-end procure-to-pay solution helps hotels, resorts, theme parks, restaurants, catering operations, cruise ships, universities and other hospitality businesses transform their back-office operations, increase margins, and provide a better customer experience.

- 2-5% Savings as a percentage of total spend
- 20% Reduction in inventory management time
- 50% Decrease in accounts payable time
- 2% Reduction food costs

Adaco: Overview

Easily manage events, buffets, project budgets (e.g. for room refurbishments), procurement, spend, and more, with functionality built specifically for hotels.



Automate the Process: Inventory management is automated, streamlined and totally compliant — ensuring that your business has the right products in the right place at the right price and time.



Dig Deeper: Adaco is fully integrated with our analytics solution, giving you meaningful data in intuitive, and easy-to-use dashboards and reports. Customize the view and share information quickly and easily. Get full visibility at the property level and across the whole organization.



See Why They Trust Us: In a history that spans 30+ years, Adaco has attracted more than 500 customers in 60 countries including North and South America, Europe and the Middle East, and processes more than \$5 billion worth of purchasing annually.



Purchasing

The goods you purchase are a direct reflection of your business. Whether you're getting ingredients for the F&B side of your business, or supplies, toiletries, and linens, your purchases must be high quality, on-brand, and delivered on-time. 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. Smart procurement analytics highlight opportunities for additional savings.



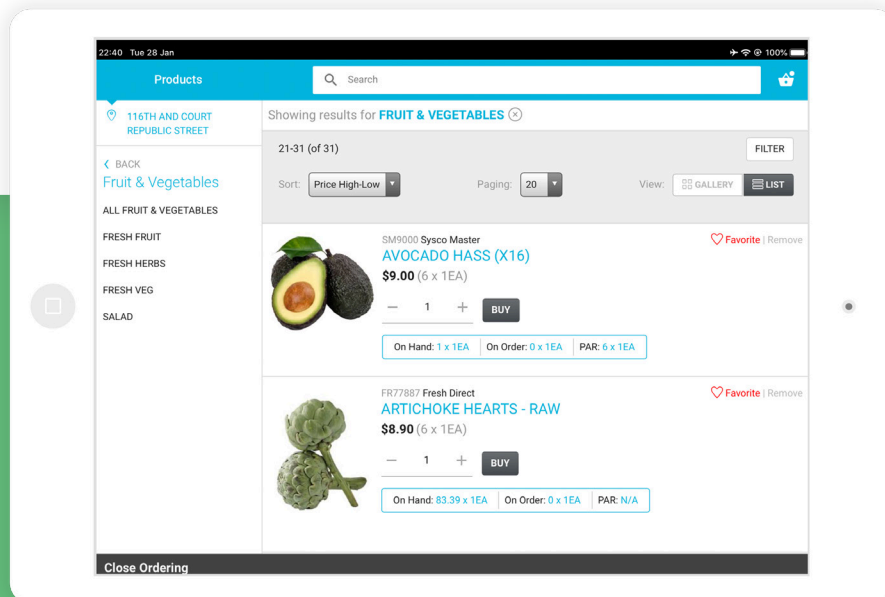
Improve Ordering Speed & Eliminate Errors: Ordering is faster thanks to helpful templates, mobile functionality, simple reordering, and notifications. Meanwhile, automated processes eliminate incorrect deliveries and inaccurate invoices, and online catalogs improve compliance while ensuring you get the 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. Reorders are calculated based on on-hand quantities, so you'll only order what you actually need. Plus, you can consolidate multiple events and export by ingredient to automate ordering to improve banquet production planning and see the costs in real time.



Get the Most out of Your Vendors: From punchout to EDI to web and email vendors, we make it easy to streamline purchasing in one portal. Vendor integration and performance reporting shows who your stars are, while smart analytics highlight opportunities for improvement. Online catalogs transform the purchasing process: hoteliers can compare products and see the best prices in real time, to get the best deals. 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: Complete orders using barcode technology. Our app lets you log orders wherever and whenever the delivery takes place, and helps ensure you're getting what you ordered, at the agreed-upon price. Regardless of the number of deliveries in an order, you'll be confident you're getting what you requested. 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.

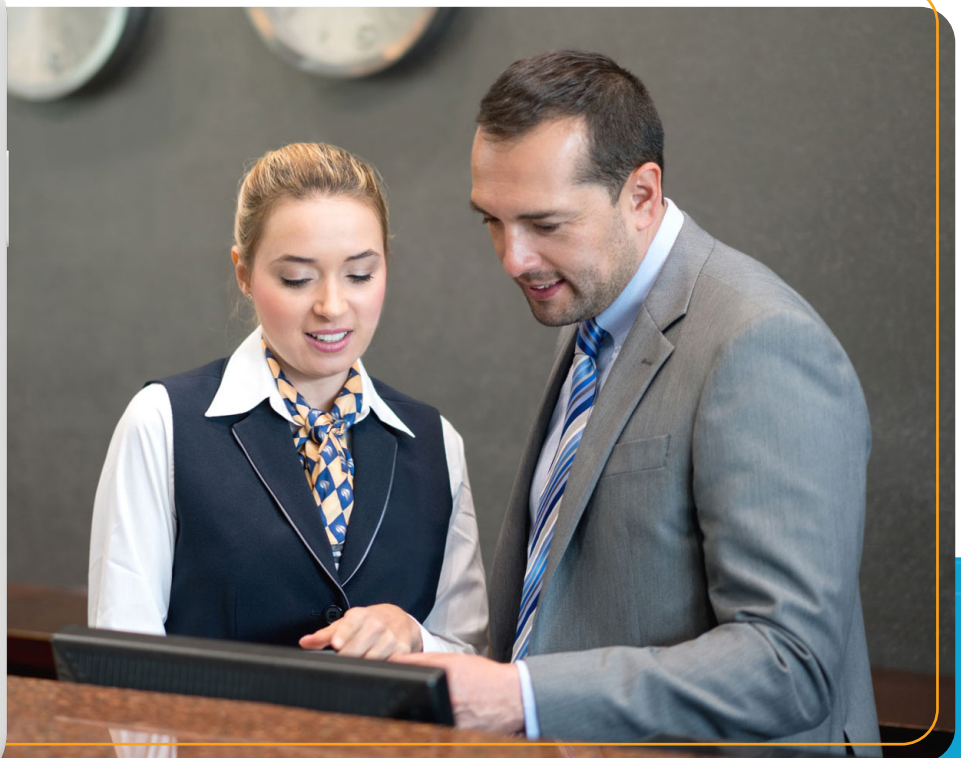


Integrate with Finance: Manage, track, and reconcile your transactions from the POS all the way to the bank. With our invoice automation, all verified invoices are processed automatically. Approval routing for requisitions allows for stronger cost control. Spend is compliant and always visible — in real time.

The screenshot shows the Sysco Master mobile app interface. At the top, it displays the time 14:48 and signal/battery status. The app title is "Sysco Master" with a sub-id "GB0100313". Below this, the total amount is "\$1,651.26 (17 lines)". There are fields for "Date received" (set to 10/21/2019) and "Today". A "Sort by" dropdown is set to "Line number". A "Delivery reference" field contains "SY908798789". The main list shows four items, each with a description, quantity, unit price, and a status icon (green, yellow, or red):

Item Description	Quantity	Unit Price	Status
[W] WRAP WAX VAL 10X13.5 IMG4	11.000 x (4 x 1000EA EA)	@ \$13.45	Green
[W] TOMATO 5X6 HYDROPONIC	6.000 x (1 x 15LBS EA)	@ \$9.89	Green
[W] THICKER 4 OUNCE BEEF	15.000 x (4 x 10LBS EA)	@ \$23.78	Yellow
[W] SYRUP COKE ZERO 2.5 GAL	6.000 x (1 x 2.5 GAL (10 EA))	@ \$60.00	Red

At the bottom, there are "Add line" and "Submit" buttons, and a "Close Receiving" button.



Inventory Management

Get full transparency and complete control over your inventory, from fresh limes to fresh linens. 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.



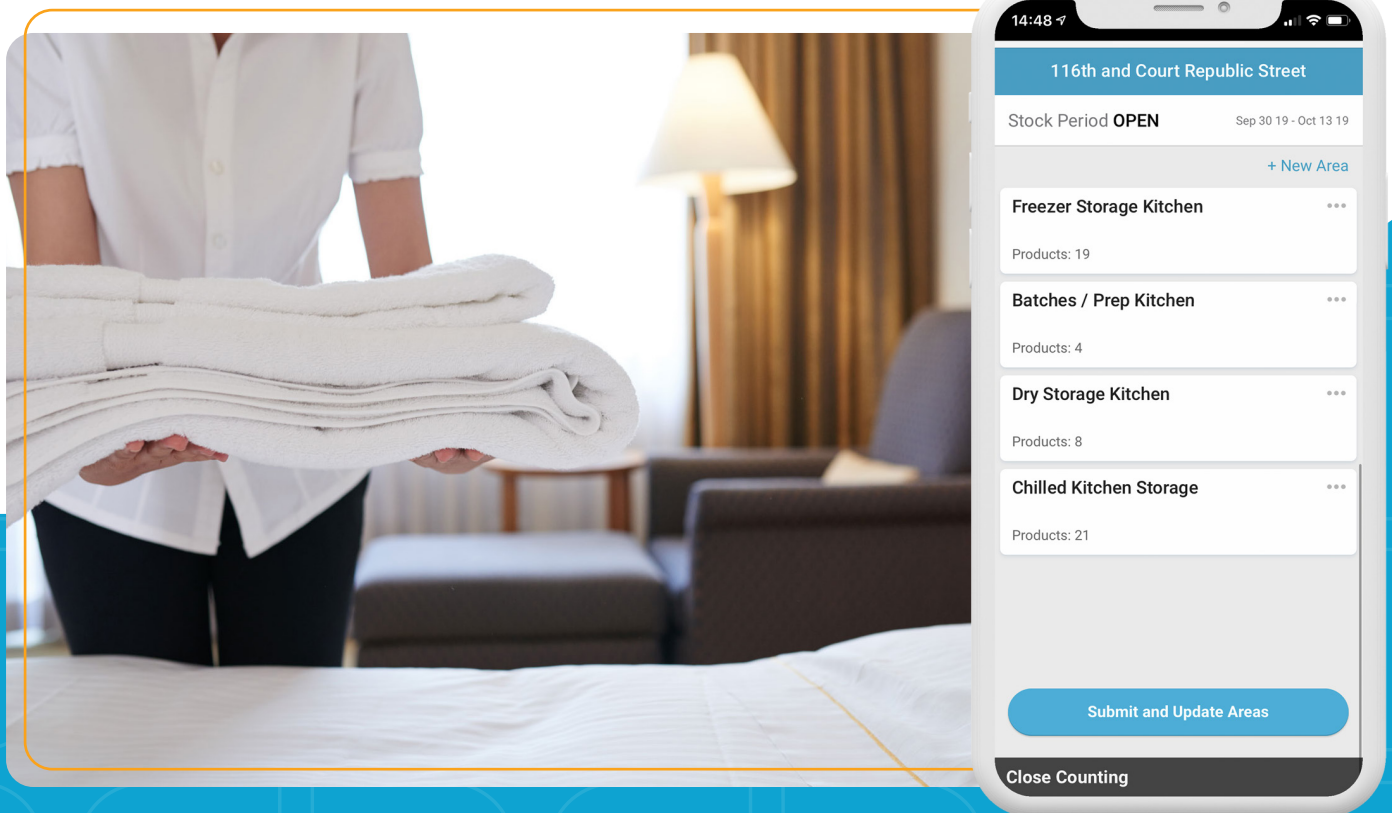
Enjoy the Benefits of POS Integration: You'll get a complete business system to reduce costs and improve efficiency. See on-hand inventory at each location at any given time, with smart analytics to give you a complete view of your whole operation.



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.



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 your website 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 & 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 dish. Our menu engineering solution gives you all the allergen data you need — calculated down to the ingredient level for each and every menu item.

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

home

ingredients

recipes

menus

reports

documents

packages

admin

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 COKE ZERO

[W] CRISPY CHICKEN BLT

[W] Grilled Chicken Wrap

1936 PILSNER BTL

1936 PILSNER BTL

3 RAMBLING ROUTE PNT

3 RAMBLING ROUTE 1/2 PNT

6 Wing Plate

ACQUA PANNA Natural Spring Water 500ml

American Breakfast

APPLETON SHOT 12YO - DOUBLE

Avocado Toast

Bacon & Cheese Burger - Standard

Baconator Fries

Balsamic Garden Salad

BATCH - Balsamic Vinaigrette

Beer bottle - Pilsner

BITTER LEMON - MIXER

Budweiser BTL

1

2

3

4

*Lemon & Garlic Shrimp Linguine

New

Copy

Delete

Edit

Published To...

Pub

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]

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Energy (kcal)	855.258	159.838	42.763
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Selected Standard:

Reference Intake (RI) of an average adult

Adaco Overview Page 8

Recipe & Menu Engineering

Your in-house eateries are an integral part of the guest experience. Offer 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.



Ensure Brand Consistency:

Share a central, digital recipe library across the business to give your guests a consistently delicious experience at every location. Ensure picture perfect presentation by sharing pictures of plating.



See the Whole Picture:

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

Angela Hart | Admins

Help

Log Out

home

ingredients

recipes

menus

reports

documents

packages

admin

SEARCH

Group: Fourth Editions USA

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 COKO 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

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	0.87%	0.87%
[PREP] MINCED GARLIC - RAW	Kitchen Areas	0.022 lb	0.071	1.08%	1.08%
[PREP] PARMESAN CHEESE (GRATED)	Kitchen Areas	0.06 lb	0.160	2.44%	2.44%
CHESTNUT MUSHROOMS (Punnet 200gr)	Kitchen Areas	0.07 lb	1.301	19.87%	19.87%
PEELED GULF SHRIMP - RAW (2 lbs)	Kitchen Areas	0.44 lb	2.864	43.76%	43.76%
BABY SPINACH - FRESH / ORGANIC	Kitchen Areas	0.25 lb	1.319	20.16%	20.16%
EXTRA VIRGIN OLIVE OIL (1GAL)	Kitchen Areas	0.017 cup (US)	0.021	0.32%	0.32%
BALSAMIC VINEGAR (1LT)	Kitchen Areas	0.008 cup (US)	0.020	0.31%	0.31%
LEMONS (X90)	Kitchen Areas	0.5 ea	0.152	2.33%	2.33%
LINGUINE PASTA, BARILLA - 32 OZ	Kitchen Areas	0.33 lb	0.506	7.73%	7.73%
GREEN CHILLI (2lbs)	Kitchen Areas	0.009 lb	0.053	0.81%	0.81%
BUTTER - SALTED	Kitchen Areas	0.011 lb	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	Portion Cost	Cost %
[PREP] CHOPPED ONIONS / RED - RAW	0.057	0.87%
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A photograph of two businesswomen in an airport setting, overlaid with a blue tint. One woman is standing and looking at a tablet held by the other woman, who is seated. A suitcase is visible in the foreground.

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



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."



JULI PETRONE

Director of Finance, InterContinental Toronto Centre

"Aligning our processes with our software investment has already had a noticeable impact on our operation and teams here at Intercontinental Toronto. We are a more efficient and a better prepared business because of our optimization efforts."



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."



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 hotel's inventory management, reach out to our website.

[FOURTH.COM](https://fourth.com)



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