



Inventory  
Features



## Introduction

The inventory management tools included in finble offer a streamlined process of your supply operations.



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This short presentation includes the most important features of the Inventory tools offered by fimble.

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- Real-time Omni-Channel Connection
- Detailed Analytics
- Custom Configuration



# Overview

The following features allow to automate the process of supply and stock control of your locations

## Inventory Management

Manage warehouses, inventory counts, food cost, paper cost, operational cost, waste and more

## Recipes

Easily define product composition with detail up to 12 decimal points

## Real-time Consumption

Consumption is calculated automatically at the time of order

## Stock level control

Stock level warnings, automatic product deactivations and receival estimations

## Automatic POs

Based on predefined restock quantities, purchase orders are built automatically

## Simplified Receivals

Single click receival of POs

## Real-time Omni-channel Connection

All channels are connected and confirm stock levels before submitting an order

## Detailed Analytics

Advanced reporting to provide full control of inventory, supply, cost and more

## Custom configuration

Inventory module can be configured with custom requirements for expiry dates, costs, waste and more

# Inventory Management

Any successful inventory management solution requires the tools necessary to perform accurate actions and provide full control.

- **Warehouses** - Dynamic management of multiple warehouses and storage areas even within a store.
- **Inventory Counts** - Management of initial and intermediary inventory counts to adjust/correct the real stock levels against the automatically calculated, with automatic alerts to management on count discrepancies.
- **Stock Level Calculation** - Current stock is calculated based on last count and consumption since last count.
- **Internal Moves** - Easily transfer products and ingredients between stores to cover unexpected volume.
- **Costs** - Define per product or raw material the food cost, paper cost as well as the operational cost in order to provide the most accurate cost analysis possible.
- **Waste** - Manage food wastage to reflect it on stock levels and reports.
- **Preparation Orders** - Preparation orders are automatically affecting stock levels and calculated in end of day waste.
- **Vendor Management** - Dynamic management of vendors (3rd party or company owned).
- **Inventory Tracking** - Specific products or raw materials (especially paper cost materials such as napkins) can be set as non-trackable for easier inventory counts.



# Define Recipes

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Easily set your recipes per product, per raw material or even per category in a simplified interface that also allows you to optimise your food cost along the way.

Define units of measurement as well as product and raw material composition in detail (up to 12 decimal unit points) and let the system calculate automatically the consumption, stock levels etc.

Each raw material acting as a modifier on a product can also be defined as main ingredient (e.g. Pepperoni on Pepperoni Pizza). If a main ingredient becomes out of stock then the product is automatically shown as unavailable or removed from the menu. If a non-main ingredient becomes out of stock, then the customer is notified that one of the default recipe ingredients is out stock and allows the customer to optionally proceed.

# Real-time Consumption

The consumption and therefore the stock levels is calculated automatically.



## Real-time calculation

- Real-time automatic calculation of consumption at the time of order.
- This also translates into real-time reporting of the current stock levels per store without the need for continuous inventory counts.



## Accuracy

- Consumption also takes under consideration the modifiers and extras of a product within an order as well as the size of the product. For example a medium sized pizza may use 20gr of corn and a large 30gr.
- Consumption is calculated only when orders are sent to the kitchen.
- In case an order changes to void, it may return the consumed ingredients back to the inventory depending on the status of the order.

## Stock Level Control

- **Stock warnings** - Define minimum stock quantities per product or raw material per store and the system will provide a real-time detailed warning report to avoid potential out of stock scenarios.
- **Estimate receivals** - Define supply days per vendor per product so the system can notify the staff of when an item will be supplied by the vendor.
- **Automatic deactivations** - When a product or a main ingredient of a product goes out of stock then they are shown as not available or removed from menu.





## Automatic POs

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Save significant time from preparing and sending your purchase orders to your vendors.

- **Restock quantities** - Define restock quantities per product or raw material per store.
- **Automatic building** - The system calculates minimum stock levels, restock quantities, vendor's latest costs and current stock levels with real-time consumption without the need for an inventory count to automatically build the Purchase Order saving significant time.
- **Full control** - Although the PO is built automatically, the final decision remains with the manager who has full control of purchases allowing last minute additions and modifications to the PO.
- **Single click sending** - PO can be printed or sent in digital format to your vendor with a single click.
- **Vendor portal** - Optionally, vendor can have access to a dedicated vendor portal allowing management of purchase orders, costs and status updates as well as acting as a communication gateway to exchange files, announcements or even messages.

# Simplified Receipts

Since the PO has been generated and (possibly) sent through Fimble, this means that the system is aware of the items, quantities and costs that are to be expected.

This means that receiving a purchase order is as simple as confirming a 4-column table (sample on the right) with the ability to change qty received, cost and items. So in case of a vendor sending an order correct, it is just a matter of one click.



PO #43 receipt from Vendor Great Foods Inc.				
	Item	Qty ordered	Qty received	Last cost
-	Tomatoes	120kg	120kg	\$123.45
-	Salt	900gr	900gr	\$2.79
-	Olive Oil	60lt	60lt	<b>\$232.48</b>
-	Bread	300pc	<b>280pc</b>	\$87.56
+				

## Automation

After a PO receipt is confirmed the system automatically:

- Files the PO
- Updates the vendor file
- Updates the last buy price
- Updates inventory with new stock levels
- Reactivates any products that were out of stock

# Real-time Omni-channel Connection

## **Stock level data exchange**

All inventory data is exchanged across all channels (Cashiers, Servers, Web, Mobile, Kiosks etc.) in real-time.

## **Availability per store**

Availability is checked on a store level in order to show an always-available product catalog to the customer.

## **Inventory check upon order taking**

At various stages during the order taking process, the system checks if stock levels affect the current quantities requested in order to inform each customer in real-time if a product goes out of stock.

## **Inventory check upon checkout**

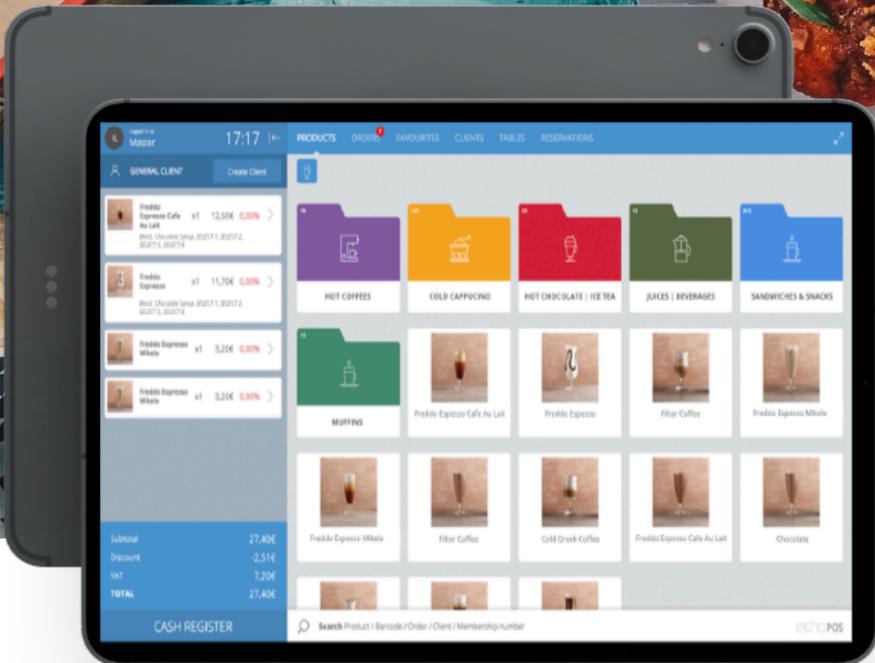
A last check is also performed just before submitting the order to make sure what the customer has ordered will be available at the store avoiding order cancellations and customer dissatisfaction.

# Detailed Analytics

Detailed reporting provides business insights that allow you to run your business more efficiently.

## **A big set of reports includes analytics for:**

- Stock balance per network, warehouse or store (quantities or values)
- Stock journal per network, store or vendor
- Products in low stock
- Inventory counts (start, end or intermediaries)
- Deactivated products
- Purchase costs
- Purchase orders
- PO receivals
- Vendor cost history
- Food Cost
- Waste



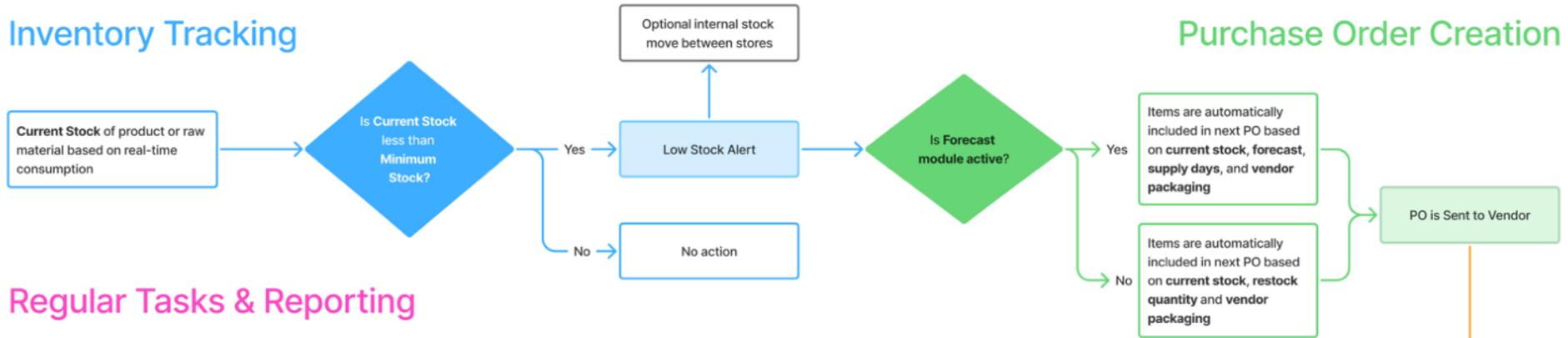
## Custom Configuration

Apart from the default configuration options, Fimble has the flexibility to accommodate specific business needs in case of tailor-made requirements that may include:

- LIFO/FIFO inventory management
- Waste
- Expiry dates
- Automation rules and notifications

# Inventory Management Flow

## Inventory Tracking



## Regular Tasks & Reporting

### Inventory Counts

Easily perform stock counts with customizable count rates for different product types—for example, perishable goods can be checked more often than frozen or canned items. Counts can be done both on demand and according to a set schedule, providing full flexibility and control.

### Item Availability

Ensure accurate product availability at all times with options for both automatic and manual item stop lists.

### Inventory Reports

Access real-time reports that display stock both by quantities and value, helping you monitor costs, plan purchases, and track overall performance with precision.

## Smart Product & Ingredient Dependency Logic

The system creates dynamic associations between menu items and their primary and secondary ingredients to keep menu items' availability accurate automatically and at all times. When a primary ingredient (e.g., a burger patty or bun for a burger) runs out of stock, all related products that depend on it are marked as unavailable. At the same time, if a secondary ingredient is missing (e.g., iceberg lettuce), the system keeps the main product available—with a note to customers—while disabling only the menu items where that ingredient is primary (e.g., Caesar salad).

## Purchase Order Management

The following updates take place automatically:

1. Stock Quantities are Updated
2. Deactivated items due to Stock Shortage are Reactivated
3. PO is Archived
4. Vendor file is Updated
5. Buy prices are updated (if applicable)

***Fimble***

Thank you!