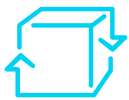


PDI Foodservice Capabilities

Track All Foodservice Components for Maximized Profit Margins

While foodservice is one of the top contributors to inside sales for the convenience retail market, it can also be a costly venture

From vendor relationships, to specialized labor and inventory management, it is essential that you are able to track all foodservice components throughout your business to maximize your profit margins. PDI enables your foodservice capabilities with one version of the truth through our Enterprise software.



Optimize
Inventory Levels



Reduce Waste



Enhance
Labor Usage



Gain Actionable
Sales Insights

“Thanks to PDI Enterprise foodservice capabilities, we are now able to predict sales forecast to better manage our orders, shelf-life, labor, and production rates.”



The PDI Difference

Foodservice items are commonly composed of multiple inventory parts each with their own costs, vendors, recipes, preparations, and expirations. You rarely sell the unit you buy. With PDI Enterprise, you can track each recipe and menu item component to identify any discrepancies and reconcile your actual versus estimated use of those items.



Labor Management



Recipe and Menu
Support Integrated
in Pricebook



Inventory
Management and
Reporting

With PDI Enterprise you can:

- Review margins and costs of prepared food
- Compare theoretical versus actual usage (identify discrepancies between prescribed practice and what is actually happening to your inventory)
- Manage ingredients, recipes, and menus using common cooking measures (inventory in fractional or whole quantities with a variety of units of measure)
- Easily perform audits for prepared food and products without barcodes (create shelf-labels for non-sellable items)
- Centrally manage nutrition facts and shelf lives for integration to scales, menu boards, and other tools to meet FDA regulations
- Allocate labor budget proportionate to foodservice sales