



**LOWER FOOD AND LABOR COSTS.  
INCREASE EFFICIENCY.**

**Best-in-class inventory & procurement for any size operation.**



**Today's foodservice operators need to do more than prepare great food.**

You need a back-of-house system that streamlines food & beverage ordering and inventory management, reduces costs and drives operational efficiencies.

Eatec® is an advanced foodservice management system that helps control the quality and consistency of your product and your business. A single solution, it can manage multiple restaurant and foodservice functions.

**Optimize & Control Inventory**

Inventory optimization begins with knowing what you have and managing it well. The cost of inefficiency often becomes obvious when it's too late.

- Control stores with time and date by outlet, location and shelf
- Easily track spoilage and loss
- Leverage hand-held inventory terminals
- Print bar code labels to better manage inventory
- Auto-requisitions. Automatically create multiple requisitions based on location specific inventory and par levels.
- Two way POS interface: In addition to getting sales depletions from InfoGenesis®, create pricing and button text information for new products and push the data up to InfoGenesis.

Don't let unexpected food costs impact your livelihood. Eatec helps you improve your bottom line by reducing the hidden costs associated with spoilage, theft, overstock and waste.

More timely access combined with accurate inventory evaluation, results in greater profitability.

**Streamline Purchasing & Receiving**

A solid planning, purchasing and receiving tool is an ideal way to make sure you get the most for your money.

- Issue POs based on forecasts, requisitions or PAR levels
- Control PO approval by item type or by dollar amount
- Process orders through EDI and e-procurement interfaces
- Automatically select the lowest bid or prioritize by vendors

It doesn't have to be complicated. Eatec helps you plan, develop and stick to a purchasing cycle that works for the unique needs of your business.

**Reengineer Recipe Management**

Successfully managing food service recipes and costs creates a healthy bottom line.. Manage recipes and cycle



**To learn more about Eatec inventory & procurement solution, contact your Agilysys sales representative.**

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**Schedule a demo of Eatec today!**

menus, meet nutritional needs or regulatory requirements and increase satisfaction among your patrons.

- Compare food costs to menu prices and make adjustments for profitability
- Understand and plan for cross-utilization of ingredients
- Create and store recipes using real-time pricing
- Monitor prep, batch, production, plated, mix and non-food recipes
- Improve visibility to markup and margin
- Document process and preparation instructions with text and pictures
- Effectively track revenue, menu mix and item costs
- Compare theoretical to actual usage variances
- Generate profit analysis by revenue center
- Menu engineering

Establishing quality standards and recipe guidelines creates simplicity amid the complexities of recipe management. Eatec provides a solid understanding of what and how ingredients are used

## Who Uses Eatec?

Eatec is the ideal solution for large and small foodservice operations.

- Universities
- Multi-Unit Restaurants
- Hotels/Resorts
- Stadium/Arenas
- Casinos
- Cruise Lines
- Theme Parks & Attractions
- Supermarket

## Easy to Use and Integrate

Built for speed, consistency and ease-of-use. User tasks are simplified while hiding complex business logic and calculation. Eatec

**To learn why so many successful businesses rely on the Agilysys Eatec inventory & procurement solution, visit [www.agilysys.com](http://www.agilysys.com) or call 877-369-6208.**

supports integrations with leading providers.

- A/R and G/L exports
- POS
- EDI and e-procurement

## Designed for Efficiency

Eatec employs a single, centralized database that is accessible via the intranet. No remote systems to maintain. No uploading, downloading or replicating data required.

- MS-SQL, thin-client
- Self Host and ASP options
- Mobile handhelds to manage receiving, transfers, requisitions, and inventory counts

## Are You a Large Chain?

Your multi-site, multi-outlet business faces unique challenges. Many of your essential functions may be performed from a central location. Eatec is well-equipped to address these challenges.

- Central Purchasing – Issue purchase orders centrally, while others disseminate directly from each store
- Catering – Create BEOs, contracts, invoices and letters; build prix fixe or ala carte menus; Accounts Receivable; Function Book
- Vendor Bidding – Bid negotiation based on bulk buying trends of all stores or profit centers
- Commissary/Warehouse – Off-site warehouse management, with support for online requisitions and MRP
- Retail – Manage retail merchandise, purchasing, inventory and POS interfaces
- Nutrition Analysis – Online USDA database and label printing
- Buffet Management – Manual sales posting; prep, production and head count cost analysis



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## ABOUT AGILYSYS

Agilysys is a leading developer and marketer of software-enabled solutions and services to the hospitality industry. The company specializes in next-generation point-of-sale, property management, inventory and procurement, workforce management, analytics, document management and mobile and wireless solutions. These solutions are designed to streamline operations, improve efficiency, increase guest recruitment and wallet share, enhance the guest experience and maximize revenue potential. Agilysys operates extensively throughout North America, Europe and Asia, with corporate services located in Alpharetta, GA, and offices in the United Kingdom, Singapore, Hong Kong and Malaysia. For more information, visit [www.agilysys.com](http://www.agilysys.com)

**Agilysys..**