



Advanced Inventory & Procurement Technology, Built for Hospitality

Reduce Waste, Improve Margins,
& Simplify Purchasing and Inventory



Precise control over purchasing and inventory is crucial to protecting margins.

With hospitality operations spanning multiple sales channels across properties and locations, maintaining optimal stock levels while avoiding unnecessary waste is critical. Agilysys Eatec empowers you to curb excess, streamline procurement, manage recipes and retail, and gain real-time visibility across your entire business, from anywhere.

Benefits:



Reduce Waste

Optimize stock levels across multiple properties and channels with accurate inventory tools that minimize waste and overstock, ensuring you have the optimal amount of product available.



Accelerate Procurement

Automate purchasing workflows, including PO generation and EDI/e-procurement exchanges, while using configurable approval rules that ensure accuracy and control.



Deliver Consistent Quality

Ensure accurate recipes and ingredient availability to maintain brand standards and delight guests.



Simplify Recipe Management

Track food costs in real time and gain clear visibility into markup and margin data for smarter menu decisions.



Lower Labor Costs

Accelerate month-end closes and reduce manual effort with streamlined processes and instant data updates, saving up to 50% in labor.



Ensure Nutritional Compliance

Gain USDA nutritional analysis with the ability to print Nutrition Facts labels for grab-and-go items, including allergens and caloric counts.



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[agilysys.com](https://www.agilysys.com)

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Agilysys Eatec **Product Features:**



End-to-End Inventory Control with Mobile Access

Manage purchasing, receiving, production, recipes, inventory, and waste in one connected system with mobile tools that keep operations fast and flexible



Automated Invoicing

Reduce manual data entry and errors with automated invoice processing powered by guestsense.ai, saving time and labor while improving accuracy.



Retail Management

Simplify retail operations with easy tools for pricing, barcodes, transfers, & ongoing inventory tracking to keep stock accurate and organized.



Recipe Costing, Cycle Menus & Menu Optimization

Keep recipe costs and margins up to date with real-time pricing. Plan consistent menus, control food costs, and use built-in insights to improve your menu mix and overall profitability.



Punchout, EDI & POS Integrations

Automate vendor ordering and speed up purchasing with electronic connections. Stay on top of inventory with real-time usage updates from your POS system.



Dashboards & Reporting

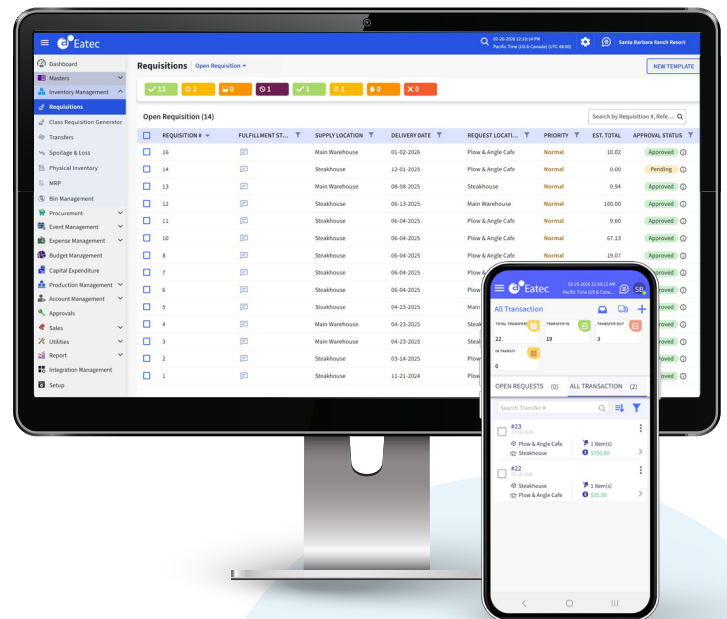
Track product costs, sales trends, inventory movement, and recipe performance through customizable dashboards that help you make quicker, more confident decisions.

The Power of the Agilysys Ecosystem

Take Eatec further with integrated solutions designed to streamline operations and personalize every guest interaction.



Extend inventory into POS driven efficiency.



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