

**POWERFUL INVENTORY & PROCUREMENT** 

Best-in-class Inventory & Procurement for **Any Size Operation** 

# **Optimize Your Operation's Inventory & Reduce Waste**

How much money does your business toss in the trash every year? A sizable portion of operating cost is tied up in the items you purchase. Do you have effective inventory management tools to help you maximize every dollar by reducing waste, spoilage, theft and overstock? The right technology solution can help ensure you have all of the ingredients for food & retail management success.

Agilysys Eatec is an advanced solution to help control the quality and consistency of your product purchases and inventory levels. And now with support for popular web browsers as well as Android & iOS mobile devices, Agilysys Eatec goes where you do.

## The Right Agilysys Eatec Solution for Your Operation

Whether you oversee several businesses in multiple locations, or you operate a single property, choose the Agilysys Eatec Edition that works best for you.



### **STANDARD**

Ideal for individual gift shops, spas, pro shops and foodservice outlets.



### **PROFESSIONAL**

Ideal for groups in multiple regions.



Ideal for the most complex universities, casinos resorts and hotel operations.

The flexibility of Agilysys Eatec makes it ideal for virtually every inventory and procurement operation, providing a reliable foundation to help simplify all aspects of your F&B and retail operations.

## Streamline Purchasing & Receiving

Plan, develop and maintain a purchasing cycle that's optimized for the unique needs of your business.

- Accurate POs based on forecasts, requisitions or PAR levels
- · Control the approval process by item, type, or by dollar amount
- · Efficient order processing via EDI and e-procurement interfaces
- Automate selections based on lowest bids, or by vendor priority



**Don't Let Unexpected Costs Eat Away** at Your Profits. **Contact Agilysys** today.

> Sales@Agilysys.com 877 369 6208

Schedule a demo of Agilysys Eatec today! Call 877 369 6208



### Built for Mobility. Built to Scale.

Agilysys Eatec employs a single, centralized database accessible via the web. No remote systems to maintain. No uploading or downloading, and no data replication required.

Support for Android and iOS devices make it easy to receive or transfer items, and manage inventory and counts when you're on-the-go. Real-time access and accurate data result in better bottom line performance.



Lower Costs with Accurate Operational Overhead



Keep Guests Happy with Optimal Inventory Levels



Minimize Costs when you Leverage Real-time Data

## Easy Recipe Management

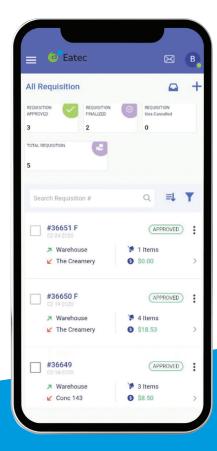
Create simplicity amid the complexities of recipe management.

- · Always know your costs and adjust wherever needed
- · Reduce waste with improved cross-utilization
- · Easily maintain recipes with accurate, real-time pricing
- · Improve visibility to markup and margin data
- · Accurately track revenue, menu mix and actual item costs

...With this technology in place, we expect to gain better control of costs, both in pricing and yields...

-- Director of Technology at The Maho Group, Sonesta Resorts St. Maarten

To learn why so many successful businesses rely on Agilysys Eatec for their inventory & procurement solution, visit www.agilysys.com or call 877 369 6208.



Ask How Agilysys
Eatec Can
Minimize Your
Costs With Realtime Data.

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### **ABOUT AGILYSYS**

Agilysys exclusively delivers state-of-the-art software solutions and services that help organizations achieve High Return Hospitality. Dy maximizing Return on Experience (ROE) through interactions that make 'personal' profitable. Customers around the world use Agilysys Property Management Systems (PMS), Point-of-Sale (POS) solutions and Inventory and Procurement (REP) systems to consistently delight guests, retain staff and grow margins. Agilysys' customer base includes branded and independent hotels; multi-amenity resorts; casinos; property, hotel and resort management companies; ruise lines; corporate dining providers; higher education campus dining providers; food service management companies; hospitals; lifestyle communities; senior living facilities; stadiums; and theme parks.



