

## Inventory Control

Easyfo Inventory Control Module provides information to control about purchase from all operation, to make the purchasing from supplier, to control all process of inventory stock and to control the costing of food

This program can will be link to Account Payable that have the record receive the products and will automatic link to inventory stock and including the expenses in Account Payable system, can check purchase order by history separate each products or supplier for recheck before order

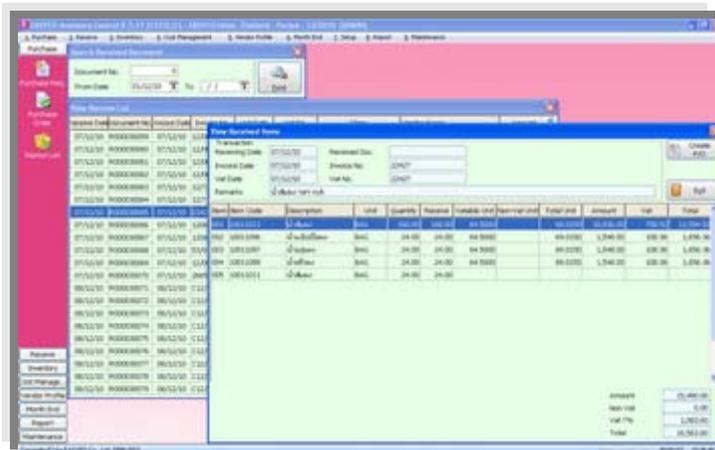
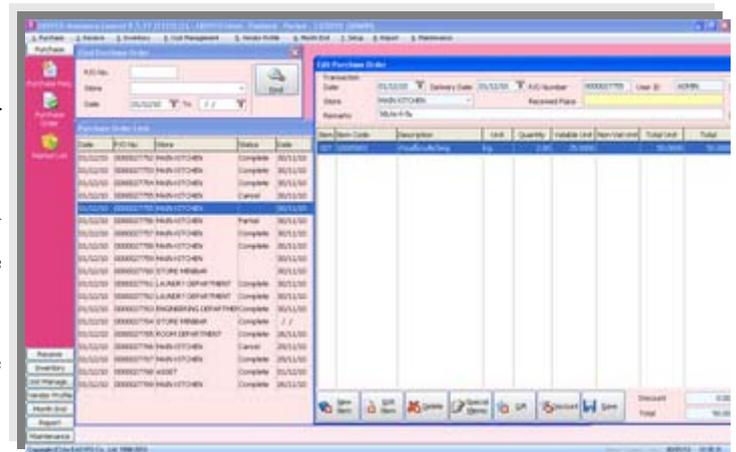


### Inventory Control Main Menu

- Purchase is show details of Purchase Request, Purchase Order and keep all record of purchasing in history file
- Receive/Issue to show the record of receiving by purchase order and without purchase order, including Partial receive , receive and issue from stock
- Cost Management to set food recipe for food cost, food sale and material control for customer
- Vender Profile to show the name list of supplier including purchase history for goods comparing by price and products

**Purchase**

- Showing purchase request from all departments
- Showing purchase order without purchase request or the purchase request more than one.
- Referring many the purchase order in same time and record the purchase order by Market List from the quotation of supplier
- Showing history of purchase order and Price Compare each time order has been made



**Receive/Issue**

- Partial Receiving products from purchase order
- Receiving products without purchase order incase urgent order
- Stock Inventory will be adjust and deduct when receive and issue
- Transfer stock items between department

**Cost Management**

- Calculating sale price from specific recipe and material food control in each time
- Calculating food cost from sale price by day
- Set Menu function is used for material calculation with specific number of guest.
- Menu engineering feature will automatic calculate average cost from actual receiving items and the user will be able to input the profit percentage, food cost and sale price for estimate menu price.

