Resto Inventory Clerk

The Resto Inventory Clerk management software, as described, plays a crucial role in efficiently managing and maintaining a restaurant's inventory. Here's a more detailed breakdown of its key responsibilities and features:

1. \*\*Receiving and Importing:\*\*

- The application allows for the import of supplier invoices in various formats (Excel or JSON) to update the inventory.

- In cases of small replenishments or manual additions, the manager can input product information manually.

- The system calculates and updates inventory levels based on the imported or manually entered data.

2. \*\*Inventory Management:\*\*

- Supports multiple user roles, primarily "manager" and "staff," each with different privileges.

- Managers can manually receive products, which increases inventory levels, input consumption quantities, and reduce inventory.

- Managers can also place orders and configure system settings.

- Staff members can review inventory levels and input consumption quantities.

3. \*\*Warning and Ordering:\*\*

- The application allows for the setting of warning thresholds for inventory quantities.

- When inventory reaches the set threshold, users (managers or staff) are notified by alarms upon login.

- Managers can place orders manually when notified of low inventory.

- The system includes a "vacation mode" that, when activated, automates the ordering process.

- In vacation mode, the system automatically places orders when inventory reaches the threshold, using pre-configured parameters set by the manager.

- All orders placed, whether manually or automatically, are logged for reference and auditing purposes.

This software provides valuable tools for restaurant management to streamline inventory control, reduce the risk of running out of critical supplies, and automate the ordering process when needed. It also ensures accountability and transparency through role-based access and detailed logging of inventory-related activities.

Additionally, such software can contribute to cost control, waste reduction, and improved overall efficiency in restaurant operations by helping staff make informed decisions about when to order, how much to order, and when to restock inventory.

Technologies:

C#, ASPX, Flutter Swift