Since our client is a small restaurant, the inventory management is done solely by the owner to reduce cost. The owner takes one day a week to go through the stockroom and the fridge and makes a list of the items that are missing, running low on supplies, or expired. Using the same list, he then calls the vendors for meat and sea food and places the order.

Either on the same day or next day, he then goes out to purchase the remaining items on the list from any general grocery stores such as Costco, Walmart, Maxi & co etc. Once all the items are in stock, the owner places them in order to ensure that are accessed easily. The same list is used as reference for the following weeks inventory.

Having the inventories up to date is a vital part of running the restaurant efficiently. If it’s not done properly , it’s very likely that they will encounter situations where they lose customer due to items on the menu not being available.