Inventory System Report Summary

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# Introduction

This document summarizes the inventory system report for the bagel shop, which tracks the inventory, production, baking, and sales of various bagel flavors. The report consists of five lists: Bagel Inventory List, Recipe List, Production List, Bake List, and Transaction History List. Each list is linked to another list through a common field, such as Item ID or Date. The report provides useful information for managing the cost, quality, and quantity of bagels, as well as identifying the best-selling and most profitable flavors.

# Key Findings

* The current inventory has 21 bagel flavors, with different quantities, reorder levels, suppliers, and locations.
* The cost of ingredients for each bagel flavor varies from $0.10 to $0.50, depending on the recipe and the supplier.
* The production process involves four stages: mixing, proofing, boiling, and baking. Each stage requires different labor hours and boards produced.
* The number of boards baked each day ranges from 6 to 8, depending on the demand and the availability of bagels.
* The transaction history records the sales and purchases of each bagel flavor, showing the revenue and expenses for each item.

# Recommendations

Based on the report, the following recommendations are suggested to improve the inventory system and the bagel business:

* Add a Baked Bagels List and a Sales List to track the number of bagels baked, wasted, sold, and sellable for each flavor.
* Analyze the data from the Baked Bagels List and the Sales List to identify the most popular and profitable flavors, and adjust the production and inventory accordingly.
* Set up SharePoint alerts or workflows to notify the staff when it's time to bake more bagels, reorder an item, or check the expiry date of a batch.
* Review the suppliers and the cost of ingredients regularly, and negotiate for better prices or quality.
* Conduct customer surveys or feedback sessions to find out the preferences and satisfaction of the customers, and introduce new flavors or promotions accordingly.