Menu & Bill of Materials (BoM) – Material Management System

Purpose:

This document explains how menu items and their Bill of Materials (BoM) are managed. It ensures accurate costing, automatic inventory deduction, and proper tracking of material consumption.

Menu Item Master:

Menu Item Name – Name shown in POS

Cost Price – Auto-calculated from BoM

Sales Price – Price charged to customer

Product Type – Consumable

Backend Category – MENU / BREAKFAST, LUNCH, ALL DAY MENU

Available in POS – Yes / No

POS Category – POS grouping

ID Type – Kit (linked with BoM)

Bill of Materials (BoM):

Defines ingredients required to prepare one menu item.

BoM Fields:

Component Name

Component Quantity

Component Unit of Measure

Process Flow:

Menu Item → BoM Setup → POS Sale → Inventory Deduction → Reports

Example:

French Toast consumes eggs, bread, sugar, and vanilla when sold.

Access Control:

Admin manages menu & BoM

Store Manager views menu data

Kitchen Staff triggers consumption automatically

Summary:

Accurate BoM ensures cost control, inventory accuracy, and reduced wastage.