

Material Management System – Complete Overview

1. Purpose

The Material Management System is designed to manage menu items, raw materials, inventory, consumption, stock closing, variance, and reporting in a structured and controlled manner. It ensures accurate cost control, stock visibility, and operational efficiency.

2. System Structure

The system is built on four connected layers that work together from purchasing to sales.

- Categories – Used to organize menu items and components
- Components – Raw materials, supplies, and consumables
- Menu Items – Sellable products visible in POS
- Bill of Materials (BoM) – Recipe that links components to menu items

3. Categories

Categories define how items are grouped in the system.

3.1 Menu Categories

- Breakfast
- All Day Menu
- Lunch
- Snacks & Bites

Menu categories control how items appear in POS, menus, and sales reports.

3.2 Component Categories

- Meats
- Flours / Pastries & Pastas
- Sauces, Spreads & Condiments
- Herbs & Powders
- Dairy & Eggs
- Oils & Others
- Restaurant Essentials
- Fruits & Veggies
- Janitorial
- Sodas & Minerals
- Syrups & Beverage Sauces

4. Components (Raw Materials)

Components are items that are purchased, stored, and consumed during production.

- Component Name
- Category
- Cost Price
- Unit of Measure
- Can Be Sold (Yes / No)
- Product Type (Storable Product)

5. Menu Items

Menu items are the final products sold to customers through the POS.

- Menu Item Name
- Menu Category
- Cost Price (calculated from BoM)
- Sales Price
- Available in POS
- POS Category

6. Bill of Materials (BoM)

The Bill of Materials defines which components and quantities are used to prepare each menu item.

- Component Name
- Quantity Used
- Unit of Measure

When a menu item is sold, the system automatically deducts component stock based on the BoM.

7. End-to-End Process Flow

- Create Categories
- Add Components
- Create Menu Items
- Define Bill of Materials
- Sell via POS
- Automatic Stock Deduction
- Daily Stock Closing
- Variance & Wastage Analysis
- Reports & Review

8. Summary

This structured approach ensures accurate inventory control, cost visibility, operational accountability, and scalable menu management across the organization.