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Monitor suppliers and prices, saving money.

Put your restaurant on track for greater profitability.

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Protect your margins without drowning in paperwork

Today, rising food costs have put a greater focus on supplier relationships, fluctuating prices and how restaurants go about ordering and tracking ingredients.

It's essential to embed practices and processes that keep everything under control. Any maverick ordering or a failure to track valuable stock could wipe out your margins.

But that doesn't mean your busy team need to become accountants. Technology can provide the systems and insights you need to stay on top in the numbers game.

In this guide, we'll analyse four challenges around monitoring suppliers and prices – and we'll explore some practical solutions that will help you to minimise costs.

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1: Digitise policies and SOPs for purchasing

With margins under intense pressure, restaurants need to keep every cost in check. That means sticking to standard operating procedures (SOPs) every time you purchase ingredients – and making processes easily available in a digital format. But how is this best achieved?

Common issues for restaurants

Traditionally, restaurants have relied on paper-based processes and manual ordering methods with suppliers. But this has to change if you want to check, control and optimise your procurement strategy and supplier relationships.

Clear signs that purchasing procedures need attention

Do any of these issues sound familiar?

- **Poor communications with suppliers:**
  Miscommunication when orders are placed affects customer satisfaction, stresses your team, and requires extra resources in the kitchen to put things right quickly.

- **Cost discrepancies:**
  You notice unexplained fluctuations in prices paid to suppliers, sometimes for the same items and quantities.

- **Stock level challenges:**
  There's either excess or insufficient stock in some of your stores sometimes, which can impact operations.

- **Lack of procurement control:**
  Different restaurants and employees seem to be purchasing stock in a different way – and this results in extra cost and some disarray.

- **Poor compliance and risk management:**
  You need a way to flag and capture food quality issues among suppliers.

To address these challenges, Syrve can bring order and efficiency to your procurement processes. Digitising policies and adopting standard operating procedures for purchasing can help to create the consistency you need.

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How to digitise policies & SOPs for purchasing

Syrve's technology offers comprehensive features to enhance procurement processes.

Standardised supplier orders: Streamlining purchasing

Effective supplier management is at the core of cost reduction. Standardising your ordering ensures you purchase from preferred vendors, ordering only the quantities needed while setting precise quantity controls.

With Syrve, you can effortlessly implement standardised purchasing procedures across all locations. This feature automates the procurement process, guaranteeing uniformity in stock levels and cost control.

Price list management: Fine-tuning pricing

Managing purchase prices demands meticulous attention, so you can safeguard margins.

Syrve's Price List Management feature enables you to handle separate price lists per supplier for specific goods and services, complete with a permissible price variance (%). As a result, you can monitor and control price fluctuations – with guardrails to avoid paying too much.

Real-time procurement control: Tracking and correction

Customers value speed and convenience. Letting people choose items, customise orders and then submit them from their own devices will prove popular. They can access your regular menu, explore specials, and check dietary details and options.

Syrve's Digital Menus enable customers to browse and order food directly from their mobile phones or tablets. This saves on paper menus, ensures real-time updates, and provides a contemporary approach to menu management.

Automated order updates: Keeping customers in the loop

Keeping a close eye on every detail of your supply chain and performance is crucial to ensure that your restaurant stays ahead of rapid changes and challenges in the industry.

Syrve helps you monitor every aspect of the purchasing process, swiftly identifying and resolving any issues. You can stay informed about your interactions with suppliers, track order progress, and assess supplier performance. You can make swift corrections too, from addressing a pricing mistake to realigning purchasing with your standard procedures. Our technology empowers you to ensure consistency, cost control and smooth operations.

The bottom line

Optimising procurement processes is key to success. Syrve equips you to streamline your procedures, achieve consistency, and ensure cost control across your restaurant business.

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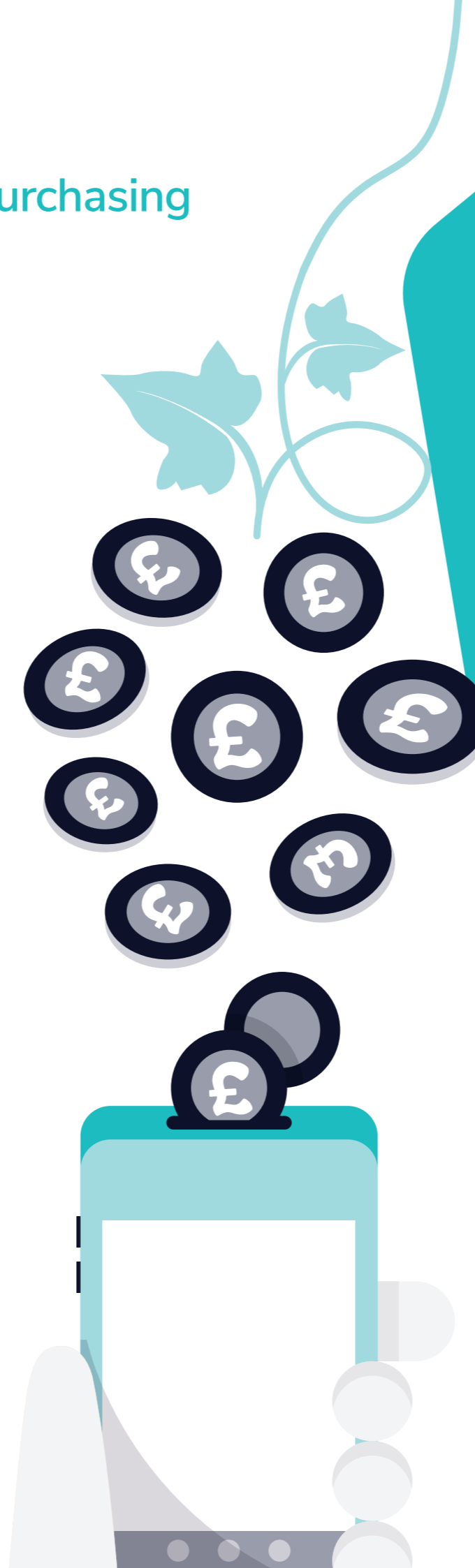
2: Track ingredient costs

Could you tell immediately if the price of a key ingredient jumped by 10%, if your inventory became heavily overstocked with at-risk items or if one of your most popular dishes barely made any money?

Being able to track the costs of ingredients is fundamental to profitability.

Common issues for restaurants

So often, margins can be won or lost by how successfully restaurants are able to track the cost of ingredients. However, managers often lack the insights and controls to stay on top. When issues arise, it's often too late – money has been spent already.

Clear signs of challenges around ingredients pricing

Do any of these issues sound familiar?

- **Pricing errors:**
  You notice unexplained fluctuations in ingredient costs that can lead to pricing errors, impacting your bottom line and eroding profit margins.

- **Inventory challenges:**
  Overstocks and understocks can disrupt your operations.

- **Lack of procurement control:**
  The absence of consistent procurement practices has led to increased costs and operational disarray.

To address these challenges, Syrve uses advanced but intuitive technology to bring order and efficiency to your procurement processes.

How to track ingredients costs

Syrve's technology offers comprehensive features to strengthen procurement.

Real-time inventory counts: Precision management for efficient operations

In the hustle of daily operations, tracking inventory levels in real-time is paramount, ensuring you can maintain optimal stock levels and can meet customer demand.

Syrve enables you to capture every detail required to get a true picture: sales, production, stock counts, wastage, transfers – as everything happens, providing accurate data for better decision-making.

Being able to monitor your stock levels in real-time saves you from emergency purchasing or food going to waste. You can plan ahead — ordering the right quantities at the right prices from the best suppliers.

Real-time data: Analytics for menu decisions

Analysing menu items with data analytics is crucial for profitability, providing invaluable insights into customer preferences and the profit margins of every dish.

Syrve enables you to identify items with optimal margins and popularity in real-time. As a result, you can add, adjust or remove items from your menu – and shift towards higher margins. This dynamic approach ensures your menu always stays profitable while aligning with customer preferences.

Supplier and price monitoring: Enhancing procurement

Meticulously monitoring individual ingredient prices is essential for maintaining cost control.

Syrve empowers you to track and assess ingredients and prices from all your suppliers. You can also perform insightful 'what-if' analysis on the potential impact of changing suppliers. This strategic approach allows you to make informed decisions and optimise costs effectively.

The bottom line

Optimising procurement processes is imperative for success. Syrve equips you to streamline your procurement procedures, achieve consistency and ensure cost control.

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3: Automate purchasing workflow

Purchasing large quantities of valuable ingredients from multiple suppliers can be complicated. There are so many moving parts – and it's always possible that money slips between the cracks and no-one notices. Restaurants need to adopt an automated workflow for purchasing that helps everyone and keeps spending under control.

Common issues for restaurants

Chefs, managers and other members of the restaurant team are often rushed off their feet. Sending orders is one thing – knowing if items have arrived, are available in the inventory, and have been paid for correctly is quite another challenge. But the latest technology can help.

Clear signs that automating purchasing workflow is needed

Do any of these issues sound familiar?

- **Poor communications with suppliers:**
  Orders sometimes 'disappear' or extra items arrive without warning and there's no easy way to check records.

- **Missed opportunities:**
  Failure to negotiate pricing or pay agreed amounts can impact your bottom line and erode profit margins.

- **Badly-timed ordering:**
  Purchases are made too early or too late – leading to overstocking or scarcity in your inventory.

- **Limited visibility:**
  It's hard to check order status, inventory levels and payments in real-time – and this disrupts your operations.

- **Time-consuming processes:**
  Manual reconciliation and order consolidation processes are time-consuming and prone to errors, affecting overall efficiency.

To address these challenges, Syrve brings automation, order accuracy, and efficiency to your procurement processes.
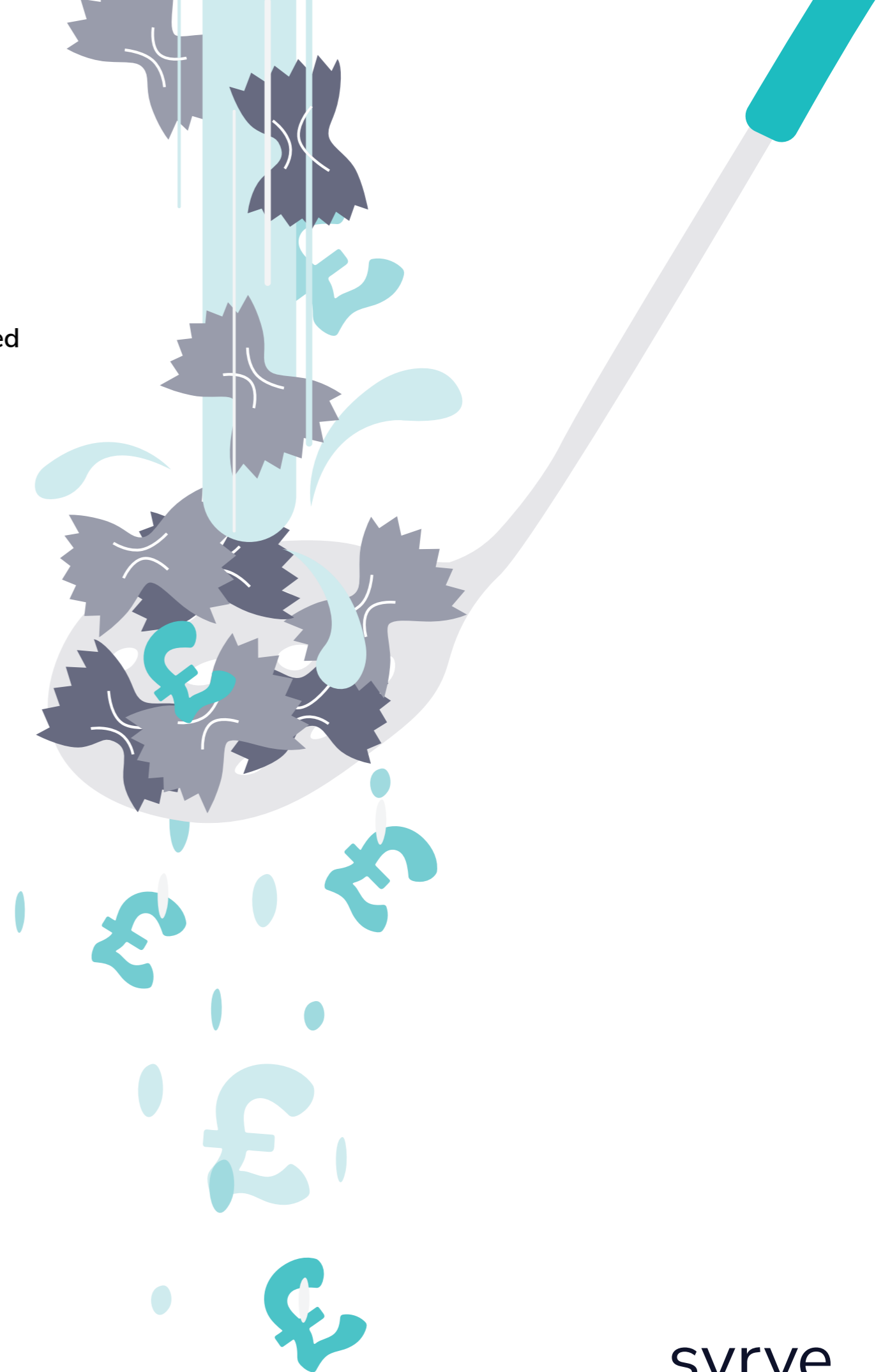
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How to automate purchasing workflow

Syrve's technology offers comprehensive features to enhance procurement processes.

Automated order generation: Efficient operations

In the hustle of daily operations, preparing and placing orders can be prone to errors. One manual slip-up could cost you dear.

Syrve eliminates this problem by automating the order generation process, based on a clear understanding of inventory levels, accurate sales forecasts and supplier delivery schedules.

With Syrve, you gain complete visibility into order status, know exactly when a purchase order was sent, track the goods received and manage invoices efficiently. This extends to orders from outlets to the central kitchen, providing you with complete visibility and control. Syrve's automated workflow seamlessly streamlines the entire purchasing process, delivering real-time updates and ensuring control over every critical step.

Automated food receiving: Streamlining inventory tracking

Managing the food receiving process is crucial. It ensures that your restaurant maintains a smooth and well-organised workflow, from the moment that shipments arrive. By automating the receiving process with Syrve, you gain real-time visibility into inventory levels and receive timely notifications, allowing your staff to handle shipments promptly.

Tracking inventory in real-time, including details about items and prices, helps you to make accurate comparisons with suppliers, ultimately leading to more effective negotiations and better deals. Additionally, the automation of record-keeping ensures you have accurate and comprehensive data, allowing you to identify patterns, track supplier errors and negotiate more favourable terms to improve cost control.

Automated settlement reconciliation

Tracking invoices and payments is simplified with Syrve's automated settlement reconciliation. The system accurately monitors all invoices and payments, verifies balances for suppliers at the start and end of a period, and promptly identifies any discrepancies or overcharges.

With Syrve, you can effectively plan cash-flow by automating settlement reconciliation, mitigating the risk of late payments and fines. This ensures financial accuracy and streamlines processes, contributing to overall cost control.

Consolidated orders: Maximising cost efficiency

It's important to gain any supplier discounts from volume orders.

With Syrve, you can automate the generation of production orders from your outlets. This means you can consolidate internal orders placed by different sub-divisions to one supplier per day under one form. This allows you to benefit from volume-based supplier discounts, maximising cost efficiency.

When receiving production orders from different stores within your chain, Syrve consolidates expenditure onto one invoice that covers all purchasing. This centralised approach provides control over all shipments.

The bottom line: Elevating restaurant efficiency

Syrve equips you to streamline your procurement procedures, achieve consistency and ensure cost control.

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4: Assess suppliers

Who are your best suppliers – the ones who deliver quality products consistently on time and at the right price without mistakes? Understanding the performance of each company will help you to direct your spend in the right direction. You'll save money and build lasting relationships.

Common issues for restaurants

Chefs, managers and other staff will often have a gut instinct about which suppliers are the best and the worst. But restaurants need accurate data to make better decisions about which suppliers to use, so they can achieve smoother operations and save money.

Clear signs that an assessment of suppliers is essential

Do any of these issues sound familiar?

- **Profitability analysis:**
  It's not easy to check and compare the prices you're being charged by different suppliers at any given moment.

- **Discrepancies and errors:**
  It would helpful to know which suppliers are associated with discrepancies and errors in pricing – but this information is hard to reach.

- **Poor compliance and risk management:**
  You need a way to flag and capture food quality issues among suppliers.

- **Supplier ratings and feedback:**
  It's tricky to tell which of your suppliers are the best. If only your team could leave feedback track supplier performance in real-time.

- **Ongoing communication issues:**
  It's difficult to contact and appraise suppliers – and build relationships – because their contact and account manager information is out of date.

To address these challenges, Syrve provides the tools so you can analyse profitability, assess suppliers and streamline procurement processes.

Profitability analysis: Data-driven decision-making

Good decisions are powered by easily-accessible data – and that's essential when you're examining supplier relationships and pricing.

Syrve's Profitability Analysis empowers you to review your pricing, suppliers and menu items. You can also see the impact on your profit margins if you decided to make changes.

Discrepancies and errors: Root cause resolution

Identifying and rectifying discrepancies and errors with supplier pricing is crucial for ensuring transparency and accuracy in procurement processes.

Syrve allows you to thoroughly analyse supplier data and pinpoint any errors with deliveries and pricing. By tracking every movement of ingredients, Syrve enables you to swiftly identify and correct root causes.

Supplier ratings and feedback

It's vital to see the big picture when it comes to the performance of each supplier – gathering the real-time feedback from across your teams and restaurants and accessing everything in one place.

With Syrve's Supplier Rating & Feedback tool, you can gain access to a centralised platform that tracks all purchase orders, provides visibility into current orders, monitors their status, and enables you to assess supplier problems and ratings. This streamlined approach saves you from having to access each restaurant's experiences separately, so you get the full story on supplier performance, alongside their up-to-date contact details.

The bottom line

Assessing suppliers is not just about finding the best deals; it's about strategic decision-making that leads to lasting success. Syrve equips you with powerful tools to assess suppliers, optimise procurement processes and ensure cost control.

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Get the best from your suppliers — top quality at great prices

Modern restaurants can take supplier management and cost control to the next level with Syrve.

Your team can work at full tilt, while being supported by systems that automate key processes and offer valuable insights into your ingredients costs and supplier relationships. You can make sure you're achieving the best value for money – with purchasing that's optimised for efficient production, greater customer satisfaction and profitability.

The ability to better manage suppliers and prices is just one advantage of our solution, which covers the full extent of restaurant operations.

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Discover more

Take control with Syrve. Embark on a journey towards a leaner, smarter and more efficient restaurant operation.

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