FOOD & RECIPE COSTING

It's all about maximizing your bottom line!

Designed for Easy Setup

- Determine the exact unit cost for every case size purchased

- Setup case sizes by answering a few simple questions

- Yield trimmed items without creating a recipe

- Use duplicate function for similar items

Know All Your Recipe Costs

- Indicate the expected yield of each prep and batch recipe

- Find the true cost per portion for all recipes

- Include detailed preparation instructions

- Add sub-recipes as ingredients

Optimize Profitability

- Calculate selling price based on target cost percentage

- Link recipes to your POS system to identify theoretical usages

- Recipe costs are updated as ingredient prices change

Call us today at (904) 296-8200

sales@jcrsystems.com   www.jcrsystems.com

JCR SYSTEMS
Solutions To Grow Your Business™

INVENTORY

It's all about saving you time and making inventory counting easier!

Fits Your Operation's Needs

- Count inventory by full case, split case and even recipe units
- Enter counts for as many locations per item as needed
- Customize count sheets to match your storage locations
- Format count sheets by location, group or even category

Simplified Inventory Counting

- Count one or more case sizes for each item
- Detail amounts of batch recipes on hand
- Perpetual counts stored for non-key items
- Import counts from a mobile device

Accurate, Yet Forgiving

- Re-date an inventory entered for the wrong date
- Adjust counts with full audit history
- Value inventory using FIFO, Last Cost or Average Cost
- Review counts and values before finalizing

Call us today (904) 296-8200

sales@jcrsystems.com   www.jcrsystems.com

ORDERING

It's all about making ordering easier!

Save Time Creating Orders

- Create templates for commonly ordered items
- Order from multiple suppliers at once
- Export orders to many popular suppliers
- Request bids from all suppliers simultaneously

Make Decisions that Save Money

- Pick suppliers based on last supplier or best bid prices
- Track bids on every case size purchasable
- Verify orders with a receiving docket
- Choose the correct case size for the order

Ordering Only What's Needed

- Create forecasted orders based on per day usage, sales volume or preset par levels
- Order by full or split cases
- Generate purchase orders and receiving dockets to verify stock ordered to received

JCR SYSTEMS
Solutions To Grow Your Business℠

OC PRO

OPTIMUM CONTROL
Restaurant Management Software

Call us today (904) 296-8200

sales@jcrsystems.com   www.jcrsystems.com

JCR SYSTEMS
Solutions To Grow Your Business℠

PURCHASING

It's all about saving you money and making purchasing easier!
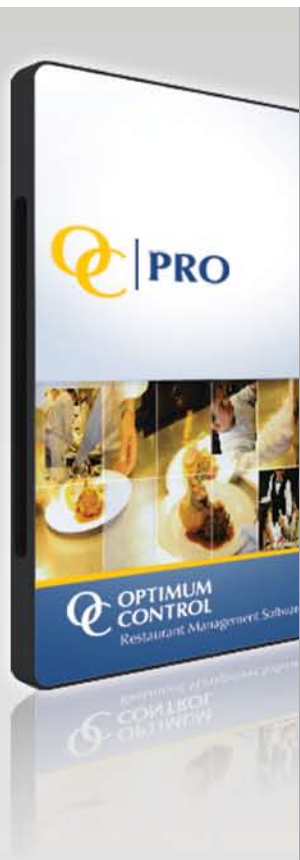
Simplify Your Purchasing

- Update or overwrite prices as you enter the invoice

- Create an invoice by receiving an order

- Export purchase transactions to many popular accounting systems

- Request a credit for returned stock

Get Results That Make Sense

- Apply taxes and adjustments to the cost of purchased items

- Update stock levels instantly

- Know that an invoice will only save when balanced

- Price changes flow through to all recipes

Buy From Who You Want - How You Want

- Purchase an item in multiple case sizes

- Know which case sizes are purchased regularly

- Create templates for routine purchases

- Searching by name or order code

Call us today (904) 296-8200

sales@jcrsystems.com   www.jcrsystems.com

Clear, Concise REPORTING

It's all about getting the information you need!

Facilitates Decision Making

- Generate reports with just a few simple clicks of a mouse
- Filter reports to see the information you want
- Export reports to many popular file formats
- Over 70 reports available organized by category

Account For All Of Your Stock

- Usage Summary – Actual versus theoretical usage on every item in your inventory
- Item Activity – Displays perpetual inventory quantities and values
- Identify what was purchased from which supplier and how much you paid for it

Know Where Opportunities Exist

- Cost Analysis – Analyze cost of sales trends for up to four periods
- Budget Variance – Identifies actual versus budgeted values per GL account
- Menu Engineering – Analyze the profitability and popularity of all menu items

Call us today (904) 296-8200

sales@jcrsystems.com   www.jcrsystems.com

CATERING & BANQUETS

It's all about taking the guess work out of event management

Plan And Cost Any Banquet

- Detail event time, serve time and duration

- Base quote on Selling price, Cover Price or even Cost of sales percentage

- Extract stock from inventory once event is complete

Confirm The Event

- Print a confirmation so the client can sign off

- Display any special instructions required
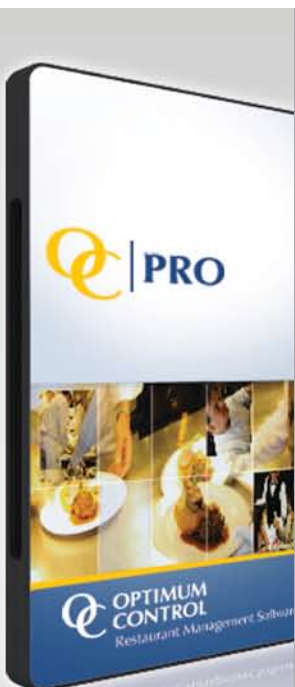
- Keep a detailed file of all events

Know What You Need

- Print a shopping list for each event

- View a scaled listing of all preps required

- Automatically create an order ready to upload to suppliers

Call us today (904) 296-8200

sales@jcrsystems.com   www.jcrsystems.com

WE KNOW INVENTORY!
WE SUPPORT INVENTORY!

Over the last 13 years Optimum Control has been helping restaurants around the world to increase profits and track inventory more effectively!

PURCHASING — OPTIMUM CONTROL — INVENTORY CONTROL
FOOD AND RECIPE COSTING — REPORTS — SALES

DIFFERENT PRODUCTS AVAILABLE TO MEET ALL OF YOUR NEEDS

Optimum Control Professional (OCPRO)

Developed for customers who wants full functionality complete with recipe costing, inventory control, ordering, purchasing , catering and buffets. Reporting includes menu analysis, actual versus theoretical usage and over 60 more reports.

Optimum Control Premier (OCPREMIER)

Developed for customers such as hotels, golf courses and resorts that need all the functionality of OCPRO with the addition of multiple profit centers, stock requisitions, consolidated ordering, easy to use stock transfers and usages per area.

Optimum Control Express (OCEXPRESS)

Developed for customers who only want inventory counting and valuation, recipe costing and theoretical usages from the POS system. This product will, like OCPRO, calculate ideal food cost as well as analyze menu profitability and popularity.

Optimum Control Enterprise (OCENTERPRISE)

Web based application designed for chain operations who, first and foremost, want to manage items and recipes from a central database and sync with all stores. Consolidated reporting for all stores, selected regions or even down to the store level displaying usages, purchases and even sales mix information.

ASK ABOUT OCMOBILE FOR POCKET PC.
All versions are compatible with most popular POS Systems