

WISK

The Ultimate Restaurant Inventory Method

How to increase your profits
with better inventory management

Here at WISK,

We help restaurants in reducing food waste and losses.

After reading this guide, you'll be able to properly inventory your items so you can increase your bottom line.



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CEO

Inventory is probably not the most appealing job for any of your sous-chefs, food program managers, or other kitchen staff. Especially if it takes hours.

However, keeping track of your proteins, vegetables, or even alcohol does not have to be time-consuming or tedious.

We'll guide you through the complete inventory process, from doing the prep work on measuring your items, to counting proteins in your refrigerator, to measuring alcohol in the front bar and ingredients in storage; by using either our inventory spreadsheet or WISK for faster inventory.

Finally, **we'll teach you the easy way to calculate consumption during an inventory period**. It will help you significantly increase profits by lowering food waste and unneeded purchases of dead-stock that are on your shelves.

Whether you're new to inventory or want to improve your profits with the ultimate restaurant inventory method, **we'll provide clear responses and tools for counting your stock**. Let's get this party started, shall we?

The 5 steps of the ultimate inventory method

1 Setup your inventory to get the perfect count

2 Count your stock with 99.7% accuracy

3 Sum up inventory figures for each item

4 Take your second inventory

5 How to calculate consumption like a pro

Need help with managing your inventory?

Schedule a free demo with WISK

Step 1

Setup your inventory to get the perfect count

Schedule a free 15
minute WISK demo

Taking inventory is important to maintain a stocked bar, but it also helps you understand:

How your restaurant is performing financially

What your variance is & where your losses come from

How to set pars for each item

Which products sell & which don't

The first step is to get everything organized on a computer, tablet, or smartphone.

Open a new inventory count in WISK, or a blank spreadsheet, or [our spreadsheet template](#).

In your spreadsheet, make columns for the brand name, alcohol type, bottle size, inventory count, and storage area location.

You'll also need to count differently depending on the products you own.

Ex: If you buy a case of 5kg chicken breasts but sell by the unit, we recommend counting how many units there are. Do not total them up by the weight of the container.

Ex: Counting wine bottles by milliliters is also incorrect if you sell them by the unit.

Tip

When you create your inventory list, keep in mind how you want to count it and match the order to the shelf location and counting order. It will save you time in the long run.

Boss Mode

In your WISK account, certain areas are already set up, but you may add more if your venue has multiple locations. The item classifications have also already been created in our database of 200,000 bottles.

Step 2

Count your stock with 99.7% accuracy

Schedule a free 15
minute WISK demo

Accurate inventory is important for your restaurant because **it helps you understand your business performance.**

When you take inventory, you see which items are selling & which ones aren't. This helps you make better purchasing decisions in the future.

It's time to start counting once you've finished filling out your spreadsheet and put your items in the correct order.

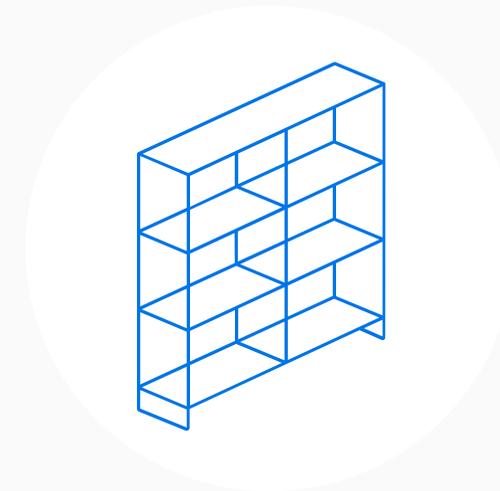
We recommend counting bottles using the **“tenting” method**. Take each bottle and check how much liquid is left inside, visually separating it into tenths.

Ex:

Round a bottle that is a third of the way through its contents to 0.3, or 30% full.

Tip

If you count inventory while the bar is closed, your inventory counts will be more accurate.



Boss Mode

Open your [WISK account](#), and have a bluetooth scale handy. Scan the barcode, weigh the item on the scale, and confirm in WISK. The measured weight is automatically recognized and recorded by WISK.

Step 3

Sum up inventory figures for each item

Schedule a free 15
minute WISK demo

Adding inventory totals is important so you can order better and calculate consumption.

When you have an accurate count of what you have, you're able to figure out how much of each product you've sold.

This information can also help you make better purchasing decisions in the future and prevent food waste by setting up pars based on your sales.

How to calculate your total inventory

Kitchen

+ Walk in Fridge

+ Storage Room

+ Other Areas

= Total for each item

For your liquor program, we recommend doing a weekly inventory count to increase accuracy.

Keep track of anything you receive in between inventories as well.

(This will be required for **Step 5**, where we'll calculate consumption)

Boss Mode

In your WISK account, consumption is automatically calculated and reports are generated once you submit inventory. However, if you take inventory using a spreadsheet, you must sum the totals for each area to get a complete picture of your business.

Step 5

How to calculate consumption like a pro

Schedule a free 15 minute WISK demo

If you're still using a spreadsheet, create a new sheet with the following columns

Type

be specific with your labelling

Brand

identify which common brands reappear

Item size

keep an eye out for item variations

Starting inventory

total of all locations from your first inventory

Received inventory

all the product you received during the period

Ending inventory

total of all locations from the second inventory

Use the formula below to find this period's consumption

$$\begin{array}{r} \text{Starting inventory} \\ + \text{Received inventory (invoices)} \\ - \text{Ending inventory} \\ \hline = \text{Consumption} \end{array}$$

You may now calculate consumption **utilizing the data you've collected so far.**

WISK comes in really handy here: we take care of all the hard work for you.

Boss Mode

Using WISK, you can save a lot of time and eliminate all the math above. Using our POS integration, WISK calculates consumption at item level and even matches it to your sales so you get even more insights after completing two inventories (than taking the manual spreadsheet route).

Next Steps

Ready to turn your restaurant into a profit machine?

Congratulations for taking the time to use this resource and evaluate your own inventory process. You should now know exactly where and how food waste occurs & know how to fix it!

We're excited for you!

That said, this guide is just the first push to dialing in your restaurant processes and unlocking your true restaurant growth potential.

Without nailing ordering and dialing many other systems like profitable recipes, this guide will only take you so far before you **reach your next growth ceiling.**

If you haven't gone through this resource from start to finish yet, we encourage you to invest some time into this. This is the same scorecard that has helped hundreds of restaurants and bars reduce food waste and take inventory **2x faster.** And we want you to achieve similar results of course.

If you're an ambitious restaurant owner...

who is serious about growing your business to new heights, you may be interested in our help from our software.

On the call,

We will show you how **WISK** can help you manage your whole restaurant from ordering, invoice management, receiving, recipe management, and more!

We will also give you an action plan that will get you results to increase your bottom line **ASAP.** And to help grow your venue

[Book a demo with WISK now](#)