



Sourcing & Materials Management System SAMMS





- | **Web based system**
- | **Paperless approvals**
- | **Integrated Sourcing, Purchasing, Inventory, Recipe Costing**
- | **Integration with financial systems**
- | **In-house training & support**
- | **Specific to Hospitality industry**
- | **Full Req-to-check paperless system**
- | **Compendium module for new construction**



- | **ASP .Net**
- | **C#**
- | **SQL Server**
- | **Windows Server OS**
- | **Windows Mobile**
- | **BizTalk potential**
- | **Report output to Word, Excel, & PDF**



- | Cutting-edge .Net Technologies
- | N-Tier Architecture
- | Designed for:
 - | Reusability
 - | Scalability
 - | Reliability
 - | Performance
 - | Flexibility
- | Deploy as modules



- | **Strategic Sourcing/E-procurement**
- | **Purchasing**
- | **Inventory**
- | **Recipe/Menu Analysis**
- | **Retail**
- | **Supplier Resource Management**



- | System Implementation
- | Training
- | Consulting
 - | Purchasing Operating Procedures
 - | Warehouse Setup and Operations
 - | Cost Control
 - | Work Flow
 - | Menu Analysis
 - | Spend Analysis
- | Rebate Tracking
- | Aggregate buying



- | **Food & Beverage**
- | **Operating Supplies and Equipment**
- | **Engineering/MRO Indirect Parts Mgmt**
- | **Furniture, Fixtures, & Equipment**
- | **Capital Goods**
- | **Retail (Merchandise)**



- | Financial
 - | General Ledger
 - | Accounts Payable
 - | Budgeting

- | Point of Sale
 - | Food & Beverage sales analysis
 - | Retail sales analysis & inventory update

- | Sales & Catering
- | Work Order/Job Costing
- | Preventive Maintenance
- | Fixed Assets
- | Supplier Integration



Supply Chain Management



- | **Planning**
- | **Purchasing**
- | **Inventory Management**
- | **Storage**
- | **Distribution**
- | **Processing**
- | **Accounting**



| Planning

- | Budgeting
- | Forecasting
- | Product Evaluation
- | Product Standardization
- | Market Research/Menu
Engineering
- | Make versus Buy
- | Space Planning
- | Cash Flow



I Purchasing

- I Strategic Sourcing
- I RFP, RFI, RFQ, Recurring Bids
- I Purchase Reqs - User Approval Levels
- I Catch Weights/Multiple U/Ms
- I Reorder Points/Multiple Pars
- I Auto Selection to POs by Vendor
- I Contracts & compliance monitoring
- I Price & Quantity Variance Checking



I Inventory Management

- I Inventory Control
- I Perpetual Inventory System
- I Weighted Average Inventory Value
- I Cycle Counts - Physical Inventory by Location or Product Class/item
- I Inventory Adjustments with Explanation
- I Complete Audit Trail-User, Date,Time
- I Receipts Update Inventory



| Storage

- | Space Planning
- | Space Allocation & Utilization
- | Multiple Storerooms/Warehouses
- | Multiple Locations for Any Item
- | Picking Tickets/Put-away Documents Show Bin Locations
- | Inventory Updated in Real Time
- | Physical Security with Check Points



| Internal Distribution

- | Issues to User Departments
- | Returns from User Departments
- | Inventory Transfers
- | Cost Transfers-User to User
- | Account Numbers Flow with Items
- | Order guide template Requisitions
- | Search on Item Description
- | Recipe Cost Transfers & Issues



| Processing (Food Production)

- | Recipes
- | Menu Engineering
- | Production Planning
- | Food Cost-Theoretical vs. Actual
- | Item Usage-Theoretical vs. Actual
- | Make vs Buy



| Processing (continue)

- | Production System
- | Production Forecasting
- | Production Schedules
- | Portion Control
- | Standardized Recipes
- | Ingredient Control
- | Production Process



| Accounting

- | Automatic Account Distribution
- | Substitute Accounts
- | Adjustments/Physical Inventory
- | Account Validation
- | Invoice Reconciliation 3-Way Match
- | Auto Invoice Price Variance Checking
- | Interface to A/P & G/L
- | Evaluated Receipt Settlement

| Food Cost



| Menu Engineering

- | Recipe/Menu Items-Cost Updated Daily
- | Interface to POS-Get Product Mix File
- | Provides Theoretical/Potential COS & Item Usage

| Cost Distribution

- | Direct Purchases
- | Inventory Issues/Cost Transfers
- | Provides Actual COS & Item Usage

| Actual COS vs. Potential COS Provides Variance

| Actual Item Usage vs. Potential Item Usage Provides Variance

| Detail Provides Analysis Tool by Outlet, Meal Period, Category, & Ingredient

| 'What If' Analysis Provides Ability to Back Into a COS Percent



- | **Performance Matrix**
- | **Proforma Analysis to Determine Price or Acceptable Cost**
- | **Test Recipes**
- | **Sales Reports by Specific Date/Date Range**



| Advantages of Integrated Sourcing, Purchasing, Inventory, & Recipe System

- | Ease of supplier communications
- | Purchasing Automatically Updates Inventory
- | Recipe Costs are Updated Automatically
- | Inventory Relief Via POS Interface Using Recipe Explosion
- | Auto COS Tracking
- | 3-Way Match Automatically Fixes Inventory



- | **Distributed Entry of Documents**
- | **On-Line Approvals; email & mobile**
- | **Auto Selection to Purchase Orders**
- | **Electronic:**
 - | Pos
 - | Contract Releases
 - | Acknowledgements
 - | Advance Shipping Notices
 - | Bid Specs
 - | RFQs
 - | Invoices
- | **Interfaces to Financials**
- | **Evaluated Receipt Settlement; e-invoice**



- | **Web based Supply Chain Management**
- | **Integrated food cost analysis**
- | **Self hosting or ASP**
- | **Supplier Relationship Management**
- | **Centralized or de-centralized control**
- | **Built-in Spend Analysis**
- | **Contract compliance monitoring**
- | **Requires only web browser for users**

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