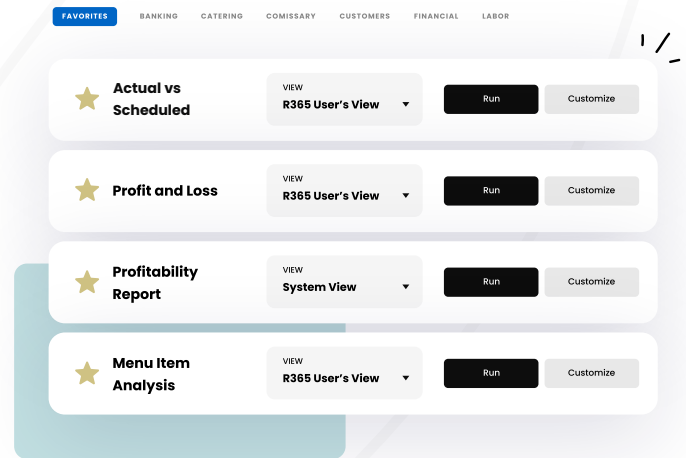




# R365 Store Operations

Connect your back office and front-of-house to drive margins and growth

Restaurant365 Store Operations is a **complete, cloud-based system that empowers managers and leaders to boost the bottom line and guest experiences**. Real-time inventory, automated purchasing, precision forecasting, profit-driving recipes, data-driven scheduling, robust communications, and efficient commissary management eliminate guesswork and help each location drive record-setting profits.



## Why Use R365 Store Operations?



### MARGIN-BOOSTING INVENTORY

Simplify inventory counting, easily transfer inventory, and break down menu item costs to spot problems or opportunities to increase profits.



### FORECAST WITH PRECISION

Use accurate, real-time data to confidently predict your labor and inventory needs, whether it's Super Bowl Sunday or a quiet Monday.



### WHIP UP WINNING RECIPES

Bolster your kitchen operations, sales, and bottom line with recipes that specify how much of each ingredient should be in each dish.



### EMPOWER MANAGERS TO WIN

Manager logbook helps teams sync across shifts on all activities, customer issues, maintenance problems, and more.

## Key Benefits



### MOBILE, CLOUD-BASED INVENTORY

Turn inventory counting from a cumbersome, unreliable process into a fast, accurate workflow in a system that can be used by anyone, anywhere, while preventing duplication and providing the data you need to improve efficiency and margins.



### PERFECT PURCHASING & RECEIVING

Save on CoGS and increase efficiency by automating purchasing and receiving with dynamic shopping lists, automated payments, and streamlined vendor invoice reconciliation.

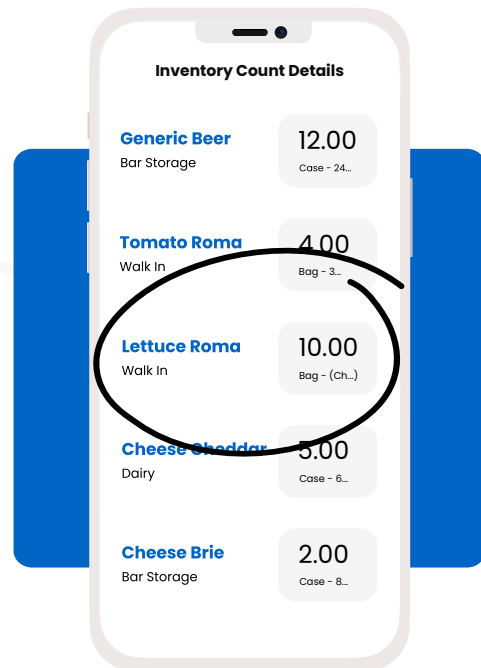


### STRATEGIC SCHEDULING

Empower managers to engage employees better and save time and money with cloud-based schedules that optimize labor costs across multiple locations by predicting needs based on historical sales.

## Key Features

- ✓ Time and money-saving ordering
- ✓ Profit-driving inventory management
- ✓ Accurate forecasting
- ✓ Smart scheduling
- ✓ Centralized commissary management



## See Why Our Customers Love Us



I've been in this business for forty years, and **R365 changed the work I do for the better** — more than any single thing I've ever done.

**Michael Forte**, Operating Partner  
Blaze Pizza



The ability to manage all operating metrics, like the prime costs of food and labor, will make it easier for us to provide benchmarking and support to our franchisees. They can **see immediately how their results compare to other franchisees** and the company performance.

**Brian Daniels**, CFO  
Sbarro



HELPING RESTAURANTS THRIVE

[www.restaurant365.com](http://www.restaurant365.com)