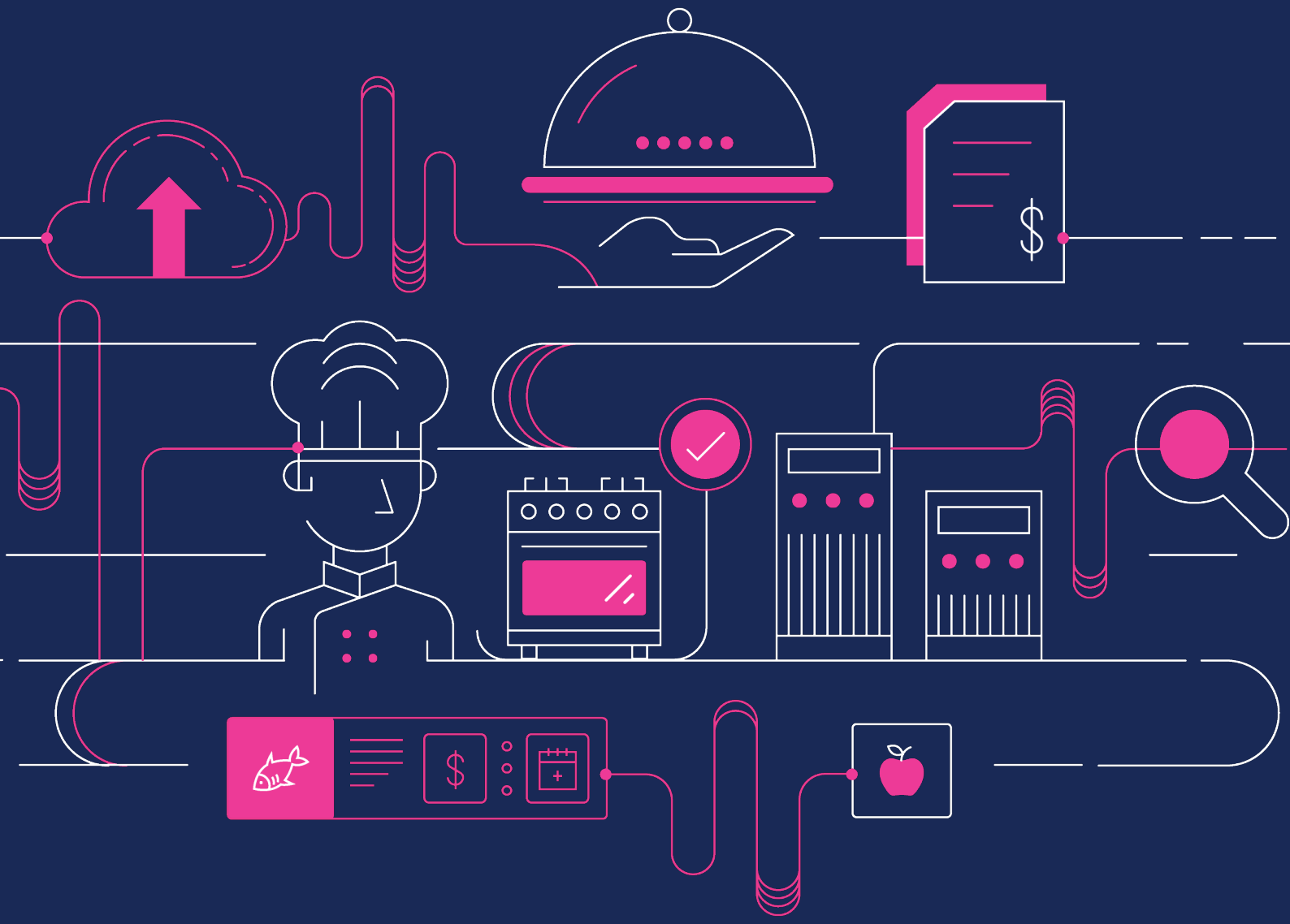
BUYERS EDGE PLATFORM
BACK OFFICE



Back Office Technology

A Foodservice Must-Have

www.bepbackoffice.com

Foodservice technology refers to the use of technology in the foodservice industry to streamline processes, enhance customer experiences, and improve overall operations.

There are several reasons why leveraging technology in foodservice operations is important including efficiency, improved customer experience, accuracy, cost savings, and most of all valuable data collection for quick and easy decision making.

Foodservice operators who do not use technology are at risk of falling behind their competitors who do use technology. They may also be more susceptible to errors and inefficiencies, leading to increased costs and decreased customer satisfaction. Without the ability to collect and analyze data, they may also struggle to make informed business decisions.

From the kitchen to accounting, there are foodservice technology solutions for even the most tedious of processes.

Here are the top 3 foodservice technology must-haves according to Buyers Edge Platform industry experts:



The adoption of Back Office technology in the foodservice industry has been slow, and there are several reasons for this. The cost of implementation and maintenance alone can be high, especially for small businesses. This can be a significant barrier, as operators may not have the budget to invest in the necessary technology and training. Additionally, Back Office technology can be complex and require specialized knowledge to set up and use. Operators may not have the time, resources, or expertise to implement and manage the technology themselves, which can further impede adoption.

When you think about the cost to implement and maintain Back Office technology, think of the larger cost to your business if you don't. Your staff spending hours per week on accounting and supply chain management tasks – the labor alone can be one of your biggest expenses.

Utilizing Innovative Back Office technology allows foodservice operators to focus on other aspects of their business by leveraging Back Office technology to streamline tasks such as:

- Accounting
- Payroll
- AP Automation
- Food Cost Management

Accounting

While QuickBooks is a popular accounting tool for small businesses, a foodservice operator may benefit from using Back Office restaurant technology for several reasons:

Industry-Specific Features

Back Office restaurant technology is designed specifically for the foodservice industry and includes features such as recipe and inventory management, menu engineering, labor scheduling, and sales analysis. These features can help the foodservice operator manage their business more effectively and make data-driven decisions.

Integration with POS Systems

Back Office restaurant technology can integrate with the restaurant's point of sale (POS) system, allowing for real-time data transfer and analysis. This can help the operator manage inventory levels, reduce waste, and track sales performance more accurately.

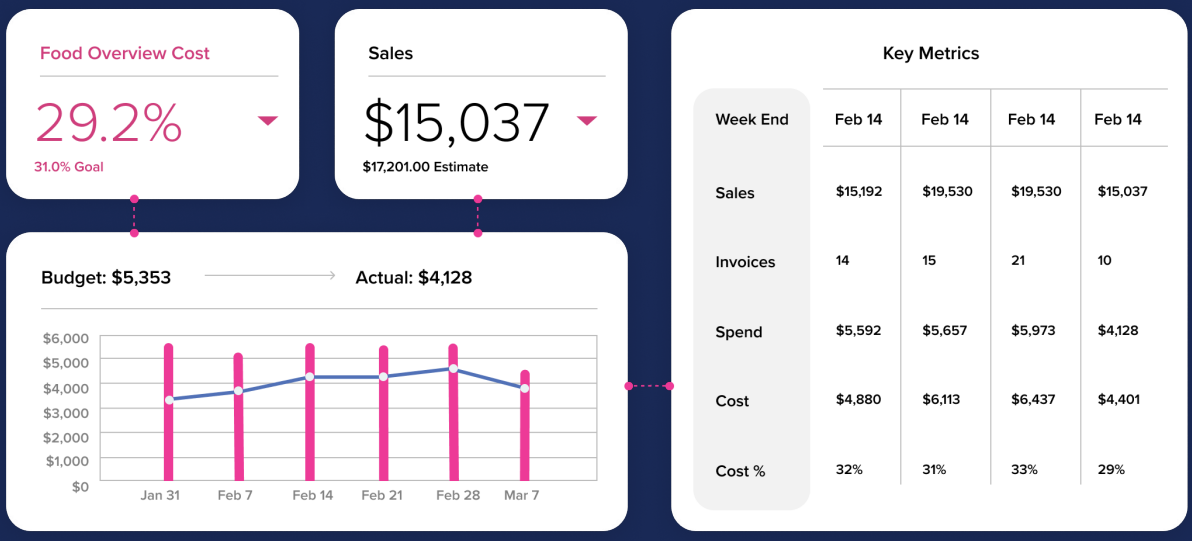
Scalability

As the restaurant grows and expands, Back Office restaurant technology can easily scale up to meet the needs of the business. This can save time and resources in the long run, as the operator does not need to switch to a different software solution as their business grows.

Security

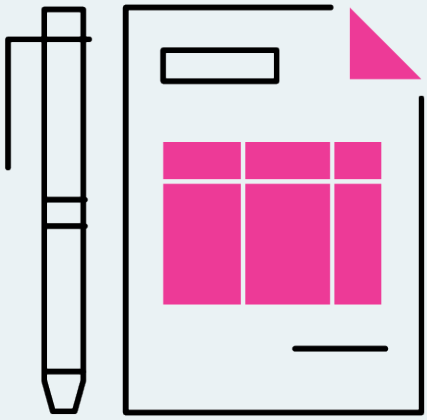
Back Office restaurant technology typically has robust security features, such as encryption and secure data storage, to protect sensitive data.

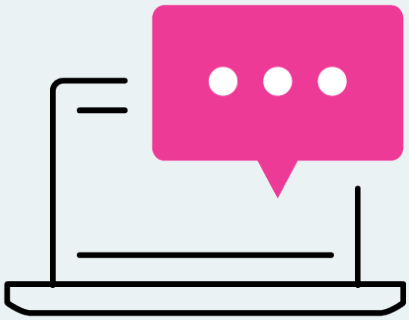
Back Office technology provides a more comprehensive and tailored solution for foodservice operators, with industry-specific features, centralized data, integration with POS systems, scalability, and enhanced data security measures.



Payroll

Automating payroll using Back Office technology can provide several benefits for a foodservice operator. It saves time for staff by eliminating the need for manual data entry, tracking, and processing of payroll information. This enables employees to focus on other important tasks like customer service and food preparation. Automation can also significantly reduce the risk of errors, as the software is designed to catch and correct errors before they become problems. This ensures accuracy in payroll processing, which can further save time and money for the restaurant.





Back Office technology can help ensure that the restaurant complies with federal and state payroll tax regulations. This is important as non-compliance can lead to costly penalties and legal issues. With the use of Back Office technology, the software can handle tax calculations, make timely payments, and file returns as per the tax regulations. This ensures that the restaurant is always in compliance with tax regulations, and reduces the risk of penalties.

Automating payroll can improve employee relations by ensuring that employees are paid accurately and on time. This can lead to increased employee morale, improved job satisfaction, and lower employee turnover rates. It can also reduce the workload of the HR staff, as automation can handle tasks such as direct deposit and tax withholding. Overall, automating payroll using Back Office technology can lead to time and cost savings, improved accuracy, compliance with regulations, and improved employee relations.



AP Automation

In a restaurant operation, accounts payable refer to the money that the restaurant owes to its vendors or suppliers for goods or services. Managing accounts payable is an important part of a restaurant's financial management. It involves tracking and recording all invoices received, making sure they are accurate and match the goods or services received, and paying them on time to avoid late fees or interest charges.

There are several reasons why a restaurant should consider automating its accounts payable process:

Time Saving



Automating the accounts payable process in a restaurant can save time for staff by eliminating manual data entry and processing of invoices, freeing them to focus on other important tasks like customer service and food preparation.

Accuracy



Automating the accounts payable process in a restaurant reduces the risk of errors caused by manual data entry, such as typos and misplaced documents, as the software is designed to catch and correct errors before they become problems.

Cost-Savings



Save costs by leveraging technology to streamline the accounts payable process to reduce labor and operational costs.

Improved Cash Flow



Track and manage payment schedules, reducing the risk of missed payments or late fees.

Better Vendor Relationships



Automating the accounts payable process can also improve the restaurant's relationships with its vendors and suppliers, as it enables them to process payments faster and more accurately, reducing the risk of disputes and delays.

Automating the accounts payable process using Back Office technology is a smart decision for foodservice operators who want to streamline their operations and improve their bottom line.

Food Cost Management

Back Office technology can streamline various food cost management tasks for foodservice operators, including:

Inventory Management

Back Office technology can track inventory levels in real-time, automatically update inventory counts, and generate alerts when inventory levels are low. This helps foodservice operators to maintain optimal inventory levels, reduce food waste, and avoid overstocking.

Recipe Costing

Back Office technology can calculate the cost of each menu item based on the recipe ingredients and portion sizes, allowing foodservice operators to accurately price their menu items to ensure profitability.

Purchasing

Back Office technology can streamline the purchasing process by generating purchase orders, sending them to suppliers, and tracking deliveries. This helps foodservice operators to manage their purchasing more efficiently and accurately.

Menu Management

Back Office technology can track sales data, ingredient costs, and menu item popularity, allowing foodservice operators to optimize their menus and make informed decisions about menu changes and pricing.

Reporting and Analytics

Back Office technology can provide foodservice operators with detailed reports and analytics on food costs, inventory levels, and menu performance, allowing them to make data-driven decisions about their business.

Back Office technology can help foodservice operators to manage their food costs more effectively, reduce waste, and optimize profitability.



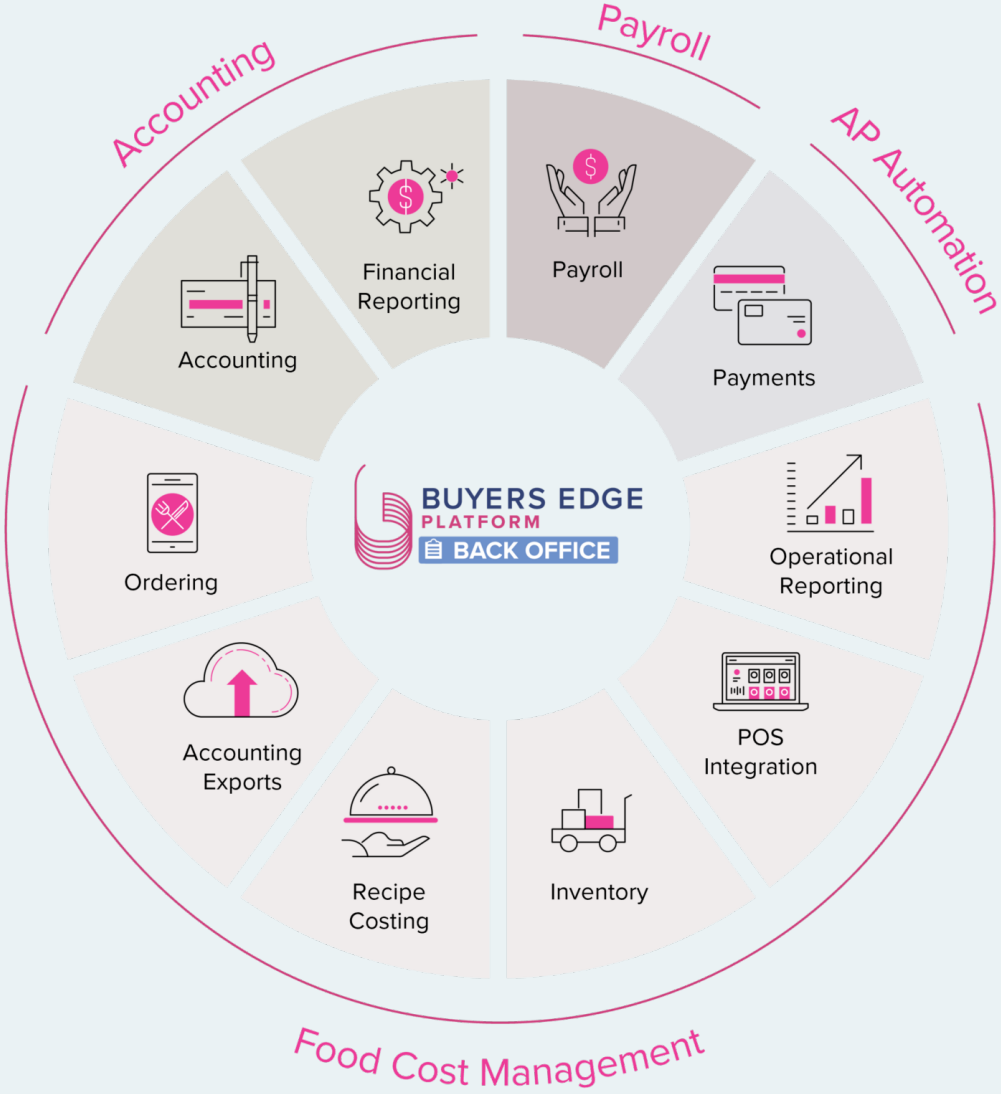
Introducing Buyers Edge Platform Back Office

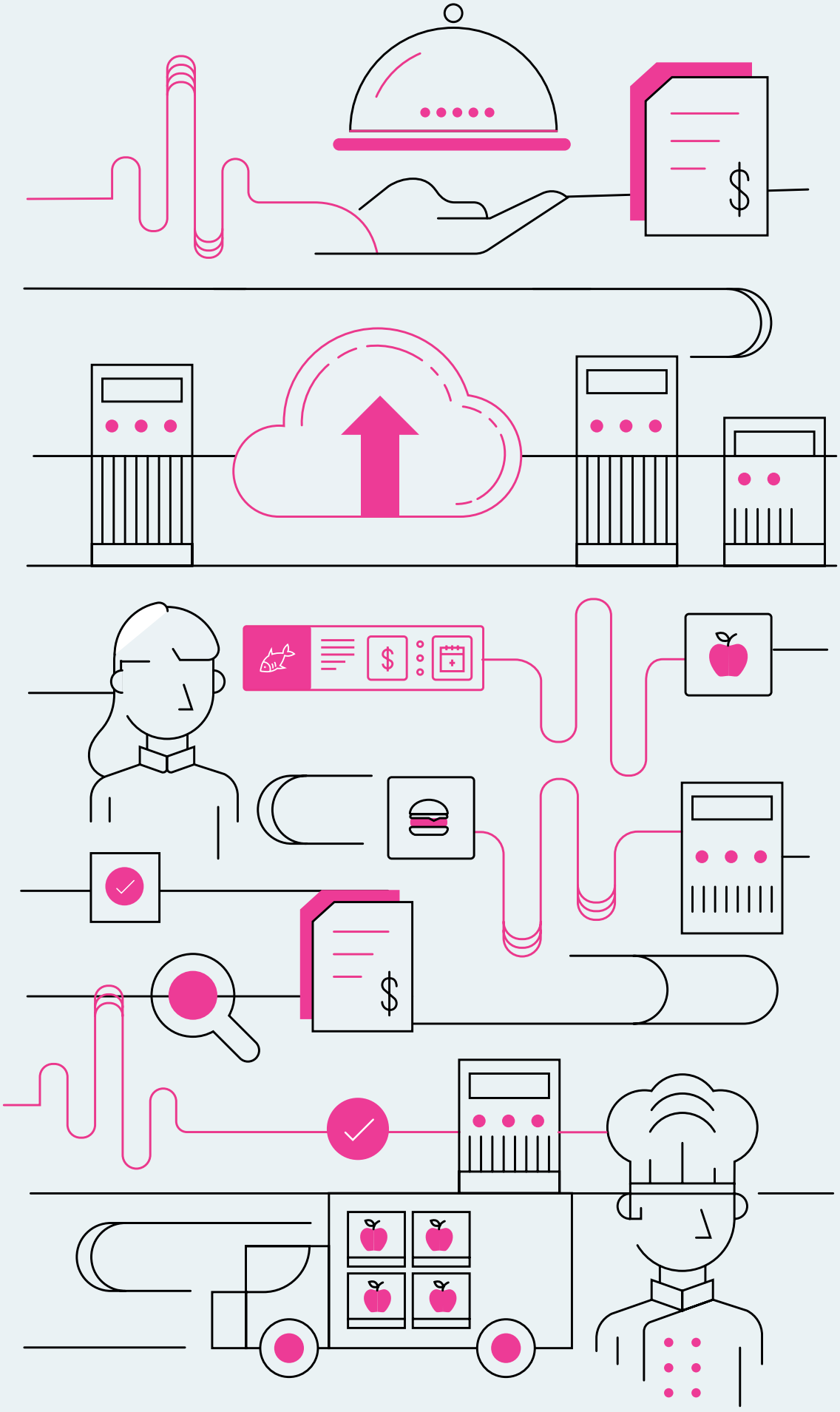
Simplify your restaurant tech stack and accelerate growth with data-driven technology solutions; the modern **Back Office**.

Back Office dismantles siloed systems and delivers a comprehensive, hospitality-specific software solution backed by industry experts who guide operators to make faster, more informed business decisions. Independent, multi-location, franchise, and enterprise restaurant groups gain efficiencies and drive profitability through financial accounting, purpose-built payroll, food cost management, and daily AP automation, all under one roof.

Why Restaurants Use Back Office

Back Office was built by restaurant owners, for restaurant owners. It was specifically designed to address the revenue, cost of goods, labor, and compliance concerns that operators face within the industry.
Through Back Office, owners gain clear and actionable insights into their performance, empowering them to make data-based operational decisions while leveraging the unique combination of continued education and user-friendly software, right at their fingertips.





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