Inventory Items



Inventory Items

Creating an Inventory Item:

"Inventory", "Inventory Items", "+Inventory Item"

Note: When setting up an inventory item, you must have Ingredient Categories, Storage Locations, Vendors, and In House Units created

# 0 F	The second secon									C	
My Stores	Inventory Iter	m									
Dashboard	Total Value on Hand: U	IS\$1,514.60									
Products/Items >	Active							Order B	A-Z Name•	Search	
nventory >	Name Category		Par Level	Par Level Latest Received Price/Unit	Purchase Unit	Selling Price/Unit	Quantity On Ha	nd Co	t Per Unit	Value On Hand	Controls
nventory Home							Parent	Child Paren	t Child		
gredient Categories	DCH BLUE SHIRT	RETAIL	1.00		Each	US\$0.00	0.00 Each	US\$	0.00	US\$0.00	
orage Locations	DCH SHIRT BLACK	RETAIL	1.00		Each	US\$0.00	0.00 Each	US\$	0.00	US\$0.00	
ndors	Kettle One Vodka	Alcohol	40.00		Liter	US\$0.00	300.24 Liter	US\$	1.30	US\$389.60	1
House Units	Pizza Dough	FOOD	50.00		Pound	US\$0.00	450.00 Pound	US\$	2.50	US\$1,125.00	1
	1911										

Select a Category for the item

Inventory Item			④ Open unit converter				
Name *	Kettle One Vodka		Inventory Unit *	Liter		•	
Category •	Alcohol *	Par Level	40				
Primary Storage *	Alcohol	•	Secondary Storage	Barl			
Calculate COGS On Cost Price	Price Cheese						
Sysco Food OVendor	FOOD RETAIL						
Vendor •	Veggies		Quantity *	12	Liter		
Sku/Bar code			Price •			US\$240.00	
Brand name	Kettle One	Yield % *	100				
Purchase Unit *	Select purchase unit		Price/Unit *	U\$\$20.00			
	12					🛍 Inactivate	
Recipe Unit(s)			1 Liter = US\$20.00 so 1 US ou	unce = US\$0.11			
	Select recipe unit	15		US\$	US\$0.11 ×	0	
Cancel Update							

Select a Primary Storage location for the item

Primary Storage	e *	Bar1 🔺	•
Calculate COG	S On Cost Price	Bar1	
Sysco Food	• Vendor	Cooler DRY STORAGE	
Vendor *		Dry Storage 1 Freezer	
Sku/Bar code		Freezer1	

Select a Vendor

Sysco Food	New vendor S	O Vendor
Vendor *		Select an Option
Sku/Bar code		Cheney Brothers
Brand name		Sysco Food

Select an Inventory Unit

Inventory Unit *	Liter
Par Level	US gallon
Secondary Storage	Milli liter Liter
	US quart US ounce
	US cup US pint
Quantity *	US tea spoon UK gallon
Duine *	US table snoon

Fill Out the Following:

Quantity = Number of Items in Each Purchase Unit

Price = Cost of Purchase Unit

Yield % = How Much of Each Purchase Unit You Will Use

Price/Unit = This Will Be Automatically Calculated

Quantity *	12	Liter
Price *		US\$240.00
Yield % *	100	
Price/Unit *		US\$20.00

Last add your conversion

Recipe Unit(s)				1 Liter = U\$\$20.00 so 1 US ounce = U\$\$0.11				
		Select recipe unit	str. ▼	15		US\$	US\$0.11 ×	٥