

Inviso - The Complete Food Cost Solution

Currently restaurants set menu pricing once a year, have an average food cost across their entire menu, and only see their total food spend per period.

With *Inviso* restaurants can:

- Be alerted immediately when any ingredient price changes above a pre-set threshold
- Know exactly what their expected food costs should be for any time period - factoring in both ingredient price changes and actual items sold
- View drill-down reports showing which recipe items had actual food costs above expected
- Once trouble items are flagged, see to what extent the excess cost is due to the change in ingredient prices vs usage (which could be caused by portion sizes, waste or theft)

Finally - restaurateurs will gain real-time insight into their largest single expense!