BEEF BRISKET
$2.24 PER LB
US FOODS PROVIDER
15 LBS SUGGESTED PURCHASE
TOMORROW NEXT DELIVERY

FOOD COSTS

STOP GUESSING WHAT YOU NEED.
KNOW WHAT TO ORDER, WHEN YOU NEED IT.

With food costs typically ranging from 28-35% of total sales, food cost management is key to a restaurant's success or failure. It takes you hours to place new orders, and even then, how do you know exactly what to order, when you should place an order, or if you even started with an accurate inventory count?

Avero's Food Cost Management solution takes the guesswork out of food and beverage purchasing and inventory management. Now, placing your orders with Avero is predictive, it's hassle-free, and can be accurately done in one minute or less. Get control over your food costs, and get back to doing what you love.

Surf Taco
Coastal Cuisine

"I save 30 minutes a day on inventory and ordering with Avero. Now, I can spend that time on the most important part of my business: the customers!"

Chloe Mae Gesslein
Assistant Manager
Surf Taco

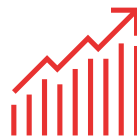# MINIMIZE FOOD COSTS. SIMPLIFY PURCHASING & INVENTORY.

Avero solutions are designed for hospitality operators, by hospitality operators. Our Food Cost tools use historical data to help you understand your food and beverage costs, streamline purchasing, and optimize your inventory management process.

FEATURES & BENEFITS

ELIMINATE GUESSWORK

Know exactly what to order and when based on accurate, predictive sales forecasts. No more guessing.

INCREASE ORDER EFFICIENCY

Quickly place accurate orders, and gain instant visibility into historical purchases and invoices.

STREAMLINE INVENTORY PROCESS

Eliminate tedious data entry and paperwork from your inventory process, while automatically updating your counts when orders are received.

6 GOLDEN RULES OF EASY FOOD COST MANAGEMENT

RULE #1: LEVERAGE DATA YOU ALREADY HAVE
Save time on inventory with historical POS data

RULE #2: USE THE PAST TO PREDICT THE FUTURE
Select relevant sales data to build a sales forecast

RULE #3: PAR FOR THE COURSE
Reduce waste by setting pars based on desired days on hand

RULE #4: COUNT WHAT COUNTS
Increase inventory accuracy by taking fewer counts

RULE #5: BEFRIEND YOUR VENDORS
Choose partners who put your business first

RULE #6: ALL RECIPES ARE NOT CREATED EQUAL
When tracking recipes, prioritize the best sellers

avero ®
Revolutionizing Hospitality

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