



FOODIVAL

An Inventory & Procurement Management Solution for the Food & Beverage Industry

FOODIVAL streamlines procurement and inventory management, analyzes food costs, and improves operational efficiency. It works for any procurement model or establishment with a central kitchen, helping you strengthen your business foundation and expand your market share.

- Improve procurement visibility and controllability
- Enhance inventory management capabilities
- Optimize cost control and increase profitability
- Reduce human errors and risks
- Systematize procurement work
- Improve data analysis capabilities



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An Inventory & Procurement
Management Solution for the
Food & Beverage Industry

**From now on,
turn complexity into simplicity**

Enhance Restaurant Procurement & Inventory Efficiency Across the Board

FOODIVAL is an inventory and procurement management system designed for the Food & Beverage Industry. Whether you are adopting direct procurement by restaurants, central procurement, hybrid procurement models or central kitchen, FOODIVAL' s modules can cater to your operational needs, boosting work efficiency and strengthening cross-departmental communications.

Direct Procurement by Restaurant

Strengthen controllability of purchase orders and improve accuracy of delivery records with systematic procurement process.

Central Procurement

Improve efficiency of managing multi-outlet purchase orders by connecting procurement department with different outlets.

Central Kitchen

Enhance production planning and inventory management through tracking the purchase requisitions of semi-finished products.

Recipe Management

Establish linkage across procurement, production and analysis via recipe modules to control food costs and profits.

From now on,
easier and simpler

Direct Procurement by Restaurants

With FOODIVAL, you can pre-set the purchase order forms of ingredients to restrict the types and prices of ingredients available for your outlets. This can streamline frontline procurement procedures while increasing work efficiency. Through using FOODIVAL, you can reduce various problems caused by manual orders and manage the entire procurement process more effectively, from order placing, confirmation to delivery and record-keeping. Everything will be under your control.



Placing orders

- Standardize ingredient options available to restaurant
- Display minimum order quantity (MOQ) and abnormal order quantity alerts
- Display supplier information (e.g. cut-off time and available date for delivery)
- Create customized purchase order (PO)
- Send PO via WhatsApp, eFax or email



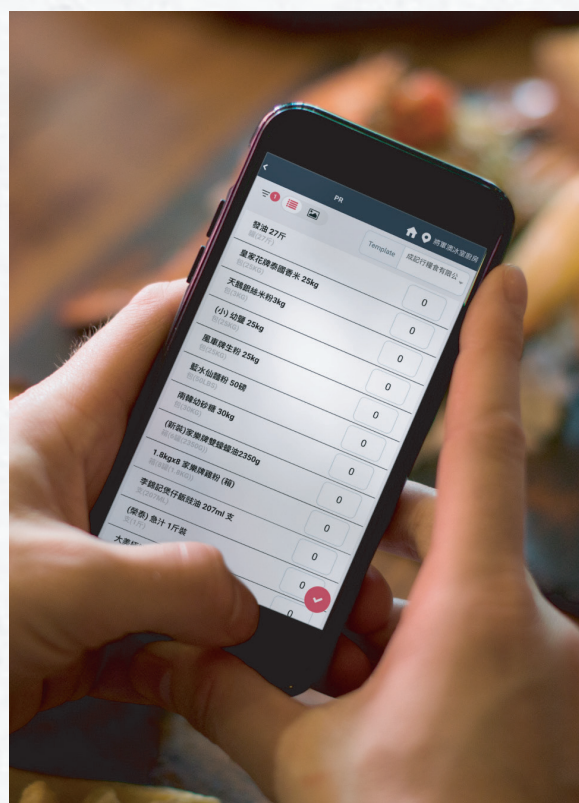
Receiving goods

- Display “pending for pick up” orders
- Real-time comparison of purchased quantity with received quantity to avoid missing items and record freebies
- Record the actual weight of received goods with “Catch Weight” function
- Support multiple receipt of the same order to handle re-delivery from suppliers
- Upload supplementary information upon receipt of orders (e.g. delivery note and product photos)



Stocktake

- Real-time inventory level for all outlets
- Support full or partial stocktake of valuable ingredients
- Instant inventory update and calculate actual ingredient usage upon stocktake
- Estimate inventory level by integrating Recipe Module and POS sales data

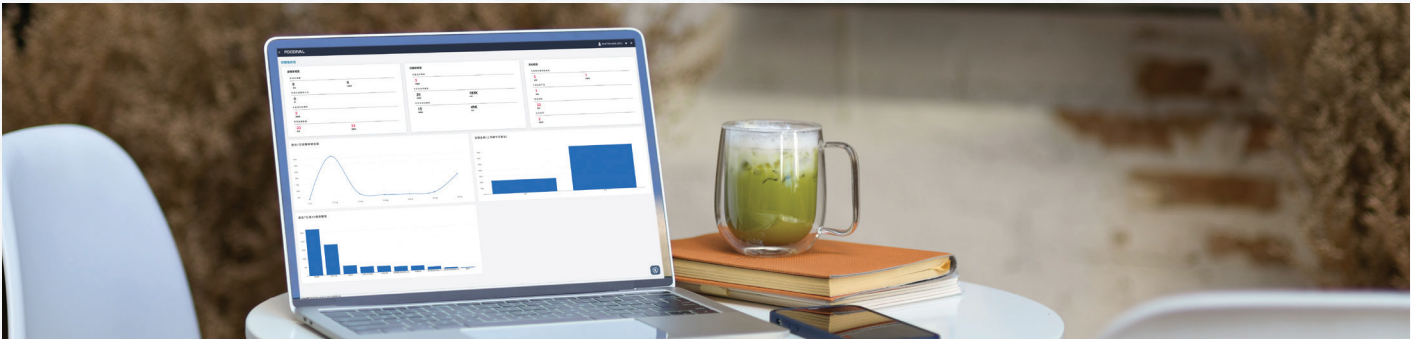


Function Highlight

Mobile order

Without additional cost of purchasing electronic gadgets, restaurant staff can simply create purchase orders via logging in to FOODIVAL mobile app, facilitating procurement efficiency for frontline staff who require irregular working hours.

**From now on,
stay on top of things**



Central Procurement

Through integrating the purchase requisitions (PR) from different outlets, FOODIVAL can help you handle and approve a large amount of PR without worrying about missed or wrong orders due to human errors and disorganized records. With FOODIVAL, you can now master the entire procurement process.



Handling PR from outlets

- Collect and consolidate all PR from different outlets
- Review, revise and approve PR from different outlets
- Provide an overview of outlets with outstanding PR
- Display abnormal order quantity alerts
- Inform outlets of any revised PR



Checking orders

- View received quantities by date or by supplier
- Review suppliers' documents from different outlets (e.g. photos of goods and delivery notes)
- Reconcile supplier invoices with the above suppliers' documents



Managing suppliers

- Consolidate and manage all supplier information (incl. contact information, holidays, cut-off dates etc.)
- Compare prices of the same items from different suppliers
- Collect feedback from different outlets on suppliers' products and services

Function Highlight

Master your procurement cost

The Central Procurement Department can always stay on top of the procurement costs by accessing PR and suppliers' documents from all outlets in the system anytime with ease. They no longer need to spend extra time and effort to collect various documents from different outlets. Various reports can be generated to provide you with an overview or comparison of procurement costs and status, facilitating a deeper understanding of the overall procurement strategy for improvement.



Scan the QR Code
for more information

From now on,
more transparent

Central Kitchen

FOODIVAL streamlines orders for central kitchens, allowing easy tracking and monitoring of production and delivery status. This enhances collaboration and operational efficiency among central kitchen, procurement, warehouses, and outlets.

1



Receiving orders

- Consolidate all purchase requests (PR) from outlets and central procurement
- Able to adjust order quantity from outlets if necessary
- Display outstanding PR alerts

2



Managing inventory

- Check inventory levels and estimate ingredients based on PR
- Place orders with suppliers or transfer ingredients from warehouses
- Record all inventory movements, including stock in, inter-warehouse transfer, and stock out after production
- Receive alerts for ingredients below minimum stock levels, exceeding maximum stock levels, or going to expire

3



Arranging production

- Summarize ordered quantities from outlets and arrange centralized production
- Convert ingredients into semi-finished products and update inventory data
- Overview the quantities of outstanding production, under production and completed production

4



Arranging delivery

- Print “packing lists” to prepare for delivery
- Support partial delivery if the production is behind schedule
- Update outlets of the delivery schedules upon shipment

Function Highlight

Recipes for semi-finished products

Our Recipe Module allows you to create e-recipes for both dishes on your restaurant menus and semi-finished products, such as homemade sauces. You can directly add the semi-finished product recipes to your main recipes when needed. FOODIVAL can calculate the total amount of ingredients required for production, and detect inventory quantities after production.



**From now on,
more insights**

Management

Apart from simplifying the entire procurement process and enhancing inventory management, FOODIVAL also pays great attention to flexible integration and analysis of system data. Diversified reports can help management understand the operation and performance of various departments, as well as to help them improve procurement, operation and sales strategies to maximize business potential.

Function Highlight

Compare actual and ideal costs with POS data synchronization or import

FOODIVAL can seamlessly integrate with your POS system or you can manually import sales data for comparison with purchasing data. This allows management to better understand outlets' purchase costs and profits, and make adjustments to purchasing and sales strategies to improve overall profits.



Scan the QR Code
for more information



Management dashboard

Management can understand the performance and statistics of each outlet, such as revenue, food costs, wastage, inventory values and more. All data is displayed in a centralized dashboard with a wide variety of built-in charts available for integrating and analyzing data and trends with ease.



Variety of reports

FOODIVAL comes with approximately 30 built-in reports that showcase restaurant procurement and inventory management from multiple angles, including monthly reports for each outlet, purchase order summary reports, monthly inventory balance reports, and more. Management can also use pivot tables to create customized reports for identifying areas for improvement.



From now on,
tailor to the F&B industry

Recipe Management and Analysis

Standing out from the other general inventory systems, FOODIVAL not only accommodates the workflow of the Food & Beverage industry, but also provides a Recipe Module to cater to their needs. This function allows restaurants to input the ingredients and quantities required for each dish in the system in advance, speeding up the procurement process and enabling the analysis of the costs and profits of each ingredient in the recipes, facilitating the development of better procurement strategies.

Function Highlight

Ingredient substitution

By setting up a substitution for a certain ingredient in the system and synchronizing or importing the sales data from your POS system, FOODIVAL can automatically deduct inventory balance based on your pre-set orders of ingredients in your substitution lists. This allows restaurants to keep track of the latest inventory levels at all times.



Simplify procurement process

By entering the forecasted sales quantity of the dish, FOODIVAL can auto-calculate the total quantities of each ingredient required based on your recipes. Such breakdown and auto-calculation of recipes help you save the time spent on ingredient searching and quantity calculation when purchasing.



Analyze the ideal costs of your dishes

By connecting with your POS system or importing sales data, FOODIVAL can calculate the ideal costs of each dish based on the purchased prices of the ingredients as a reference for improving purchasing and sales strategies.



Ideal costs and actual costs

Restaurants can also obtain the actual consumption of ingredients by stocktake, which serves as a basis for calculating the actual ingredient costs and profits. This can be compared to the ideal costs to identify operational pain points, which helps improve recipe formulas and develop strategies that better align with cost-effectiveness.



From now on,
boundless without limits

All-in-one Ecosystem

To meet the needs and scales of your business, FOODIVAL helps you integrate with different systems and platforms seamlessly to create an exclusive ecosystem catering to every aspect of your restaurant operations.

Link with POS system



Provide different systems to create an exclusive ecosystem



Multi functional and advantageous



Professional technology with high security and reliability





Our story starts from here

FOODIVAL was born out of our commitment to customers and their valuable feedback. Through FlexSystem' s existing clients from the Food & Beverage (F&B) industry, we realized that general procurement and inventory systems are only suitable for office workflows without addressing the needs and operations of the F&B industry. We therefore decided to develop a solution specifically designed for them. FOODIVAL was born with our rich experience in restaurant systems. The creation of FOODIVAL not only represents our deep understanding of the operations and pain points of the F&B industry, but also reflects our passion for innovation and customer satisfaction. We believe that FOODIVAL' s systematic management will bring a more competitive future for the F&B industry.

Reach Us For More

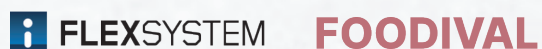
B-13A-12, Menara B, Menara Prima,
Jalan PJU 1/39, Dataran Prima,
47301 Petaling Jaya, Selangor

TEL. 603-7887 1999

WEB. www.foodival.com.my

EMAIL. wpcheah@flexsystem.com

MOBILE. 012-375 1213



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