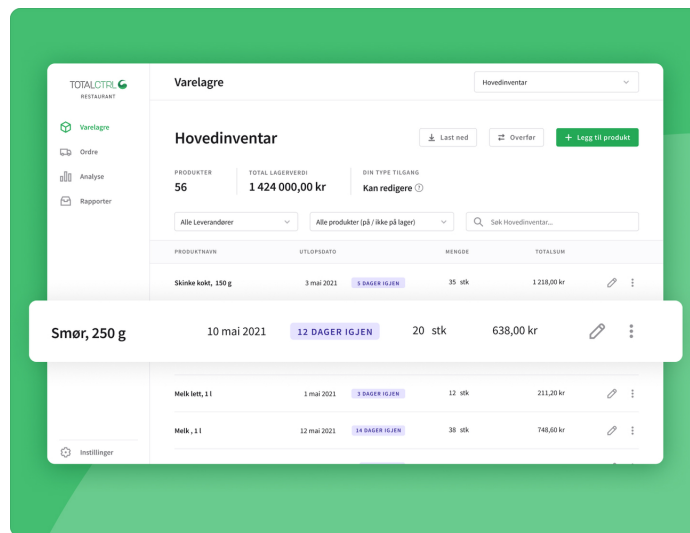


Case study

How restaurants can reduce food waste and save money



Stop wasting food and save money

With food waste still being such a big problem in restaurants today, it can achieve loss of up to hundreds of thousands of euros every year for one restaurant alone, on a global scale that would get to around 20 billion euros of loss in total. Not only that, but the management going into the food storage itself takes up 6-8 hours per week ordering and verifying food delivery and approximately 18-20 hours monthly on inventory count.

As most likely any business owner would agree on, time is money. By not only reducing food waste, but also reducing the time spent on both food waste and the management of storage, one will be able to increase annual revenue greatly. Therefore, also letting the restaurant rather focus that time and funds into the growth of the business.



Challenge

Lack of control and overview of inventory. Manual routines with high time consumption.



Solution

A digital inventory system that helps plan, buy smarter and save money.



Result

Increased turnover and more accurate buying.

The TotalCtrl Solution

TotalCtrl seeks to help restaurants grow by using a digital solution to let restaurant owners and employees have total control over their products and easily manage their food storage.

The solution offers two separate ways to interact with the storage, one being the TotalCtrl Mobile App and the other being the Web Admin.

The App includes features such as giving you access to a list of your products in Inventory, which is extracted from order notes. You are also able to add, update and delete a product from the Inventory if desired.

More features are as follows:

- Get automatic alerts and reminders when a particular stock item is about to expire.
- Delivery Control; Easy verification of deliveries

The TotalCtrl Solution

The Web Admin includes the same, but with even more features, examples of these are as follows:

- Real-time reporting of the stock consumed and stock available.
- Order History verifies what you are receiving is exactly what you are paying for.
- Purchase Analytics: Total Purchases, Biggest suppliers & Price Variation
- Inventory Analytics: Total Inventory Value, check in & check out products Value.
- Delivery Analytics: Shows issues with the delivery, for example: delivered wrong product, less quantity, broken product etc.

And more.

Benefits



Save time

Keep that valuable time that gets lost through food storage management. Use the recovered time to focus on giving customers the best experience possible when they visit.



Save money

Ensure that your hard efforts do not go to waste and boost your company's growth with the extra funds managed to recover.



Be sustainable

Be a contributor for moving Earth into a new, smarter and greener Era, by reducing CO2 emissions on your way to a successful business.

Functions

Digitized inventory | Reports | Analyzes

Customers success

Since the start of the Restaurant solution, TotalCtrl has racked up a collection of happy and satisfied customers, showing that the company not only can achieve their vision but already has and will for time to come.

“My Restaurant used to spend a lot of time and money on managing inventory, and delivery, but by using the TotalCtrl solution I save a lot of time and cut costs. I like the expiry date feature of the solution which helps us to use the food before it expires” – Restaurant Manager, Skanckebua

“By using the TotalCtrl solution, we are able to count inventory and do delivery control from the same interface. Due to the simple interface, the staff is able to start using the solution after just a couple of minutes training” – Restaurant Manager, Peder Hiort

“TotalCtrl solution is easy to use and set up. Simple input of data by just uploading the supplier invoices in the system. The app and web admin gives the employees and the overview we need to operate more efficiently” – Restaurant Manager, Roas

**“With TotalCtrl’s
Restaurant solution we are
able to save over 100 000
euros annually”**

CEO, Los Tacos

Save time, money and reduce food waste

Working in grocery stores during our studies, we became worried about the future. We witnessed tremendous amounts of food being wasted every day. Together we started our company, TotalCtrl, with the goal of developing a digital tool that would help fight food waste while saving our customers time and money. The company quickly grew, and soon we landed our first major customer.

A lot has changed since then. From a simple tool to a revolutionary technology: our solution is ranked as one of the world’s most innovative by Retail Insider and we’ve been named one of Europe’s most inspiring food waste changemakers by the European Food Waste Innovation Network.



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