



• FAMILY-OWNED AND OPERATED •
UPPER LAKES FOODS
EST 1967

**PROFITABILITY
AND COST
CONTROLS**

INVENTORY SUPPORT

Set-up and Execution

Developing the tools necessary to conduct an accurate count and valuation of on-hand products to calculate unit food cost and provide actionable information for the operator to improve financial performance.

Regularly completing a full count of all on-hand inventory of food and beverage products is a critical step in managing a restaurant's costs. Inventory counts allow an operator to track usage of ingredients which can help in controlling food costs and increasing profitability. It can provide insights into purchasing decisions, menu planning, theft prevention, and can impact food safety.

Our specialists will meet with you to discuss the value of conducting regular inventory counts, provide some guidance on the need for cleanliness and organization of storage areas before beginning counts, help create the count sheets needed, and provide instruction to your team that will be responsible for counting the inventory. They can help conduct the initial counts and enter the values into the spreadsheet and troubleshoot any variances. Finally, the specialist will help you understand the totals and what you can do to improve results in future months.

Let us help get your kitchen organized and count sheets created so you can get the information you need to track and improve your costs.

ACTIVITIES TO SUPPORT
Count Sheet Creation
Pricing Updates
Best Practices Training
Inventory Value Troubleshooting
Identifying Cost Control Opportunities

WE'RE HERE FOR YOU

Mission Statement: *The Upper Lakes Foods Specialist team brings innovative operational and culinary expertise to deliver value and inspire solutions for all our partners success.*

Let's do this.

Contact us to find a solution that works for you and your operation.

801 Industry Ave.
Cloquet, MN 55720

800.879.1265

upperlakesfoods.com