

RESTAURANTS · MULTI-BRANCH CHAIN, INVENTORY AND ANALYTICS

Keep the billing they know, run the chain on Stock2Track

How a reputed restaurant chain across south India kept its third-party billing at every counter and put Stock2Track behind it, importing the invoices and running raw materials, auto-ordering, branch transfers, cost analysis and cash-flow analytics as the organisation's ERP.



Illustration for this case study. It is not a photograph of the customer.

INDUSTRY

Restaurant chain, multiple branches

SPREAD

Branches across south India

BILLING

Existing third-party software, retained

USERS

Management, purchase, stores, branches

PLATFORM

Stock2Track as the organisational ERP

CUSTOM WORK

Invoice import, raw material to dish, auto-ordering, transfers, analytics

The business

The customer is a reputed restaurant chain with branches spread across south India. For years, billing at every restaurant has been done on a third-party software, and the people at the counters are used to it.

That software is good at billing and weak at inventory. The management wanted control over raw materials, purchasing, transfers and costs across all the branches, without disturbing the billing the staff know.

The challenge

- The billing software could not manage inventory: raw materials, what each dish consumes, or what each branch holds.
- Replacing it would mean retraining billing staff at every restaurant, which the management did not want.
- Purchasing, transfers between branches and cost comparisons across restaurants were being handled outside any system.
- Management wanted one organisational view of sales, stock and cash flow across south India.



Illustration: branches across south India with transfers, auto-ordering and cash-flow analytics in Stock2Track. It is not a photograph of the customer.

What CatchUs built

CatchUs customised Stock2Track to sit behind the existing billing, take its invoices as input, and run everything else for the chain.

01

Invoices imported from the billing software

Sales made in the third-party system are imported into Stock2Track, so the counters keep working as before and the sales data still lands in one place.

02

Raw material to final product

Stock2Track's inventory management follows raw materials through to the dishes sold, using the imported sales to work out consumption and stock.

03

Notifications, auto-ordering and transfers

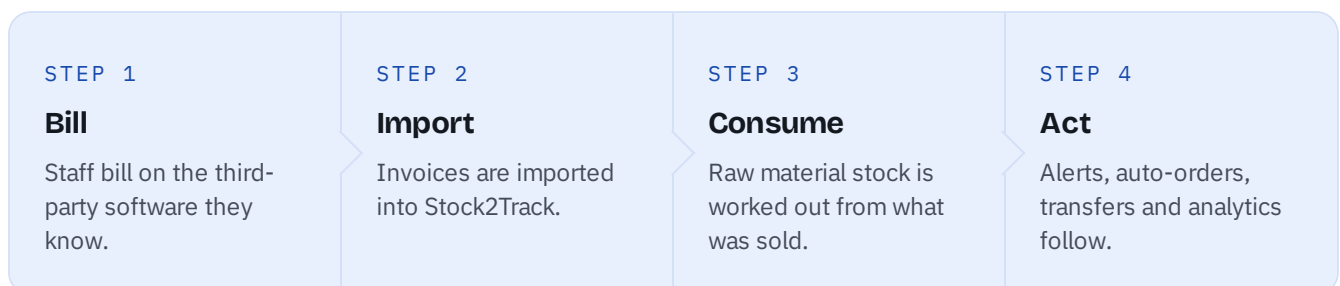
Key inventory notifications, automatic ordering and transfer of items between branches are handled in Stock2Track.

04

Cost analysis and cash-flow analytics

Costs are analysed restaurant by restaurant, with analytics on cash flow and other inventory activity across the chain.

How the two systems work together now



What changed

- The old billing system was not replaced, and the billing staff kept the tool they are used to.
- Stock2Track takes every input from the billing system and acts as the organisational ERP.
- Raw material to final product is managed in one system across all the branches.
- Auto-ordering, branch transfers, cost analysis per restaurant and cash-flow analytics now run in Stock2Track.

Happy with your billing, but blind on inventory?

CatchUs has its own engineering team. We can put Stock2Track behind the software you already use, import its data, and run inventory, purchasing and analytics for the whole organisation.

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