

Smart Inventory Control for Club Restaurants: Implementation Checklist with eCube

This standalone checklist helps club Purchase Managers, Procurement Managers, Stores teams, Food and Beverage (F&B) Control, and General Managers (GM) set up smart inventory control. The goal is to connect procurement, inventory, recipes, and Point of Sale (POS) into one accurate flow, then use Business Intelligence (BI) and Management Information System (MIS) reports to monitor performance.

eCube is a club management platform that unifies POS, procurement, inventory, F&B costing, membership, billing, and BI so your team works from a single source of truth.

How to use this checklist

1. Work through each section in order.
2. Assign an owner and due date for every task.
3. Record open issues and dependencies.
4. Review progress weekly until a steady state is reached.

Prerequisites: Item master, vendor master, recipes and Bills of Materials (BOMs), and access to your accounting or Enterprise Resource Planning (ERP) system.

Implementation Checklist

1) Outline your operating model

- List outlets, bars, banquet venues, and stores with cost centers.
- Decide stock ownership and transfer rules between stores.

2) Master data setup

- Items and **UOMs (Units of Measure)**. Load items with purchase, stock, and recipe UOMs plus conversions.

- Vendors. Add payment terms, lead times, **GST (Goods and Services Tax)** details, and negotiated prices.
- Recipes and **BOMs (Bills of Materials)**. Enter standard yield, portions, and production notes.

3) Procurement workflow

- Configure indents, **RFQs (Requests for Quotation)**, approvals, **POs (Purchase Orders)**, and **GRNs (Goods Received Notes)**.
- Set tolerance for price and quantity variances.

4) Inventory controls

- Enable batch and expiry tracking where applicable.
- Define par levels and reorder points by outlet.

5) POS and accounting integration

- Map menu items to recipes and inventory **SKUs (Stock Keeping Units)**.
- Connect **POS (Point of Sale)** to auto-deduct stock on sale.
- Integrate with **ERP (Enterprise Resource Planning)** or Tally for seamless posting.

6) Cycle counts and audits

- Schedule weekly cycle counts for A-class items, monthly for others.
- Reconcile variances and log root causes.

7) Alerts and dashboards

- Configure low-stock, near-expiry, and negative variance alerts.
- Publish role-based **BI (Business Intelligence)** and **MIS (Management Information System)** reports to Purchase, Stores, **F&B (Food and Beverage) Control**, and **GM (General Manager)**.

8) Training and hypercare

- Train stores on receiving and **GRN (Goods Received Note)** quality checks.

- Train outlets on recipe adherence and issue requests.
- Run a two-week hypercare with daily variance review.

9) Continuous improvement

- Review supplier scorecards quarterly.
- Tune par levels and menu engineering using sales and waste data.
- Track **COGS (Cost of Goods Sold)** by outlet and adjust recipes or vendor terms as needed.