

At a *GLANCE*

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About Inventory II

The Systems Design Inventory program is a comprehensive inventory-tracking program. The program is designed to effectively track all inventory product transactions including:

1. Stock receipts
2. Transfers
3. Campus grocery orders
4. Consumption
5. Spoilage
6. Central warehouse deliveries
7. Delivery tickets to each campus location
8. Budgetary tracking and much more...

Customizing

Although school districts utilize basic inventory practices, each district generally requires specific or customized features to monitor inventory. Systems Design Inventory Program lends itself very well to these custom-tailoring. Our support staff has the ability to customize various system functions and to redesign report content and format according to individual district needs. The program is designed to accommodate warehoused product to be delivered from a central warehouse location, product delivered to each campus location direct from the vendor, or a combination of the two. Commodity products are tracked easily through the system.

Centralized

All data is maintained on the central server. This allows the food service office to retain control over all products ordered, received, and delivered to the individual campuses. At anytime during the order and delivery cycle, the food service office can follow the progress of the inventory items. The system allows the inventory clerk the ability to better manage inventory by monitoring the products as the products move through the system. Details such as, **ON HAND**, **IN DELIVERY**, **ENCUMBERED**, **ON ORDER**, and **BACK ORDERED** are readily available to the inventory personnel. Availability reports, value reports, past history reports, detail transactions reports, and usage reports are among the many reports readily available as well.

ABOUT INVENTORY II

The Systems Design Inventory Program allows for better control of inventory product by utilizing a central database, which allows for more accurate and timely monitoring of the product. Food service staff becomes more aware of inventory when presented with the task of daily management of the product through the system. The food service office has more up to date information about inventory on hand at the campus level as well as the central warehouse location. Inventory information is available at any POS device or any PC with access to Systems Design through password access. Better control of inventory product equates to fewer product shortages, fewer instances of over-ordering, and less waste due to spoilage. The system allows for overall money savings through better management of inventory product.

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