

AI INVENTORY TRANSFORMATION TOOLKIT

UK and Europe Edition

A complete operational resource for hospitality operators modernising stock control,
purchasing and GP management.

1. GP Calculator Framework

This calculator helps operators compute true GP using live invoice prices, accurate yields and updated portion costs.

Fields Explained

- **Ingredient Cost**
The cost of ingredients per portion including yield and conversion.
- **Selling Price**
The menu selling price inclusive of VAT where applicable.
- **GP %**
Automatically calculated percentage based on cost and selling price.

Template Table

Field	Description
Ingredient Cost	Cost per portion based on live supplier pricing
Selling Price	Menu price including VAT
GP %	Gross Profit percentage

2. AI Invoice Setup Guide

This guide helps operators configure AI-driven invoice automation for consistent and accurate cost updates.

Steps

1. Collect Supplier Files

Gather price lists, allergen matrices, pack sizes, ingredient specs and contracts.

2. Upload Invoices

Upload PDF or photo invoices directly into the AI invoice capture module.

3. Validate Exceptions

AI flags low-confidence or mismatched items for quick manual review.

Template Table

Step	Action	Description
1	Collect Supplier Data	Gather price lists, allergen sheets, pack sizes
2	Upload Invoices	Submit PDFs or images for AI extraction
3	Validate Exceptions	Review items flagged with low confidence or mismatched mapping

3. Stocktake Template

Use this sheet every week to maintain accurate opening and closing stock data.

Template Table

Category	Item	Unit	Opening Qty	Closing Qty	Usage	Notes
Produce	[e.g., Carrots]	kg				
Meat	[e.g., Beef Fillet]	kg				
Dairy	[e.g., Milk]	L				

4. Waste Log Template

Daily waste tracking helps identify GP erosion, training needs and supplier quality concerns.

Template Table

Date	Item	Qty/Weight	Reason	Cost (£)	Logged By

5. Recipe Costing Template

Use this template to calculate true portion cost based on yields and live pricing.

Template Table

Dish	Ingredient	Qty	Unit	Unit Cost	Portion Cost	Yield %

6. Supplier Setup Framework

This ensures every supplier is configured correctly before AI invoice automation begins.

Required Fields

- Supplier Name
- Delivery Frequency
- Price File
- Allergen and Nutritional Data
- VAT Structure
- Preferred Units and Pack Sizes
- Contract Terms

7. Multi Site Rollout Checklist

A structured rollout process ensures consistent adoption and accurate results across all locations.

Checklist

- Pilot site selection
- Product master creation
- Staff training
- AI invoice activation
- Weekly GP review
- Variance checks
- Supplier compliance alignment
- Reporting cadence setup

8. Variance Troubleshooting Guide

This helps operators diagnose margin swings quickly.

Common Variances and Causes

Variance Type	Likely Cause	Corrective Action
High negative variance	Overportioning	Recalibrate portion SOPs (Standard Operating Procedures)
High positive variance	Missing invoices	Ensure invoice upload compliance (uploading all purchases)
Sudden usage spikes	Waste or miscounts	Review waste logs and repeat stock check
Cost increase	Supplier price changes	Validate invoice and apply negotiation triggers

9. Price Intelligence Tracker

This tool helps operators identify subtle cost creep and changes in supplier behaviour.

KPIs to Track

- Mean price movement (30 days)
- Volatile SKUs
- Substitution frequency
- Pack size changes
- Supplier error rate

10. Forecasting Model Overview

Use this model to create accurate weekly order quantities based on:

- Sales history
- Weather data
- Event-driven demand
- Shelf life
- Delivery patterns
- Menu mix

Next Steps

To request the advanced version of this toolkit, including:

- Fully formatted Excel GP model
- Automated forecasting sheets
- AI invoice activation guide
- Multi site playbook
- Product master import template
- Waste reduction analysis pack

Use the link below to submit your request:

<https://www.stocktake-online.com/contact>