

OPERA Materials Control

Tighter control for increased efficiency and savings

The key to effective cost savings and efficiency is having real-time Food &Beverage management information. OPERA Materials Control (OPERA MC) offers a comprehensive solution to effectively manage all inventory on property bringing efficiencies to daily workflow and managing food costs that are specifically tailored to the hospitality environment. This full-featured solution guides management towards making strategic decisions

for purchasing inventory to best meet cost objectives. Materials Control provides the insight and information necessary for food and beverage management such as cost of sales, effective revenue, stock on hand, order proposals or stocking requirements in real-time. Thousands of our global customers have benefited from OPERA Materials Control, reducing costs up to 2-3% and increasing time efficiency by 60-70% through the mobile platform of this solution.



OPERA MC will fit your operation, regardless of size or complexity. OPERA MC applications are currently used by customers around the world ranging from small pubs, to fast food chains, deluxe hotels, casinos, sports clubs, fine dining restaurants, and even cruise ships.

Using a robust and scalable Oracle Database, you will be able to access and analyze the Business Intelligence you need for making decisions and cumbersome database maintenance is now a thing of the past.





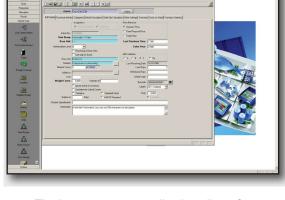
New level of efficiency through effectively managed inventory

Implement tighter controls in your operation with better information. Real-time information allows data to be viewed concurrently with business operations. Real-time data analysis allows you to manage your business proactively, as opposed to reactively as actual versus theoretical data is generated to provide you with a clear picture of your operation's performance.

Real time F&B management brings enhanced efficiency to the daily workflow. Manage hospitality food costs by an industry-designed application for unprecedented effectiveness. Daily sales data is automatically imported into the system from the point-of-sale and will reduce stock based on the associated recipes. Comparison to actual stock usage allows for quick management intervention related to discrepancies. Waste and spillage can be logged and monitored for each outlet along with reasons to identify and track patterns. Multi-level purchasing authorization allows you to monitor cash flow and minimize overstocking.

Enhance workflow efficiencies with multiple intelligent features that make the many daily processes related to purchasing, supplier and price management, and internal requisitions quick and easy. Transmit Purchase Orders from within the application via email, fax, or by a B2B-interface direct to supplier(s) to expedite the ordering/receiving process. Implement paperless internal requisitions using the OPERA intuitive MC web client.

Analytical data allows you to analyze multiple facets from cost of sales to revenue. Stock on Hand, Ordering Templates, and Par lists are also available. Information can conveniently be reviewed by outlet, property, or entire portfolio. Data validity is increased for all departments with an interface to the Back Office system. Labor intensive month-end reconciliation and accounting processes will be minimized with OPERA MC.



The inventory scan application allows for automatic inventory tracking.

Find out more

KEY INFORMATION TECHNOLOGY W.L.L. BAHRAIN

To find out more about the representative of Micros Products in the The Kingdom of Bahrain please do not hesitate to contact us.

Key Information Technology W.L.L. P.O.Box 60, Manama, Kingdom of Bahrain Telephone - 00973 17213302 Fax - 00973 17211701 www kit.bh

Profit From:

- Reduced costly food expenses and waste
- Positive bottom line benefits and considerable cost savings
- Shifting the focus from maintaining inventory to providing a great guest experience
- Substantial savings from detailed inventory tracking