Fimble® | Inventory

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Fimble's Inventory

By automating every core inventory process and providing real-time insights, Fimble arms operators with the **accuracy**, **efficiency**, and **visibility** they need to drive impactful results— lower costs, fewer stockouts, and happier, more loyal customers.

Benefits

Complete Accuracy, Zero Surprises

Fimble ensures accuracy by tracking consumption in real time and automatically checking availability across all ordering channels.This eliminates overselling, reduces cancellations, and ensures that customers only see what can actually be fulfilled.

Time Back to Your Teams

Automated purchase orders, real-time stock updates, smart restock logic, and simplified receivals all reduce the time required to maintain inventory and perform physical counts, freeing your staff from tiresome stock handling tasks.

Automation with Human Oversight

Fimble combines automation with flexible approval flows, manual adjustments, and configurable inventory rules. Operators stay in full control of everything while benefiting from system-driven efficiency.

Full Visibility & Predictability

Real-time stock synchronization, advanced reporting, supplier cost tracking, and waste monitoring present operators a clear, unified image of how their inventory is performing across the network. This allows them to predict needs early on, especially when optionally combined with our forecast app.

Overview

Features that allow you to automate the supply process and control stock across locations.

Inventory Management

Manage warehouses, inventory counts, food, paper, and operational costs, waste, and more for complete visibility.

Recipes

Define product composition with up to 12-decimal-point precision.

Real-time Consumption

Consumption is automatically calculated at the moment an order is placed.

Stock Level Control

Stock level warnings, automatic product deactivation, and restock estimations for proactive stock control.

Automatic POs

Simplify resupply with purchase orders that are generated automatically based on predefined restock quantities.

Simplified Receivals

Receive purchase orders with a single click for faster processing and streamlined operations.

Real-time Omni-channel Connection

All channels are connected and confirm stock levels before order submission.

Detailed Analytics

Advanced reporting provides full visibility into inventory, supply performance, costs, and waste.

Custom Configuration

Tailor the inventory module to your needs with custom requirements for expiry dates, costs, waste, and more.

Inventory Management

Perform inventory actions with accuracy and stay in full control with the right tools:

- ◉ **Warehouses** — Manage multiple warehouses and storage areas dynamically, even within the same store.
- ◉ **Inventory Counts** — Perform initial and intermediate inventory counts to adjust or correct the actual stock levels against those calculated automatically, with automatic alerts for count discrepancies.
- ◉ **Stock Level Calculation** — Current stock is calculated based on the last count and consumption since that count.
- ◉ **Internal Moves** — Easily transfer products and ingredients across stores to cover unexpected demand.
- ◉ **Costs** — Define food, paper, and operational costs for each product or raw material to provide the most accurate and detailed cost analysis possible.
- ◉ **Waste** — Record food waste to ensure stock levels and reports reflect actual losses.
- ◉ **Preparation Orders** — Preparation orders have an automatic effect on stock levels and are factored into end-of-day waste calculations.
- ◉ **Vendor Management** — Manage both third-party and company owned vendors dynamically.
- ◉ **Inventory Tracking** — Set specific products or raw materials as non-trackable (especially paper-based materials such as napkins) for simplified counts.

Define Recipes

Easily define product composition to ensure precise tracking of ingredient consumption.

Create recipes at the product, raw material, or category level through an intuitive interface designed to help you continuously optimize food costs.

Set units of measurement and define product and raw material composition with up to **12-decimal precision**, while the system automatically calculates consumption, stock impact, and more.

Raw materials used as modifiers can also be defined as **main ingredients** (e.g., pepperoni on a pepperoni pizza). When a main ingredient runs out of stock, the related product is automatically shown as unavailable or removed from the menu.

If a non-main ingredient runs out of stock, customers are informed a default recipe ingredient is unavailable and can choose whether to proceed with their order.

Real-time Consumption

Consumption is automatically calculated, ensuring stock levels are always accurate and up to date.

Real-time Calculation

- Consumption is **automatically** calculated at the moment an order is placed.

- This enables **real-time visibility** of current stock levels per store, without the need for continuous inventory counts.

Accuracy

- Consumption calculations take into account product modifiers, extras, and size variations. For example, a medium pizza may consume 20g of corn, while a large pizza consumes 30g.

- Consumption is calculated only when orders are sent to the kitchen.

- If an order is cancelled, the system can automatically return consumed ingredients back to inventory, depending on the order's status.

Stock Level Control

- **Stock warnings** - Define minimum stock quantities per product or raw material for each store, and the system will provide a real-time, detailed warning report to avoid potential out-of-stock scenarios.

- **Estimate receivals** - Define supply days per vendor and product so the system can notify staff exactly when items are expected to be supplied.

- **Automatic deactivations** - When a product or a main ingredient runs out of stock, it is automatically shown as unavailable or removed from the menu, keeping your offerings accurate.

Automatic POs

Save significant time from preparing and sending purchase orders to vendors.

- **Restock quantities** - Define restock quantities per product or raw material for each store.
- **Automatic building** - The system calculates minimum stock levels, restock quantities, vendors' latest costs, and current stock levels to automatically build purchase orders, without requiring manual inventory counts.
- **Full control** - Although POs are built automatically, managers retain full control to make last-minute additions or modifications before final approval.
- **One-click sending** - Purchase orders can be printed or sent digitally to vendors with a single click.
- **Vendor portal** - Vendors can access a dedicated portal to manage POs, update costs and statuses, and communicate directly through file sharing, announcements, or messages.

Simplified Receivals

Since the PO has been generated (and optionally sent) through Fimble, the system already knows the expected items, quantities, and costs.

Receiving a purchase order is as simple as confirming a clear, 4-column table (see sample on the right)—with the flexibility to adjust quantities, costs, or items.

If the vendor delivers as expected, the entire process can be completed with a single click.

PO #43 receival from Vendor Great Foods Inc.			
Item 🔒	**Qty ordered** 🔒	**Qty received**	**Last cost**
- **Tomatoes**	120kg	120kg	$123.45
- **Salt**	900gr	900gr	$2.79
- **Olive Oil**	60lt	60lt	✎ **$232.48**
- **Bread**	300pc	✎ **280pc**	$87.56
+			

Automatic Updates

Once a PO receival is confirmed, the system automatically:

- ◉ Archives the PO
- ◉ Updates the vendor file
- ◉ Updates the last buy price
- ◉ Updates inventory with new stock levels
- ◉ Reactivates any products that were previously out of stock

Real-time Omni-channel Connection

Seamless inventory across all channels

Stock level data exchange

All inventory data is synced in real-time across every channels—cashiers, servers, web, mobile, kiosks, and more—ensuring consistent stock visibility everywhere.

Availability per store

Availability is checked at the store level to guarantee an accurate, always-up-to-date product catalog for customers.

Inventory validation during order-taking

At multiple points in the order-taking process, the system checks if stock levels affect the current quantities requested to immediately inform customers if a product is unavailable.

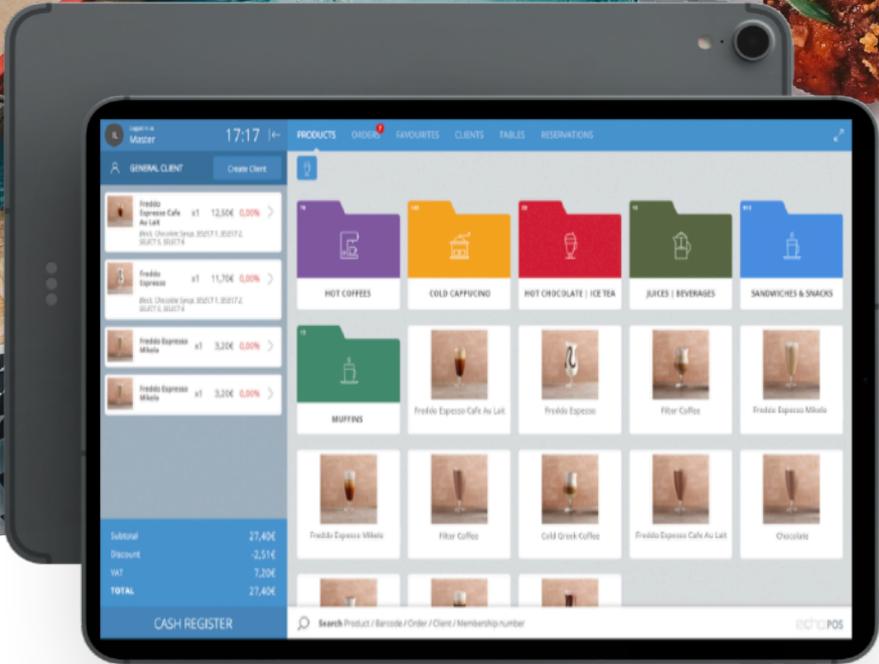**Inventory validation at checkout**

A last check is performed just before submitting an order to confirm that all items ordered are available at the store, preventing order cancellations and customer dissatisfaction.

Analytics

Gain full visibility into your inventory performance and run your daily operations more efficiently.

A set of powerful reports that provide detailed analytics across key inventory areas:

- Stock balance per network, warehouse or store (calculated by quantities or values)
- Stock journal per network, store or vendor
- Products in low stock
- Inventory counts (start, end or intermediaries)
- Deactivated products
- Purchase costs
- Purchase orders
- PO receivals
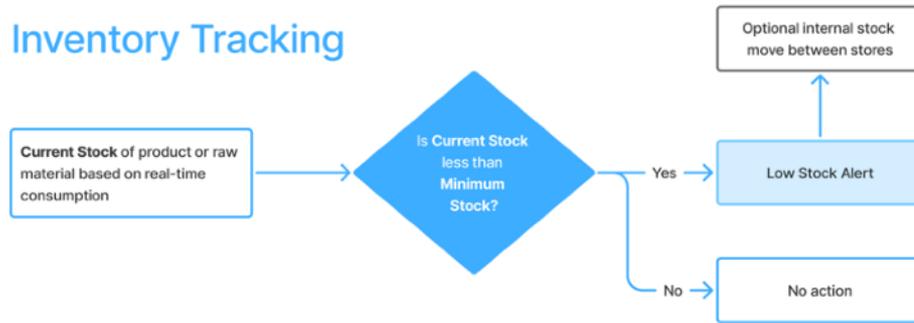- Vendor cost history
- Food Cost
- Waste

Custom Configuration

Beyond standard configuration options, Fimble provides the flexibility to support tailored business needs with custom capabilities in areas that may include:
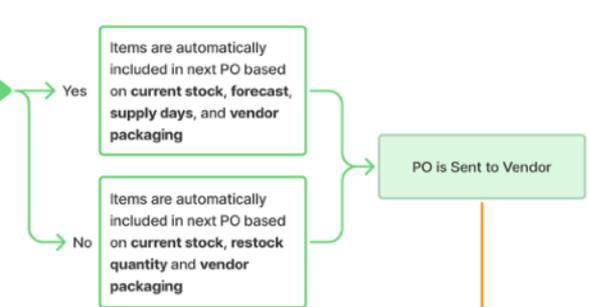
- ◉ LIFO/FIFO inventory management
- ◉ Waste
- ◉ Expiry dates
- ◉ Automation rules and notifications

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Inventory Management Flow

Inventory Tracking

Current Stock of product or raw material based on real-time consumption →

Is **Current Stock** less than **Minimum Stock?**

- **Yes** → Low Stock Alert
- **No** → No action

Optional internal stock move between stores

Purchase Order Creation

Is **Forecast module active?**

- **Yes** → Items are automatically included in next PO based on **current stock, forecast, supply days,** and **vendor packaging**
- **No** → Items are automatically included in next PO based on **current stock, restock quantity** and **vendor packaging**
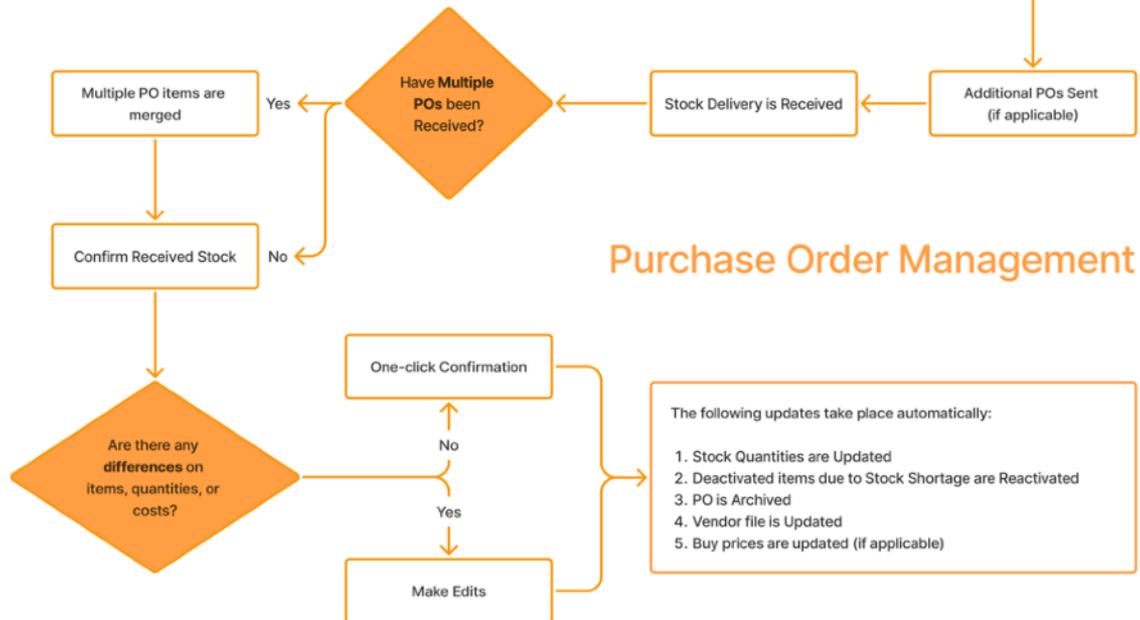
PO is Sent to Vendor

Regular Tasks & Reporting

Inventory Counts
Easily perform stock counts with customizable count rates for different product types—for example, perishable goods can be checked more often than frozen or canned items. Counts can be done both on demand and according to a set schedule, providing full flexibility and control.

Item Availability
Ensure accurate product availability at all times with options for both automatic and manual item stop lists.

Inventory Reports
Access real-time reports that display stock both by quantities and value, helping you monitor costs, plan purchases, and track overall performance with precision.

Smart Product & Ingredient Dependency Logic

The system creates dynamic associations between menu items and their primary and secondary ingredients to keep menu items' availability accurate automatically and at all times. When a primary ingredient (e.g., a burger patty or bun for a burger) runs out of stock, all related products that depend on it are marked as unavailable. At the same time, if a secondary ingredient is missing (e.g., iceberg lettuce), the system keeps the main product available—with a note to customers—while disabling only the menu items where that ingredient is primary (e.g., Caesar salad).

Purchase Order Management

Additional POs Sent (if applicable) → Stock Delivery is Received → Have **Multiple POs** been Received?

- **Yes** → Multiple PO items are merged → Confirm Received Stock
- **No** ↓

Confirm Received Stock ↓

Are there any **differences** on items, quantities, or costs?

- **No** → One-click Confirmation
- **Yes** → Make Edits

The following updates take place automatically:

1. Stock Quantities are Updated
2. Deactivated items due to Stock Shortage are Reactivated
3. PO is Archived
4. Vendor file is Updated
5. Buy prices are updated (if applicable)

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Thank you!

For more details you can visit us at

www.fimble.io