



RESTAURANT MANAGEMENT

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The Challenge

To support its growth plans, a multi-brand restaurant chain established in the Middle East needed a better way to track assets in its 400 restaurant outlets. The company was not able to track and capitalize the cost of the assets, which led to an inaccurate depreciation of the assets. Without a single global repository of assets, the restaurant did not have an effective chart of accounts, an article master or a fixed asset management system. It also lacked traceability in the maintenance of assets in terms of nomenclature, cost and depreciation, as well as a strategy for the preventive and predictive maintenance of its assets.

The Solution

By working with us, the company transformed its processes and modernized its technological platform. This involved updating and improving existing applications, updating the open source database and configuring new modules, including finance, supply chain, manufacturing, asset management, project management, property management, and human resource management. We also help the company restructure its chart of accounts, inventory management, warehouse, article master to support the upgrade path and other. The interfaces also had to be built with franchise customers and without franchising, including accounts receivable.

The Result

- Improvement of the standardization of processes and operational and analytical reports.
- Increased productivity and improved controls through training, the implementation of new modules and video feature.
- Established a single repository of assets for all maintenance requirements distributed across several regions.
- Support for multiple languages.
- Improved performance by more than 60% by modern software architecture.
- Integrated the system with the existing systems of the point of sale.