

RESTAURANT INVENTORY MANAGEMENT

INVENTORY · TRAINING · PROFIT TOOLS

PARCOUNT™

TAKE CONTROL OF YOUR NUMBERS WITH RESTAURANT INVENTORY SOFTWARE
& PROFIT-BUILDING TRAINING. BUILT FOR INDEPENDENT OPERATORS.





TRAINING & TOOLS TO TAKE CONTROL OF YOUR NUMBERS

DON'T LET HIDDEN COSTS, WASTE OR GUESSWORK ERODE YOUR PROFITS.

Most operators know they need tighter control over food cost, waste and purchasing - but rarely have the time or systems in place to manage them effectively. ParCount™ gives independent restaurants the education and the tools needed to improve visibility, reduce loss, and make stronger financial decisions. This one-year package combines a new inventory management platform with three training programs- so operators can track stock, cost recipes and monitor waste while building the financial skills to act on what they see.

Access ParCount™ from any phone or tablet for fast, on-the-floor updates. Up to three user logins are included- ideal for owners, managers and chefs to share real-time inventory and cost data across the operation. The result is an operation that knows its true plate cost, spots waste patterns before they erode margins, and makes purchasing decisions backed by data- not guesswork.

Software + Training in One Profit-Focused Bundle.

Most restaurants don't fail because of bad food. They fail because food cost isn't controlled, waste isn't tracked, managers don't understand the numbers, and systems don't exist- or aren't followed. ParCount™ fixes all four. Switching from an overpriced legacy system is simple. Most platforms allow you to export existing data to CSV, and a ready-to-use template with sample data shows exactly how to format your import. Onboarding takes minutes- not hours of manual data entry.

EVERYTHING YOU NEED TO MANAGE INVENTORY, RECIPES & WASTE

The ParCount™ bundle pairs an inventory management platform with three proven training programs- so independent operators get both the system and the skills to run a profitable kitchen.



- Real-Time Inventory Tracking: see what's on hand, what it's worth, and what's running low across every location, from any device
- Recipe Costing: recipes built from your actual inventory; costs update automatically when prices change
- Reports & Analytics: visual dashboards for inventory value, category spend, cost trends and waste; export to CSV or PDF
- Barcode & QR Scanning: scan items with your phone camera to look up, add new items and adjust counts
- Waste Tracking: record waste by category and watch inventory adjust in real time
- Multi-Location Management: manage every location from one login, with role-based access
- Built-In Alcohol & Bar Inventory: bottle-size tracking, par levels and alcohol-specific waste categories

Software, training and savings - built for independent restaurants.

INCLUDED:

PARCOUNT™ SOFTWARE

An inventory management platform for tracking stock, costing recipes and monitoring waste in real time, with easy-to-use dashboards and robust admin controls.

MONEYWISE MANAGER™

Learn to actually read and manage your numbers with this 9-module series covering everything from KPIs to P&Ls to operating procedures.

RESTAURANT SAVINGS eSTART™

Find and fix hidden costs across your operation- from purchasing and labor to utilities and supplies- and free up cash you didn't know you had.

SMART KITCHEN eSTART™

Reduce food waste, implement sustainability strategies, lower food costs and streamline inventory management at the line level.



RESTAURANT INVENTORY MANAGEMENT

Sign up for ParCount™ today and start taking control of your numbers, your margins and your operation.

<https://foodservicetrainingportal.com/parcount.html>

LOCATED AT

14460 Falls of Neuse Rd.
Suite 149-202
Raleigh, NC 27614

CONTACT US AT

877-639-3761
sales@foodservicetrainingportal.com

FIND US AT

<https://foodservicetrainingportal.com>



Foodservice Training Portal is a Sysco Solutions and Services Partner since 2015. Sysco customers are eligible for discounted rates on Foodservice Training Portal products.

©2026 Foodservice Training Portal, LLC. All rights reserved. All product names, logos & brands are property of their respective owners.