

Tech Tools for High-Volume Planning & Inventory

High-volume periods don't have to be stressful. Use this checklist to stay organized, reduce waste, and keep your team and guests happy. Each item focuses on practical steps you can take to manage restaurant inventory management, staffing, and operations efficiently.

Operations & Staffing

- ☐ Implement a digital scheduling app
- ☐ Release December schedules early
- ☐ Use POS data to forecast peak days

Inventory Management

- ☐ Automate counts with scanners/apps
- ☐ Integrate POS with inventory software
- ☐ Set real-time low-stock alerts

Drinks & Catering

- ☐ Track pour costs with smart bar tools
- ☐ Use portion-control systems for catering/dine-in
- ☐ Use POS data to forecast peak days

Profitability & Customer Experience

- ☐ Review waste reports weekly
- ☐ Reduce "out of stock" moments with proactive ordering
- ☐ Train staff on recipe compliance



Following these steps will help you stay ahead during your busiest periods. If you'd like expert guidance on implementing tech solutions, optimizing inventory, or streamlining your operations, Back of House is here to help.

Schedule a consultation today and make your next busy period smoother, more efficient, and more profitable.