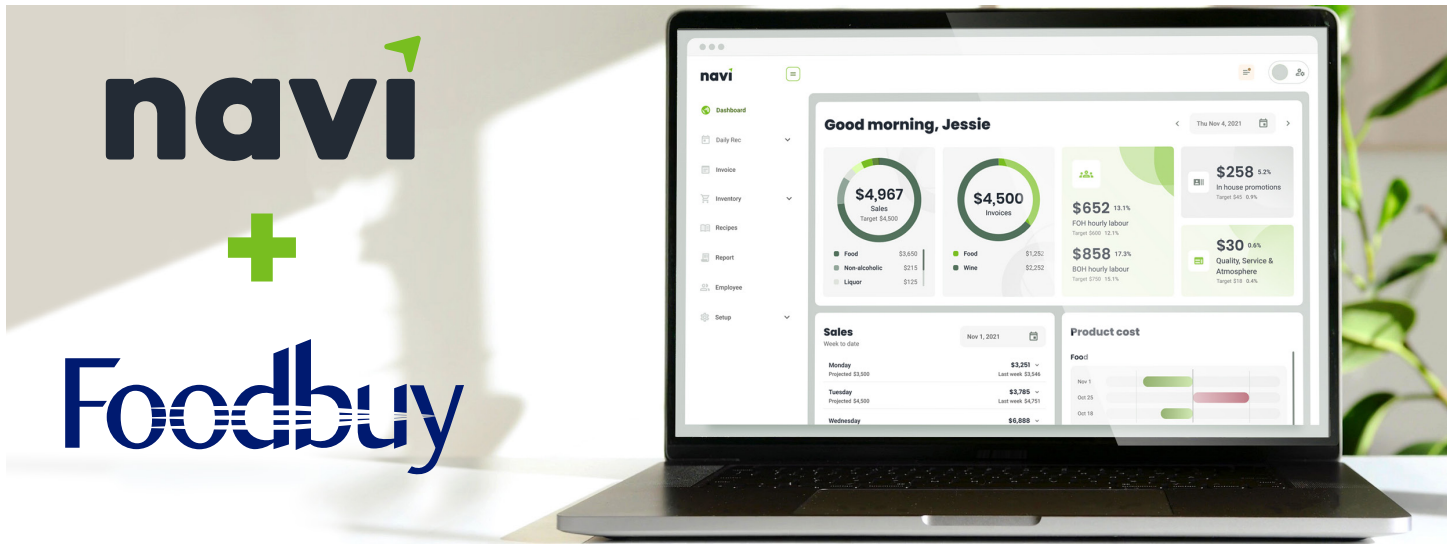
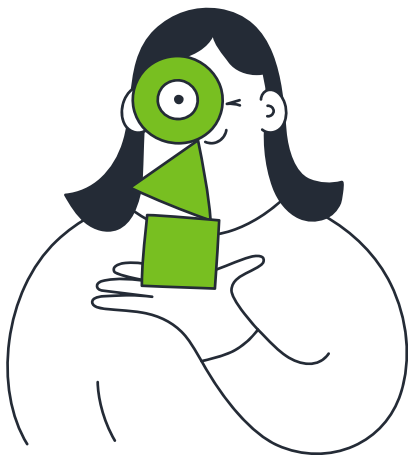




Other cost control systems like to say they're simple. Navi is a restaurant inventory management solution that's actually simple.

Navi was developed by one of North America's leading restaurant consulting companies — people who understand how restaurants really operate.

How other methods compare



No recipes built / no inventory control

- Losing approximately 7% of sales in profit
- Not having recipes costed/ menu engineered and no inventory process is the number one profit-killer in restaurants

Using Spreadsheets

- Hard to build recipes
- Slow inventory count process — 4 to 6 hours
- Inventory has to be counted one way (eg. lbs. / ltr.)
- Formulas break

Other systems

- Far too complicated
- Expensive
- Only work properly with every single POS item recipe'd and integrated (more than 600 items for a typical restaurant)
- Many support call hours to make them work

Navi

- Simple to use (4 hours per month)
- No complicated integrations
- Flexibility with recipes (no need to recipe everything)
- Inexpensive



Navi's Key Features

Cost Control

- Track projected vs. actual food costs and total FOH & BOH labour
- Get meaningful reports & insights



Dashboard

- Easily see key operational information (sales, purchases, promos, labour, product cost)

Cloud-based

- Access anywhere you have internet

Menu Engineering

- Cost your menu to maximize profit
- Create & track recipes
- Review sales mix & menu profitability



Recipe building

- Easy-to-use recipe builder
- Profit maximizing Quam Graph™

Mobile counting app

- Count on the app straight into your system (iPhone / iPad / Android), with as many people counting as you want.
- Get your inventory count completely finished in a quarter of the time

Inventory Management

- Simple invoice entry
- Incredibly quick inventory count process with mobile app



User restrictions

- Restrict which users get access to which features
- Restrict who can edit inventory counts once completed

Meaningful reports

- Easy to get COGS report
- Complete gross margin statement

Ideal Navi Clients

Independent Restaurants The simplest solution to give them what they need

Golf Courses Hibernation feature to shut it down in the off-season

Multi-Unit Unique Brands Ideal for small multi-unit groups with various brands

Hotels & Banqueting Great for hotel F&B programs that have lots of variability (buffets, banquets)

Small Franchise Groups Multi-unit module allows simplicity for franchisees

15% OFF

Foodbuy members get 15% off Navi programs

Get set up! contact us at info@navicostcontrol.com