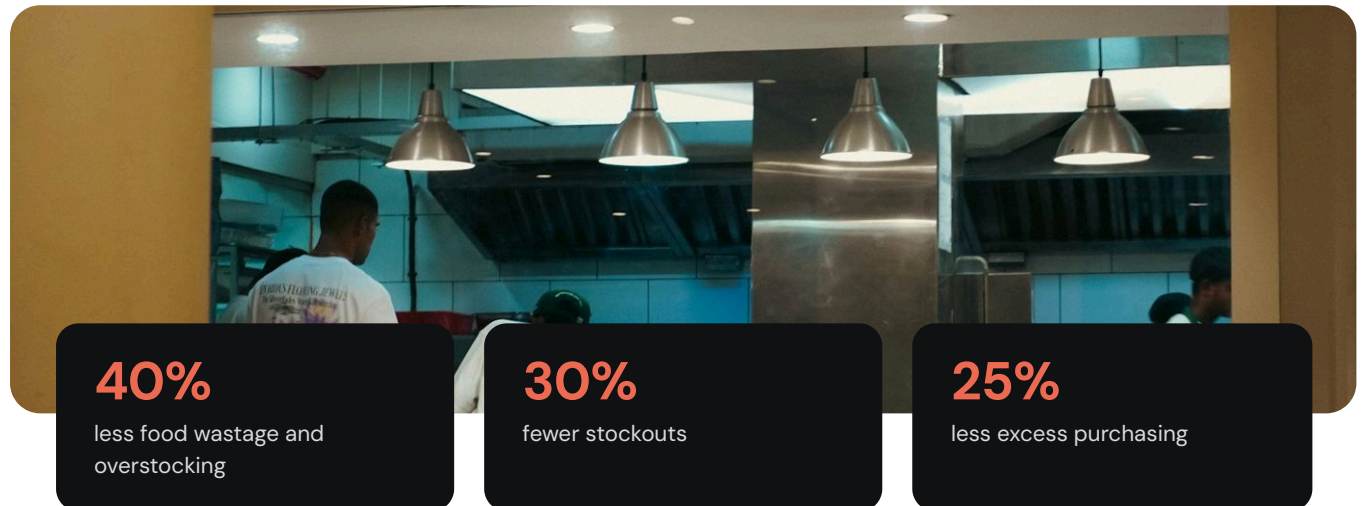


Facility Management

Global

An office canteen operator cut food wastage and overstocking by 40%

A company running canteens for office complexes moved food items, supplies and kitchen equipment into one system, with live stock levels, reorder points and consumption reports.



AT A GLANCE

INDUSTRY

Office canteen facilities management

SIZE

Medium-large office complex

STOCK

Food items, supplies, kitchen equipment

PREVIOUSLY

Manual tracking

FEATURES USED

Stores

Suppliers

Insight

01 The client

The client manages canteen facilities for office complexes, serving staff meals every working day.

Each canteen depends on food items, supplies and kitchen equipment being in place when meals are prepared. All of this had been tracked by hand, without a clear view of stock levels, consumption or expiry dates.

02 The challenge

Manual tracking left the canteen guessing. It ran out of some items, held too much of others and threw food away, while orders were raised by hand.

- Stockouts and overstocking of food items and supplies.
- Wastage from items that were overstocked or expired.
- No real-time view of stock levels or consumption patterns.
- Manual ordering took staff time away from menu planning and service.

03 What they set up in Asset Infinity

The canteen operator managed its stock in Asset Infinity, with reorder points, batch tracking and reports on what is consumed.

Stores

Live stock levels

Food items and supplies are received and issued in the system, so a dashboard shows current stock in every storeroom.

Stores

Reorder points

Each item has a reorder point. When stock falls below it, reorder advice flags it for purchase.

Suppliers

Orders from reorder advice

Purchase requests and orders are raised from reorder advice instead of being written up by hand.

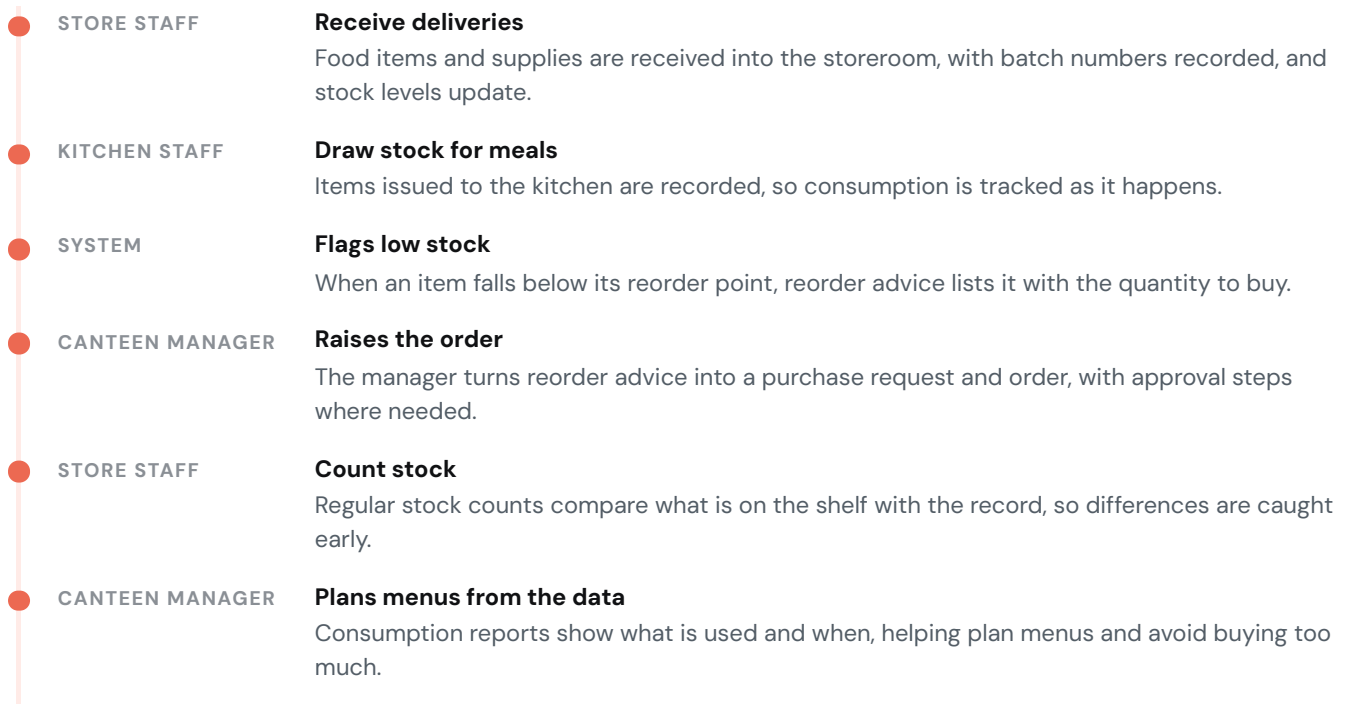
Insight

Consumption reports

Reports show what is used and when, which helps plan menus and set the right stock levels.

04 How it works day to day

Here is how stock now moves through the canteen.



05 Before and after

	BEFORE	WITH ASSET INFINITY
Stock levels	No real-time view	Live dashboard
Ordering	Manual order processing	Orders from reorder advice
Wastage	Overstocking and expired food	40% less wastage and overstocking
Availability	Frequent stockouts	30% fewer stockouts
Planning	No consumption data	Consumption reports for menu planning

06 How it rolled out

1

Needs assessed. The client and the Asset Infinity team mapped how stock was ordered, stored and used.

2

Configured for the canteen. Items, storerooms and reorder points were set up to match the canteen's own processes.

3

Dashboard and reports in use. Staff began tracking stock on the dashboard and planning from consumption reports.

07 The results

20%

less manual order processing, freeing staff for menu planning and service

15%

increase in overall operational efficiency

- All required items available for meal preparation more often.

08 Why it worked

Buy what is used

Consumption reports and reorder points tie purchasing to actual use, which cuts waste and excess buying.

Less paperwork

Orders come from reorder advice, so staff spend their time on meals instead of forms.

Fitted to the canteen

The setup followed the canteen's own stock processes, so staff did not have to change how they work.

09 Looking ahead

With live stock levels, reorder points and consumption reports, the canteen operator cut food wastage and overstocking by 40% and excess purchasing by 25%.

Staff spend less time on orders and more on menus and customers, and the canteen buys closer to what it actually uses.

See it on your own assets

A 30-minute demo, set up for a canteen or food service operator.

The client's name is withheld for confidentiality. Results are as reported by the client.

[Book a demo](#)

[Start a 14-day free trial](#)