

A single solution for your restaurant supply chain challenges.

What is the main ingredient to a successful restaurant chain? Information. Restaurant supply chain and purchasing people need accurate, consistent, up-to-date information that tells them every day what's going right and what's going wrong.

My deep dish pizza promotion is booming in Chicago. Does my distributor have enough inventory on hand and on order right now to meet the demand?

Wilted lettuce was received at three restaurants this morning. Is the problem more widespread? Is it a distribution problem or a supplier problem?

How much have my restaurants been overcharged due to invoice pricing errors? Has the pricing been fixed and credits issued? Can I avoid invoice discrepancies altogether?

Staying on top of these and other key questions can have a big impact on restaurant operators' profitability and ultimately customer loyalty.

Unfortunately, the information is in someone else's hands. Managers at the corporate office rely on information buried within multiple operations or ERP systems owned by external partners. Getting to a simple answer requires mass data extracts that take days to clean, merge and analyze. By then, last month's minor issues have turned critical, while today's new challenges remain hidden.

ArrowStream began building OnDemand over 10 years ago to help restaurant purchasing and supply chain teams focus on the right issues at the right time and give them the tools to take action. OnDemand puts restaurant chain professionals in control of their supply chain through visibility, analytics and exception management. In a single solution, OnDemand solves everyday challenges related to:

- Spend Analysis
- Price and Invoice Auditing
- Contract Management
- Distribution Center Inventory
- Quality Issue Management

The dirty work of data collecting, cleansing, and mapping is done for you, and that's just the start. OnDemand's headline-driven interface elevates all opportunities and risks to a single view and directs your attention to the specific results that will have the biggest impact on your business. From there, you are a click away from OnDemand's interactive dashboards with the ability to localize the root cause of your issues.

Once you are locked in on the issue, it's time to take action. Fortunately, whether updating contract pricing, prepping for supplier negotiations or preventing a potential quality issue, with OnDemand you are already connected to the best restaurant supply chain management platform in the business. Tomorrow's issues? *Bring them on.*

"OnDemand delivers the data and tools we need to make proactive supply chain and business decisions."

--VP Supply Chain Services,
Firehouse Subs

"...the backbone of our supply chain management program for our clients."

--Chief Financial Officer,
SpenceDifferance

"...a huge enhancement to our internal operations..."

--Chief Supply Chain Officer,
American Blue Ribbon Holdings

"...industry-recognized leadership and end-to-end solutions..."

--VP Supply Chain & Operations Services,
Jamba Juice

Recent Customer Successes

Recovered over **\$300,000** in contract price variances after one year.

Reduced obsolete inventory write-offs by **80%**.

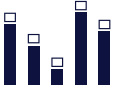
Discovered **\$850,000** in overcharges on a single product substitution.



Control Food Spend

For restaurant chains, getting a clear picture of food spend at an item, category, or supplier level is not easy. The first step is obtaining data that is standard across all products. OnDemand's technology automatically transforms your disparate distribution data into a single, comprehensive view of your food spend.

Next, powerful and interactive analytics give you the flexibility of examining trends and exceptions in your spend across items, categories, and suppliers. OnDemand prepares you with the insight you need to reduce spend, bring more items under contract and prepare for contract negotiations.



Recover & Reduce Price Variances

Ensuring accurate pricing to the restaurants is essential to protecting margins, but it can be cumbersome. By having all contract pricing components and invoice transactions reside in a single data platform, OnDemand systematically captures pricing errors to quickly resolve invoice discrepancies.

Now we've taken it a step further: OnDemand customers are using our unique preemptive price validation capability to identify and correct pricing errors before they occur, reducing costly credit memos and building a stronger relationship between distribution partners and restaurant operators.



Ensure Purchasing Compliance

When individual restaurant operators decide to "go rogue" and purchase items not approved by the corporate office, there is potential for financial impact and quality risks. OnDemand gives the corporate level purchasing and supply chain teams the alerts and visibility needed to tackle compliance problems before they become larger threats.



Prevent Stock-outs & Obsolete Inventory

Make sure your inventory is at the right place at the right time. OnDemand notifies you when distributor inventory is under or over predetermined thresholds. Manage exceptions against promotions forecasts for individual items and groups of critical or related items. Never again run the risk of being out-of-stock or overstocked on that limited time offer.



Capture & Resolve Quality Issues

Delivering and maintaining high-quality product and service to stores is key to protecting your brand's reputation. Capture and communicate issues from the store level in real time, track credit and distributor resolutions through completion, and define corrective actions plans to prevent future issues.

With quantitative metrics on your quality management program, stay aligned with your suppliers and distributors in delivering ongoing success to your restaurant operators and franchisees.

What else can OnDemand do?

To learn more, visit www.arrowstream.com or contact us at info@arrowstream.com.