

MarketMan Helps Southern Tech Feed Over 1,500 Students a Week

Inventory Management Cost Reductions Passed On To Students



Customer name

Southern Tech

Industry

Educational Foodservice

Website

sotech.edu

Integration With Square

"MarketMan software lined up perfectly for us. There's nothing that I can't track. Not only does it coincide with Square, but it also takes over 90% of my job...it's been great for us."

Shannon Lewis, Food Service Manager



About Southern Tech

Southern Tech is a technical school that offers top-notch full-time career development programs in health science, business management, STEM, arts and communication, and more. However, before implementing MarketMan, their school food system was entirely analog.

The Challenge

Southern Tech's back-of-house team wasted so much time scrolling through recipes online, trying to find what they needed to cook at each moment. With the sheer volume of the ingredients necessary to feed over 1,500 students, they needed software to help build recipes, track waste, and manage inventory.

MarketMan's Solution: Digital Inventory Accounting

Lewis and his team no longer have to worry about manual inventory accounting; those time savings are priceless.

But the savings don't stop there - Lewis also credits Marketman with helping him save money through vendor price checks within the software. He can easily toggle between vendors and shop to get the best deal and find cheaper food items and ingredient options. Plus, he no longer has to place orders in person, as everything can be done quickly online.

90%

Total Task Reduction

Digital Inventory Management Lowers Student Costs

Shannon Lewis then can pass on those savings to the students and is delighted to give them the best price on wholesome meals. Running the software on several kitchen tablets has been a massive boon for keeping track of inventory, too. Cooks can indicate when they've taken out an ingredient, so Lewis can quickly see how much product was used at the end of each day.

Streamlining Kitchen Operations with Subrecipes

Before implementing the software in their kitchen process, the back-of-house team wasted so much time scrolling through recipes online, trying to find what they needed to cook at each moment.

Lewis quickly solved this problem by installing several tablets on the frontlines that display the "Subrecipes" tab on Marketman. Now, the cooks have easy access to all the recipes they need right in front of them, which helps them stay organized and know exactly which ingredients to get out.

This helps reduce food waste in the kitchen, too, as there's no second-guessing involved. Lewis found that the recipe-building process through Marketman was "definitely worth the extra five minutes." Although it took some upfront effort, it was a huge relief that once he put his recipes in, they were ready for his staff anytime they needed them.

MarketMan Can Help

Lewis credits Marketman on helping organize his kitchen in ways he couldn't have imagined. Before, doing inventory by hand would take three or four days, and now it's down to just thirty minutes - that's including inventory from the freezer, cooler, and frontline.

Overall, Lewis says that time is the main thing he's saved with Marketman - his most precious resource when running a busy university kitchen. "Marketman is one of the best investments my department has made," Lewis said. **"I love showing my boss how much time we've saved."**

***MarketMan Decreases
Annual COGS by ~ 5% via:***

**Inventory Management
Automation**

**Optimized Supplier
Ordering and
Management**

**Proactive Price Tracking
Alerts**

**Seamless Integration
with POS**

Accounting Integration

Mobile Capabilities

**Robust Training and 24/7
Customer Support**

**Powerful Profitability
Analytics & Reporting**