



**HUNGRY FOR  
SMARTER  
SUPPLY CHAIN *and* SOURCING  
DECISIONS?**

**SCA PLANNER**  
SATISFIES YOUR APPETITE FOR  
**FARM-TO-FORK VISIBILITY**



# GET A FLAVOR FOR



# SCA PLANNER™

Life is full of decisions. Some are as simple as what to order for dinner at your favorite restaurant. Others are more complicated—especially when it comes to deciding when to build inventory, how to time your promotions, and when to raise or maintain menu prices.

SCA Technologies drives intelligence—in real time—for the most complicated decisions that restaurant chains have to make daily. Each module of SCA Planner™ delivers significant value à la carte, but integrating the modules multiplies the benefits to the user. As a result, restaurant companies achieve fresher products at lower costs, profitable promotions and new product fulfillment, and store margins that are higher, predictable, and reliable.

SCA Planner is served to those with discerning taste. If you're a supplier or distributor to restaurants, or you work in finance, supply chain, risk management, or menu management in the restaurant industry, SCA Planner should be on your plate.

## SUPPLIER MANAGEMENT



### FULFILLS YOUR CRAVINGS FOR:

Metrics and benchmarking • Budget analysis  
Quality ingredient sourcing • Better supplier partnerships • Supplier incentive programs

### SCA COOKS IT UP WITH:

Continuous supplier updates for operations & cost visibility • True supplier cost & contract structures • Automated top opportunity reports • Forward visibility & collaboration with suppliers

### SATISFIES YOUR APPETITE BY:

Improving food and paper costs with greater forward visibility • Planning and managing supplier metrics aligned with brand priorities • Enabling you to reward high-performing suppliers • Automating supplier management

## SUPPLY PLANNING & EXECUTION



### FULFILLS YOUR CRAVINGS FOR:

Promotions planning & execution • Promotions timing & trade-offs  
High/low/medium scenarios • Capacity/inventory planning

### SCA COOKS IT UP WITH:

Real-time updates to limited-time offer (LTO) plan • True supplier cost & contract structures  
Trade-off capacity, inventory & dynamic sourcing for LTOs

### SATISFIES YOUR APPETITE FOR:

Increasing the speed of promotions planning • Creating profitable promotions  
Ensuring supply with minimal obsolescence

# SOURCING OPTIMIZATION



## FULFILLS YOUR CRAVINGS FOR:

End-to-end cost optimization • Capacity and contingency plans  
Local sourcing, national purchasing • Generating more sourcing scenarios, faster

## SCA COOKS IT UP WITH:

Farm-to-fork supply optimization • Continuous sourcing plans by time period with real-time updates • True supplier cost and contract structures • Ongoing collaboration with suppliers

## SATISFIES YOUR APPETITE FOR:

Increasing agility, visibility & collaboration in supply chain • Improving sourcing costs to store over RFP, e-sourcing or reverse auctions • Ensuring flexible supply for promotions & new products

# COMMODITY RISK MANAGEMENT



## FULFILLS YOUR CRAVINGS FOR:

Mitigating risk associated with demand volatility • Risk management reporting  
Translating sales plan to commodities • What-if analysis for menu price impact

## SCA COOKS IT UP WITH:

Translation of sales plan to commodities in real time • Analysis of impact of forward contracts & hedges on food costs • Collaboration across procurement, risk management & suppliers

## SATISFIES YOUR APPETITE FOR:

Reducing commodity costs with faster response to market opportunities • Improving coverage, risk analysis & reporting • Increasing supply chain agility, visibility & collaboration

# MARGIN-DRIVEN S&OP



## FULFILLS YOUR CRAVINGS FOR:

Aggregate demand & supply plans • Rough-cut and weekly capacity & inventory plans  
Capacity/inventory trade-offs

## SCA COOKS IT UP WITH:

Real-time visibility into sales, inventory & capacity choices • Optimize between capacity & inventory • What-if analysis for supply alternatives & contingencies

## SATISFIES YOUR APPETITE FOR:

Lowering costs by 3-5% with reduced obsolescence • Improving fill rates & assured supply for LTOs & promotions • Improving cost/supply visibility for marketing

# COST OF GOODS SOLD FORECASTING



## FULFILLS YOUR CRAVINGS FOR:

Forecasting & reporting store COGS • Analyzing menu item costs/margins • Translating commodities to menu costs • Managing and reporting food-basket risk

## SCA COOKS IT UP WITH:

Real-time updates to COGS forecasts • Scenario analysis for commodities, volume, mix & other factors • Collaboration across procurement, finance & suppliers

## SATISFIES YOUR APPETITE FOR:

Increasing COGS forecast accuracy to 95%+ • Improving business planning & reducing risks with timely updates • Improving reporting to investors & franchisees

CONTACT SCA TODAY TO

# GET COOKING WITH SCA PLANNER

412.937.0600

[SALES@SCATECH.COM](mailto:SALES@SCATECH.COM)

[WWW.SCATECH.COM](http://WWW.SCATECH.COM)

