





LTO Planning & Execution Improve Profits with Real-time Analysis of Promotions

While promotions offer great revenue opportunities they present an equally strong challenge to manage the uncertain demand created by limited time offers (LTOs) and new menu items. With our LTO Planning & Execution solution, restaurant chains can optimize cost trade-offs to maximize margins in real-time.

An Integrated Approach

Leveraging years of food industry expertise, our LTO Planning & Execution solution helps supply chain managers adjust the plan in real-time given demand ups and downs and supply bottlenecks.

Our LTO Planning & Execution solution goes beyond traditional approaches by providing:

- Integrated visibility to store sales, inventory and vendor capacity
- Best time to introduce promotions and LTOs given commodity cost forecasts and supply constraints
- Optimal promotions, LTOs and new products supply plans
- High/low/contingency "what-if" scenario analysis
- Fine tuned supply plans based on daily forecast updates.

Current LTO Planning & Exec

- Approximate costs
- Static data
- Limited scenarios
- Cost assumptions
- Siloed spreadsheets

Real-time LTO Planning & Exec

- Trade-off detailed cost
- Real-time data
- Unlimited scenarios
- Optimized costs
- Integrated approach

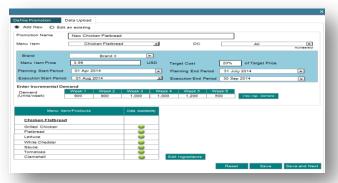
Benefits include:

- Improved fill rates
- Lower obsolescence
- Assured supply for revenue growth
- Lower COGS
- Increased flexibility
- Faster response
- Collaboration across departments and with suppliers

LTO Planning & Execution Maximize Margins Despite Demand Uncertainty



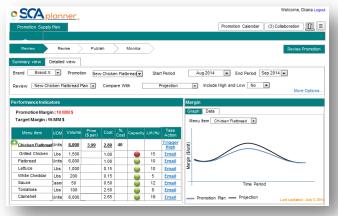
Quick service, fast casual and other food service providers use the real-time analysis in our LTO Planning & Execution solution to track performance and optimize costs while satisfying demand.



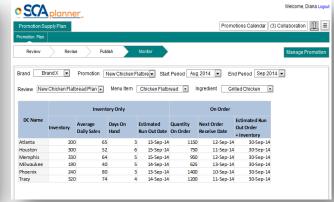
Provide margin visibility for all promotions



Understand cost and capacity bottlenecks for the unique ingredients



Track promotion performance in real-time



Minimize obsolescence, stock-outs, supplier overtime and expedite costs

Enable World-Class Supply Chain Excellence

Leading restaurant chains rely on our supply planning and margin management solutions to reduce risk, boost profits and build market share. Designed by food people, for food people, SCA Planner™ provides a collaborative, integrated approach that gets procurement, supply chain, finance, risk management, marketing, menu management and others all on the same page.

Our SOC 2 audited cloud offering and certified integration with leading enterprise solutions speed implementations while lowering costs. To learn more visit us at www.scatech.com

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