![SCA technologies — Orchestration. Resiliency. Results.]

Sales & Operations Planning
Meet Demand and Assure Supply at the Lowest Cost

In today's volatile market, matching supply with demand while maximizing profits requires real-time data visibility and analysis. With our S&OP solution, restaurant chains benefit from a margin-driven approach that optimizes the trade-offs between inventory, overtime and obsolescence costs to boost margins.
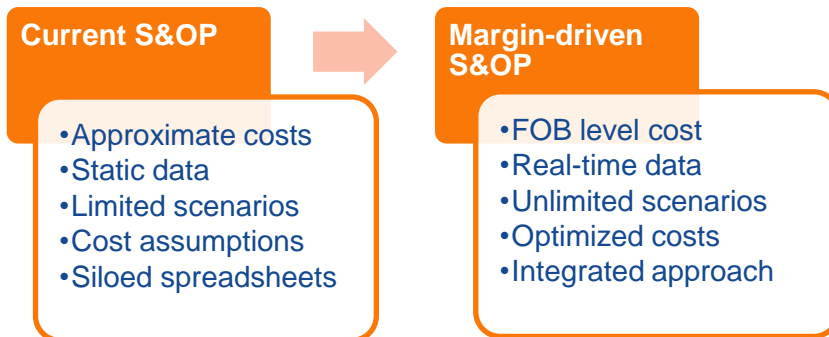
A Real-Time Approach

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

Our S&OP goes beyond traditional approaches by providing:

- Integrated real-time visibility of menu items, BOM, vendor capacity, inventory, sourcing and transportation data

- Optimized capacity, supply and contingency plans that trade-off inventory, overtime and obsolescence

- "What if" analysis to tweak supply plans as demand and costs change

- Ability to identify supply risks and evaluate alternatives.

Benefits include:

- *Improved fill rates*

- *Assured supply for revenue growth*

- *Reduced COGS*

- *Lower obsolescence*

- *Increased flexibility and reduced lead times*

- *Collaboration across departments and with suppliers*

Current S&OP

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

Margin-driven S&OP

- FOB level cost
- Real-time data
- Unlimited scenarios
- Optimized costs
- Integrated approach

SCAtech.com

Sales & Operations Planning
Trade-Off Costs to Protect Margins

Quick service, fast casual and other food service providers use our margin-driven S&OP for real-time analysis of core items, promotions and LTOs to find the most profitable alternatives for satisfying demand.

Develop best cost supply plans for forecast and contingency scenarios

Identify bottlenecks that may cause stockouts or increase supplier overtime

Manage base and promotional supply with a single shared forecast

Update plan to assure supply without excessive overtime or 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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