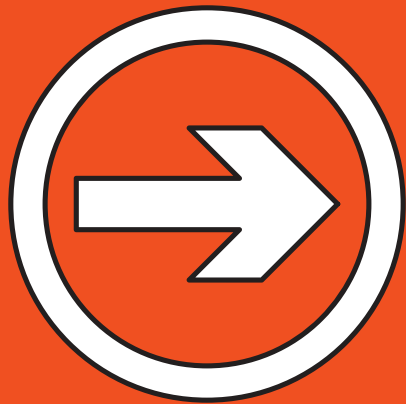


THE INVENTORY MASTER SHEET



THE EDITABLE
TEMPLATE TO
CREATE A
GENIUS
INVENTORY
GUIDE



ORDERLY

THE MASTER SHEET... THE MOTHER OF ALL INVENTORY SHEETS

Here's the thing... inventory is hard.

You know it. We know it.

It's universally hated... especially the part where you take a count on a messy paper inventory sheet.

We're talking about that count sheet that's been cobbled together from supplier price sheets, homemade inventory guides, and hand-written scribbles on notebook paper.

It just doesn't work for taking an accurate inventory count.

We feel your pain... which is why we put together this mother of all inventory sheets. It's a master inventory count template with over 350 of the most common ingredients restaurants have on hand.

It contains all the key data points you need to take a rock solid inventory. And you can sort, add, delete, and re-arrange to build the perfect shelf-to-sheet guide.

So you can use it to create a genius count sheet customized for your restaurant.

But you know what's even better than a spreadsheet? An app that does the work for you.

Check out [the free Orderly app](#).

It will help you take inventory in half the time.

Use the template... download the app... and let us know what you think.

The Team at Orderly

HOW TO USE THE SHEET

This inventory sheet is organized by the location and category of items typically found in a restaurant.

The over 350 items are organized by category, e.g. proteins, produce, dry goods, etc. And each column lists a necessary data point for taking an accurate and useful inventory count.

You can use this inventory sheet in its PDF form below:

- Use the fillable fields to type in your inventory count for each category and item included in your inventory.
- Just place your mouse over the cell you want to edit. Click once and type in the appropriate information for that cell. For example, under the first column labeled "CATEGORY", you could type "Freezer" in the cell next to the 1st item listed, bacon.
- Leave fields blank for items and categories that aren't a part of your count.
- Go to File > Save when you are finished making your edits.

You can also get this inventory sheet in an Excel format:

- Want it in Excel? [Get it here](#). *(It will automatically download to your device)*
- Delete categories, items and data points you don't want to include in your count.
- Fill out the sheet on your computer or print out the Excel sheet to take a manual count.

Use this inventory sheet as a PDF or Excel sheet... either way, we know you'll get a lot of value out of it.

THROW AWAY THE SPREADSHEETS

GET THE FREE APP



You know what's better than a great inventory sheet?

An app that lets you take inventory in half the time with no spreadsheets, no data entry and price look ups...

You know inventory is important.

In fact, restaurants who take inventory on the regular increase profits by more than 24% a year.

But let's face it... no one likes taking inventory.

It doesn't have to be so hard.

We created the [Orderly app](#) as an easy-to-use, do-it-for-me inventory app.

How's this for easy?

Send us your inventory count sheet or use ours. Then take a count from the palm of your hand.

That's it... you get a complete inventory count and COGS... in half the time.

Pain-free. And 100% free.

So you can throw away the spreadsheets.

DOWNLOAD IT NOW

