

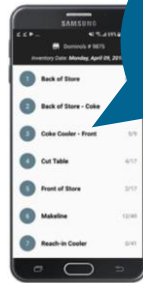


COMPLETE A DAILY ACCURATE INVENTORY

Consider the optional **Inventory Guide: Pulse and Mobile Inventory Options** on PieNet as a quick reference.

PRO TIP

Save time! Arrange your count sheets to match your storage areas.



Android users can use voice commands to enter inventory!

ACCURATE DOUGH ORDERS BEGIN WITH ACCURATE INVENTORY

SET YOUR MARGINS AND UTILIZE THE VISUAL VIEW IN EFO

Consider using the optional **EFO Guide: Margins and Visual View** on PieNet as a quick reference.

A **MARGIN** is the additional quantity to keep in your store to ensure enough useable product is on hand. This is especially helpful for products that require proofing or thaw time.

The **VISUAL VIEW** allows you to look ahead and see if you're ordering enough product to make it to your next order.

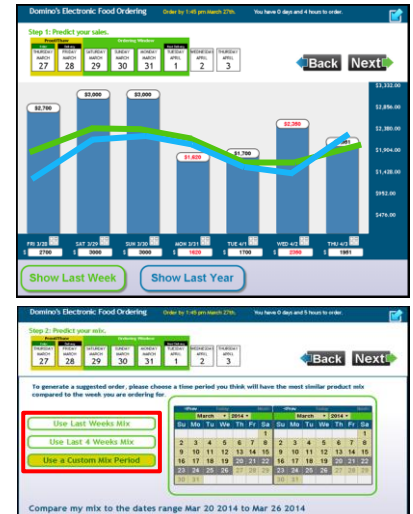


REVIEW SALES PROJECTIONS AND ADJUST PRODUCT MIX IN EFO

Consider the optional **EFO Guide: Projecting Sales and Product Mix** on PieNet as a quick reference.

Utilize your sales history!

Use custom date ranges to generate the product mix for past initiatives like a Boost Week.



KNOW WHEN AND HOW MUCH DOUGH NEEDS TO BE PROOFED

Consider using the optional **Dough Proofing Projection Report**.

Dough Proofing Projection									
Team Member: Domino's # 1117									
Dough 14" L - (14SCRDO)									
Time To Pull Dough									
	5/4	4/4	3/3	2/2	1/1	0/1	Patties/hr	Trays/hr	
Pre-Proof									
9:00 AM									
10:00 AM							0 tray + 1 (1)		
11:00 AM							0 tray + 3 (3)		
12:00 PM							0 tray + 1 (1)		
1:00 PM							0 tray + 3 (3)		
2:00 PM							0 tray + 1 (1)		
3:00 PM							0 tray + 1 (1)		
4:00 PM								0	0.00
5:00 PM							1 tray + 3 (9)	9	1.50
6:00 PM							0 tray + 1 (1)	8	1.33
7:00 PM								10	1.67
8:00 PM								7	1.17

This provides projected dough needs by tray/patty throughout the day!

The projections act as a **GUIDE** for determining dough needs and **SHOULD** be adjusted as needed – simply cross it out and write in your adjusted numbers!