

Rayterton Procurement and Inventory Suite

Manage all purchasing and stock activities from one unified platform. This suite provides full cost control, accurate stock levels, and standardized supplier management across all hotel outlets and warehouses. It ensures that every dollar spent is tracked and every ingredient is accounted for.

Everything managed in one place

Executive Overview

Managing food, beverage, and operating supplies across multiple outlets without a central system is a recipe for waste and financial leakage. Relying on manual spreadsheets and verbal orders is absolutely the worst way to handle hospitality costs. The Rayterton Procurement and Inventory Suite replaces these broken processes with a structured digital workflow. It ensures that every purchase follows company policy and every ingredient is tracked from the loading dock to the guest's plate. By linking recipes to real-time sales, management can identify exactly where costs are leaking, whether through over-portioning, theft, or vendor price hikes. This system protects your profit margins by making every transaction transparent, controlled, and auditable.

Software Modules for Rayterton Procurement and Inventory

Foundation and Operational Oversight

Establish property structures, user roles, and approval policies to ensure consistent controls across all units.

Master Data and Supplier Standardization

Standardize items and suppliers across the organization to reduce purchasing variation and lock in better pricing.

Budget and Spend Control

Enforce spending policies by linking every purchase request to specific cost centers and approved budgets.

Procure-to-Pay Core

Manage the entire lifecycle of a purchase from the initial request to receiving and final invoice verification.

Strategic Sourcing and Price Administration

Use competitive bidding and contract management to secure the best prices and ensure vendor compliance.

Receiving and Quality Control

Verify that all incoming goods meet quality standards to reduce waste and ensure stock accuracy from the start.

Inventory and Stock Risk Management

Control internal stock movements and daily usage to eliminate shrinkage and prevent stockouts or expiry issues.

Recipe and COGS Reduction

Link recipes to sales data to compare theoretical versus actual consumption and find cost leakage points.

Invoice Matching and Financial Handoff

Verify that supplier invoices match orders and receipts to prevent overpayment and speed up the finance process.

Performance and Management Cockpit

Gain real-time visibility into costs, waste, and vendor performance through centralized data dashboards.

Period Close and Audit Dossier

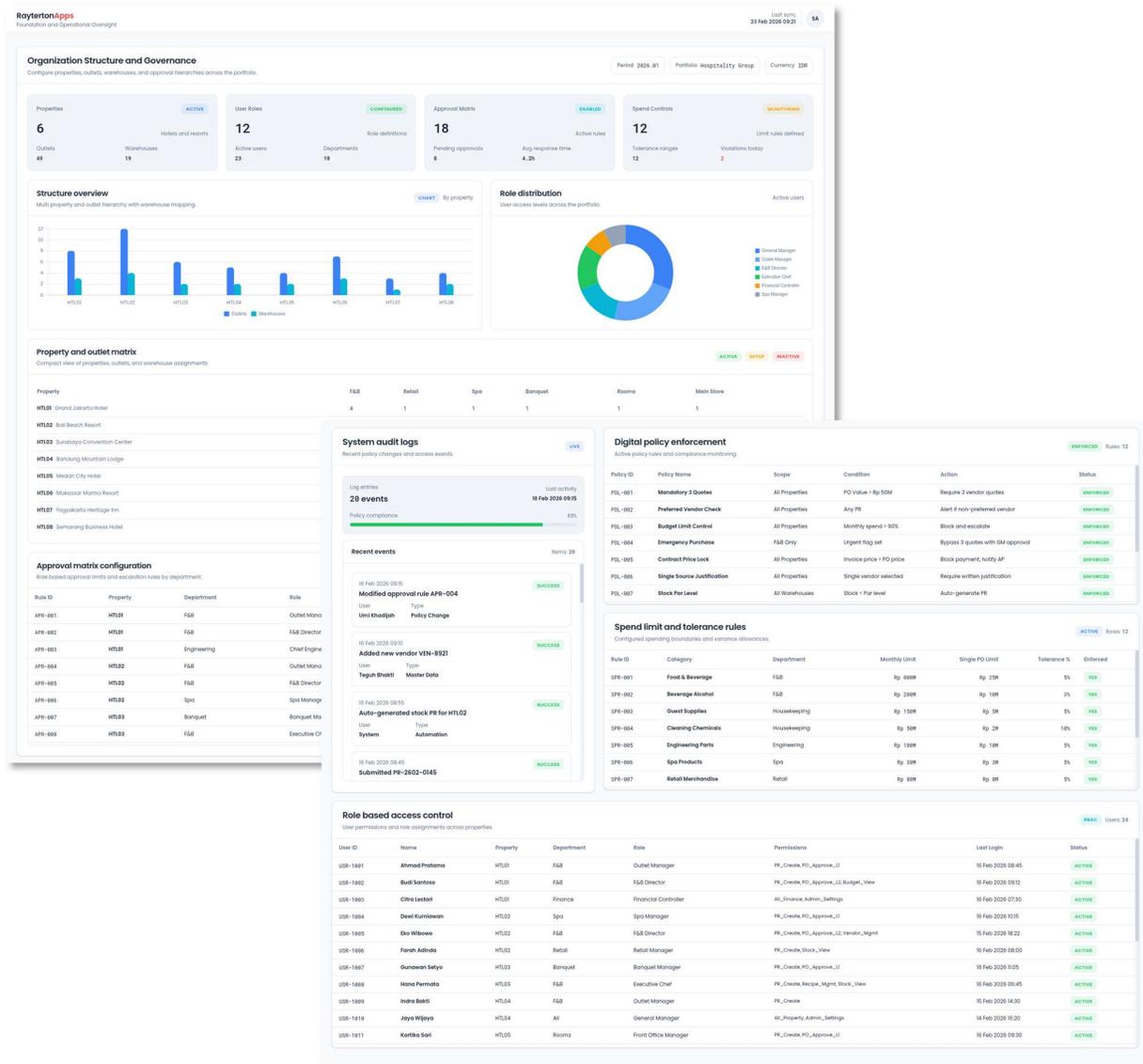
Finalize monthly inventory records with structured reports and reconciliation logs ready for internal review.

Integration and Data Hub

Connect procurement data automatically to your POS, accounting, and maintenance systems for a seamless operation.

Foundation and Operational Oversight

This module sets the rules for your entire operation before a single item is bought. It defines which staff members can approve spending and sets the financial limits for every department. By standardizing these settings at the start, you prevent unauthorized purchases and ensure that every outlet follows the same chain of command. This provides a clear trail of accountability that is essential for any professional hotel or restaurant group.



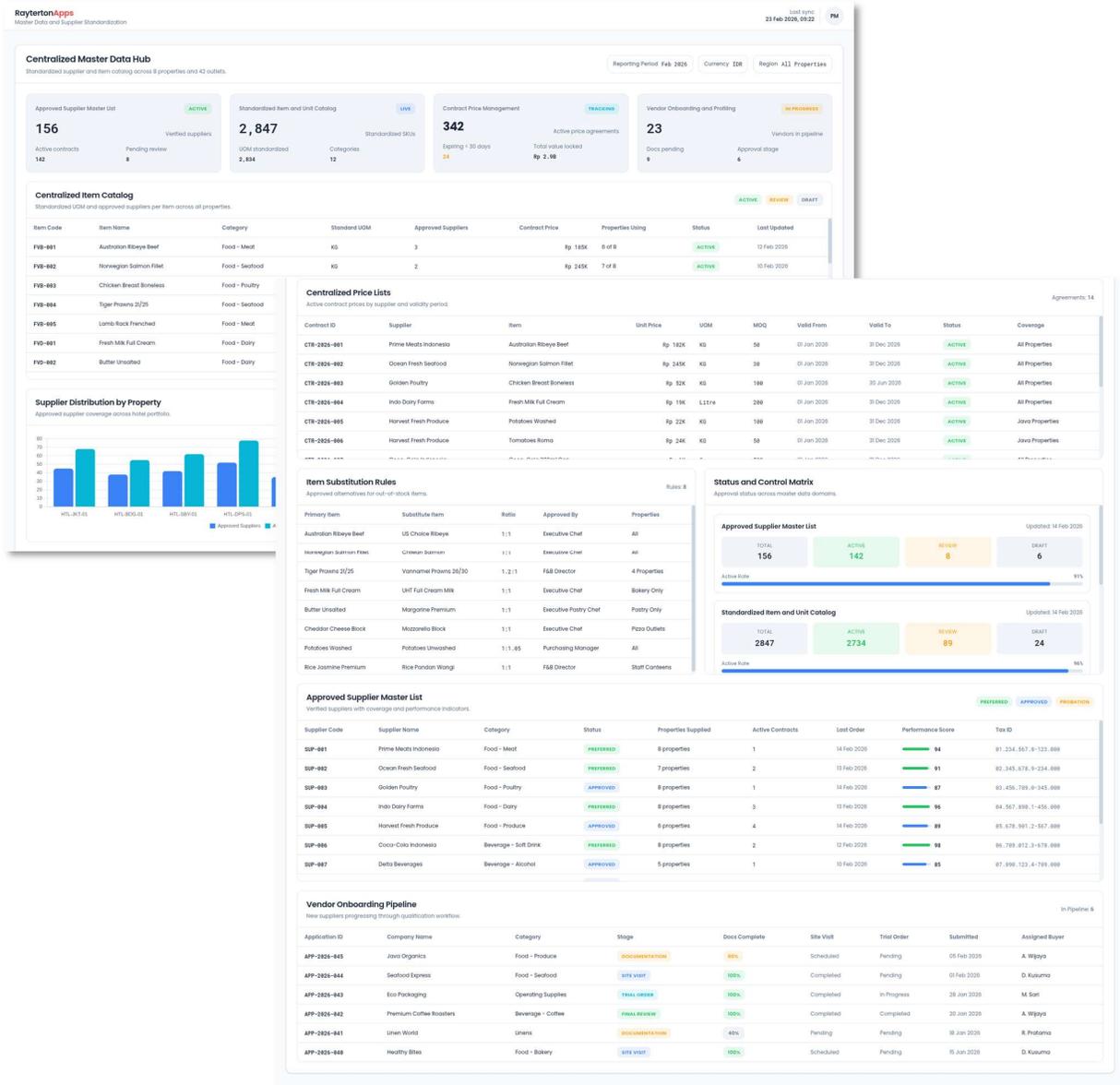
Features:

- Multi Outlet and Warehouse Structure
- Role Based Access Control
- Automated Approval Matrix
- Spend Limit and Tolerance Rules
- Digital Policy Enforcement
- System Wide Audit Logs

Master Data and Supplier Standardization

Buying different brands of the same item across different outlets is an inefficient use of capital. This module forces the use of a single, standardized catalog of approved items and

suppliers. By consolidating your data, you reduce the chaos of having dozens of different names for the same ingredient. This allows you to negotiate better volume discounts and ensures that the quality of your supplies remains consistent across your entire brand.

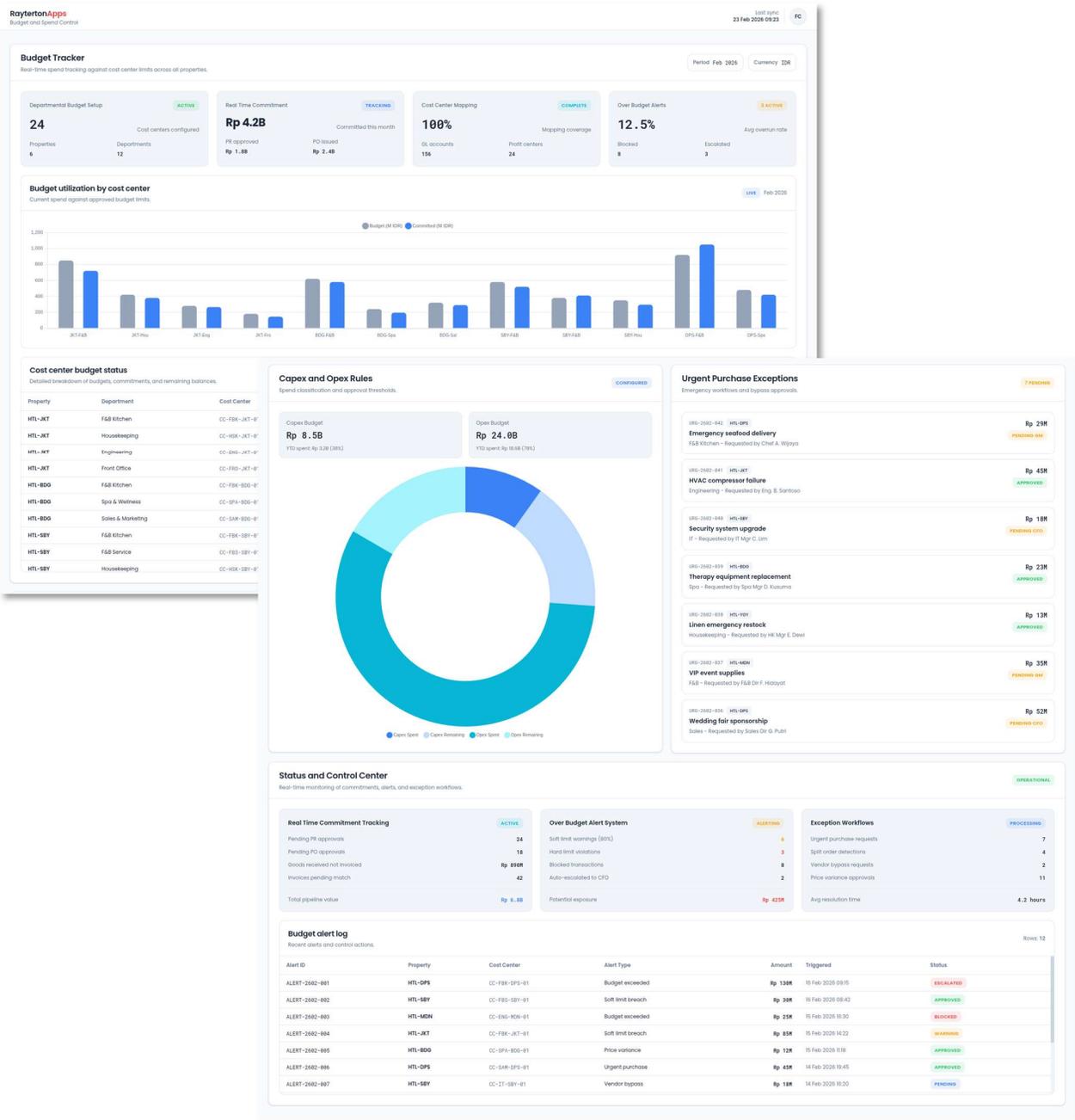


Features:

- Approved Supplier Master List
- Standardized Item and Unit Catalog
- Contract Price Management
- Vendor Onboarding and Profiling
- Centralized Price Lists
- Item Substitution Rules

Budget and Spend Control

Spending without a budget is the fastest way to erode your margins. This module locks every purchase request to an approved budget for specific cost centers or departments. If a request exceeds the remaining funds, the system flags it for special approval or blocks it entirely. This proactive control ensures that your team stays within their financial boundaries throughout the month rather than discovering overspending after the money is already gone.

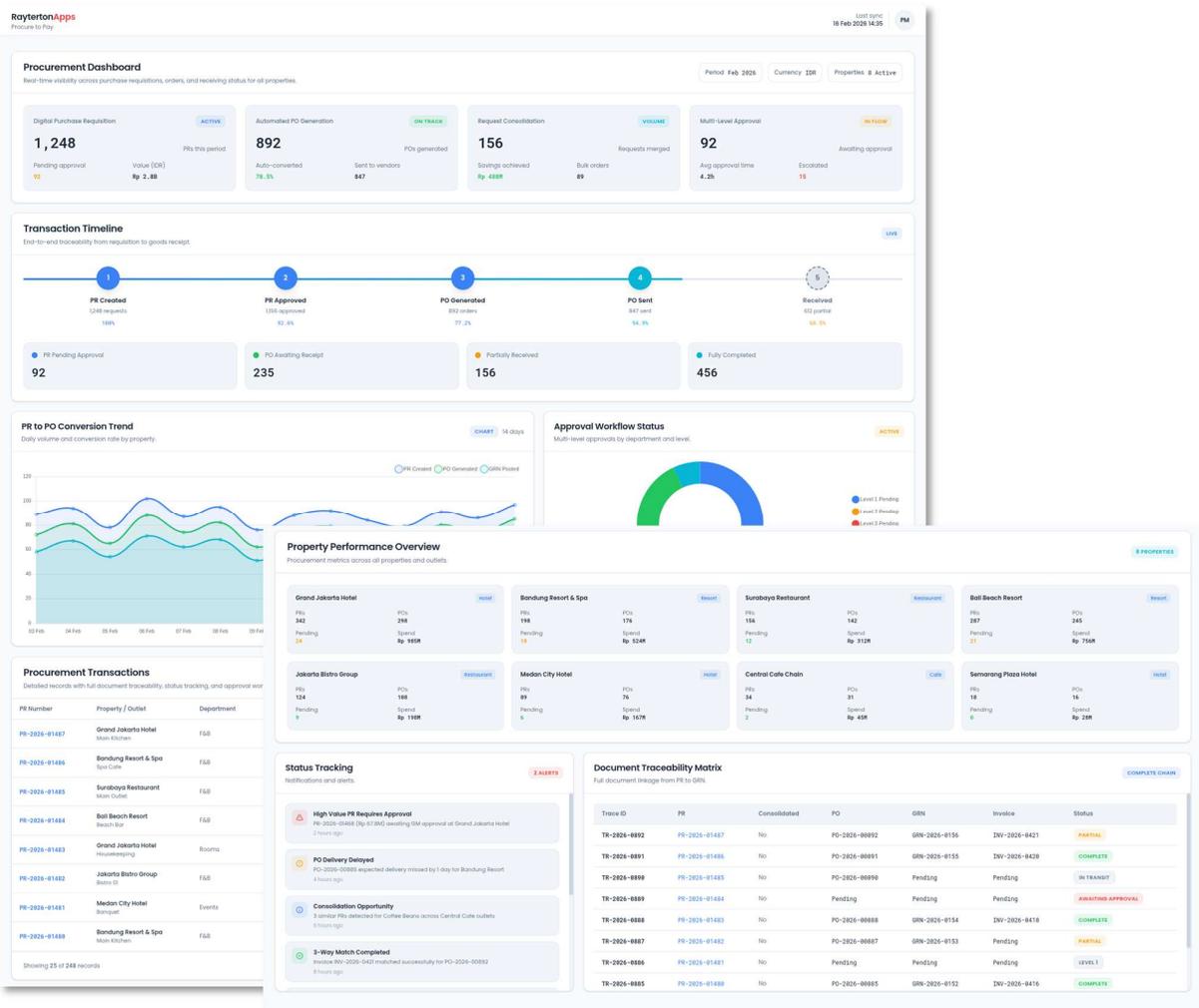


Features:

- Departmental Budget Setup
- Real Time Commitment Tracking
- Cost Center Mapping
- Over Budget Alert System
- Urgent Purchase Exception Workflows
- Capex and Opex Spend Rules

Procure-to-Pay Core

The path from a staff request to a paid invoice must be a single, unbroken chain. This module manages every step, ensuring that a Purchase Order (PO) is only created from a valid request and that payments are only made for goods actually received. This traceability is vital for preventing fraud and ensures that your finance team always knows exactly what liabilities are coming their way.



Features:

- Digital Purchase Requisition (PR)
- Automated PO Generation
- Request Consolidation for Volume
- Multi Level Approval Workflow
- Full Document Traceability
- Status Tracking and Notifications

Strategic Sourcing and Price Administration

Getting the best price requires more than just picking up the phone. This module provides a professional bidding environment where you can compare quotes from multiple vendors side by side. Once a vendor is awarded, the system locks in the contract price, ensuring that they cannot increase rates without your approval. This systematic approach takes the guesswork out of sourcing and protects your business from hidden price inflation.

Sourcing Control Center
Multi-property RFQ management and vendor price compliance across all outlets.

Period: 01-2026 | Currency: IDR

- Active RFQs:** 12 (Requests for quotation) / 28 (Vendors invited) / 67 (Quotes received)
- Comparison savings:** Rp 6M (Avg. savings %: 4.2%) / 96 (Items compared) / Vs. baseline prices
- Active contracts:** 47 (Expiring 30 days: 5) / Vendor agreements: 5 / Contract value: Rp 2.8B
- Compliance alerts:** 4 (Price locks active: 156) / Overdue actions: 2 / Price violations

RFQ Comparison View
Vendor quotes and contracted prices side by side analysis.

Compliance Alerts
Alert resolution: 2/6 resolved (Resolution rate: 33%)

Sourcing Activity Log
Complete record of RFQs, quotes, contracts, and award decisions.

RFQ ID	Item	Property	Department	Vendors Quoted	Best Price	Contract Price	Compliance	Contract Status	Award Decision	Performance Score
RFQ-2026-001	Premium Arabica Coffee Beans	HTL-JKT-01	F&B Kitchen	4	Rp 148K	Rp 145K	COMPLIANT	ACTIVE	Vendor C	94
RFQ-2026-002	Extra Virgin Olive Oil	HTL-SGO-01	F&B Kitchen	3	Rp 278K	Rp 285K	VIOLATION	ACTIVE	Vendor A	88
RFQ-2026-003	Fresh Salmon Fillet	HTL-SBY-01	F&B Kitchen	5	Rp 175K	Rp 185K	COMPLIANT	ACTIVE	Vendor A	92
RFQ-2026-004	Detergent Liquid 20L	HTL-SPS-01	Housekeeping	3	Rp 118K	Rp 125K	COMPLIANT	ACTIVE	Vendor A	87
RFQ-2026-005	Toilet Paper Case 48	HTL-HEN-01	Housekeeping	4	Rp 42K	Rp 45K	COMPLIANT	EXPIRING	Vendor A	91
RFQ-2026-006	LED Bulb 9W Box 10	HTL-SMO-01	Engineering	3	Rp 75K	Rp 78K	COMPLIANT	ACTIVE	Vendor A	89
RFQ-2026-007	Bottled Water 330ml	HTL-JKT-01	F&B Service	4	Rp 58K	Rp 62K	COMPLIANT	ACTIVE	Vendor A	93
RFQ-2026-008	Table Napkin White	HTL-SGO-01	F&B Service	3	Rp 62K	Rp 65K	COMPLIANT	ACTIVE	Vendor A	90
RFQ-2026-009	Kitchen Cleaning Solution	HTL-SBY-01	F&B Kitchen	3	Rp 88K	Rp 92K	COMPLIANT	ACTIVE	Vendor B	86
RFQ-2026-010	LED Bulb 9W (Box 10)	HTL-SGO-01	Engineering	3	Rp 75K	Rp 78K	COMPLIANT	ACTIVE	Vendor A	89
RFQ-2026-011	A4 Copy Paper Box	HTL-HEN-01	Front Office	3	Rp 185K	Rp 195K	VIOLATION	UNDER REVIEW	Pending	82
RFQ-2026-012	Banquet Chair Covers	HTL-SMO-01	Banquet	4	Rp 45K	Rp 48K	COMPLIANT	ACTIVE	Vendor C	88

Award Decision Logs
Historical record of vendor selection and award decisions.

Decision ID	Date	RFQ Reference	Property	Awarded Vendor	Awarded Price	Savings	Decision Maker	Status
DEC-2026-045	15 Feb 2026	RFQ-2026-001	HTL-JKT-01	Vendor C (Fresh Daily Produce)	Rp 148K	Rp 6K	A. Wijaya	AWARDED
DEC-2026-044	14 Feb 2026	RFQ-2026-002	HTL-SGO-01	Vendor A (Prima Food Supply)	Rp 278K	Rp 7K	S. Hartono	AWARDED
DEC-2026-043	13 Feb 2026	RFQ-2026-003	HTL-SBY-01	Vendor A (Prima Food Supply)	Rp 175K	Rp 10K	M. Susanto	AWARDED
DEC-2026-042	12 Feb 2026	RFQ-2026-004	HTL-SPS-01	Vendor A (Eco Packaging)	Rp 118K	Rp 7K	B. Santoso	AWARDED
DEC-2026-041	11 Feb 2026	RFQ-2026-005	HTL-HEN-01	Vendor A (Prima Food Supply)	Rp 42K	Rp 3K	R. Lim	AWARDED
DEC-2026-040	10 Feb 2026	RFQ-2026-006	HTL-SMO-01	Vendor A (Hotel Linen Direct)	Rp 75K	Rp 3K	D. Kusuma	AWARDED
DEC-2026-039	09 Feb 2026	RFQ-2026-007	HTL-JKT-01	Vendor A (Beverage Solutions)	Rp 58K	Rp 3K	A. Wijaya	AWARDED
DEC-2026-038	08 Feb 2026	RFQ-2026-008	HTL-SGO-01	Vendor A (Hotel Linen Direct)	Rp 62K	Rp 3K	S. Hartono	AWARDED

Features:

- Multi Vendor RFQ Management
- Side by Side Quote Comparison
- Digital Contract Repository
- Price Lock and Compliance Alerts
- Vendor Performance Scoring
- Award Decision Logs

Receiving and Quality Control

Stock accuracy begins at the loading dock. This module provides a digital checklist for your receiving team to verify the quantity, quality, and even the temperature of incoming goods. If an item is damaged or incorrect, the system handles the return and notifies the vendor immediately. This prevents poor quality items from entering your kitchen and ensures that your inventory records start with 100% accuracy.

Receiving operations
Quality control and goods receipt processing across all properties and outlets.

Period: Feb 2026 | Property: All | Shift: Day

Today | Week | Month | Reporting period selector

Goods Receipt vs PO: **ON TRACK** 15 Receipts processed (Matched: 13, Exceptions: 2)

QC Checklists: **87%** 15 Inspections completed (Quality pass: 13, Temp checks: 16)

RTV Workflow: **ACTIVE** 5 Returns initiated (Pending vendor: 3, Value at risk: Rp 8M)

Putaway completion: **92%** 13 Items stored (Avg time: 18 min, Locations: 15)

Daily receiving trend: Receipt volume and QC pass rate by day. (Line chart showing Receipts and QC Pass rate (%) from 10 Feb to Today)

QC outcomes by category: Quality check results breakdown. (Donut chart showing Quality Pass, Quality Fail, Temperature OK, Temperature Fail)

Receiving and QC status matrix: Cross-property receiving workflow status overview. (Table with columns for properties and rows for GR against PO, Quality QC, Temperature QC, RTV Initiated, Putaway Complete)

Receiving transactions: Detailed goods receipt, QC, and putaway records. (Table with columns: GRN Number, PO Reference, Pro)

Status and control view: Workflow state tracking for receiving, QC, and returns. (Table with columns: Control ID, Property, Outlet, GR Status, QC Status, Temp Status, RTV Status, Putaway, Assigned to, Last action)

Mobile receiving interface: QC checklist and GRN input on mobile device. (Form for GRN-2026-0847, Supplier: PT. Segar Abadi, Item: Fresh Salmon Fillet, Temperature: 2.4°C)

RTV queue: Return to vendor items awaiting collection. (Table with columns: RTV-2026-024, Property, Vendor, Days)

Features:

- Goods Receipt against PO
- Quality and Temperature QC Checklists
- Return to Vendor (RTV) Workflow
- Putaway to Specific Storage Locations
- Batch and Expiry Date Capture
- Barcode and QR Code Integration

Inventory and Stock Risk Management

Losing track of items in your warehouse is effectively throwing cash away. This module tracks every internal movement, from central stores to individual bars or kitchens. It provides early warnings for items that are nearing their expiration date or are running low on stock. By managing your stock levels precisely, you avoid both the cost of overstocking and the operational risk of running out of essential ingredients.

The screenshot displays a comprehensive dashboard for inventory and stock risk management. Key components include:

- Stock Level Dashboard:** Overview of internal transfers (6 pending, 2 in transit, 4 completed), cycle count progress (65% completion, 1,847 items counted, 2 discrepancies), expiry alerts (6 items expiring soon, 2 expired this week), and PAR level status (8 items below PAR level, 7 critical low, 1 reorder suggested).
- Expiry & Shelf Life:** Alerts for 2847 SKUs with a 94% compliance rate and 14 days to expiry. Lists critical items like Fresh Mozzarella and Wagyu Beef AS.
- Stock value trend:** A line chart showing inventory valuation and movement by outlet over a 30-day period.
- Expiry breakdown:** A donut chart showing the distribution of items by shelf life status: Expired, Expiring 1-3 days, Expiring 3-7 days, and Good > 7 days.
- Internal Stock Transfer Tracking:** A matrix showing transfer status (Completed, In Transit, Pending) across various routes and outlets.
- Inventory Activity Log:** A table listing recent activities such as transfers, cycle counts, expiry alerts, and adjustments.
- Status and Control View:** A detailed table for monitoring specific items, including Control ID, Property, Outlet/Department, Category, Item/Transfer, Value/Qty, Current Status, Next Action, and Assigned To.
- PAR Level Control:** Alerts for items below PAR levels, such as Small Slice and Olive Oil Extra Virgin.
- Slow Moving Analytics:** Alerts for items with low turnover, such as Atlantic Salmon and Butter Unsalted.

Features:

- Internal Stock Transfer Tracking
- Cycle Counting and Stock Opname
- Expiry and Shelf Life Monitoring
- Par Level and Replenishment Rules
- Adjustment and Shrinkage Logs
- Slow Moving Item Analytics

Recipe and COGS Reduction

For any F&B operation, the cost of ingredients (COGS) is the most critical metric. This module links your recipes directly to your sales data from the POS system. It calculates exactly how much of each ingredient should have been used and compares it to what was actually used. This "theoretical versus actual" analysis is the only way to find specific sources of waste, whether it is an over-pouring bartender or an unrecorded kitchen error.

The screenshot displays a comprehensive dashboard for recipe costing and COGS reduction. Key components include:

- Recipe costing control:** Overview of digital recipes (342), standard cost variance (3.8%), theoretical vs actual costs (Rp 4.2M), and POS sales mix (1,847 items sold today).
- Consumption variance trend:** A line chart showing theoretical versus actual usage by day across all outlets.
- Variance by root cause:** A bar chart identifying top drivers of consumption variance such as over portion, waste, and spillage.
- Recipe costing variance detail:** A table listing properties, outlets, recipe codes, recipe names, ingredients, theoretical and actual usage, and variance percentages.
- Recipe control register:** A detailed table with columns for Property, Outlet/Dept, Recipe ID, Recipe name, Category, Digital recipe status, Standard cost, Theoretical usage, Actual usage, POS sales mix, Waste cause, Menu engineering, and Last updated.
- Menu engineering:** A section for profitability and popularity analysis, listing items like Stars, Flow horses, Pizzas, and Dogs with their respective metrics.
- Waste alerts:** A section for root cause tracking for spoilage, listing items like Chicken breast and Spillage.
- Recosting queue:** A section for items needing price updates, listing items like Beef tenderloin.
- Status and control matrix:** A section for central status across outlets for recipe management.

Features:

- Digital Recipe and Portion Management
- Standard Costing and Recosting
- Theoretical vs Actual Analysis
- POS Sales Mix Integration
- Waste and Spoilage Root Cause
- Menu Engineering Insights

Invoice Matching and Financial Handoff

Finance teams should never pay a bill just because it arrived in the mail. This module performs a "3-way match" to ensure the invoice price and quantity match exactly what was ordered and what was received. If there is a discrepancy, the system blocks the payment and triggers an investigation. This automated guardrail prevents overpayments and ensures your financial records are clean and ready for the accounting team.

Matching cockpit
3-way match monitoring across properties with discrepancy tracking and GRNI visibility.

Period: Feb 2025 | Entity: HD-001 | Currency: IDR

3-Way Match Rate: **56%** (Invoices auto-matched)

Tolerance Breaches: **8** (Price or quantity variance)

Resolution Queue: **5** (Open discrepancies)

E-Invoice Capture: **9** (Captured this period)

GRNI Value: **Rp 43M**

Processing details
Complete view of worklogs, tolerance rules, and export status.

Document #	Property	Department	3-Way Match	Tolerance Rule	Resolution Status	E-Invoice	AP Export	GRNI Status	Value
INV-2025-01421	HTL-01 - Grand Jakarta	F&B	AUTO	Within TL	N/A	CAPTURED	READY	CAPTURED	Rp 12K
INV-2025-01422	HTL-01 - Grand Jakarta	F&B	TOLERANCE	Price +2.5%	PENDING APPROVAL	CAPTURED	HOLD	CAPTURED	Rp 9K
INV-2025-01423	HTL-02 - Ball Resort	F&B	BLOCKED	Price +2.7%	INVESTIGATING	CAPTURED	REJECTED	CAPTURED	Rp 15K
INV-2025-01424	HTL-02 - Bandung Hills	F&B	AUTO	Within TL	N/A	CAPTURED	READY	CAPTURED	Rp 5K
INV-2025-01425	HTL-03 - Ball Resort	F&B	AUTO	Within TL	N/A	CAPTURED	MANUAL ENTRY	READY	Rp 18K
INV-2025-01426	HTL-03 - Ball Resort	Housekeeping	TOLERANCE	Price +8.5%	PENDING APPROVAL	CAPTURED	HOLD	CAPTURED	Rp 3K
INV-2025-01427	HTL-04 - Ball Resort	F&B	BLOCKED	Price +10%	VENDOR QUERY	CAPTURED	REJECTED	CAPTURED	Rp 12K
INV-2025-01428	HTL-04 - Bandung Hills	Banquets	AUTO	Within TL	N/A	CAPTURED	READY	CAPTURED	Rp 22K
INV-2025-01429	HTL-05 - Bandung Hills	F&B	AUTO	Within TL	N/A	CAPTURED	READY	CAPTURED	Rp 9K
INV-2025-01430	HTL-04 - Surabaya Plaza	Engineering	TOLERANCE	Price +5.6%	PENDING APPROVAL	CAPTURED	HOLD	CAPTURED	Rp 5K
INV-2025-01431	HTL-06 - Medan Central	F&B	BLOCKED	Price +10.0%	NEGOTIATING	CAPTURED	REJECTED	CAPTURED	Rp 13K

GRNI tracking status
Goods received but not yet invoiced - aging and property breakdown.

Metric	GRNI-01445	GRNI-01446	GRNI-01447	GRNI-01448	GRNI-01449	GRNI-01450	GRNI-01451	GRNI-01452	GRNI-01453
GRNI Status	CURRENT	CURRENT	ADVIS	CURRENT	CURRENT	RISK	ADVIS	ADVIS	CURRENT
Aging (Days)	5 DAYS	3 DAYS	3 DAYS	2 DAYS	4 DAYS	12 DAYS	5 DAYS	9 DAYS	1 DAYS
Value (IDR)	Rp 8K	Rp 4K	Rp 2K	Rp 4K	Rp 4K	Rp 9K	Rp 3K	Rp 4K	Rp 3K

GRNI-01445 Grand Jakarta (F&B | Fresh Foods Supply) | GRNI Date: 11 Feb 2025 | Value: Rp 8K | Aging: 5 DAYS | Expected: 16 Feb 2025

GRNI-01446 Ball Resort (F&B | Seafood Direct) | GRNI Date: 12 Feb 2025 | Value: Rp 4K | Aging: 3 DAYS | Expected: 20 Feb 2025

GRNI-01447 Bandung Hills (Housekeeping | Clean Solutions) | GRNI Date: 08 Feb 2025 | Value: Rp 2K | Aging: 5 DAYS | Expected: 15 Feb 2025

GRNI-01448 Surabaya Plaza (Engineering | Tech Supplies) | GRNI Date: 14 Feb 2025 | Value: Rp 4K | Aging: 3 DAYS | Expected: 21 Feb 2025

GRNI-01449 Medan Central (F&B | Fresh Foods Supply) | GRNI Date: 12 Feb 2025 | Value: Rp 4K | Aging: 4 DAYS | Expected: 16 Feb 2025

GRNI-01450 Makassar Bay (Banquets | Premium Catering) | GRNI Date: 01 Feb 2025 | Value: Rp 9K | Aging: 12 DAYS | Expected: Overdue

GRNI-01451 Jakarta Bistro (Meat Masters) | GRNI Date: 18 Feb 2025 | Value: Rp 3K | Aging: 6 DAYS | Expected: 17 Feb 2025

GRNI-01452 Ball Beach Cafe (F&B | Seafood Direct) | GRNI Date: 07 Feb 2025 | Value: Rp 4K | Aging: 8 DAYS | Expected: 14 Feb 2025

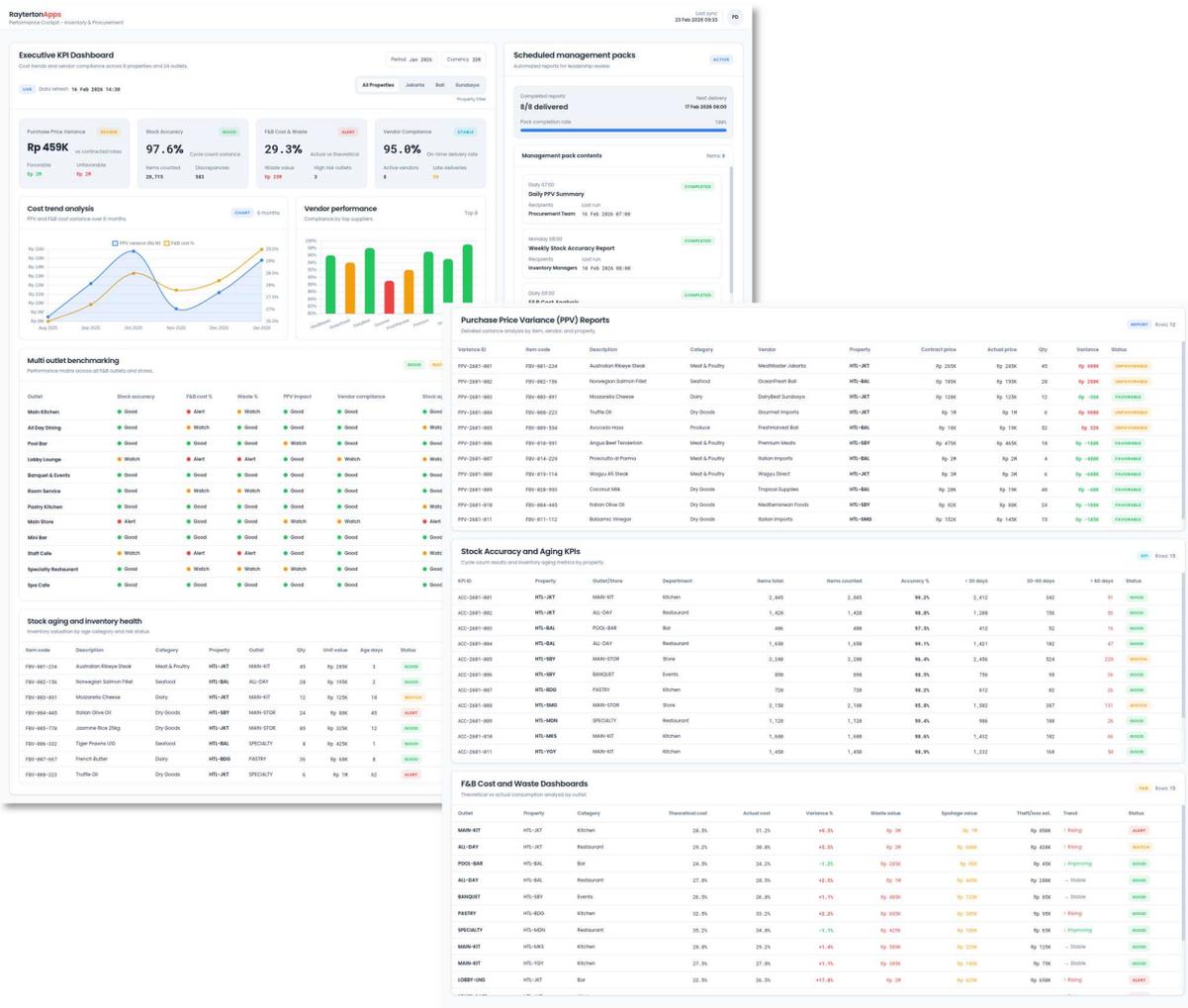
GRNI-01453 Surabaya Grill (GRNI | Meat Masters) | GRNI Date: 15 Feb 2025 | Value: Rp 3K | Aging: 1 DAYS | Expected: 22 Feb 2025

Features:

- Automated 3-Way Match Workflow
- Price and Quantity Tolerance Rules
- Discrepancy Resolution Workflows
- E-Invoice Capture and Processing
- Automated AP Export
- GRNI (Goods Received Not Invoiced) Tracking

Performance and Management Cockpit

Management needs immediate answers, not month-end reports. This module provides real-time dashboards that highlight price changes, stock accuracy, and vendor delays. By seeing these trends as they happen, you can take action to switch vendors or adjust menu prices before your profitability is impacted. It turns raw transaction data into a strategic tool for maintaining a healthy business.



Features:

- Purchase Price Variance (PPV) Reports
- Stock Accuracy and Aging KPIs
- F&B Cost and Waste Dashboards
- Multi Outlet Benchmarking
- Scheduled Management Packs
- Real Time Risk Notifications

Period Close and Audit Dossier

Closing the month should not be a manual struggle. This module automates the reconciliation of your inventory valuation and ensures that all records are locked for the period. It generates a complete dossier of every transaction, from the initial request to the final payment, including all approvals and signatures. This makes internal reviews and external audits fast, transparent, and completely stress-free.

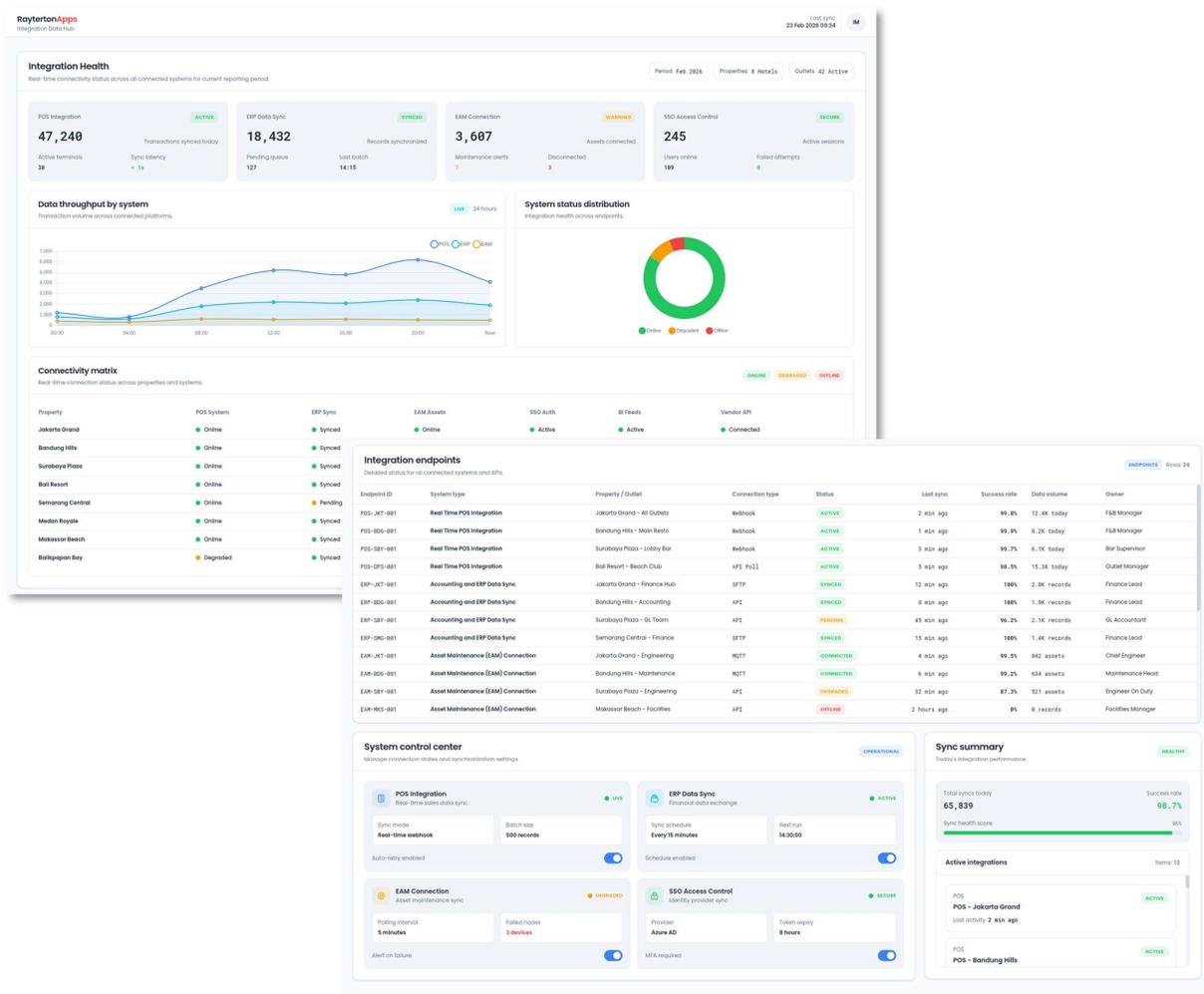
Features:

- Inventory Valuation and Reconciliation

- Period End Closing and Locking
- One Click Audit Pack Generation
- Compliance and Exception Reporting
- Approval History Repository
- Historical Transaction Archive

Integration and Data Hub

The Rayterton platform is designed to work in sync with the rest of your hotel technology. This module ensures that your procurement data flows automatically into your accounting software and that your inventory levels are updated every time a sale is made on the POS. This eliminates the need for manual data entry, which is the primary source of error in most hospitality operations.



Features:

- Real Time POS Integration

- Accounting and ERP Data Sync
- Asset Maintenance (EAM) Connection
- Single Sign On for Access Control
- Automated BI Data Feeds
- Vendor API Connectivity

Glossary of Terms and Abbreviations

- **3-Way Match:** A financial verification process ensuring that a supplier's invoice price and quantity match exactly what was ordered and what was received.
- **AI (Artificial Intelligence):** The simulation of human intelligence processes by machines, especially computer systems.
- **AP (Accounts Payable):** The finance function responsible for processing payments, supported by automated export capabilities.
- **COGS (Cost of Goods Sold):** The cost of ingredients in an operation, monitored by comparing theoretical versus actual consumption to identify waste.
- **EAM (Enterprise Asset Management):** Asset maintenance systems that connect with the procurement data hub.
- **ERP (Enterprise Resource Planning):** Core accounting and operational software that synchronizes directly with the integration data hub.
- **F&B (Food & Beverage):** Operations involving food and drink preparation, where tracking ingredient costs and waste is critical.
- **GRNI (Goods Received Not Invoiced):** A tracking metric for items that have been received but for which the supplier has not yet provided an invoice.
- **KPI (Key Performance Indicator):** A quantifiable measure used to evaluate the success of an organization or employee in meeting objectives.
- **PO (Purchase Order):** A formal procurement document generated automatically from a valid purchase request to authorize a transaction.
- **POS (Point of Sale):** The transaction system that provides real-time sales data, enabling automatic inventory updates and recipe linkage.
- **PPV (Purchase Price Variance):** A performance report highlighting changes in purchase prices to help management monitor cost trends.
- **PR (Purchase Requisition):** A digital request initiated by staff to procure goods, which must follow approval workflows before becoming a PO.
- **QC (Quality Control):** Digital checklists used at receiving to verify the quantity, quality, and temperature of incoming goods.
- **RFQ (Request for Quotation):** A strategic sourcing process where quotes from multiple vendors are compared side by side to secure the best pricing.
- **ROI (Return on Investment):** A performance measure used to evaluate the efficiency or profitability of an investment.

- RTV (Return to Vendor): The workflow triggered when damaged or incorrect goods arrive at the loading dock, ensuring they are sent back and the vendor is notified.
- SOP (Standard Operating Procedure): A set of step-by-step instructions compiled by an organization to help workers carry out routine operations.
- Stakeholder: Any individual, group, or party that has an interest in an organization and the outcomes of its actions.

Ready to Standardize Your Procurement Oversight

Stop letting manual processes and hidden waste drain your profits. Share your property portfolio size and current inventory challenges with our team. Rayterton will standardize your purchasing standards and deliver the real-time visibility needed to protect your margins across every outlet.

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About Rayterton

Established in 2003, Rayterton delivers comprehensive Best Fit Software Solutions, server and hardware products, and technology services to a wide range of industries and organizations. Our core expertise lies in Business Process Improvement (BPI), IT Infrastructure, and IT Management.

At Rayterton, we are committed to empowering our clients by enhancing their business operations through tailored IT and management solutions. We combine innovation, experience, and client collaboration to ensure long-term success and digital transformation.

Our Competitive Strengths

100% Risk Free

Best fit to
client
requirements

Easy to
customize

Software
ownership

No Change
Request (CR)
fees during
maintenance

For more information, visit rayterton.com