

Step 39 · Inventory

Frequently Asked Questions

What system should I use to manage inventory?

Use a shared count and ordering routine that the team can actually maintain. Record each item, its unit, usable stock, supplier, and next delivery; give one person responsibility for checking and ordering. A spreadsheet may be enough. If you need software, test receiving, waste, recipe usage, and POS integration with real items before subscribing. Group-chat messages such as “milk is low” are hard to act on without a count and deadline.

How much stock should I bring to an event?

Estimate a range using the event’s hours, audience, other vendors, weather, and comparable sales. Then check what your team can realistically serve. Attendance is not a guaranteed customer count, and capacity is not a demand forecast. Plan ingredients, ice, and packaging for the chosen scenario, with a deliberate cushion and a replenishment option. Keep the plan within safe storage and your budget, and record actual use to improve the next estimate.

How many mugs and cups do I need?

Plan for the busiest likely mix of drinks and the time it takes to collect, wash, and return reusable cups. Seat count alone will not tell you how many of each size you need. Include some spare capacity for breakage and delayed washing, while checking shelf space and cash tied up in stock. For takeaway service, match cups with the right lids. Review actual use before placing another large order.

How should I split event stock between different drinks?

Use the event’s time, weather, audience, and your menu to make an explicit starting estimate. Compare with similar services if you have records; another operator’s percentages may describe a very different crowd. Translate each drink estimate into ingredients, ice, and packaging, including shared items only once. Keep room to adjust through replenishment or a manageable menu. Afterward, record sales and stockouts separately so an early sellout does not look like low demand.

Educational guidance. Check your own circumstances with the appropriate local professional.