



FAQ

Reminder

- Keep all information confidential, including the product, materials, and your participation.
- Do not share details externally (including with peers, partners, or on social media).
- Limit access to your approved team members only.

Product & Functionality

Will inventory update automatically from invoices?

Yes— the next webinar can focus on the invoice workflow. We're working toward a system where invoice ingestion updates inventory with minimal manual intervention, though mapping between purchases and products will still be necessary at the beginning.

Do recipes need to exist before sales? Can they be updated later?

The system that we're creating is quite flexible. You'll be able to manually enter a plate cost that can get applied to the sales in order to determine margin, even without recipes existing against those sellable items. And this manual plate cost can get updated 30 days in the past.

Recipes will be flexible:

- You'll be able to adjust recipes over time
- Changes will be tracked so historical reporting remains intact. There won't be any need to create new menu items just because a recipe changes.
- Someone mentioned in the discussion that it would be nice to be able to apply a recipe change in the past. We haven't considered that yet, but I'll think about it going forward. There will still be restrictions on how far back you can go. To start, we wouldn't consider any updates more than 30 days in the past. For complex historical edits, like with recipes, you might be restricted to 7 days.

Can multiple products share the same inventory?

Yes—this is a core use case (e.g., different pours from the same keg). The system is designed to support shared inventory across multiple sellable items. This capability already exists in the Toast retail product. We're improving the usability of how these work in the product today, but if you want to test out what exists already, this is where access to the Sandbox account might be helpful.

Will batch production / prep workflows be supported?

This came up a lot (e.g., cocktails, prep builds). Batch production will exist, but it will be manual at the start. We're trying to figure out what level of automation makes sense in order to make batch production maintainable without a lot of human intervention.

Can I track inventory by sub-location (bar, kitchen, retail)?

Not fully in the first release, but this is a **high-priority area of feedback** and something we're actively investigating.

Automation & AI

Will the system automate reordering?

Eventually, yes—with:

- Alerts first
- Then recommendations
- Then optional automation

We expect this to evolve over time, not all at once.

Can I set par levels and trigger orders?

Yes—par-based workflows are already part of the system.

Can the system automatically 86 items?

Yes—especially based on ingredient stock.

More advanced logic (e.g., time-based replenishment) is being explored. It's really important for us to understand how stock will play with sales availability. We probably won't offer time-based replenishment for stock itself, but we will offer some capabilities on setting manual availability that has nothing to do with stock. I can deep dive into this in a future webinar.

Hardware & Integrations

Will there be integrations with scales or draft systems?

This is an active area of research. Barcode scanning is included, as well as barcode label generation and printing. We're exploring additional hardware integrations over time.

Does this integrate with accounting tools like QuickBooks?

Yes, absolutely. Payroll integration of QuickBooks outside of xtraCHEF is already generally available. Sales integration with QuickBooks is in beta. And invoice automation with QuickBooks is coming soon. Support for additional accounting systems will also be planned.

Rollout & Access

When will this be available?

We're rolling out in phases:

- Retail first
- Recipes next
- Modifiers after that

We'll reach out based on your use case and readiness.

Will there be sandbox access?

Yes—sandbox / early testing environments are planned. We'll follow up with those who expressed interest.

Will this be available outside the U.S.?

When this product rolls out, it will roll out to all countries where Toast is sold today.

Will this cost extra?

Yes, this will cost extra. Pricing is still being finalized. We'll share details before broader rollout.

Edge Cases / Advanced Use Cases

Can large catering orders be handled differently?

Honestly we haven't considered this part of your business operations in detail yet, but lots of great suggestions were mentioned in the webinar. Any customers that have a significant volume of their orders based on catering should please reach out.