

Toast IQ Inventory: What's Available

Features available today, as of October 2026.

PURCHASING, RECEIVING & ORDERING

Manual Invoice-Based Stock Updates

Inventory automatically updates when you manually create and receive an invoice.

AI Invoice Upload & Stock Update

Upload an invoice image and let AI extract items, quantities, and costs to update inventory automatically.

Automatic Cost Lot Creation

Inventory costs and quantities are recorded automatically when invoices are received, ensuring accurate FIFO tracking.

Partial PO Receiving

Receive only part of a purchase order and update inventory for just those items.

Edit Items During Receiving

Add or modify items during the receiving process to ensure inventory accuracy before finalizing.

Par-Level Reordering

Generate reorder suggestions based on predefined par levels to help prevent stockouts.

Multi-Location Stock Transfers

Transfer inventory between Toast locations while maintaining accurate stock counts at each site.

Native Mobile Invoice Upload (Toast Now)

Capture and upload invoice images directly within the Toast Now mobile app.

INVENTORY

Ad Hoc Stock Adjustments

Track inventory using flexible units of measure with FIFO cost tracking. Supports retail items, ingredients, supplies, and prep recipes.

Count Sheet Templates

Create reusable inventory count sheet templates to standardize counting workflows.

Scheduled Inventory Counts

Perform scheduled inventory counts to maintain accurate stock levels.

Set Availability Strategy Separate from Stock

Set item availability separately from stock quantity so stock value doesn't have to prevent sales.

Option Set Support

Group similar products together where they vary by a standard variation like color or size.

Automatic Recipe & Bundle Depletion

Automatically deduct ingredient inventory when recipes or bundled items are sold, without creating separate stock for the finished item.

Native Mobile Stock Tracking (Toast Now)

Track and adjust inventory directly within the native mobile app.

Offline Mobile Stock Tracking (Toast Now)

Continue tracking and adjusting inventory offline, with automatic sync once reconnected.

Custom Stock Adjustment Reasons

Create and apply custom reasons for inventory adjustments to match operational needs.

Global Par Levels

Define a default par level for all stock-tracked items to guide reordering decisions.

COMING SOON

Recipe Import

Quickly and easily get your existing recipes (competitor exports, spreadsheets) into the tool in bulk, then keep them accurate and add one-off new recipes over time.

Menu Insights Integration (Toast IQ)

Integrate inventory and recipe data with Toast IQ to unlock deeper menu performance and profitability insights.

Batch & Manual Production of Recipes & Bundles

Manually or batch produce bundles and recipes, with batch size, stock tracking, and ingredient breakdown, to update stock levels accordingly.

AI-Assisted Allergen Tagging

Automatically identify and tag allergens in recipes using AI assistance.

Create Recipe from Uploaded Document

Generate recipes by uploading and parsing recipe documents.

Single Ingredient / Prep Modifiers

Allow guests or staff to add a single ingredient or prep component as a modifier while accurately updating cost and inventory usage.

We provide a look at upcoming features, but in no way is this a commitment to deliver those capabilities.

REPORTING

Sales & COGS Reporting

View accurate sales and cost of goods sold reporting based on real inventory movements and recipe costing.

Inventory Roll Forward Report

Track beginning inventory, stock movements, and ending balances in a clear roll forward view for easy reconciliation.

Inventory Snapshot Report

View real-time inventory balances and valuation across all stock-tracked items.

Actual vs. Theoretical (AvT)

After every stock count, compare actual inventory counts to theoretical usage to identify variance and shrinkage.

PREPARED FOOD & BEV PRODUCTS

Add Ingredients to Prepared Food & Bev Products

Build recipes by adding ingredients to accurately track cost and inventory usage.

Plate Cost & Margin Calculation

Automatically calculate plate cost and margin for menu items based on ingredient costs (gross & net).

Manual Ingredient Cost

Set a default cost for ingredients to support consistent recipe costing and reporting.

Manual Plate Cost for Prep Food & Bev Products

Define a default plate cost for sellable items when detailed ingredient tracking is not used.

Allergen Tagging

Tag recipes with allergens to ensure accurate dietary information.

Basic Recipe Instructions

Add text-based cooking instructions to recipes for operational clarity.

Prep & Cook Time Tracking

Record prep time and cook time for better kitchen planning and efficiency.

Recipe Reuse Across Menu Items

Reuse a single recipe across multiple menu items to maintain consistency and reduce duplication.

Allergen Visibility Across Surfaces

Display allergen information consistently across POS, KDS, menu items, and online ordering.

ONBOARDING

Ingredient Import

Quickly and easily get your existing ingredient data (competitor exports, supplier order guides) into the tool, then use invoice scanning to keep it accurate and add one-off new items over time.