

How LoveKind Manages Their Hospitality Portfolio with MarketMan



Customer name

LoveKind

Industry

Restaurant Portfolio
Management

Location

Toronto

Solving Problems Across Teams

“MarketMan helps different teams work together to solve problems. If one restaurant is having discussions as to why their food costs were so high, each team can go into the MarketMan platform and see why.”

*Dan Cooper, Director of
Supply Chain Management*

About LoveKind

LoveKind is an incubator for small businesses in the hospitality industry with a focus on wellness, helping brands in their portfolio scale, grow, and thrive. They manage four restaurants in Toronto: Calii Love, BFF, ELXR, and the newly opened Nava Social. LoveKind relies on MarketMan’s ease of use and accessibility to help them scale as their portfolio expands with more restaurants and retail brands.

Objective

LoveKind needed a way to bring their brands under one roof, to reduce the time spent and money lost trying to manage everything separately. They needed a solution to not only improve their supply chain management but the operations within each restaurant as well. MarketMan benefits:

- Managing different suppliers and workflows was inefficient and rife with complications
- Lack of standard process for inventory management within each restaurant
- Store managers didn't have a consistent process to order and track their inventories

MarketMan Solution

When LoveKind switched to MarketMan, they were able to immediately rein in their inventory ordering processes across their brands, which is crucial for LoveKind as they scale their portfolio.

Business Outcome

- Store managers saved one to two hours per week on counting inventory and measuring food waste
- Reporting functions of MarketMan enabled different teams to work together from the same source of information
- Reduced up to five hours per week in ordering and invoice scanning labor