JKS Restaurants streamlines their supply chain with Fourth's Adaco, as they scale from 25 to 35 sites

Fourth's Adaco unlocks speed, visibility, and control for JKS's complex multi-brand supply chain - equipping them to scale the business.

| 1.5 days saved weekly on stock counting | Decentralised control of recipes & purchasing | Supporting JKS scaling from 25 to 35+ sites |

"Adaco gives us the structure we need to run a hotel-level procurement system across a complex operation of diverse restaurants."

Laura Treharne
Head of Supply Chain
JKS Restaurants

Customer Profile: JKS Restaurants

JKS Restaurants operates 35 hospitality venues in the UK, spanning Indian, Sri Lankan, Thai, Spanish, Persian, Taiwanese, and modern European cuisines. The group includes fine-dining sites, pubs, and fast-casual concepts including Bao, Berenjak and Gymkhana.
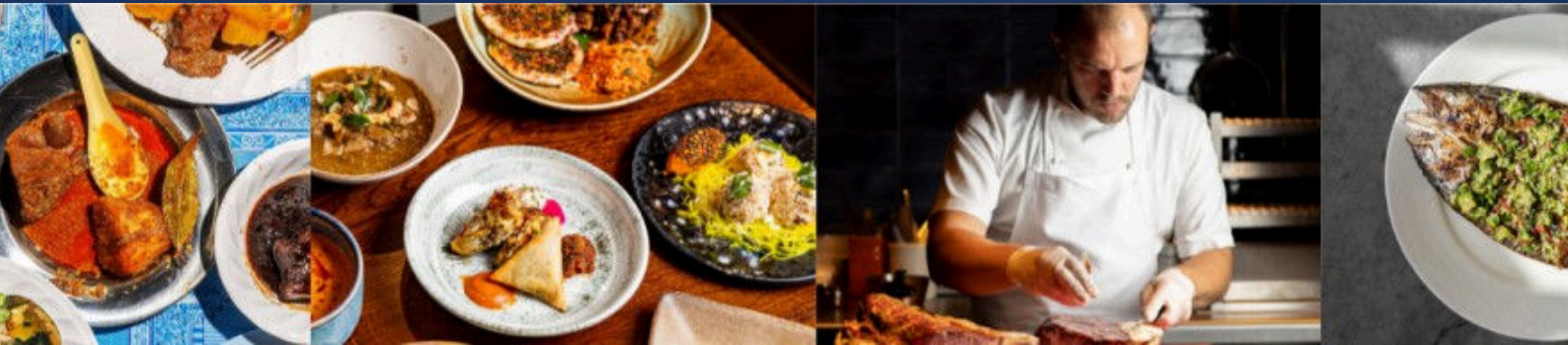
JKS RESTAURANTS

Industry: Hospitality   **Sites:** 35   **Employees:** 1,200+   **Fourth Solutions:** Adaco (Inventory Management)

Challenges Faced:

JKS Restaurants runs a particularly diverse restaurant estate—with each brand using different menus, ingredients, and supplier bases. Their previous systems lacked the flexibility to manage decentralised recipe creation, multi-supplier procurement, and rapidly changing prices. With ambitious growth plans, the team recognised they needed a system that could reduce manual processes, increase accuracy and reduce the reliance on a small, centralised supply chain team. Fourth's Adaco Inventory Management solution was identified as the ideal solution.

Solution:

Fourth's Adaco system enabled JKS to move from a centralised model to a decentralised, 'hotel-style' inventory management setup. Each concept now manages its own inventory, recipes, and cost control—while the central team, headed by Laura Treharne, vets suppliers and maintains visibility of budgets and spend. Amongst the wide-ranging capabilities of Adaco, Laura cited the ability to manage one product across multiple suppliers as a key feature, reducing duplication and simplifying reporting. The solution also supports timely price updates, driving cost control accuracy across fast-moving product categories.

Results Achieved:

Adaco delivers transformative efficiency, supporting massive site growth while reducing JKS Restaurants overheads to manage their supply chain.

- Eliminated the need for a large central cost control team by empowering site-level autonomy, reducing costs by over £100K, eliminating the need to add more personnel, as the sites grew.

- Saved 1.5 days weekly on stock reporting, cutting full stock takes from two days to one.

- Supported growth from 25 to 35 sites with a leaner central structure.

- Highly accurate spend forecasting, within less than £200 error margin on £200K+ monthly spend.

[Find out more about Fourth's Inventory Management Solutions](#)