

JKS Restaurants streamlines their supply chain with Fourth's Adaco, as they scale 27 sites



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

Less time to perform weekly stock count

Decentralised control of recipes & purchasing

Supporting JKS scaling to 27 UK 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 27 hospitality venues in the UK, spanning Indian, Sri Lankan, Thai, Spanish, Persian, and modern European cuisines. The group includes fine-dining sites, pubs, and fine casual concepts including Berenjak and Hoppers



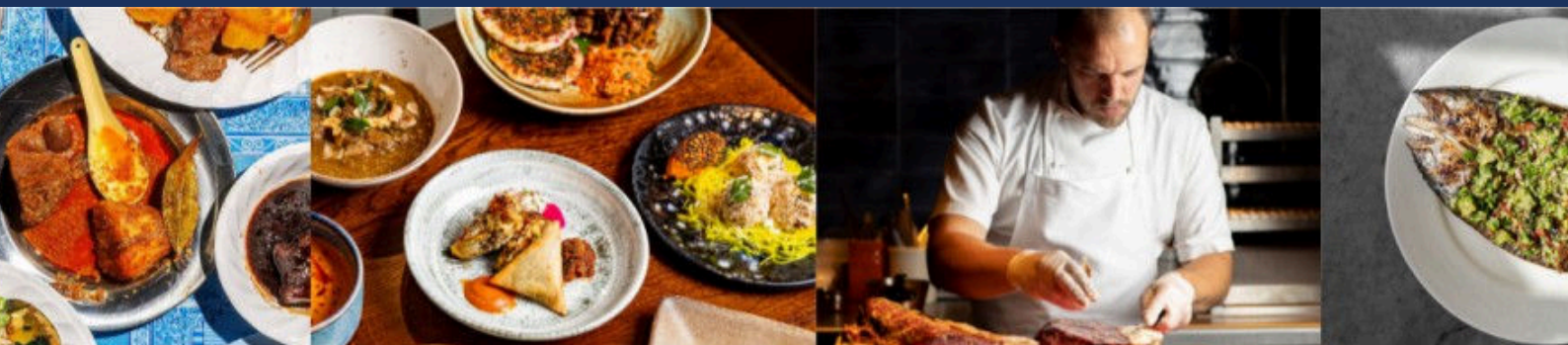
JKS RESTAURANTS

Industry: Hospitality

Sites: 27

Employees: 1,000+

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 and eliminating the need to add more personnel, as the sites grew.
- Less time to perform weekly stock count, cutting full stock takes from two days to one.
- Supported growth to 27 sites, with a leaner central structure.
- Highly accurate spend forecasting.

[Find out more about Fourth's Inventory Management Solutions](https://www.fourth.co.uk)