

Indulge Food & Beverage Ltd.

Internship Report on Inventory Management Practices of Indulge Food and Beverage Limited (IFBL)

Md. Nieam Hossain Khan

This report is submitted to the school of Business and Economics, United International University as a partial requirement for the degree fulfillment of Bachelor of Business Administration

Internship Report on Inventory Management Practices of Indulge Food and Beverage Limited (IFBL)

Submitted to:

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Major: Supply Chain Management

Registration Trimester: Fall 2025



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Date of submission: March 08, 2026

Letter of Transmittal

March 08, 2026

Dr. Saad Hasan

Associate Professor

School of Business & Economics

United International University

Subject: Submission of Internship Report

Dear Sir,

With due respect, I am pleased to submit my internship report titled “**Inventory Management Practices of Indulge Food and Beverage Limited (IFBL)**” as a partial fulfillment of the requirements for the degree of Bachelor of Business Administration (BBA).

This report is based on my three-month internship experience at Indulge Food and Beverage Limited (IFBL), where I was assigned to the Finance and Accounts Department and worked closely with inventory control and operational monitoring activities. The report provides an analytical assessment of the inventory management system of the company with the classification of the stock, monitoring operations, and control systems that promote efficiency and control of the costs of the operations.

In preparing this report, I have also attempted to combine my academic knowledge with practical experience obtained throughout my internship. I do believe that the report may be considered accurate as I understand the practices of managing inventory within a multi-brand food and beverage organization.

I would be grateful for your valuable feedback and guidance regarding this report.

Sincerely,



Md. Nieam Hossain Khan

ID: 111212055

Major: Supply Chain Management

United International University

Certification of Similarity Index

Declaration of the Student

I hereby declare that the internship report entitled “**Inventory Management Practices of Indulge Food and Beverage Limited (IFBL)**” has been prepared by me as a partial requirement for the completion of the Bachelor of Business Administration (BBA) degree at United International University.

This report is based on my own practical experience and observations during my internship at Indulge Food and Beverage Limited (IFBL). Any data obtained in the primary and secondary sources has been duly cited wherever necessary.

I also confirm that this report is not submitted to any other institution before or in part to take any degree or certificate.

Md. Nieam Hossain Khan

ID: 111212055

Date: March 08, 2026

Corporate Evidence

Internship Report on Inventory Management Practices of Indulge Food and Beverage Limited (IFBL)

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Acknowledgement

To begin with, I would like to say that it is my wonderful gratitude to the Almighty Allah that I managed to find the strength, patience, and opportunity to go through this internship and compile this report.

On a personal note, I would like to express my utmost gratitude to my academic supervisor, Dr. Saad Hasan, the Associate Professor of the School of Business and

Economics in the United International University, whom I would like to thank sincerely with all my heart and my gratitude in his great guidance, his constructive suggestions and constant support in writing this report. His observations have contributed a lot to my creation of this report in a critical and systematic way.

I owe much of my success to the management and supervisors of Indulge Food and Beverage Limited (IFBL) to the fact that they gave me a chance to work in such a dynamic and professional environment. Their experience, mentoring and support enabled me to have a real-life exposure in inventory management and operational checking in a leading multi-brand food and beverage corporation.

I would also thank my colleagues and team mates at IFBL who were supportive, coordinated and shared knowledge with me in the time that I was at the company as an intern.

Lastly, I would like to thank my family and those who constantly supported me and helped me in my academic life.

Executive Summary

This internship report analyzes the inventory management practices of Indulge Food and Beverage Limited (IFBL), a premium multi-brand food and beverage company operating numerous outlets across Bangladesh. The purpose of this study is to evaluate how structured inventory control systems contribute to operational efficiency, cost management, and overall organizational performance.

The report is based on a three-month internship experience under the Finance and Accounts Department, where responsibilities were closely aligned with inventory control and operational monitoring. This report was prepared using both primary and secondary data, and it includes the practical observations, data on the internal consumption, and academic literature on inventory management.

The report finds that inventory management in IFBL is a strategically organized plan and not a simple operation plan. Existence of strong coordination of the finance and kitchen activities and systematic monitoring of stocks and value-based classification plays a great role in the cost discipline and profitability.

The report concludes that effective inventory management at IFBL is not merely a routine operational activity but a strategic function that directly impacts profitability and working capital efficiency. Finally, several recommendations are provided to enhance monitoring systems, improve forecasting accuracy, and strengthen overall inventory control practices to support sustainable growth in the competitive food and beverage industry of Bangladesh.

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List of Acronyms & Abbreviations

BDT	Bangladeshi Taka
COGS	Cost of Goods Sold
COO	Chief Operating Officer
CRM	Customer Relationship Management

ERP	Enterprise Resource Planning
F&B	Food and Beverage
FIFO	First-In, First-Out
IFBL	Indulge Food and Beverage Limited
POS	Point of Sale
SKU	Stock Keeping Unit
SWOT	Strengths, Weaknesses, Opportunities, and Threats
VIP	Very Important Person

CHAPTER I: INTRODUCTION

1.1 Background of the Report

Food and beverage (F&B) industry is among the most dynamic and accelerating sectors in the world, with high competition rates, alteration in consumer preferences, high perishability of product and sophisticated chain of supply. The industry has witnessed tremendous growth in the emerging economies like Bangladesh especially in the high and quality lifestyle dining segment. This has augmented the relevance of effective supply chain and inventory management procedures to deliver operational excellence, cost management, and customer satisfaction.

Indulge Food and Beverage Limited (IFBL) is a high-quality food and beverage company in Bangladesh whose main target consumers are the affluent and upper-income society by offering luxury dining brands in their diversified portfolio. Following its opening in 2021, IFBL has grown at a very fast pace and now has over 80 stores in the high-traffic urban areas of Bangladesh. The company operates numerous brands, each of them being strategically positioned to ensure exclusivity, quality perfection, and elegant customer experience.

This internship report has been written as a requirement to the graduation of the Bachelor of Business Administration (BBA) program. The research paper is based on the inventory control of IFBL, especially the ABC Classification of menu items and the use of the First-In, First-Out (FIFO) inventory valuation system. This report utilizes practical exposure and theoretical evaluation to fill the gap between the academic theories on the topic of inventory control and real-world practices in a premium F&B organization.

This report is analytical in its nature as the title indicates that the report is concerned with inventory optimization and value-based classification of menu items in the operational setup of IFBL.

1.2 Objectives of the Report

The main aim of the report is to research and examine the inventory management of IFBL based on the ABC Classification of management practices and evaluate the role of the management practices in ensuring efficiency in operations and financial performance.

Specific Objectives:

- To get the overall organizational background and structure of operation at IFBL.
- To study the inventory management system in practice used by IFBL.
- To examine the ABC of menu offerings according to value of consumption.
- To determine the utilization of the FIFO technique in inventory management.
- To determine the effectiveness of categorizing inventory as a means of controlling costs and effectiveness of working capital.
- To detect the strengths, challenges, and the potential improvements in the inventory control system of IFBL.

1.3 Rationale of the Report

The food and beverage industry has high quality sensitivity, demand variability, high holding costs, and it involves the perishability of raw material which is why inventory control is critical in the sector. Unproductive inventory systems may result in food losses, stockouts, and spoilage, liquidity strain, and reputational risk—particularly in premium dining establishments where quality consistency is a core value proposition.

Due to the fact that IFBL is a luxury-oriented F&B company with over 80 outlets operating under various high-end brands, it is strategically imperative to ensure that the inventory is kept at the optimum levels. FIFO also guarantees quality and freshness, whereas the ABC Classification allows the management to prioritize high value items and distribute resources effectively.

The relevance of this report is that it:

- Illustrates the use of theoretical models of inventory in a real-life premium F&B setting.
- Assesses the financial and operational effects of organized review of inventory.
- Assists in managerial decision-making process showing the strategies of inventory optimization.
- Offers scholarly knowledge on supply chain efficiency of the fast-growing premium F&B industry in Bangladesh.

Therefore, the research is academically and practically useful to the ongoing improvement of the functioning of IFBL.

1.4 Scope and Limitations of the Report

1.4.1 Scope of the Report

The main emphasis of this report is on inventory management practices of IFBL, and in particular:

- Inventory store organization and classification
- ABC analysis of menu items
- Application of FIFO method
- Inventory control and counting systems

The report assesses internal inventory practices in the framework of operation of IFBL. It does not carry out a comparative analysis with other F&B organizations. It is only limited to inventory related operations and not a financial auditing analysis or a complete redesign of the supply chain.

1.4.2 Limitations of the Report

Although all possible efforts were made to prepare a comprehensive report, a number of limitations were faced:

- Some financial and procurement documents were proprietary and were not available.
- The internship was not long enough to expose to long term strategic decision making.
- Some of the data had to be assumed because the complete ERP reports were not always accessible.
- The analysis is confined to the available operation data and may not apply in the future as the company plans new strategic extensions (new brands like Bello, Punjab Kitchen).

In the given case, however, the preparation of the report has been done with the assistance of the existing primary and secondary data to allow developing analytical accuracy and academic integrity.

1.5 Methodology of the Report

The methodology of this report provides the systematic process to be used in the collection, analysis, and interpretation of the relevant data on the inventory management practices used in IFBL.

1.5.1 Research Design

The research design followed in this report is a descriptive and analytical report. It is based on a combination of practical internship exploration and quantitative analysis (ABC classification data) and qualitative analysis of inventory administration practices.

1.5.2 Sources of Data

The information used in the preparation of this report included both primary and secondary data.

Primary Data

Primary information was gathered by means of:

- On-site ways of observing inventory handling and stock management procedures.

- Hands-on experience in the working process in the course of the internship.
- The discussion of the supervisors and colleagues in terms of stock control policies.
- Internal data in terms of menu offerings that are classified in the ABC.
- Analysis of FIFO based stock rotation practices.

Secondary Data

The sources of secondary data included:

- Internal corporate documents (where available).
- Inventory management and supply chain management academic textbooks.
- Relevant articles and other scholarly resources.
- Industry news on the food and beverage industry.

1.6 Definition of Key Terms

To make the definition clear and academic, the following key terms are defined:

Inventory Management

The step-by-step method in ordering, storing, tracking, and controlling raw materials and finished goods towards efficiency in their operation and cost reduction.

ABC Classification

Pareto Principle (80/20 rule) based inventory categorization method where:

- Items in the category A are high value and low quantity items that must be strictly controlled.
- Category B items are items of moderate value that need moderate monitoring.
- The items in category C are low-value, but high-volume items that need simplified control.

FIFO (First-In, First-Out)

An inventory valuation and issuing method where the earliest purchased items are used or sold first, ensuring freshness and minimizing spoilage—particularly crucial in the F&B industry.

Consumption Value

The sum of money that is the value of a stock item per year and is obtained by multiplying unit cost with the amount that is used every year.

Perishable Inventory

Products that have a short shelf life and whose rotation and storage must be closely monitored to ensure quality products.

CHAPTER II: COMPANY AND INDUSTRY PROFILE

2.1 Company Analysis

2.1.1 Company Overview and History

Indulge Food and Beverage Limited (IFBL) is a luxury-based food and beverage business in Bangladesh that functions within the framework of the famous United Group. The company has started its operations in 2021, and the strategic purpose is to launch luxury, lifestyle-based dining outlets that would be targeted at the upper-class and high-income customers. The origin of IFBL is to fill the growing need of the international standard, sophisticated and experience-based food services in the emerging urban food environment in Bangladesh.



Since its founding, IFBL has implemented a strategic multi-brand operating strategy which helped the organization to serve a broad spectrum of culinary tastes without compromising on quality, sophistication and operational performance. Instead of appealing to mass-market customers, IFBL has intentionally placed itself in the high-end and luxury category, and aimed at serving customers who are sensitive to high-quality ingredients, classy atmosphere, professional service, and brand name.

With time, IFBL has been able to create and operate a portfolio of 12 high-end brands which operate over 80 outlets in Bangladesh and each outlet is designed to cater to a specific dining idea and aligned with the overall luxury positioning of the company. These are Indulge, Crisp, Greens and Seeds, So Juicy, Route 66, Alfredough, Marco Polo's, Utshob, Utshob Sweets, Kebabs n Curries, Wok Way and Chef's Table food court. All these brands result in a spread of culinary products such as gourmet cafes, luxury fast foods, nutritious meals, international food, sophisticated traditional cuisines, and high-end food court services.

The company has been strategic in its expansion of presence by opening outlets in strategic and luxurious areas in Dhaka, especially in places that have corporate presence, expatriate population, or residential and rich areas. This geographical approach supports the brand image of IFBL as a high-quality lifestyle restaurant chain and is a guarantee of a good fit with the target market.

Since 2021, IFBL has been investing in the up-to-date kitchen facilities, strict quality control, human resource, and food safety policies. The key elements of the company which are left in terms of operations philosophy include innovation, consistency, and customer experience. Although the brands have their own identities, they all work on the standardized procedures, which would guarantee service excellence and uniformity of quality and service.

In the future, IFBL is already gearing up to diversify its brands by introducing two more brands, Bello and Punjab Kitchen, soon. These new brands will continue to expand the products of IFBL besides enhancing their presence as a top-quality food and beverage conglomerate in Bangladesh.

IFBL Brands

Indulge Food and Beverage Limited (IFBL) boasts of a diversified portfolio of a dozen superior food and beverage brands, all of which are built as serving a different culinary theme whilst operating in harmony with the strategic aim of the company towards upper-class and high-income market segments. The brands of IFBL are well placed to match international standards, fine customer experience, and the quality of all outlets. The brands have different identities, specialization of menus, and style of services and are subject to centralized quality control, operational policies and brand governance framework of IFBL.

Indulge

Indulge is an established cafe and casual restaurant chain in Dhaka, Bangladesh that enjoys diverse menu, a relaxed environment and

The logo for Indulge, featuring the word "indulge" in a lowercase, sans-serif font, centered within a thin black rectangular border.

indulge

quality food services. The brand serves the market of people in search of breakfast, brunch, lunch, coffee, pastries, sandwiches, burgers, and various main-course meals - targeting office workers, family, and college and university students, as well as casual diners.

Target Audience: Wealthy professionals, corporate customers and high-end students.

Crisp



Crisp Bangladesh is a widely spread fast-food restaurant chain in Dhaka with its crispy fried chicken, burger loaded, rice bowl meals, and western style fast food. The brand has gained a cult following with tasty food that appeals to those ordering to have it delivered, as well as casual customers who want to eat-in. The name Crisp is used to indicate that it specializes in fresh and crispy flavors and delicious fast foods.

Target Audience: High-end families, expatriates, and urban professionals.

Utshob

Utshob is a Dhaka-based food company that is known to follow the theme of being committed to authentic Bengali meals and culturally-driven dining experiences. The company is named Utshob or festival or celebration in Bengali, which signifies the spirit of the company to celebrate the rich food culture of Bangladesh and the regional dishes by providing them in a comfortable restaurant experience.



Target Audience: High-end residents, expatriates and families who have special occasions.

Utshob Sweets



Utshob Sweets is a famous brand of Bangladeshi sweet products and desserts headquartered in Dhaka, famous in a variety of traditional and high-quality sweets. The company combines the age-old Bengali art of crafting sweet with contemporary presentation and

service, attracting the interest of the sweet lovers who like the traditional as well as innovating the dessert service experience.

Target Audience: High-end families and dessert lovers.

Route 66

Route 66 is an informal restaurant in Dhaka that has become known because of its American-inspired burgers, wraps, and western fast-food products. The brand serves customers with a focus on the bold flavors and hearty meals that would be craved by every customer seeking their satisfying lunch or dinner choices in the relaxed and



modern atmosphere. The theme and name of the restaurant are inspired by the legendary American highway the "Route 66 that is associated with adventure, freedom and the traditional road trip culture - which is observed in the changing menu and the vibrant atmosphere.

Target Group: Young wealthy professionals and expatriates.

Kebabs n Curries



Kebabs n Curries is a restaurant based in Dhaka which deals with tasty kebabs, grilled meat, and tasty curry meals. It is a restaurant that serves a number of different kebab plates, traditional curries, biryani, and other side dishes, and enables it to serve the requirements of the customers who are interested in having comfort

food of the Middle Eastern and South Asian cuisines. It is also an ideal place to have dine in and carry away in the central location of the city.

Target Audience: High-income diners who are interested in authentic and exotic tastes.

Wok Way

Wok Way is a modern Asian food restaurant chain, which deals with wok-style meals, with a variety of Chinese and Pan-Asian dishes on the menu. It seems to specialize in the more popular Asian dishes such as stir-fried noodles, rice bowls, ramen, dim sum, and



appetizers and other Asian snacks. The restaurant will have dine-in and delivery services and it will be available on food delivery platforms in Dhaka with various restaurants including Dhanmondi and Gulshan 2.

Target Audience: High-end families, expatriates, and foodies.

So Juicy



So Juicy is a well-known fresh juice and drink brand in Bangladesh, the drink brand is known as healthy refreshing drinks and fruit-based beverages. The brand can position itself as a brand that one will always want to go to when he or she needs freshly blended juices, smoothies, and detox drinks, which offer excellent taste as well as nutritional value.

Target Audience: Young successful people, sport lovers and office workers.

Alfredough

Alfredough Pizza & Pasta is a successful restaurant brand of Italian origin, a casual dining and quick eater restaurant in Dhaka, Bangladesh. The brand also positions itself as a place where one can find hand-prepared pizzas, vintage pasta, and other western-style cuisines which are served with a love of taste and money.



Alfredough is interested in introducing urban food lovers to quality Italian comfort food, at accessible prices and using fresh ingredients and hand-made preparation techniques to make their pizzas and pastas attractive to families, students, and casual in their dining experience.

Target Audience: High-end families, corporate diners, and lovers of international cuisine.

Greens & Seeds



Greens & Seeds is a company brand of a restaurant in Bangladesh that concentrates on fresh, nutritious, and customizable foods, particularly salads and all-round bowls. The philosophy of the brand is the promotion of healthy eating through the consumption of fresh

vegetables, low-protein foods, and nutritious products, which is why it is loved by health-conscious customers.

Target Audience: Elite health-conscious consumers and professional people.

Marco Polo's

The restaurant under discussion is a casual dining place in Dhaka Bangladesh, which is called Marco Polo's and is known by a wide variety of the grilled meat menu and rice dishes, or flavored platters with the influence of the international and South Asian cuisines. The main menu of the restaurant is more centered on hearty meals that can attract a wide group of customers including the classical comfort food and fusion-like dishes.



Target Audience: Families, corporate events and gourmets.

Chef's Table



Chef's Table is a renowned dining restaurant and a food court brand in Dhaka which is a wide choice of global cuisines under a single roof. The idea is on taking a wide-ranging culinary experience that is to include not only Asian and Middle Eastern but also continental and local Bangladeshi cuisine, which is structured with various food booths and cooking ideas with each being different in terms of food style. Chef's Table has been eating out with friends, having family dinners, and on group outings as a good destination in the city with a number of branches spread across different parts of the city. It blends the food court with the diversity of a multi restaurant environment, enabling the customers to experience various flavors under a single roof.

Target Audience: High-end families, corporate groups, expatriates and wealthy urban consumers.

Upcoming Brands

Bello: A fine dining restaurant that specializes in modern international food and offers luxurious atmosphere.

Punjab Kitchen: A high-end North Indian cuisine label, with traditional recipes as well as high quality food items and a luxurious presentation will be targeted to people who are in the high-end client base and like fine Indian food.

2.1.2 Key Clients & Market Segments

- **High-Income Urban Consumers:** Company executives, business people, wealthy families, expats.
- **Luxury Lifestyle Seekers:** Customers who are interested in high-quality food, classiness, and exclusivity.
- **Corporate and VIP Clients:** Business meetings, corporate events and premium catering.
- **Health-Elevated Fancy:** Elite professionals looking to have healthy and gourmet food.
- **Luxury Event Diners:** Customers who want to eat a variety of cuisines and celebrate in a unique multi-cuisine restaurant.

2.1.3 Purpose and Objectives

The essence of IFBL is to establish and govern the luxury foods and beverages industry in Bangladesh. It has strategic objectives that are:

- Offering unique and memorable customer food experiences to the high-end, premium category of customers, corporate elites, and expatriates.
- Through running a multi-brand luxury ecosystem, each brand should showcase the highest taste and sophistication and a high-quality service.
- Setting the standards of world operation in food preparation, service delivery, hygiene and presentation in all the outlets.

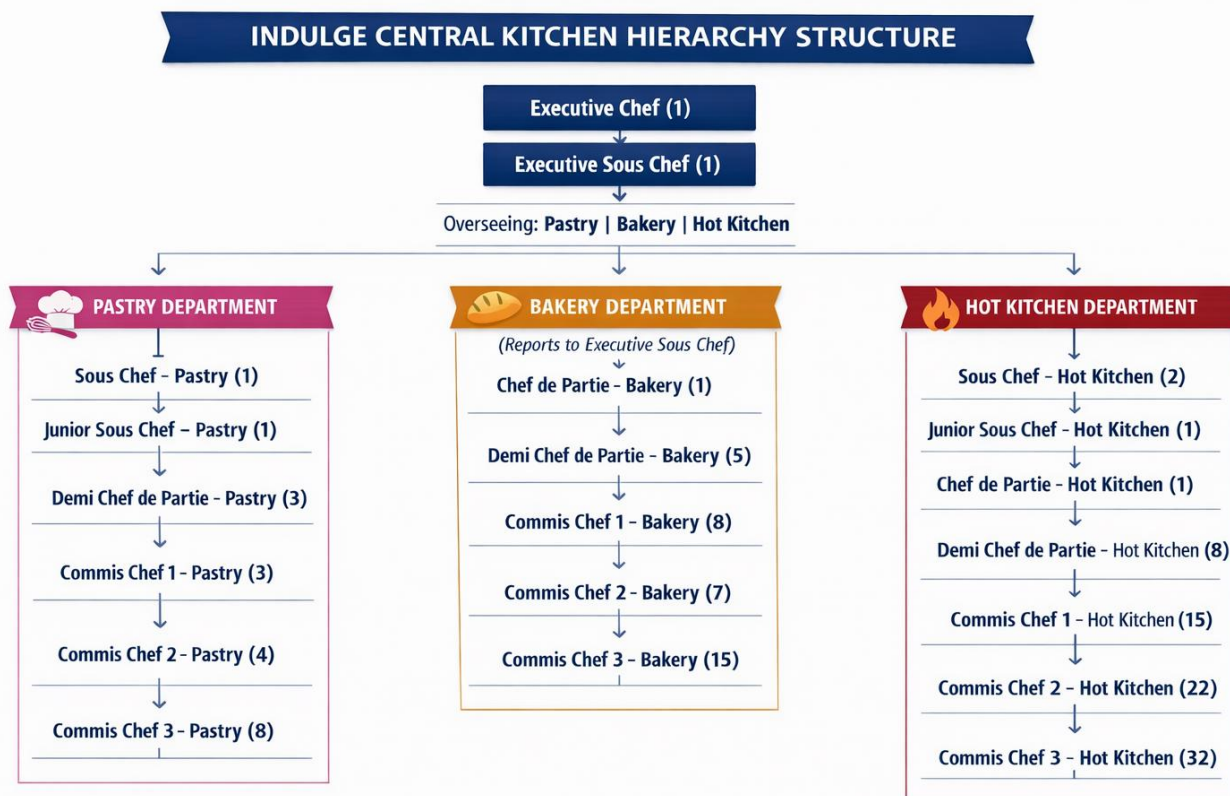
- Developing new brands constantly and launching new brands like Bello and Punjab Kitchen to cover new market niche and remain a leader in the luxury segment.
- The focus of positioning the IFBL as the ultimate premium F&B operator in Bangladesh will help strengthen the United Group business portfolio.
- Developing viable business model that will integrate profitability with high standards of customer experiences and brand equity.

2.1.4 Core Business Operations

The fundamental business activities of IFBL manifest its luxury, quality and exclusivity and comprise:

- **Restaurant and Brand Management:** Manages 12 established premium brands with different identities with different menu and service model.
- **Chef's Table Food Court:** A multi-cuisine food court with high end customers having access to different kinds of global and local cuisines under one high end roof.
- **Preparation of gourmet food:** Procuring quality, fresh and exclusive foods, meeting international standards in flavor and sanitation.
- **Luxury Service Delivery:** Training employees on the ability to provide personalized, attentive and professional service to the high-end clientele.
- **Brand Development and Marketing:** Strategic campaigns to the high-income customers such as social media, engagement of influencers, VIPs, and loyalty programs.
- **Premium Delivery and Concierge Services:** Premium services are the high-end catering of the personalized, corporate, and other event services and the high-end delivery to the elite customers.

2.1.5 Organization Structure



The Executive Chef is also known as the Chief Operating Officer (COO) of Indulge Food and Beverage Limited (IFBL).

2.1.6 SWOT Analysis

Strengths

- Premium customers are the target of exclusive multi-brand collections.
- Good financial and operation support by United Group.
- Various foods such as international, local, fusion, and healthy foods.
- Location in major urban areas, which guarantee access to high-end clients.
- Future brands (Bello and Punjab Kitchen) increase the market control.

Weaknesses

- The operation of various luxurious brands needs a lot of operational skills.
- It is resource consuming to ensure a constant high-end quality in outlets.
- Increased operating expenses because of high positioning.
- Being sensitive to increase in the cost of raw materials and operation.

Opportunities

- Growth in other upscale cities in Bangladesh and regional markets.
- Expansion of luxurious food delivery, personal events and concierge service.
- Premium culinary innovations should be introduced to attract new elite customers.

Threats

- Strong international competition of international high-quality chains and luxury restaurants
- The volatility of the economy with respect to luxury consumer spending.
- Operational risks such as food safety, service excellence and food supply chain reliability.
- Food industry regulatory and compliance issues.

2.2 Industry Analysis

The food and beverage (F&B) business is one of the most structurally complicated and economically relevant sectors of the world, which unites the operations of agriculture, manufacturing, logistics, retail, and service in the highly competitive and demands-responsive field. In the case of Bangladesh, the organized restaurant and lifestyle dining industry has developed significantly in the last decade and specifically in the high-end and higher income market segment.

Indulge Food and Beverage Limited (IFBL) is an enterprise in the sub-sector of the premium organized multi-brand restaurant industry, which is the experience-based value creation, brand differentiation, and high standardization of operation. In this part, a thorough discussion on the structural features, industry size, growth pattern, maturity, and industry competitive environment will be performed in accordance to the industry life cycle theory, macro-environmental analysis, and theory of competitive forces.

2.2.1 Industry Structural Characteristics

Premium restaurant business is a service based, inventory sensitive and brand based business sector of the overall food service business. Competition by premium F&B operators compared to the mass-market restaurants, which compete on price efficiency, competition is based on:

- Quality of ingredients
- Culinary sophistication
- Service excellence
- Brand positioning
- Ambiance and experience value

The industry has the following structural characteristics:

1. Perishability of Inputs

This is because the inputs are highly perishable. Raw materials like seafood, meat, dairy, and fresh produces need the use of an efficient inventory turnover and cold-chain management.

2. High Operating Leverage

There are major fixed expenses such as rent, interior investments, kitchen equipment and skilled labor that make the break-even levels high.

3. Working Capital Maturity

A significant part of the current assets is inventory. This is because poor management directly affects liquidity and profitability.

4. Competitive Advantage which Depends on Brand

Brand equity, reputation and customer experience are major sources of differentiation in premium segments.

5. Multi-Unit Operational Complexity

Companies like IFBL which have more than 80 stores in 12 brands have more difficulties in coordinating procurement, standardization, and quality control.

In value chain terms, the industry involves the procurement, storage, production, delivery of services, and the post-sale customer interactions in an endless cycle of performance. The inventory management level of operation excellence is directly related to cost of goods sold (COGS), gross margins, and sustainability of financial health.

2.2.2 Industry Size, Trend and Maturity

2.2.2.1 Market Structure and Industry Size

The food service business in Bangladesh has realized long term growth as a result of:

- Urban population expansion
- Increased consumer populations in upper-middle and high-income markets
- Rising disposable income
- Globalization of food culture
- Development of shopping centers and business centers

The premium dining segment is less in terms of the number of outlets compared to the traditional restaurants, but it brings in disproportionately more revenue per unit because of the higher prices and positioning around lifestyles. A structured component is slowly substituting disjointed and casual restaurant business, which is signaling structural modernization of the restaurant industry.

2.2.2.2 Industry Trends

The premium F&B is being influenced by a set of macro and micro trends:

1. Lifestyle Consumption and Premiumization

Consumers are further relating dining to status, experience and social signaling. High-end brands take advantage of the aesthetic interior design, menus curated and experiential forms of dining.

2. Health-Conscious Consumption

The worldwide change to the healthier eating habits has impacted the local demand of organic, balanced, and customized food. Wellness-oriented menus are also growing faster among brands that are targeting men.

3. Digital Transformation

Use of technology has revolutionized the way operational management is being done by:

- Inventory tracking that is POS integrated
- Real-time sales analytics
- Demand forecasting systems
- Customer relationship management (CRM) systems

- Online marketing and collaboration with influencers

This technological change also increases the level of transparency, decreases information asymmetry and increases the optimization of working capital.

4. Multi-Brand Portfolio Strategy

Companies are embracing the diversified brand portfolio to diversify risk in the type of cuisine and target market. The strategic model shown by IFBL is its 12-brand structure.

2.2.2.3 Life Cycle and Maturity of the Industry

The high-quality F&B segment of Bangladesh can be identified as a premium industry, and it is in the growth stage and this is as follows using Industry Life Cycle Theory:

- Organized brands have been growing rapidly
- Increasing competitive intensity
- High consumer awareness
- Brand differentiation strategies
- Investment in operation infrastructure

The industry is not quite mature and saturated. The market potential is still high in:

- Expansion to secondary cities
- Premium catering services
- Concierge dining services
- Experiential and theme-based restaurants ideas

Nonetheless, competitive forces are on the rise, and this implies that they are moving towards early consolidation.

2.2.3 Industry SWOT Analysis

In order to offer a systematic external analysis, the industry is evaluated in terms of SWOT, PESTEL dimensions, and Porters Five Forces mode.

SWOT Analysis at the Industry Level

Strengths

- Developed wealthy market
- Rising dining-out culture
- Expanding brand awareness
- Raising digitization
- High demand of international cuisine

Weaknesses

- High fixed cost structures
- Prices of raw materials are volatile
- Perishable inventory risk
- Skilled labor dependency
- Sensitive to inefficiencies in operations

Opportunities

- Diversification into young metropolitan towns
- Statistical operational optimization
- Premium food delivery and concierge models
- Food innovations and brand extensions
- International brand partnerships

Threats

- The recession of the economy in terms of luxurious expenditures
- Risks of food safety compliance
- High competition between high-end brands
- Price pressure on imported goods in the form of inflation

- International franchise chains entry

External Environment Analysis

1. Economic Factors

The premium F&B segment is greatly affected by the macroeconomic stability. Key impacts include:

- Inflation raises the cost of procurement.
- The depreciation of currency increases the prices of imported ingredients.
- Capital financing is affected by the fluctuations in interest rates.
- The discretionary spending is directly influenced by consumer confidence.

Even though the premium brands have some kind of insulation because of the high-income customers, the consumption of luxuries can be choked off in the long run by the economic downturn.

2. Technological Factors

The industry is experiencing a revolutionary force of technology. Key impacts include:

- Inventory tracking is automated
- ERP integration
- Demand forecasting in real-time
- Predictive analytics
- Online delivery platform integration

Technology contributes to better efficiency, dwindles on shrinkage, and helps in the differentiated inventory control measures like the ABC classification.

3. Barriers to Entry

The premium F&B business is the type of business that has moderate to high entry barriers, which comprise:

- Vast capital requirements
- Costs of premium location acquisitions
- Talented cook and business person recruitment
- Investment in brand building and marketing
- Adherence to the food safety standards
- Development of the supplier relationships

These barriers ensure that the already established players such as IFBL are guarded, as well as curbing the quick saturation of the market.

4. Threat of Substitutes

Medium threat of substitutes includes:

- Home-prepared gourmet meals
- Brands that operate as cloud kitchens and delivery only
- Multinational fast-food restaurants
- Boutique fine dining restaurants
- Premium ready-to-eat grocery products

Nevertheless, they have not yet become very differentiated and hard to copy in case of experiential luxury dining.

5. Rivalry in the industry (Porters Five Forces Perspective)

Competitive Rivalry: High

- Growing number of organized luxury brands
- Brand-based competition

- High marketing expenditure
- Focus on differentiation and not price competition

Supplier Bargaining Power: Moderate

- The dependency on imported ingredients makes it vulnerable
- Niche seafood and high-quality meat restrict supplier options

Buyers Power: Moderate to High

- Wealthy consumers require quality and uniformity

Brand switching can be done in the case of deterioration in the standards of service.

New Entrants Threat: Medium

- There is a strong capital barrier, which lowers the casual entry

Nevertheless, there is still an opportunity of boutique restaurants.

Threat of Substitutes: Moderate

- Other types of dinners and high-quality delivery

In general, the level of competition is increasing, but there are still structural strengths of the long-standing multi-brand players.

Implications of IFBL Strategic Implications

In this context, in a competitive, premium F&B, growth-stage, the multi-brand portfolio strategy by IFBL offers:

- Risk diversification
- Economies of scale in procurement
- Centralized inventory optimization
- Stronger brand positioning
- Standardization of operation

CHAPTER III: INTERNSHIP EXPERIENCE

3.1 Position, Duty and Responsibilities

I was assigned to the Finance and Accounts department of the Indulge Food and Beverage Limited (IFBL) during the internship period of three months. Although administratively placed within Finance & Accounts, my functional role was more closely related to Inventory Control and Operational Monitoring that are directly related to the cost control and working capital management in the organization.

The main aim of my internship was to help in ensuring there is proper inventory usage and discipline in costs in the operational kitchens. Considering IFBL is a high-end multi-brand F&B organization with over 80 outlets, having tight control over raw materials and ingredients is paramount in being profitable, reduce wastage, and consistent products.

My most important tasks and functions entailed:

- Observing the activities in the kitchen to make sure that the chefs operated within standardized recipes volumes.
- Checking on the utilization of raw materials and ingredients to avoid excessively portioning or misusing them.
- Maintaining adherence to set inventory and consumption criteria.
- Supporting the implementation of the FIFO (First-In, First-Out) method to maintain freshness and reduce spoilage.
- Reporting differences between the normal consumption and the real usage.
- Helping to check the stocks and to observe physical inventory.
- Communicating with supervisors to point out unnatural consumption patterns.
- Facilitating cost control behavior through analyzing ingredient usage behavior.

In these responsibilities my contribution was direct in the sense of decreasing the inventory wastage, regulating the food costs, and sustaining operational efficiency. In a high-end F&B setting like IFBL, any slight slippage in terms of portion control will have massive impact on profit margins hence having a structured monitoring process was critical.

3.2 Training & Development

In the initial part of the internship, I underwent practical orientation on the organizational structure of IFBL, inventory policy and reporting systems. The training process was also mostly both practical and observational and this gave me an opportunity to learn real-time functioning work block within a multi-brand food service setting.

Examples of important training areas were:

- Introduction into the inventory control system of IFBL.
- Knowledge of the workflow in the kitchen and standardized recipes.
- Stock rotation practices that are based on FIFO.
- Training on internal reporting systems to be used in consumption monitoring.
- Knowledge of kitchen and finance communication.
- Simple exposure to ABC-based high-value inventory items prioritization.

Since the inventory in the F&B industry is perishable, I was trained to note:

- Storage conditions and expiry dates.
- Correct stock turnover policies.
- Separation of high-value products that need close supervision.
- Management of processes in order to reduce wastage.

The given experiential learning tremendously helped me to understand the manner in which financial control mechanisms are integrated into the working processes.

3.3 Contribution to Organization / Operations.

My works during my internship were mainly focused on enhancing inventory discipline and transparency of operations in the kitchen.

1. Enhancement of Portion Control

I observed the food preparation procedures frequently, and I made sure that chefs did not use more and less ingredients than the standard. This helped:

- Minimize excess of expensive ingredients.
- Minimize hidden wastage.
- Enhance better cost predictability.

2. Supporting FIFO Implementation

I also checked storage and use of ingredients to make sure that items that were older were used first before other items. This contributed to:

- Reduced spoilage risk.
- Better quality standards of freshness.
- Lower holding costs.

3. Reporting and Discrepancy Identification

I was able to observe and report on the identification of:

- Differences between the normal consumption and reality.
- Ineffective handling practices.
- Possible cost leakage areas.

This enabled the supervisors to take corrective action within the right time.

3.4 Evaluation

The internship was a great experience that gave me much hands-on experience in inventory management in a high-end F&B establishment. Academically the internship has enabled me to implement theoretical knowledge of FIFO method, ABC classification and working capital theory in a real working environment.

Strengths Observed in IFBL's System:

- Organized practices of inventory monitoring.
- Immense focus on FIFO of perishable goods.
- Clear reporting hierarchy.
- Operation culture that is cost-conscious.

- Finance-kitchen operations alignment.

Operational Areas of Challenge:

- Monitoring may necessitate more automation of the system when it is done manually.
- Portion control variation to human behavior.
- Premium ingredients are very sensitive to wastage.
- Stock planning and volatile demand.

In general, IFBL has a strict inventory control culture, as the process of managing several premium brands is difficult.

In terms of personal development, the internship led to improvement:

- Analytical thinking.
- Operational awareness.
- Reporting discipline.
- Attention to detail.
- Skills of professional communication.

3.5 Skills Applied

Through the internship, I was able to use academic and interpersonal skills acquired during my BBA program.

1. Analytical Skills

- Assessing the patterns of consumption of ingredients.
- Determining abnormal usage patterns.
- Knowing the cost of inventory deviations.

2. Theoretical Application

- Using FIFO in real world setting.
- Knowing about ABC prioritization of high-value ingredients.

- Connection between operational practices and working capital theory.

3. Ability to observe and monitor

- Monitoring kitchen operations.
- Determining process inefficiencies.
- Maintaining detail-oriented supervision.

4. Communication Skills

- Communicating clearly on discrepancies in reporting to supervisors.
- Liaising with chefs and operational employees.
- Doing professional communication in cross-functional teams.

5. Ethical Responsibility

- Being fair and objective in reporting.
- Protecting internal financial information.
- Upholding professional integrity.

Overall Reflection

Through the internship in Indulge Food and Beverage Limited, it was clearly understood how inventory management is a financial support in the food and beverage sector. Combining operational control with financial control, IFBL guarantees quality continuity and cost effectiveness of its large network of outlets.

This experience has helped me considerably to enhance my practical understanding of the inventory management and reinforce the significance of organized control measures in the work of premium F&B.

CHAPTER IV: IFBL INVENTORY MANAGEMENT PRACTICES

The issue of inventory control is critical to the performance of the Indulge Food & Beverage Limited (IFBL), especially due to the fact that the firm is a premium food and beverage manufacturer that has over 80 outlets in Bangladesh. When a service-based and perishable product such as food and beverage is in use, inventory management is the solution to continuous production, cost, product, and customer satisfaction.

In IFBL, the inventory control is used to hold the ideal levels of raw materials and other operational supplies at the lowest possible wastage rates and ensure that stock will not be lost. Since the firm is luxury positioned, ingredient quality and consistency in each of the outlets is a strategic consideration. Hence, the systems of inventory control are closely related to the procurement systems, the kitchen systems, and sales reporting systems.

The First-In, First-Out (FIFO) approach is used in IFBL to make sure that old stock is used first and then the items that were recently purchased. The practice is also necessary in the food industry particularly to ensure freshness, avoid spoilage, and adhere to food safety regulations. Besides, the company uses ABC analysis to categorize menu ingredients by financial significance and value of use to enable the management to devote time and resources effectively.

4.1 Composition and Structure of Inventory Stock

The IFBL inventory stock is mostly composed of food related materials that are used in day-to-day operations of the restaurant and kitchen. The share may be widely divided in:

- Raw materials (meat, poultry, seafood, vegetables, dairy products, and spices)
- Specialty and imported ingredients
- Beverage items
- Packaging materials
- Cleaning and operating materials
- Semi-finished or intermediate goods

Since IFBL has various high-end brands, it has both imported and local raw materials with high value in the inventory. Most of them are perishable products that need temperature-controlled storage units like refrigerator and freezers.

The company has a centralized procurement and organized distribution so as to achieve uniformity within the outlets. Because of the high quality of some of the menu items particularly sea food and specialty products, there is a need to have the correct process in tracking their stocks to avoid loss of money and inconvenience in running the business.

4.2 Framework of Inventory Classification

To guarantee efficient monitoring and financial control, IFBL uses a system of classification of inventories. The major analysis form applied is the ABC analysis that classifies the inventory items by their value of annual consumption and importance of costs.

Category A (High-Value Items)

These are expensive products that add up to the total inventory value. This can be imported seafood, high-quality meat, and exotic ingredients. These products have to be closely monitored, regularly checked in stock and properly forecasted.

Category B (Moderate-Value Items)

This category includes all items that are rated as moderate or below average in value. These are products that are of medium cost and that are frequently used. They should be monitored and reviewed periodically.

Category C (Low-Value Items)

They are high frequency, low-cost products that have lower values to the overall inventory individually. Common example of these types of items are the basic ingredients and operational consumables. Lesser sophisticated control systems are used to achieve efficiency.

Besides ABC (classification), such inventory can also be organized into:

- Raw materials
- Work-in-process items
- Finished products

This multi-layer classification system will increase the accuracy of planning and make better financial and operational decisions.

4.3 Inventory Keeping and Counting System

IFBL employs a perpetual inventory system with the use of technology combined with its Point of Sale (POS) software. Inventory is updated automatically after every sales deal making the stocks visible in real-time.

The major characteristics of the system are:

- Real time inventory monitoring
- Automated sales recording
- Usage-based stock deduction
- Management real time reporting

Along with the digital system, IFBL performs physical counts of stock periodically to ensure accuracy of the systems. The physical inventory audits are carried out to resolve the discrepancies and avoid wastage, spoilage or pilferage losses.

Considering that the company uses the FIFO system, the storage space is organized in such a way that older stock should be consumed first. Food safety standards are observed through the monitoring of batch numbers and expiry dates.

This combined surveillance network will allow IFBL to:

- Minimize inventory carrying expenses
- Prevent stockouts, minimize food wastage, and improve demand forecasting

- Ensure that quality is maintained in over 80 stores

4.4 ABC Analysis of IFBL Menu Offerings

S.No.	SKU	No. of MOs Sold	Cost/Unit (BDT)	Annual Units Sold	% of Annual Units Sold	Cumulative Annual Usage	ABC Classification
1	6469	1440	3800	5472000	0.0379	0.0379	A
2	6179	480	3200	1536000	0.0106	0.0485	A
3	6593	960	4500	4320000	0.0299	0.0784	A
4	6097	480	3500	1680000	0.0116	0.0900	A
5	6093	600	2000	1200000	0.0083	0.0983	A
6	6094	600	2500	1500000	0.0104	0.1087	A
7	6095	960	2500	2400000	0.0166	0.1253	A
8	3182	2160	650	1404000	0.0097	0.1350	A
9	3611	1440	1400	2016000	0.0139	0.1489	A
10	2330	720	1350	972000	0.0067	0.1556	A
11	2466	1680	2200	3696000	0.0256	0.1812	A
12	2465	480	950	456000	0.0032	0.1844	A
13	6561	1920	1800	3456000	0.0239	0.2083	A
14	6560	840	1400	1176000	0.0081	0.2164	A
15	2291	720	1550	1116000	0.0077	0.2241	A
16	3782	720	1800	1296000	0.0090	0.2331	A
17	6594	2880	800	2304000	0.0159	0.2490	A
18	6105	600	1450	870000	0.0060	0.2551	A
19	2452	3600	1350	4860000	0.0336	0.2887	A
20	2464	960	1200	1152000	0.0080	0.2966	A
21	1084	240	1450	348000	0.0024	0.2990	A
22	2504	240	1400	336000	0.0023	0.3014	A
23	2426	240	1400	336000	0.0023	0.3037	A
24	2272	1200	1450	1740000	0.0120	0.3157	A
25	2274	3600	1200	4320000	0.0299	0.3456	A
26	2449	720	1200	864000	0.0060	0.3516	A
27	2326	960	900	864000	0.0060	0.3576	A
28	6604	240	900	216000	0.0015	0.3591	A
29	6606	240	900	216000	0.0015	0.3606	A
30	1116	720	900	648000	0.0045	0.3650	A
31	6089	720	2800	2016000	0.0139	0.3790	A
32	3181	480	2800	1344000	0.0093	0.3883	A
33	3180	2880	1100	3168000	0.0219	0.4102	A
34	3178	480	900	432000	0.0030	0.4132	A
35	3179	480	850	408000	0.0028	0.4160	A
36	2930	960	2800	2688000	0.0186	0.4346	A
37	3785	264	3200	844800	0.0058	0.4404	A

38	6492	120	1500	180000	0.0012	0.4417	A
39	6237	240	1600	384000	0.0027	0.4443	A
40	6238	240	1500	360000	0.0025	0.4468	A
41	6121	480	1200	576000	0.0040	0.4508	A
42	2295	240	780	187200	0.0013	0.4521	A
43	2309	240	850	204000	0.0014	0.4535	A
44	2297	240	750	180000	0.0012	0.4548	A
45	2536	480	550	264000	0.0018	0.4566	A
46	2538	720	900	648000	0.0045	0.4611	A
47	2551	360	850	306000	0.0021	0.4632	A
48	2565	480	1100	528000	0.0037	0.4669	A
49	2292	240	1200	288000	0.0020	0.4688	A
50	2546	1920	1200	2304000	0.0159	0.4848	A
51	6603	360	1450	522000	0.0036	0.4884	A
52	2320	960	1100	1056000	0.0073	0.4957	A
53	2499	480	950	456000	0.0032	0.4989	A
54	2498	840	650	546000	0.0038	0.5026	A
55	2378	840	550	462000	0.0032	0.5058	A
56	2374	840	520	436800	0.0030	0.5088	A
57	3577	960	650	624000	0.0043	0.5132	A
58	3793	840	680	571200	0.0040	0.5171	A
59	2592	960	580	556800	0.0039	0.5210	A
60	6285	120	200	24000	0.0002	0.5211	A
61	2348	120	200	24000	0.0002	0.5213	A
62	6127	720	800	576000	0.0040	0.5253	A
63	5741	3600	450	1620000	0.0112	0.5365	A
64	2954	1440	1500	2160000	0.0149	0.5514	A
65	2804	120	3000	360000	0.0025	0.5539	A
66	2920	120	2000	240000	0.0017	0.5556	A
67	2917	120	2000	240000	0.0017	0.5572	A
68	3307	720	350	252000	0.0017	0.5590	A
69	3309	120	450	54000	0.0004	0.5594	A
70	6062	1080	550	594000	0.0041	0.5635	A
71	6063	1440	450	648000	0.0045	0.5680	A
72	6064	1080	550	594000	0.0041	0.5721	A
73	6425	840	1100	924000	0.0064	0.5785	A
74	2836	120	1550	186000	0.0013	0.5797	A
75	2837	120	1500	180000	0.0012	0.5810	A
76	2839	120	1500	180000	0.0012	0.5822	A
77	2834	480	400	192000	0.0013	0.5836	A
78	2540	480	450	216000	0.0015	0.5851	A
79	5666	840	800	672000	0.0046	0.5897	A
80	5232	240	550	132000	0.0009	0.5906	A

81	2294	240	750	180000	0.0012	0.5919	A
82	6501	1200	650	780000	0.0054	0.5973	A
83	6496	240	500	120000	0.0008	0.5981	A
84	6518	480	250	120000	0.0008	0.5989	A
85	6517	480	250	120000	0.0008	0.5997	A
86	6495	264	450	118800	0.0008	0.6006	A
87	6502	264	450	118800	0.0008	0.6014	A
88	6499	288	400	115200	0.0008	0.6022	A
89	6511	960	150	144000	0.0010	0.6032	A
90	6417	1200	120	144000	0.0010	0.6042	B
91	3780	2400	480	1152000	0.0080	0.6121	B
92	2544	1920	350	672000	0.0046	0.6168	B
93	2548	480	520	249600	0.0017	0.6185	B
94	2568	480	520	249600	0.0017	0.6202	B
95	2569	120	1100	132000	0.0009	0.6212	B
96	2568	120	1100	132000	0.0009	0.6221	B
97	5664	960	750	720000	0.0050	0.6271	B
98	5240	240	500	120000	0.0008	0.6279	B
99	5806	240	550	132000	0.0009	0.6288	B
100	5668	240	550	132000	0.0009	0.6297	B
101	2510	240	500	120000	0.0008	0.6305	B
102	2169	240	500	120000	0.0008	0.6314	B
103	2161	480	450	216000	0.0015	0.6329	B
104	2529	480	450	216000	0.0015	0.6344	B
105	2528	480	450	216000	0.0015	0.6359	B
106	2185	480	550	264000	0.0018	0.6377	B
107	3192	720	650	468000	0.0032	0.6409	B
108	2183	480	550	264000	0.0018	0.6427	B
109	2214	1200	380	456000	0.0032	0.6459	B
110	2371	120	200	24000	0.0002	0.6461	B
111	2202	720	650	468000	0.0032	0.6493	B
112	2178	1200	350	420000	0.0029	0.6522	B
113	6385	1200	360	432000	0.0030	0.6552	B
114	6384	1440	350	504000	0.0035	0.6587	B
115	6405	240	750	180000	0.0012	0.6599	B
116	2170	1200	150	180000	0.0012	0.6612	B
117	2373	1440	550	792000	0.0055	0.6667	B
118	2401	1080	550	594000	0.0041	0.6708	B
119	2233	2400	220	528000	0.0037	0.6744	B
120	2227	2400	220	528000	0.0037	0.6781	B
121	3595	960	175	168000	0.0012	0.6792	B
122	2401	960	175	168000	0.0012	0.6804	B
123	6428	960	100	96000	0.0007	0.6811	B

124	2470	1440	180	259200	0.0018	0.6828	B
125	2481	240	1100	264000	0.0018	0.6847	B
126	2268	1800	450	810000	0.0056	0.6903	B
127	4261	480	850	408000	0.0028	0.6931	B
128	1565	1200	520	624000	0.0043	0.6974	B
129	2503	360	450	162000	0.0011	0.6985	B
130	1341	480	350	168000	0.0012	0.6997	B
131	1336	480	350	168000	0.0012	0.7009	B
132	5708	480	350	168000	0.0012	0.7020	B
133	5710	360	450	162000	0.0011	0.7031	B
134	1506	360	450	162000	0.0011	0.7043	B
135	1505	960	480	460800	0.0032	0.7075	B
136	5714	1200	650	780000	0.0054	0.7128	B
137	1971	240	500	120000	0.0008	0.7137	B
138	5713	240	500	120000	0.0008	0.7145	B
139	5707	240	500	120000	0.0008	0.7153	B
140	5715	240	500	120000	0.0008	0.7162	B
141	5706	360	450	162000	0.0011	0.7173	B
142	5712	360	400	144000	0.0010	0.7183	B
143	1261	1200	200	240000	0.0017	0.7199	B
144	1018	720	250	180000	0.0012	0.7212	B
145	1190	720	250	180000	0.0012	0.7224	B
146	6680	1200	220	264000	0.0018	0.7243	B
147	6427	1200	150	180000	0.0012	0.7255	B
148	1342	720	250	180000	0.0012	0.7268	B
149	3171	1440	550	792000	0.0055	0.7322	B
150	3172	960	600	576000	0.0040	0.7362	B
151	3173	1200	1000	1200000	0.0083	0.7445	B
152	2835	240	1200	288000	0.0020	0.7465	B
153	2962	600	550	330000	0.0023	0.7488	B
154	2963	600	550	330000	0.0023	0.7511	B
155	3787	960	400	384000	0.0027	0.7537	B
156	3183	960	280	268800	0.0019	0.7556	B
157	3184	960	280	268800	0.0019	0.7575	B
158	3185	960	450	432000	0.0030	0.7604	B
159	6546	840	1200	1008000	0.0070	0.7674	B
160	1064	480	450	216000	0.0015	0.7689	B
161	6464	720	300	216000	0.0015	0.7704	B
162	6463	360	600	216000	0.0015	0.7719	B
163	2927	960	400	384000	0.0027	0.7746	B
164	2925	1200	200	240000	0.0017	0.7762	B
165	2926	1200	250	300000	0.0021	0.7783	B
166	2805	480	200	96000	0.0007	0.7790	B

167	2304	480	350	168000	0.0012	0.7801	B
168	2303	480	320	153600	0.0011	0.7812	B
169	2313	240	450	108000	0.0007	0.7819	B
170	2919	240	1000	240000	0.0017	0.0018	B
171	3306	720	350	252000	0.0017	0.0021	B
172	6090	120	200	24000	0.0002	0.0005	B
173	6091	120	200	24000	0.0002	0.0003	B
174	3311	720	340	244800	0.0017	0.0020	B
175	3312	1440	260	374400	0.0026	0.0029	B
176	3302	7200	90	648000	0.0045	0.0046	B
177	3300	7200	65	468000	0.0032	0.0036	B
178	6414	720	100	72000	0.0005	0.0008	B
179	2145	480	450	216000	0.0015	0.0018	B
180	2141	480	450	216000	0.0015	0.0018	B
181	2542	480	450	216000	0.0015	0.0018	B
182	2453	600	40	24000	0.0002	0.0005	B
183	5762	480	1100	528000	0.0037	0.0039	B
184	5762	3600	1450	5220000	0.0361	0.0421	B
185	5761	600	250	150000	0.0010	0.0012	B
186	2337	600	240	144000	0.0010	0.0012	B
187	2328	600	250	150000	0.0010	0.0012	B
188	2607	120	250	30000	0.0002	0.0005	B
189	3592	240	280	67200	0.0005	0.0012	B
190	5735	120	200	24000	0.0002	0.0010	B
191	2803	120	600	72000	0.0005	0.0008	C
192	6620	4800	130	624000	0.0043	0.0050	C
193	2547	4800	80	384000	0.0027	0.0031	C
194	2175	480	150	72000	0.0005	0.0007	C
195	2921	240	300	72000	0.0005	0.0020	C
196	3788	2400	280	672000	0.0046	0.0066	C
197	2818	480	150	72000	0.0005	0.0007	C
198	2182	120	600	72000	0.0005	0.0007	C
199	2830	4800	42	201600	0.0014	0.0022	C
200	2832	4800	175	840000	0.0058	0.0069	C
201	2831	1200	155	186000	0.0013	0.0619	C
202	2790	720	100	72000	0.0005	0.0005	C
203	2787	7200	20	144000	0.0010	0.0010	C
204	2789	9600	15	144000	0.0010	0.0010	C
205	2928	240	600	144000	0.0010	0.0010	C
206	2929	24000	3	72000	0.0005	0.0005	C
207	3174	2400	220	528000	0.0037	0.0037	C
208	3176	7200	95	684000	0.0047	0.0047	C
209	3175	24000	12	288000	0.0020	0.0020	C

210	6096	14400	5	72000	0.0005	0.0005	C
211	3177	360	200	72000	0.0005	0.0005	C
212	3299	7200	60	432000	0.0030	0.0030	C
213	3303	4800	85	408000	0.0028	0.0028	C
214	3047	240	90	21600	0.0001	0.0001	C
215	3048	120	230	27600	0.0002	0.0002	C
216	2950	240	110	26400	0.0002	0.0002	C
217	2961	480	80	38400	0.0003	0.0003	C
218	3784	240	360	86400	0.0006	0.0006	C
219	2842	240	380	91200	0.0006	0.0006	C
220	2843	240	360	86400	0.0006	0.0006	C
221	2841	120	200	24000	0.0002	0.0002	C
222	3310	1440	220	316800	0.0022	0.0022	C
223	3305	1200	70	84000	0.0006	0.0006	C
224	3308	480	200	96000	0.0007	0.0007	C
225	3301	480	150	72000	0.0005	0.0005	C
226	6098	480	150	72000	0.0005	0.0005	C
227	2808	480	150	72000	0.0005	0.0005	C
228	2922	192	550	105600	0.0007	0.0007	C
229	2923	120	800	96000	0.0007	0.0007	C
230	2924	240	450	108000	0.0007	0.0007	C
231	3058	360	100	36000	0.0002	0.0002	C
232	3049	360	100	36000	0.0002	0.0002	C
233	3050	360	100	36000	0.0002	0.0002	C
234	3051	360	100	36000	0.0002	0.0002	C
235	3052	360	100	36000	0.0002	0.0002	C
236	3053	360	100	36000	0.0002	0.0002	C
237	3054	360	100	36000	0.0002	0.0002	C
238	3055	360	100	36000	0.0002	0.0002	C
239	3056	360	100	36000	0.0002	0.0002	C
240	3057	360	100	36000	0.0002	0.0002	C
241	3045	360	100	36000	0.0002	0.0002	C
242	3046	2400	10	24000	0.0002	0.0002	C
243	3789	120	1800	216000	0.0015	0.0015	C
244	2965	24	2500	60000	0.0004	0.0004	C
245	2966	48	1400	67200	0.0005	0.0005	C
246	2968	48	1400	67200	0.0005	0.0005	C
247	2964	240	200	48000	0.0003	0.0003	C
248	2806	480	200	96000	0.0007	0.0007	C
249	2792	480	200	96000	0.0007	0.0007	C
250	2812	480	440	211200	0.0015	0.0015	C
251	2815	480	440	211200	0.0015	0.0015	C
252	2816	120	400	48000	0.0003	0.0003	C

253	3790	960	50	48000	0.0003	0.0003	C
254	3783	4800	10	48000	0.0003	0.0003	C
255	1262	240	200	48000	0.0003	0.0003	C
256	2276	6000	20	120000	0.0008	0.0008	C
257	2172	1680	80	134400	0.0009	0.0009	C
258	4273	1200	40	48000	0.0003	0.0003	C
259	4282	1200	40	48000	0.0003	0.0003	C
260	6618	1200	40	48000	0.0003	0.0003	C
261	4270	1200	40	48000	0.0003	0.0003	C
262	2422	7200	25	180000	0.0012	0.0012	C
263	2468	2400	25	60000	0.0004	0.0004	C
264	2467	2400	25	60000	0.0004	0.0004	C
265	2813	96000	2	192000	0.0013	0.0013	C
266	2807	240	180	43200	0.0003	0.0003	C
267	2791	96	200	19200	0.0001	0.0001	C
268	2788	3600	40	144000	0.0010	0.0010	C
269	2918	120	200	24000	0.0002	0.0002	C
270	1268	480	100	48000	0.0003	0.0003	C
271	1261	240	200	48000	0.0003	0.0003	C
272	2216	120	200	24000	0.0002	0.0002	C
273	2469	240	200	48000	0.0003	0.0003	C
274	2459	240	200	48000	0.0003	0.0003	C
275	2331	240	100	24000	0.0002	0.0002	C
276	4267	240	200	48000	0.0003	0.0003	C
277	1032	240	200	48000	0.0003	0.0003	C
278	1265	240	200	48000	0.0003	0.0003	C
279	2165	240	200	48000	0.0003	0.0003	C
280	2462	480	100	48000	0.0003	0.0003	C
281	3592	480	100	48000	0.0003	0.0003	C
282	6101	120	250	30000	0.0002	0.0002	C
283	3786	2880	300	864000	0.0060	0.0060	C
284	2821	120	240	28800	0.0002	0.0002	C
285	2838	120	240	28800	0.0002	0.0002	C
286	2840	120	160	19200	0.0001	0.0001	C
287	2281	240	200	48000	0.0003	0.0003	C
288	2239	240	450	108000	0.0007	0.0007	C
289	5709	288	400	115200	0.0008	0.0008	C
290	5711	480	100	48000	0.0003	0.0003	C
291	5735	2400	40	96000	0.0007	0.0007	C
292	2473	1200	50	60000	0.0004	0.0004	C
293	2385	120	200	24000	0.0002	0.0002	C
294	2531	480	450	216000	0.0015	0.0015	C
295	2279	1200	240	288000	0.0020	0.0020	C

296	6285	120	200	24000	0.0002	0.0002	C
297	2348	120	200	24000	0.0002	0.0002	C
298	5711	288	400	115200	0.0008	0.0008	C
299	5706	360	450	162000	0.0011	0.0011	C
300	2787	109500	80	8760000	0.0606	0.0606	C
		Total		144559200	1.000		

Summary of ABC Classification of IFBL Menu Offerings

Based on the ABC analysis performed on 300 menu items in Indulge Food & Beverage Limited (IFBL), the products were grouped based on their value of consumption in a year. This classification is aimed at distinguishing the high-value items that need to be under strict management control and formulate differentiated inventory policies.

Table 4.1: Summary of ABC Classification

Category	Number of Items	Percentage of Total Items	Total Annual Value (BDT)	Percentage of Total Value
A	89	29.67%	87,195,600	60.32%
B	101	33.67%	35,170,800	24.33%
C	110	36.67%	22,192,800	15.35%
Total	300	100%	144,559,200	100%

4.5 Interpretation of ABC Categories and Inventory Control Policies

4.5.1 Category A: High-Value Strategic Items

Depending on the analysis, it is seen that the number of items in Category A is only 89 (29.67% of the total menu items), although these items take up 60.32 percent of the total annual inventory value. This shows the financial significance of a few items is highly concentrated in a very limited number of items, which is in line with Pareto Principle.

At IFBL, the items that fall under the Category A category probably consist of high-quality sea food, imported goods, specialty meat products, and raw materials which are of high cost and are used in all its luxury dining brands. Since IFBL is a high-end food and beverage organization that is engaged in serving high-income earners, these products play a critical role in ensuring that the quality of the brand and customer satisfaction remains intact.

Inventory Policy for Category A

Category A items are of high financial importance and therefore they need:

- Close supervision and strict monitoring by the managers
- Proper demand forecasting
- Regular stock checking and balancing
- Reduced safety stock level to lessen capital tie-up
- Good supplier relationship management
- On-going quality checkup

As IFBL is based on the FIFO (First-In, First-Out) approach, the old stock of the types of goods that belong to the Category A group should be dispatched first, so that the spoilage issues could be reduced to a minimum and the products could be kept in their original quality, particularly in relation to perishable seafood and imported goods. Losses and operational derailments are likely to be experienced as a result of any mismanagement in this category.

4.5.2 Category B: Moderate-Value Operational Items

The category B contains 101 items (33.67% of all items) with the value of 24.33% of the yearly inventory. These products play a moderate role in the financial field and are frequently utilized in the daily kitchen activities.

Category B items are not as important as those in Category A in terms of financial consideration but still they are crucial in ensuring smooth performance of the operations.

They usually contain in-between protein products, widely utilized products, and working materials.

Inventory Policy for Category B

For Category B items, IFBL should apply:

- Periodical review systems (every week or twice a week)
- Balanced safety stock levels
- Standard methods of forecasting
- Balanced coordination of suppliers
- Routine quality checks

FIFO is upheld to provide freshness to its products and avoid wastage. Nevertheless, the level of monitoring is not as high as Category A.

4.5.3 Category C: Low-Value, High-Volume Items

The category C has 110 items (36.67% of total items), which represent 15.35% of total inventory value. This implies that these items are many, but their unit financial influence is not very high.

Such products can be vegetables, spices, and other cheap consumables. Although operating necessity, they do not have material impacts on total inventory investment.

Inventory Policy of Category C

In the case of Category C items, IFBL can adopt:

- Streamlined control processes
- Bulk purchasing strategies
- Higher safety stock in order to prevent stockouts
- Reduced managerial review

- Normal FIFO turnover of perishable goods

Since these things barely affect the financial side on a one-by-one basis, over-monitoring would raise the administrative fees without much gain.

General Analytical results

ABC analysis of the 300 menu items of IFBL proves that the concentration of the value of inventory in a small number of high-value products is obvious. Inventory control is a priority as about 30% of the items contribute more than 60% of total inventory value every year.

Using ABC classification coupled with FIFO inventory process IFBL can:

- Maximize working capital utilization
- Reduce spoilage and wastage
- Improve cost efficiency
- Improve the accuracy of demand forecasting
- Enforce uniform quality of over 80 stores

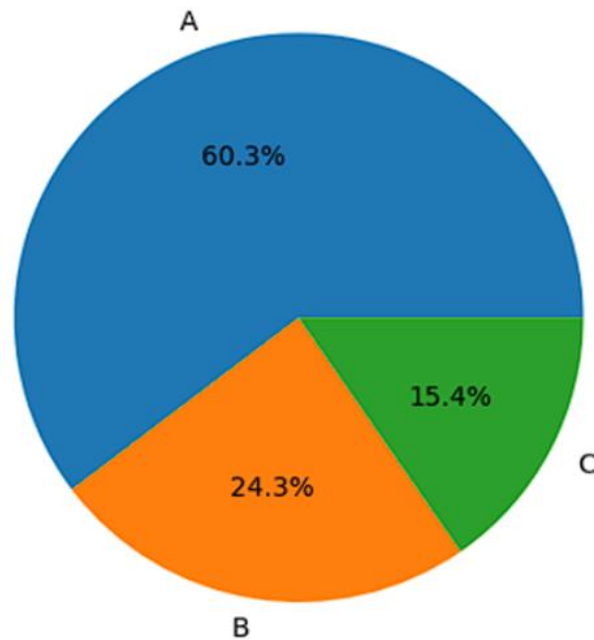
This is a systematic system of inventory control that will help the IFBL to achieve its strategic plan of providing high-quality dining services and maintain its efficiency and financial sustainability.

4.6 ABC Classification in the form of a graph

In order to further examine the inventory structure of IFBL, pie chart and bar chart were employed as graphical tools to represent the percentage contribution of the total annual inventory value of each of the ABC category. These visualizations can give a better insight into the concentration of values and areas where the managers should focus.

4.6.1 Pie Chart Interpretation

Percentage Contribution of Inventory Value by ABC Category (IFBL)



The pie chart depicts the contribution made by the Categories A, B, and C to the total annual inventory value.

Based on the chart, it can be seen that:

- The value of total inventory attributed to category A is 60.32.
- Category B contributes 24.33%.
- Category C represents only 15.35%.

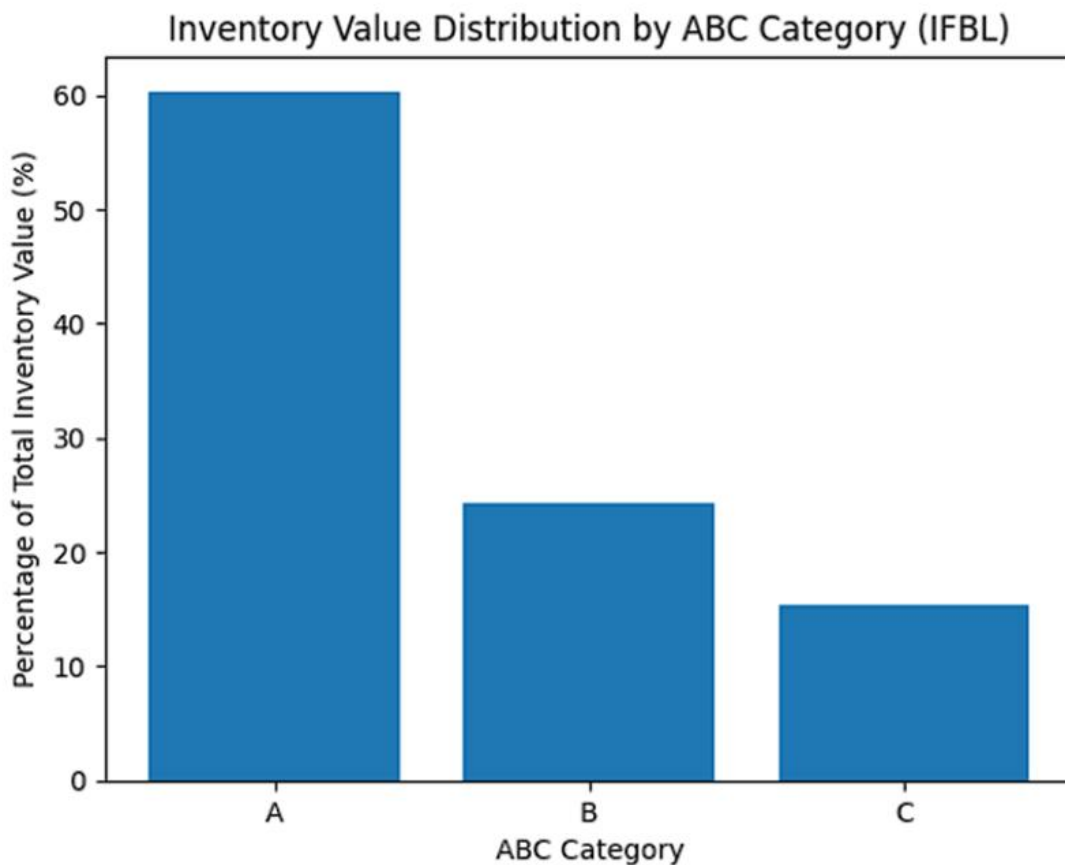
As it is evident based on the graphical representation, the overall inventory investment is dominated by Category A, even though this has fewer items as compared to Categories B and C. That proves the use of the Pareto Principle in the inventory

organization of IFBL, as a comparatively minor part of the items brings most financial income.

The high percentage of Category A shows that the working capital of IFBL has a significant concentration in high value menu products that should be strictly monitored and controlled. Conversely, the proportion of the total value attributed to Category C is quite small, which justifies the introduction of simplified control processes to such items.

The pie chart thus confirms graphically the need to have differentiated inventory management policy in each category.

4.6.2 Bar Chart Interpretation



The bar chart is a comparative drawing of the percentage contribution of the individual ABC category.

The difference in the height of the bars clearly shows:

- A large distance between the Category A and the other two categories.
- Category B finds a middle-ground.
- The C category has the least value on total inventory.

This is a graphical analysis that illustrates the concentration of the financial aspect in the category A items. The sharp disparity between the high-value items of Category A (60.32%) and Category C (15.35) supports the necessity to direct the managerial focus, accuracy of forecasting, and adherence to FIFO in the priority list.

The bar chart also facilitates the comparison of differences between categories in proportion that enable the strategic inventory planning and developing a policy.

CHAPTER V: CONCLUSIONS AND KEY FACTS

5.1 Recommendations

These are the recommendations that can be made based on the general analysis of inventory management practices in the Indulge Food and Beverage Limited (IFBL) with specific reference to the aspects of the ABC classification application and the FIFO application:

1. Enhancement of Automation in Inventory Tracking

Even though IFBL operates on a perpetual inventory system that is combined with POS, additional automation via modern ERP integration and predictive analytics would also improve precision. Human dependency can be minimized with the help of automated notifications about the abnormal consumption, expiry risks, and stock threshold levels to decrease the number of errors.

2. Innovative Demand Forecasting System

As the premium F&B demand is seasonal, fluctuated, and dependent on the customer behavior, the use of AI-based demand forecasting models would enhance the planning of purchases and decrease the stock level.

3. Increased management of items in the category A

The items in the category A have the greatest consumption value and have a direct impact on profitability. These items should receive:

- Daily monitoring
- Strict permission of stock requisition
- Increased physical auditing
- Supplier performance assessment

This will reduce the amount of financial risk and the wastage of imported premium ingredients.

4. Periodical Review of ABC Classification

The popularity of menu dishes and cost structures vary over time. Hence, ABC classification is to be revised on a quarterly basis to mirror the real-time value of consumption to conclude prioritization.

5. Empowerment of Portion Control Standardization

This is because minimal variation in portion management has a great impact on food cost in high-end brands, so any standardized measuring equipment and digital recipe systems must be implemented in all restaurants.

6. Centralized Procurement Optimization

Since IFBL has more than 80 stores with several brands, bulk buying with a better supplier bargaining power could decrease the cost variance and enhance the margin stability.

7. Waste Tracking and Sustainability Initiative

To quantify spoilage, over production and preparation waste a structured food waste monitoring system needs to be implemented. This is capable of enhancing cost management besides positioning the companies on corporate sustainability.

5.2 Key Understanding

During this internship and analytical research, a number of crucial insights have been reached about the issue of inventory management in the high-end F&B market:

1. Inventory is not only a Stock, but also a Financial Asset

In luxury F&B business, inventory has a direct connection to the working capital, cash flow, and gross profit margins.

2. FIFO Provides Financial Accuracy and Quality Control

The FIFO concept can result in less spoilage, food freshness and brand protection.

3. ABC Classification Facilitates Strategy Focus

Pareto-based ABC technique enables the management to focus energy and dominate on value items that render most of the financial influence.

4. Profitability is Driven by Operation Discipline

Financial reporting systems are as significant as portion control, standard recipes and kitchen monitoring.

5. Integration of Finance and Operations

Inventory turnover could only be effective in case there is a coordination between the finance and kitchen teams.

6. Control sensibility is more required in premium brands

As IFBL is in a luxury industry, small operational inefficiencies would have a positive impact on brand image and profitability.

7. Technology Increases transparency and control

Inventory tracking by use of real-time POS enhances better judgment and lessens the discrepancies in stock.

All in all, the internship study showed that theoretical concepts of supply chain, FIFO, ABC analysis, working capital and cost control are put to practice in a high-growth premium organization.

5.3 Conclusion

This research reports that the inventory management system at the Indulge Food and Beverage Limited (IFBL) is very organized and disciplined that it upholds the multi brand premium business model. The FIFO methodology, ABC classification, centralized procurement and operational monitoring helps the organization to manage costs, wastage, as well as maintain a uniform product quality in its over 80 outlets.

The high quality of the operations of IFBL renders inventory management strategic and operational. The quality of stock rotation, value-based classification and monitoring systems have a direct impact on profitability, efficiency of working capital and brand consistency.

But with continued growth in the company with future brands and broader market coverage, more automation, better forecasting, and greater digital integration will also be necessary to maintain operational excellence.

To sum up, inventory optimization at IFBL is a cost-control mechanism, as well as a strategic pillar that enables the organization to be financially stable, efficient in its operations, and maintain a competitive advantage over the long term in the premium food and beverage sector in Bangladesh.

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