

— PROVISIONING MANAGEMENT SYSTEM

# More control over the galley supplies, less waste across the fleet.

Kambusa is Seafy's Provisioning Management System for Food & Beverage operations on ferries and cruise ships. Head office coordinates menus, requirements and purchasing, while each vessel independently tracks inventory and stock movements, even when offline.

# At sea, getting stock wrong costs more.

Storage space is limited and restocking depends on port calls. Without a current view of consumption, availability and requirements, you end up short of what you need and over-stocked on what you will not use.

01

## Limited space

Cold rooms, pantries and stores have fixed capacity: every quantity loaded on board has to answer a real requirement.

02

## Restocking is constrained

Stock can be replenished during scheduled port calls: a shortage at sea is hard to recover from.

03

## Surplus and shortage

Too little compromises service; too much ties up capital and adds expiry and waste.

— WHAT KAMBUSA IS

# From menu to stock, one Food & Beverage flow.

Menus, recipes and requirements feed one process covering orders, goods receipt, stock, batches and expiry dates. Head office plans and keeps an overall view of the fleet, while each ship records its own operations locally and carries on working offline.

- ✓ Menus, recipes and requirements linked to provisioning
- ✓ Stock, batches and expiry dates managed per ship
- ✓ Offline operation on board and synchronisation with head office

|                                 |           |
|---------------------------------|-----------|
| KAMBUSA                         |           |
| F&B store                       |           |
| 2 below minimum 1 expiring      |           |
| Water 0.5 L<br>Batch A-23123    | 312 units |
| Fresh milk<br>Expires in 2 days | 40 units  |
| Red wine<br>Below minimum       | 22 units  |
| Savoury snacks<br>Batch S-984   | 140 units |

— ASHORE AND ON BOARD

# Head office plans. Each ship operates independently.

Catalogues, menus, price lists and provisioning rules are managed centrally and distributed to the fleet according to each ship's needs. On board, the crew manages stock, movements and requirements even offline; when the connection is restored, the data syncs automatically with head office.

## Fleet planning

Catalogues · prices · menus · provisioning rules, defined once for the whole fleet.

### Ship A

• Online

Catalogue and menus synced

### Ship C

Offline

Operating independently

### Ship B

• Online

Stock up to date

### Ship D

• Online

Requirements sent to head office

# Know the stock. Anticipate the need.



## Current availability

Stock and movements are recorded per ship and storage area, giving precise data on the latest position available.



## Batches and expiry under control

Batches and expiry dates are tracked so the products to use first are identified in good time.



## More efficient stock

Comparing availability, consumption and requirements helps cut surplus, shortage and waste.



## Planned requirements

Menus, recipes and consumption determine the quantities needed, with requests consolidated and managed by head office.

## — STOCK AND EXPIRY

Every movement updates availability and consumption by product, batch and storage area. Kambusa tracks expiry dates and supports FEFO logic, First Expired First Out, flagging the batches to use first.

### CURRENT AVAILABILITY ON BOARD

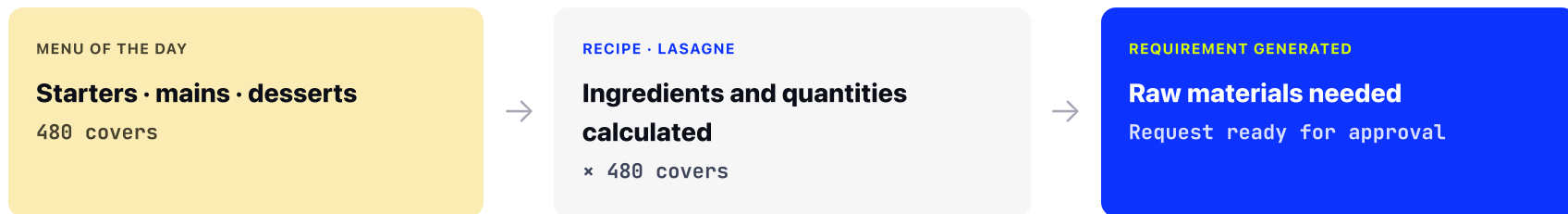
|                    |           |               |
|--------------------|-----------|---------------|
| <b>Water 0.5 L</b> | 312 units | Stock OK      |
| <b>Red wine</b>    | 22 units  | Below minimum |
| <b>Beer</b>        | 16 units  | Below minimum |

### EXPIRY AND BATCHES · FEFO

|                         |     |
|-------------------------|-----|
| <b>Fresh milk</b>       | 2 d |
| Batch L-441 · use first |     |
| <b>Ready salad</b>      | 4 d |
| Batch I-208             |     |
| <b>Yogurt</b>           | 6 d |
| Batch Y-77              |     |

# From menu to requirement, automatically.

Menus and recipes are built by linking ingredients, quantities and the number of covers expected. Kambusa scales the quantities automatically, takes the stock already on board into account and generates the requirement for head office to approve and consolidate.



TRACEABILITY  
OF EACH SINGLE PRODUCT

Goods receipt Batch L-441 · 60 units > Storage Cold room · Rest. A >

Consumption 20 units · breakfast

— BUILT FOR FLEETS

# Designed for fleet complexity. Simple to use on board.

01

## Operational continuity

Each ship keeps recording stock, movements and consumption even when the link to head office is unavailable.

02

## Scalable growth

Kambusa can be extended to new ships step by step, keeping central management and configurations specific to each vessel.

03

## Decisions based on data

Consumption, availability, requirements and expiry dates give head office concrete data to plan provisioning.

04

## Integrates with existing systems

It works alongside the suppliers and systems already in use, without replacing them.

05

## Simple for the people using it

A clear interface makes daily work easier for the crew and for head office teams, cutting manual tasks.

## — WHO KAMBUSA IS FOR

|    |                              |                                                                                                   |
|----|------------------------------|---------------------------------------------------------------------------------------------------|
| 01 | <b>Ferry companies</b>       | F&B provisioning across several ships and routes, with local operation on board.                  |
| 02 | <b>Cruise companies</b>      | Coordination of menus, ingredients and stock across restaurants, bars, galleys and storage areas. |
| 03 | <b>Onboard F&amp;B teams</b> | Daily management of goods receipt, availability, consumption, batches and expiry dates.           |
| 04 | <b>Purchasing</b>            | Ship requirements and requests consolidated to plan provisioning across the fleet.                |
| 05 | <b>Fleet operations</b>      | An up-to-date view of the synced data on stock, consumption, requirements and surplus.            |

— NEXT STEP

# A galley on every ship. One view of the fleet.

Tell us how you manage menus, stock and provisioning. We will show you how Kambusa connects head office and ships, makes planning more precise and helps reduce surplus, waste and shortage.

[Request a consultation](#)

[Schedule a meeting](#)



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