

ABSTRACT

The hospitality sector heavily relies on the availability of various supplies to ensure smooth operational processes and achieve optimal productivity. Common issues that often arise include inaccurate stock recording, discrepancies between recorded data and the actual physical inventory, item losses, as well as overstocking and understocking. The purpose of this study is to identify the most widely used inventory control methods in the hospitality industry and to analyze their effectiveness in inventory management based on the scale of the business. This research adopts a qualitative approach using the Systematic Literature Review (SLR) method, reviewing scientific journals, articles, and books published between 2015 and 2025. The findings indicate that each method has its own strengths and limitations, and its effectiveness depends on the complexity of operations. This study aims to serve as both a theoretical and practical reference for industry practitioners in selecting efficient and relevant inventory management strategies that align with operational needs. Furthermore, the choice of inventory control systems should be adjusted to the scale of the business and the availability of resources. The results show that four methods are most commonly used in the hospitality sector: EOQ, JIT, ROP, and ABC Analysis. Each of these methods offers unique advantages and challenges. While they can be implemented manually, digitalization has proven to be more effective, providing greater speed, accuracy, and efficiency. The integration of digital systems is highly recommended, especially for medium- to large-scale businesses, in order to optimize inventory management and enable faster, more accurate decision-making.

Keywords: System Inventory, Hospitality, EOQ, JIT, ROP, ABC Analysis, Literature Review