

How to reduce loss and increase profit in a Restaurant

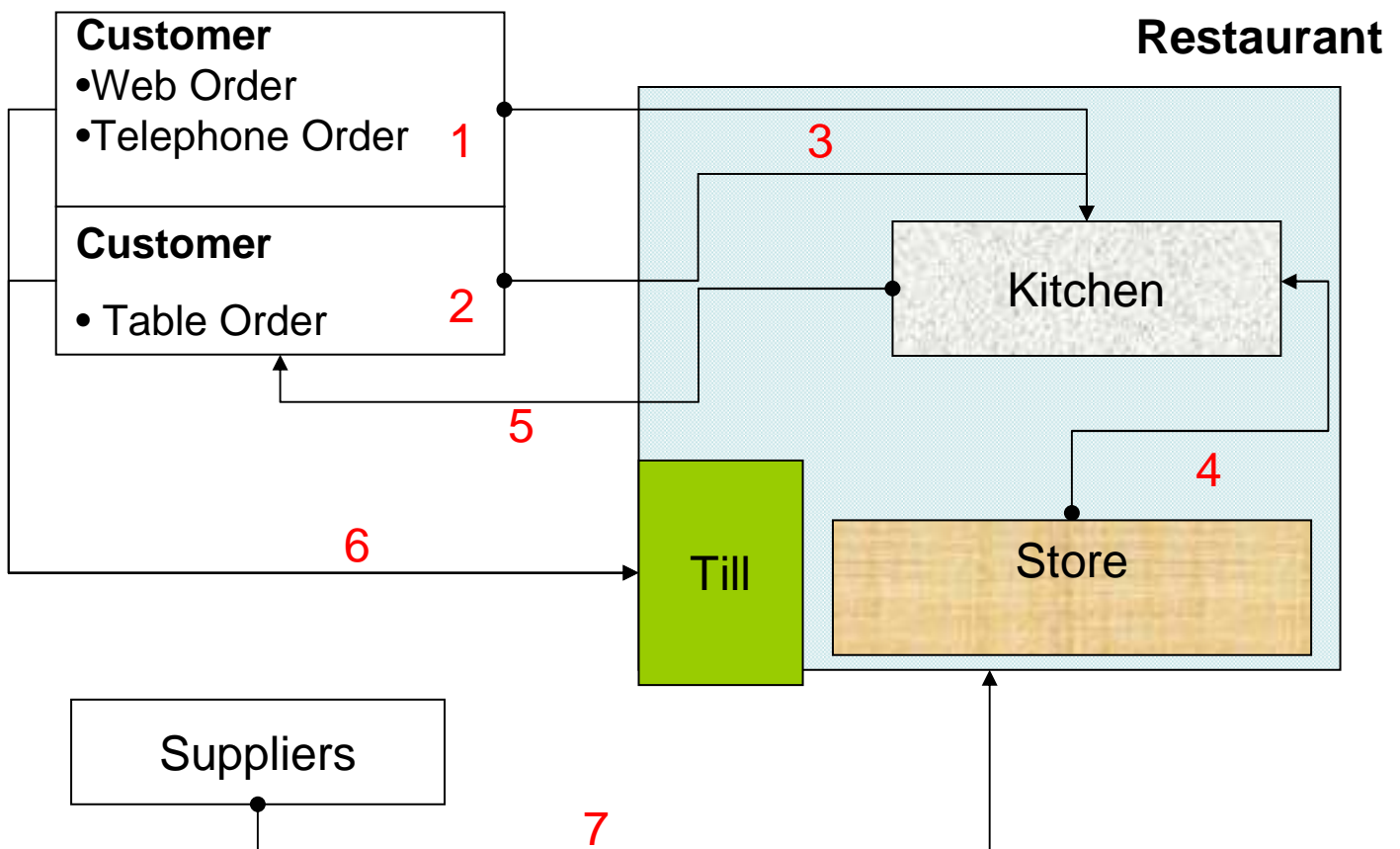
(Computerisation of Restaurant business)



Typical working process in a restaurant

We have identified **7 major steps**

1. **C**ustomers order for meals (by phone or on the net)
2. **C**ustomers are assigned a Table (if present)
3. **T**he kitchen is notified on the meal
4. **I**ngredients are taken from the store into the kitchen to prepare the meal
5. **K**itchen assistants prepare the meal. Waiter gives them to the customers
6. **P**ayment is made at the end of the meal
7. **T**he outlet gets suppliers to re-stock the store with exhausting ingredients while the circle continues



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The Restaurant EPOS system manages all these **steps**

Typical problems with most restaurant

- Manual record keeping of orders from the suppliers every time is tedious
- Overstocking or under-stocking of ingredients is bad for business
- How do you control theft – both on food ingredients and money?
- How much does each till attendant make?
- How do you reduce customer's waiting time?
- How do you ensure efficient delivery to customer
- Number of menu to display is limited
- How to manage and allocate tables for customers
- How do you stop order mix up?
.... And many more

To solve these problems, we need to introduce the EPOS system for fast food outlets.

EPOS (Electronic Point Of Sale) system uses computers to manage the day to day activities of the restaurant

The EPOS System

Our EPOS system allows you to put everything in your restaurant "into the computer". Thus, every process is recorded.

The EPOS system is divided into 2 parts

– Till Operation

– BackOffice Operations

The Till Operation allows the till attendant to attend to the customers, while the BackOffice Operation is used by the manager or outlet owner to monitor sales, items, Suppliers, staff, customers and even manage tables for sitting arrangements

As an option, the waiter can use a palm device to send orders to the kitchen



CPU running Till and BackOffice Software



Cash Drawer



Receipt printer
At the Till
In the kitchen



Touchscreen monitor



Optional
PalmTop Ordering



Optional
CCTV



The result of using EPOS for a Restaurant

Some benefits of using EPOS systems

Features	Benefits
Works like a cash register	No need to read complicated manual or learn a new technology
Records every transaction (from customers, cashiers and suppliers)	You can be away on other businesses and be assured that business is fine
Monitors the stock level of all menu ingredients	No need to physically always monitor your stock level. No over or under stocking
Customer loyalty feature	More sales as customers would want the discounts
Produces detailed sales reports	You know what each cashier made. This can also assist you in filling your tax form
Till layout can easily be customized to handle busy periods	Allows you to generate faster and bigger sales
Excellent table management	Allows Table reservation, split payment on a table
Optional palm top device integration	Allows faster order of meal. Customer waiting time is reduced
Excellent Backoffice software	Allows you to run, monitor and control your business with ease

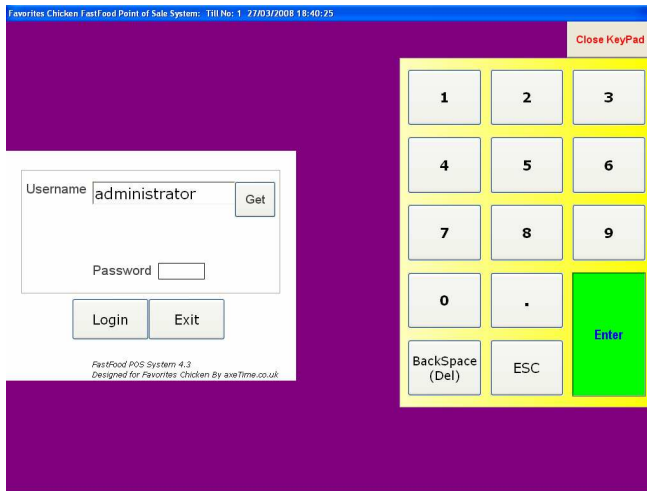
Why we are unique

- We will put any feature(s) you need at no extra cost
- This software is specially designed for the restaurants
- Images of the meal being sold can be displayed on the screen – not just the name
- Superb customer search database based on Telephone number and postcode – street name search
- Table management allows evenly distribution of customers and table status
- Simple to use customer loyalty features
- Suppliers dealings with the shop available
- Excellent simplicity with ease of use
- Ability to group meals e.g. under category drinks, Diet fanta, 1.5L fanta, .75L fanta can all be grouped as fanta
- The package is made up of the Till (for the cashier) and Backoffice (for the manager/owner) at no extra cost

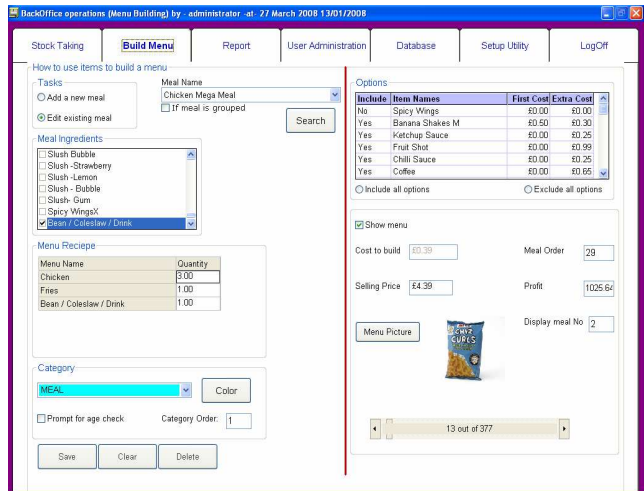
We have the best value for money on the epos system for the hospitality industry in the market

Screen shots

Till: Login screen



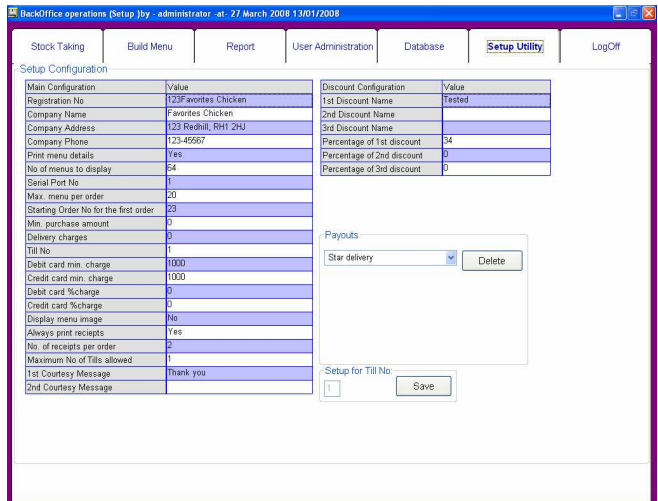
Back Office: Menu build up screen



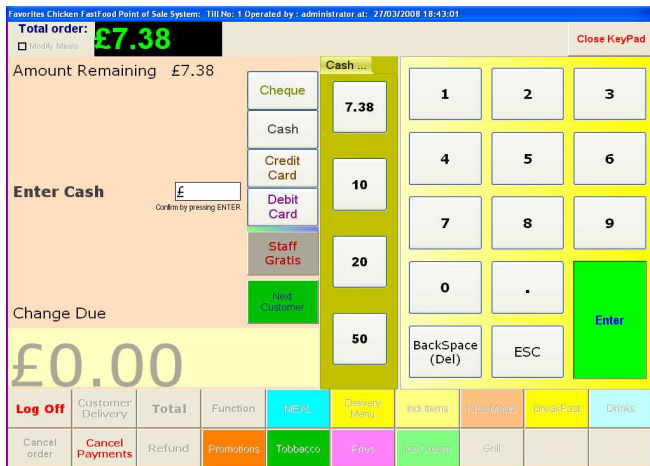
Till: Meal sales screen



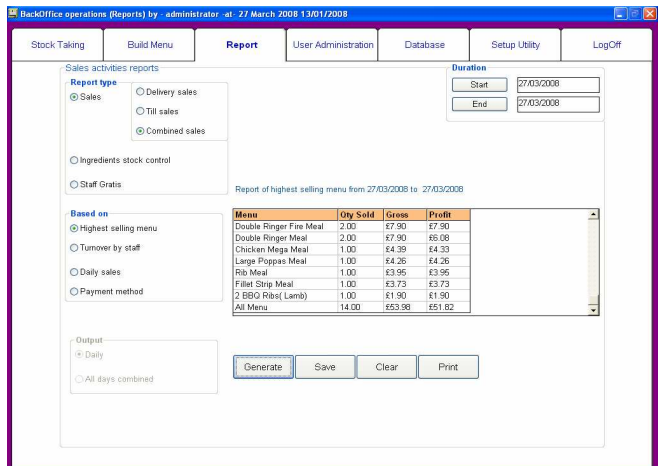
BackOffice: Setup screen



Till: Payment screen



BackOffice: Reports screen



Final thought ...

Ask yourself these questions:

Are you labouring too much on your restaurant business?

Do you think someone somewhere could be wasting or mismanaging your stock?

What about how much is being made?

Technology can indeed solve these problems

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