



Profitek
Ultimate P.O.S. Solutions

RESTAURANT MANAGEMENT SYSTEM

Capabilities

Overview

Windows Based

Runs on Windows 98, 2000 Pro (recommended) , XP Pro

Easy to learn and use screen layouts. Fifteen minute training sufficient to learn basic order entry.

Extremely Powerful and Flexible RMW Software Engine

- Table service, quick service, wireless handheld and self serve kiosk options all driven from the same package.

Open Database Architecture

- Rugged SQL database (recommended) or popular MS Access

Peer To Peer Windows Networking Support

- Saves the cost of expensive dedicated database server and the server operating system (6 ws. max.)

Standard PC Hardware

- Keeps costs down by working with a wide variety of non proprietary hardware and standard peripherals

Ongoing Support available

Transition quickly and smoothly to Profitek

Ongoing onsite and phone/remote (modem or ADSL) support contracts available.

Point of Sale

Touch Screen Based Order Entry

- Designed especially for touch screen operations. Large colorful display. Virtually unlimited number of items; items are selected from the top group of buttons, grouped by subcategory selected at the bottom.

Barcode Based Order Entry

- Ability to scan UPC barcode information. Especially useful for prepackaged goods in quick service or for quick payment in cashier based restaurants.

Handheld Wireless Order entry

- Windows CE Based interface available for Pocket PC's; allows server to enter and send orders to the kitchen, request bill status and receipts and with optional CCA and wireless printer, process payments and issue receipts

Self Serve Kiosk Order Entry Option

- Intuitive self serve interface for Kiosks replaces ticket takers at reception functions and supplements cashiers during peak periods. PC base means Kiosk may be used to sell advertising or provide information when not in Order Entry mode.

Optical Mark Reader (OMR) Compatibility

- Use an OMR for order entry. Especially useful for Dim Sum service or any environment with large numbers of small a la carte orders.

Dine In Order Type Support

- Table selection with guest count tracking and separate billing selectable.

Drag and Drop Table Layout

- You can design your on-screen table layout similar to your restaurant physical layout. Add or delete tables and easily re- arrange your layout depending on your shift or for special functions.

Table Management Support

View which tables are yours, which are active with other servers, order status, payment status, and table split status directly from table layout screen.

Floor plan refreshes so hosts and servers always have up to date status.

Section Management

Completely define the operation of your different sections.

Each section can have individual menus, table layouts, seating options.

Shadow tables for lounge/holding areas.

Quick service setup for take-out and delivery.

Profit centers may be set up for different sections or combinations of sections.

Server Banking or Cashier Banking

Allow each employee be their own cashier, reconcile moneys owed at the end of their shift.

Easy to use shift end report

All money collected by the employee is accounted for.

Remote kitchen (order prep) & bar printer support

10+ kitchen and bar printers in any combination. Assign each item to any combination of order printers.

Optional Kitchen Monitor function with “bump bars” or “bump when paid”.

Price groups for Menu Item Pricing

- Allow you to specify up to 10 different menu item prices for different sections or events.

Popup Modifier Screens

- Modifiers automatically pop up when the menu item is touched. Modifier grouping allows unlimited layers to be generated. Open modifier function to type in special requests “on the fly”.

Discounts, Voids, Promotions

Discounts definable by percentage or dollar amount.

Discount, void or promo an item or the whole order.

Management controlled access to these functions, with a full audit trail.

Item Out Warning

- Instantly enter a warning to all servers that an Item has run out and can't be ordered.

Customer tracking

Mandatory or optional entry of customer information. Function button for entry after order taken.

Management definable customer groups.

Customer lists by group and spending reports by group.

Quick Order Functions

Large quantity buttons for multiples of items.

“Meal Deals” with mandatory items and batch links

Combo Items with or without substitutions

Repeat last round function.

Repeat last order for delivery customers.

Hold and Line Functions

Line function shows kitchen breaks between appetizers and main course

Hold functions records order but does not send to kitchen until server requests.

Special instructions pop up screen for server to tell kitchen: how long to hold, “make to go”, rush etc.

Take Out and Delivery Functions

Multi - line caller ID

Automatic delivery charge (optional)

Popup order history for each customer

Previous order repeat
Map codes may be entered for each customer
Driver dispatch and Delivery time tracking (Optional module)

Accounts Receiving Declining Balance (Optional Module)
Define customer AR terms, maximum balance, maximum daily, weekly and monthly totals
Use prepaid Magnetic Card with Declining Balance (Institutions and Schools)
Set menu restrictions for customers with special dietary requirements.

Built- in Employee Clock In/Out
Automatic clock in at login (if selected)
Popup clock out reminder, Reminds again at clock in if missed.
Manager approval required if over maximum shift.

Payment functionality
Unlimited user definable payment types
Automatic foreign exchange calculation.
Quick cash and exact change buttons
Suggested Service Charge (tip calculation). Forced SC selectable for groups.

Optional integrated CCA Module (US AND Canada)
Provides integrated credit card sale transaction processing directly from within Profitek to Global Payments (Dial-up) or Moneris (High Speed Data Pac)
Canadian debit card processing
Performs Pre-Authorization & Post-Authorization to handle tips more effectively
Process Refunds and Voids

Frequent Diner (Optional Module)
Track and reward regular or VIP customers.
Set-up items with bonus points
Set-up items exempt from awards or redemption
Manage direct mail campaigns
Hotel Front Desk Integration (Optional Module)
• Optional module allows Profitek to Interface with most popular Hotel Management Systems to allow room charges
Training Mode
Training Mode for new employees does not affect operational database
Update training database to current database with one touch.

Management Features

Basic Management Features
Easy to use, Menu Driven Back Office setup, activities, and maintenance screens.
Crystal reports for clear, accurate and exportable report functions.
Special quick edit functions for items and modifiers.
Critical daily management features accessible from the Order Entry screens (password protected)
Menu Maintenance
Drag and drop menu creation and maintenance.
Create menus in advance
Auto generate menus
Set-up Event Menus or Event prices as part of an existing Menu (e.g. Happy Hour or daily specials)
Item Maintenance
Ten price groups including special event prices
Open price for Special order or live seafood (minimum price may be assigned)

Price by weight

Size pricing, fractional Quantities allowed

Set daily quantities available to prevent ordering of items that have sold out.

Set item for inventory tracking

Create Combo Items with or without substitutions

Create linked items.

Create "Meal Deals" with mandatory items and batch links

Time Charge Items (Priced by hour)

Item Modifiers

Group modifiers and link to individual items or groups of items.

Set Min/Max selection for modifier groups

Modifier prefixes (More, Less Extra etc.)

Inventory Capability

Enter and adjust quantities for critical menu items like steaks, bottled beer or wine. Check quantities at day end or at next delivery to see if on-hand quantity matches physical count.

Receiving by vendor for new stock.

Optional Ingredient and Recipe Management Module

Optional Profitek module for full menu explosion and inventory control.

Also integrates with major third party inventory programs (FoodTrack & Optimum Control).

Audit Trails

Assign items for tracking for who has served and in what quantity (contests and Promotions)

Track bill adjustments including, voids, promos, negative quantities, zero prices or negative price, by server, or reason code.

Management may select which functions will be tracked and logged,

Employee Scheduling and Maintenance

Setup Employee groups (server bartender etc.) with appropriate access privileges

Set-up Departments, each with its own pay rates

Employee Scheduling by Department,

Employee work hours maintenance and adjustment to correct errors in clock in or clock out

Print Schedules by employee or department, (emailable).

Integrates with Optional Profitek Canadian Payroll Module

Built-In Reports (Selectable by date range)

Sales Summary Report

Item Sales Report

Sales Report by Section, Revenue Center, Employee

Hourly Sales Report

Category Sales Report by Day

Shift Statistic Report by Day

Tender Report

Tender Report by Day

Expense Report by Day

Discount Report by Day

Inventory Movement Report

Bill Audit List

Adjustment List

Modifier Report

Customer Type Statistic Report

Gross Profit Report

Sales Audit Report
Tender Statistic Report
Air Miles Report
Track Item Report
Work hours Report
Function Access Log
Price Change Log

Multilingual Capabilities

Multilingual POS & Back Office

Displays and Prints (with appropriate printer) any three language supported by Windows

All screen interfaces from the POS to the Back Office could display in any of the supported languages.

User Programmable Primary & secondary menu item & menu modifier names.

Language Toggle

- Order entry screen allows language to be changed at any time without affecting the order process.

Printers

Order Printing in either language

Invoice printing in either or both languages

Chinese character order monitor supported

Auto Language Recognition

- Individual server defaults allow Profitek to open to the users preferred language on login.