



Analytics: Integrated Data Overview

Fourth Reporting & Analytics delivers all the sophistication and value of a robust business intelligence solution without the cost and complexity that usually goes with it. Our solution works straight out of the box, pre-loaded with hospitality-specific dashboards fed by your Fourth software and POS data. And you can integrate data from proprietary or other third parties to get a holistic view of your operation, easily accessible on any device.



Fourth Analytics Overview

Fourth Analytics turns raw data into usable information for better decision making and optimized business performance. All levels of the organization, including regional and store managers can benefit from aggregated data presented in vivid, easy-to-use dashboards or simple reports – giving you a single source of truth for your business.



Create Reports You'll Actually Use: Eliminate hours of work and remove human error through automated report creation. Our intuitive dashboards bring your data to life, and automated reports make it easy to take action.



See the Future and Plan Accordingly: Get the world's most advanced demand forecast, so you can see what you need when you need it, from scheduling to inventory.



Uncover the Whole Picture: New ways of looking at your data highlight previously hidden areas for improvement, so you see opportunities where your competitors can't. Drill down into the detail where you need to. Easily filter, sort, and compare data within dashboards and reports.



Labor Analytics

You can't optimize what you can't see. Labor costs are rising and business models are changing. Access to the information you need to adapt and maximize your sales potential. Get a complete view of your labor costs, forecasting accuracy, and much, much more without having to rely on your corporate office to generate a report.



Make Labor Analysis Less Laborious: Regional managers can truly understand their labor costs in the moment, across their assigned stores with easy access to forecasted, scheduled, actual and optimal hours and the variance in between. Identify risk and minimize penalties with compliance dashboards for Fair Work Week, meals and breaks, and minor rules.



Benchmark Performance: See how accurately managers are managing their labor forecasts and guest counts. Benchmark manager, store, and regional labor performance and then monitor improvements over time.



Give the People What They Want: High-value reports available on both mobile and web applications help store managers stay on top of their goals and create shifts that delight both guests and teams.

POS Analytics

POS data integration delivers meaningful insight from every transaction. When combined with HotSchedules labor data and Inventory, POS analytics offers an even deeper dive into your restaurant performance. Drill down into transaction details – and get as granular as you'd like.



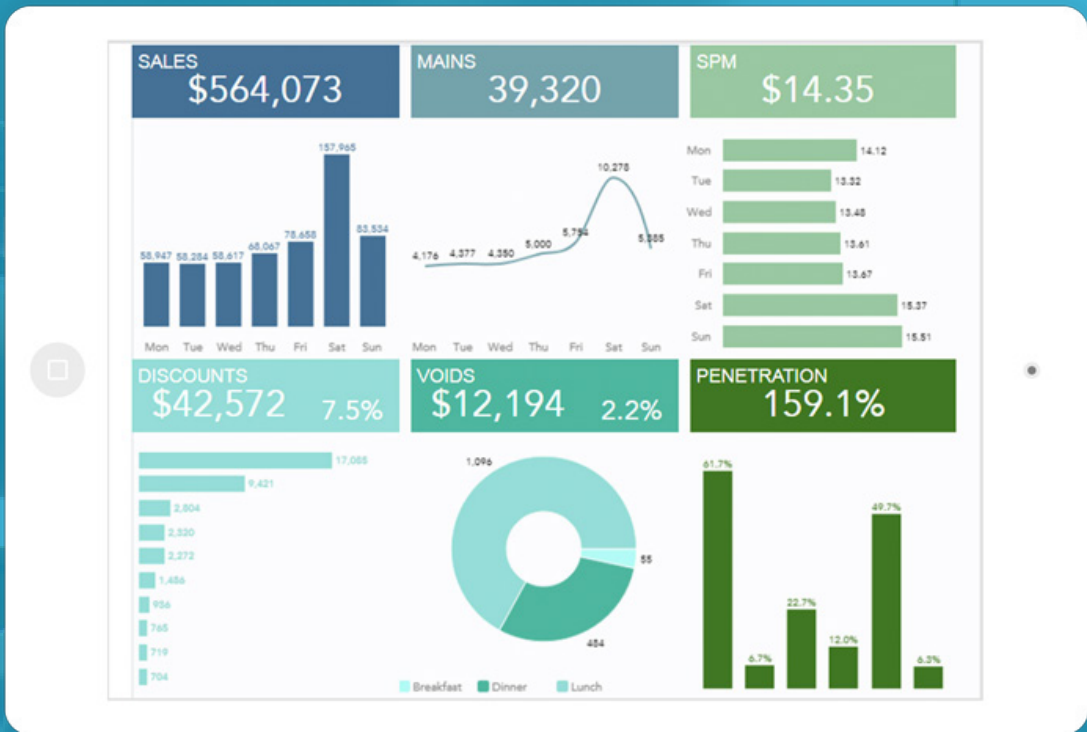
Make a Habit of Understanding Habits: Get a better view of customer preferences and ordering habits, so you can understand them better and improve the guest experience. Plus, gain greater visibility into revenue and margins.



Maximize Profit: Easily spot trends and opportunities, and slice that intelligence by sales, margins, and labor. Maximize profit by focusing on the least profitable segments, with time slot analysis available in 15-minute intervals.



Measure the Impact: Every keystroke is reflected in the sales data, including every void, upsell, and discount. Smart charts put it all together to show you the impact of promotions and discounts, trends, and opportunities for improvements. You can even get alerted when KPI thresholds are breached.



Procurement & Inventory Analytics

We pride ourselves on having powerful analytics to keep you on top of your recipes, purchasing, inventory, and suppliers. See through the numbers and draw meaningful conclusions using charts, graphs, and interactive dashboards. Plus, automated reports make it easy to take immediate action. You'll get to see the true effectiveness of your processes, and where compliance and efficiency can improve.



Understand Demand: Get the industry's most accurate and extensive demand forecast. It factors sales data, year-on-year trends, notable days, local and national events, and weather. See how your business is really doing using sales mix features and identify trends that require action so you can make improvements as you go.



Reduce Waste: Reduce waste by 1-3% through full accountability across all your inventory, including non-F&B items. Key metrics highlight the causes of waste that require immediate action – and theft is easily identified.



Improve Vendor Management: Smart analytics allow you to benchmark and rate vendors on delivery and pricing compliance, negotiate better prices, and streamline your supplier base.



Develop Profitable Menus: Revenue and sales data by hour, revenue stream, and individual menu item helps highlight areas for improvement. All product, recipe, and menu information includes actual and theoretical gross profits and waste, so you can optimize accordingly.

Additional Analytics Details

Fourth Analytics uses a complex Logical Data Model (“LDM”) to map information from multiple applications, creating a repository of hospitality-specific, out-of-the-box KPIs, and reports. Our implementation team works directly with customers to ensure that their interactive dashboards present the most relevant information based on their goals and objectives. Additionally, custom dashboards and reports are available through a services engagement with our team of experts.

- Filter and drill into your data by states, regions, specific locations, dayparts, fiscal date ranges, and hours of the day.
- Schedule reports for delivery via email on a daily, weekly, or another preferred cadence.
- Dashboards can be filtered and exported to PDF and Excel, while tables are downloadable as PDF, Excel, or CSV files.
- Fourth Analytics users can view their data from any device at any time. includes actual and theoretical gross profits and waste, so you can optimize accordingly.



Guest Sentiment Analytics

Get an aggregated view of customer feedback from the top review sites including Trip Advisor, Yelp, and Google. Correlate review data with labor utilization and turnover data to adapt your business to changing consumer preferences and demand.

- Monitor customer feedback from top review sites.
- See how customers respond to staffing, menu, and price changes.
- Respond quickly to trending customer satisfaction concerns.
- Keyword rankings show you what is resonating with the customer.

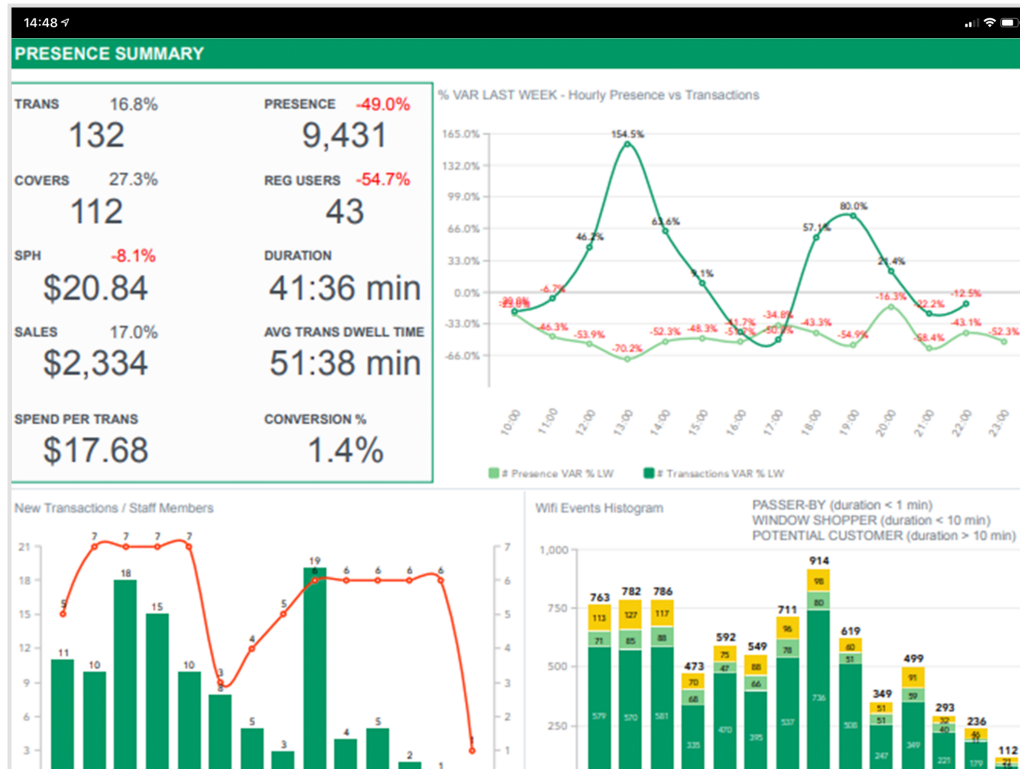




Custom Analytics

Every business is unique and your tech stack is a reflection of the metrics that are important to your team. Connect third party software as well as proprietary systems so that you can get a complete picture of your business performance.

- Reservation systems
- Back Office
- Ordering and Delivery
- Industry Benchmarks
- Location-based marketing





For more than 20 years, we've been helping restaurant leaders manage their prime costs with innovative back-office applications. The data generated by these apps offers valuable insights for every part of the business. harness the power of their data by providing them with accessible, actionable insights. Powered by advanced forecasting algorithms and supported by world-class analytics, our cloud-based software unlocks the operational data your business creates every day. Our hospitality-specific dashboards give you a single version of the truth, so you can be more efficient, effective, and profitable. You'll be able to make better decisions faster and gain a competitive advantage.



JAMES SHERRINGTON

CFO, Drake & Morgan

“The Fourth solution allows us to manage our business in a data driven way. With the data we get from Fourth, we’re now able to make really informed decisions on what goes on the plate and what goes in the glass, and even what the plate and the glass looks like. We’re able to make those decisions from a very informed, costed basis.”

By People in Restaurants and Hospitality, For People in Restaurants and Hospitality.


We provide end-to-end, best-in-class technology and services for the restaurant and hospitality industries. Our inventory and workforce management solutions, coupled with the industry's most complete data and analytics suite, give operators the actionable insights they need to control costs, scale profitability, improve employee engagement, and maintain compliance. Headquartered in Austin, Texas, we serve more than 7,000 customers across 120,000 locations globally.

You have enough to do.

Let's help get the administrative busywork off your plate. To learn how we can help simplify your back-office operations, boost your efficiency and profitability, and get all the information you need in one place, give us a call.

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