

A Recipe for Next-Gen Back Office Success



Does Your Restaurant Have All the Right Ingredients?



Restaurant managers make daily decisions that affect business performance. Sales. Scheduling. Inventory. But it's more than that— now they're also burdened with increased employee turnover and changing consumer demands. And unfortunately, the legacy technology in many restaurants isn't helping the problem. Managers need technology that supports and guides the decisions they make every single day.

Nailing the recipe for restaurant back office is tricky, but make no mistake, it is possible. Are you missing any of these critical ingredients?

Consolidated Systems



PROVIDES MANAGERS WITH CENTRALIZED ACCESS to a whole range of data within the restaurant's systems

Managers have a one-stop-shop for optimizing their operations and meeting day-to-day key performance metrics, like the daily sales and the cost of labor and food

Advanced Forecasting Capabilities



ENABLE MANAGERS AT ALL LEVELS to make data-driven decisions around the restaurant's biggest costs— labor and inventory



Managers are presented with a forecast based on the store's historical performance and can overlay today's events for more accuracy. **An auto-generated forecast saves your managers time and allows them to plan more effectively**

A Predictive Forecasting Model



FORECASTING ENGINE ANALYZES YOUR RESTAURANT'S DATA, learns from the results, and generates a best-fit projection that achieves a high level of accuracy



The forecast is generated, then updated during the week to ensure the most current forecast for ordering and scheduling decisions

Data Transparency and Manager Context

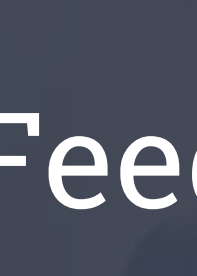


- Takes analysis out of the "black box" to show managers how the system arrived at the calculation
- Allows managers to adjust the forecast based on events



Managers are a key part of a great forecast — presenting them with a forecast, showing them the historical trends used to generate the forecast, and allowing them to add their in-store knowledge builds their trust in the engine and accuracy over time

Feedback Loops



BOTH IN-STORE AND ABOVE-STORE LEADERS CAN review forecast adjustments and the associated impact, creating a continuous feedback loop



Managers can learn how their inputs helped or hurt the accuracy of the forecast, **making opportunities for coaching and development**

Actionable Insights



LEVERAGE DATA SOURCES to identify trends that require action

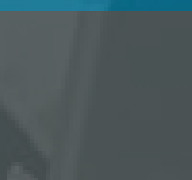


Managers receive just-in-time operational alerts for a manager's immediate attention, such as forecast variances, comps and voids, and out-of-tolerance temperature beacons

Increased Access to Data



OPEN API'S MAKE IT EASIER TO CONNECT YOUR SYSTEMS for an aggregated view of your restaurant's data in a single application

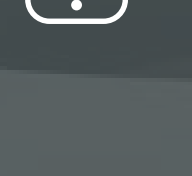


Managers can log into one tool and see POS, vendor and food safety information, as well as third parties such as payroll and social apps

Shift Planning and Communication Features



ENABLES SHIFT-TO-SHIFT CONTEXT FOR CHANGES MADE throughout the day by combining store calendar and shift notes, electronically documenting the day's happenings

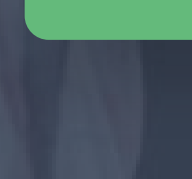


Managers can stay in sync, marching toward the same objectives through a powerful combination of mobile-enabled tools and easily digestible information

Integrated Workflow



GUIDES MANAGERS THROUGHOUT THEIR DAILY OBJECTIVES so they are more efficient, don't miss critical steps, and take proactive and corrective actions

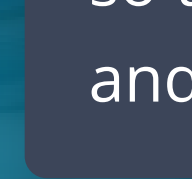


Managers' days get more streamlined, accurate, and consistent. Workflows allow your business to on-board and boost manager productivity, drive quality product and freshness, and keep institutional knowledge within the organization

Modern, intuitive reporting interface



PROVIDES AN AT-A-GLANCE UNDERSTANDING of the store's key metrics in a format that managers can easily digest



Managers can produce reports faster, gain critical information up front and drill down into the details for maximum visibility

The restaurant business is changing at a rapid pace, and restaurants who want to get ahead need easy and fast access to their data.



Next-gen back-office systems that marry business rules, internal and external data, and planning tools could be the secret sauce your team needs to make more informed decisions and drive performance every single day.

Get Your Back Office in Check. Contact Us Today!