

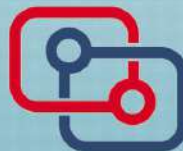
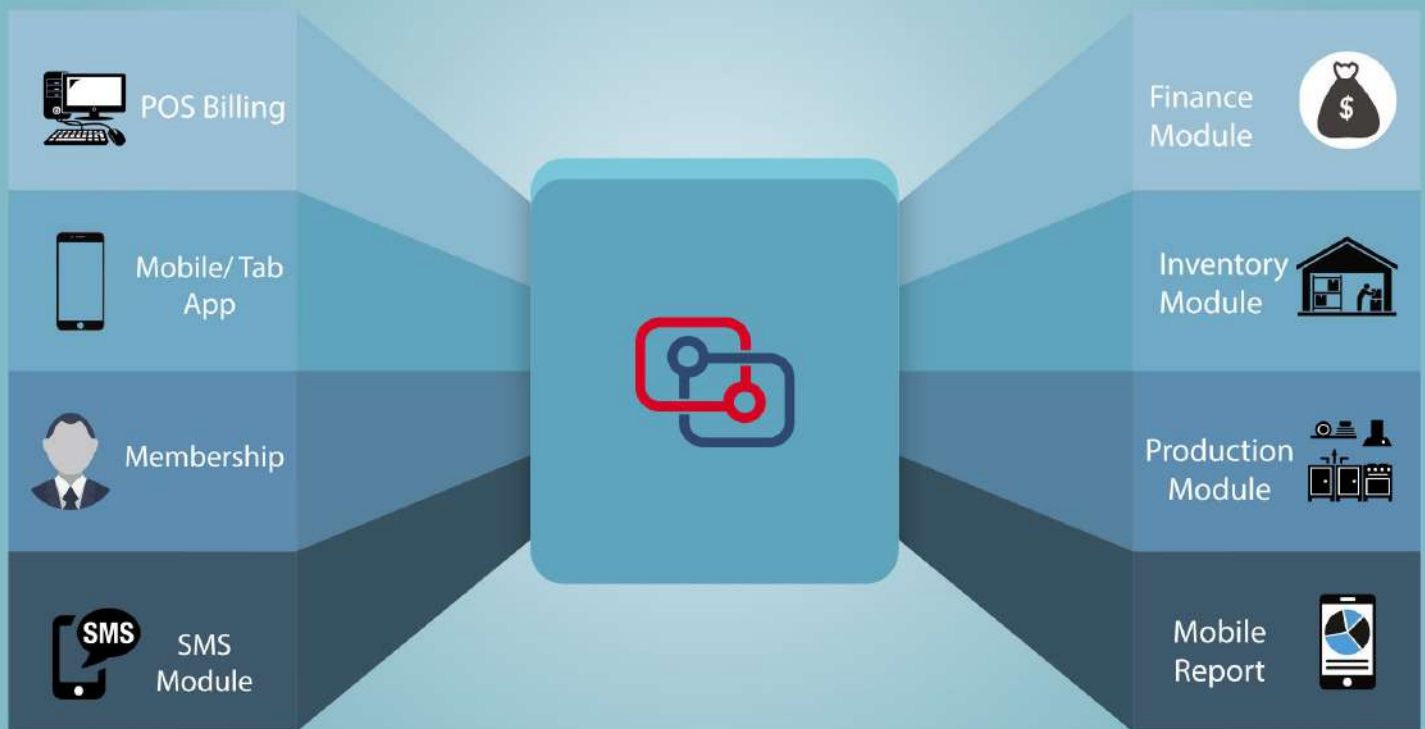


acme Smart Technology Pvt. Ltd.

Restaurant Management Software

"Since our establishment, we have been delivering high-quality and sustainable software solutions for corporate business purposes."

Take your Business to Next Level



acme Smart Technology Pvt. Ltd.

Restaurant Management Software

Owner/Manager

Co-ordinate between front office staff, kitchen staff, and back office staff with easy access to departmental reports and strategize accordingly.

Easy access to profit and loss reports for quick decision-making for controlling costs and increase profitability.

Store Manager

Take physical stock inventory to match variance with the system stock.

Authorize indents, raise Purchase order and create Issue Vouchers in one single process when items are requested by different departments.

Set alerts for under stock/overstock items for proper management of stock.

Quickly generate purchase order for all the under stock items.

Vendor Management and Price comparison

Cashier

Print guest check/receipts of Dine In, Take away or delivery with single click.

Add extra specific charges, discount, tax exemption etc. to the bill.

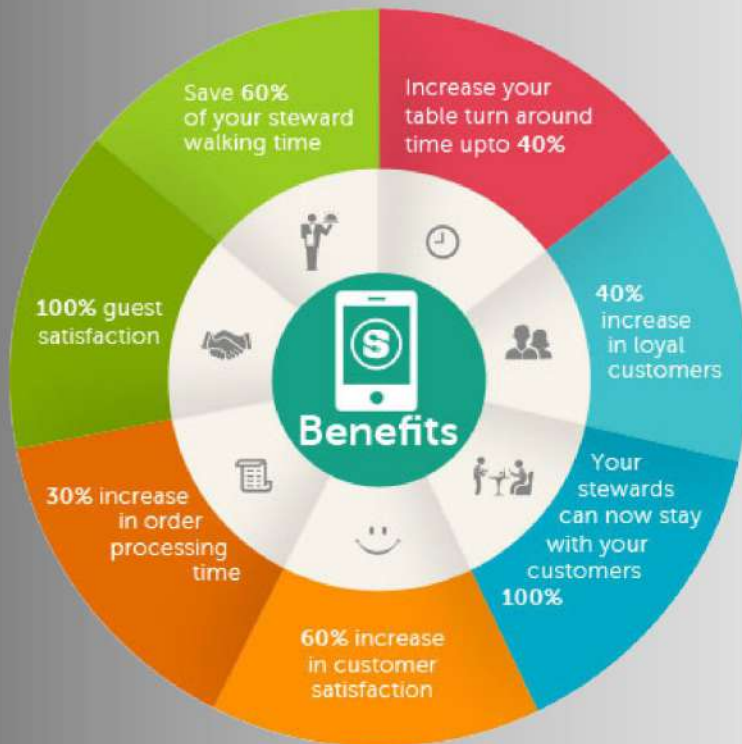
Ability to view specific bill that has been assigned to the staff member and modify it if required.

Quick access to various transaction types for efficient and quick settlements.

Generate end of day Cash Report highlighting the pay types.

Generate user wise and Shift wise reports for auditing





Executive/Head Chef

Create menu according to cuisine type, food items, and any other custom type depending on the restaurant with easy access to create menu option.

Create and save custom menus for different days, occasions, or seasons.

Monitor orders coming in and preparation time for items with Kitchen Display Systems (KDS) allowing for better efficiency.

Freeze/Unfreeze menu items depending on availability of raw material.

Control food costs and inventory by indent or request for raw materials and other food stock.

Floor Manager

Modify table layout or floor plan of the restaurant easily from the system.

Increase brand awareness and customer loyalty by automatic scheduling of happy hours/special offers based on time that auto activate.

Handle in house restaurant advertisements on wall displays, pole displays, etc.

Manage staff and daily cash register with direct access to cashier report and shift reports.

Change customer's bill amount by approving discounts, complimentary items, etc. if required.

Can check reports like Daily/Monthly/Yearly sales report, Sales analysis report, Server performance, etc.

Handle table reservations.

F & B Manager

Monitor live operations with easy to understand GUI and reports giving the edge to handle upcoming situations and assigning tasks accordingly.

Authorize/Approve Purchase orders from various departments and verify stock.

Check variety of reports like Daily/Monthly/Yearly Sales report, Sales analysis report, Raw Material by Menu item, Sales and profit Summary Report, Revenue Summary, Vendor Payment Report, Tax Analysis Report and many others.

Determine most popular items and fast moving items on daily basis.

Waiter

Ability to move or assign item/KOT from one KOT/table to another.

Take/Transfer ownership of a table/KOT.

Pop up notification indicating the order is ready for particular table and the designated server.

Hold/Fire menu item/KOT depending on the requests from the guests Take guests order and punch in to the system so it prints/display to kitchen.

Enter guest's special request in to the system to pass it to kitchen.





Store Manager

Take physical stock inventory to match/compare variance with the system stock.

Authorize indents, raise Purchase order and create Issue vouchers in one single process when items are requested by different departments.

Set alerts for under stock/overstock items for proper management of stock.

Quickly generate purchase order for all the under stock items.

Vendor Management and Price comparison.



Menu Management and Item Modifiers

- Classify items according to menu group, menu sub group and modifier group
- Create custom menu for different occasions and days
- Create and manage modifier items to create combos
- Set modifiers according to menu group, individual items, etc.
- Define multiple rates with bill of material (BOM) for efficient tracking of inventory
- Create database for all item recipes displayed in the front end for the staff

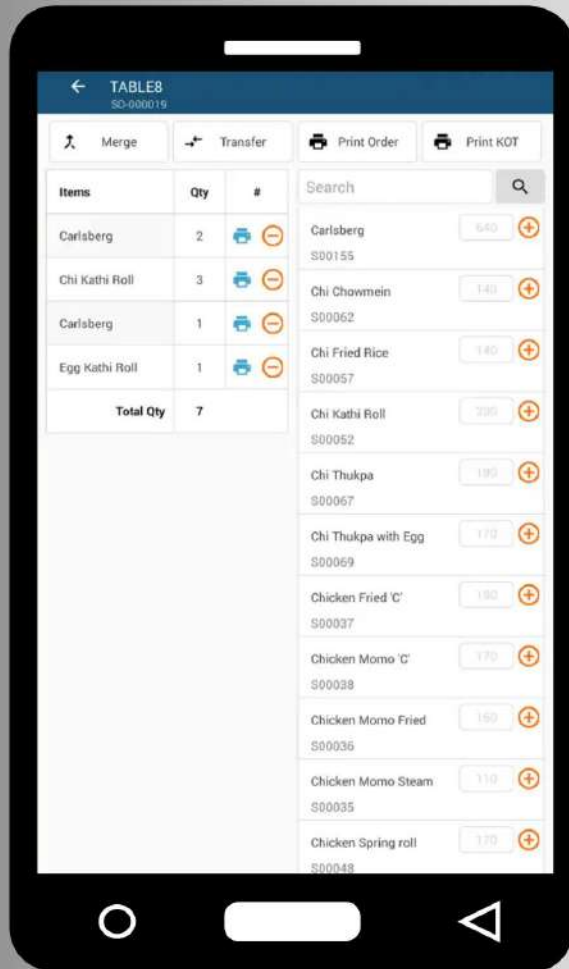


Table Management

- **Receipts**
- **Flexible Discount / Service Charge System**
Add discount in percent or amount for individual item / menu groups / transaction
add employee / staff discounts

Add special discounts on special menu items / menu groups/happy hours and specify further by time/dates/day

- **Guest Check**
- **Split Receipts/Merge Receipt /KOT**
- **Kitchen Order Ticket (KOT)**
- **Table Transfer**

Menu View Modes

- **Main view**
- **Tabular view**

Inventory and Stock Management Module

- Real-time inventory and ingredient tracking (Automatic/Manual stock check)
- Initiate transfers between different stores
- Update stock rates according to last purchased/ average/weighted average
- Multi-level user authorization for issuing/ purchasing of stock
- Manufacturing and tracking intermediate items

Operation Modes

Dine In

- See live status with easy to understand GUI of floor plan (table layout) and different sections of outlets Reservation List, Waiting List, Table Transfer, Split KOT/Quantity/ Table Orders etc.
- Toggle Options to view occupied/vacant tables, all/individual orders, and Timer Instant notification for orders ready for delivery

Delivery

- Caller id interface identifying customer from database, shows guest's order history for better service Route drivers as per the orders and track delivery status
- Pinpoint customer address with built in map generation capability making it easy for deliveries
- Handle Driver In and Driver Out to effectively determine which driver is out for next order delivery

Room Service

- Direct access to in house guests lists with search option Accesses to credit limit set by Front Office
- Post F&B bills to guest's hotel folio/invoice

Take Away

- Guest Check Function



Kitchen Display System

- Authorization/Kitchen/Checker mode
- View mode for Current, Pending and Order served list
- Ability to transfer and display menu items according to item types or menu groups



SMS & Email Notification Module

POS Machine Integration

- Touchscreen POS Billing

