

RESTAURANT POS FEATURES

This free list will help you choose the best touch screen restaurant POS software and system for your restaurant.

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Credit Card

Mask Credit Card Number (ONLY LAST 4 DIGITS).

Security on Manual Entered Credit Cards.

Guest Check

Ability to split a bill equally among x number of customers.

Ability to split a check by item.

Ability to split individual items.

Allow Duplicate Table Numbers.

Allow multiple checks to be open on a table.

Allows advertising message at the end of the check (how many lines?).

Automatically assigned BAR check number.

Bar Tab "Search Capability".

Check Profiling.

Color coding when table is closed and waiting to be cleaned.

Custom Receipts by Station .

Double Wide Table Number.

Full screen check review for quick editing (food on the left, drink on the right).

Graphic Receipt Logo.

Guest check prints different name according with the RVC.

Guest check programmable field by upcoming events (some systems have only one).

Guest Check Totally Programmable.

Large Print (optional large font size on the Guest Check).

Loyalty Point Value on Receipt.

Number of checks printed, before authorization.

One button separate checks.

If you need additional information and/or explanations of these or any other restaurant POS features, please feel free to contact Restaurant POS Helpdesk without any obligation on your part.

Phone: (516)-770-6661

Email: bdellano@poshelpdesk.com

RESTAURANT POS FEATURES

Optional print of "time" on Guest Check.

Optional print of "void" on kitchen printer.

Personalized bar tabs.

Preparation Ticket Totally Programmable.

Print Barcode on guest check.

Print Item Count on guest check. (optional)

Print Specials on POS printer.

Up to 32 printers.

Printing priority at the Guest Check. (apt, salad, entrée, wine)

Printing priority at the Kitchen printer. (apt, salad, entrée)

Printing to network printers.(printing guest checks on 8 1/2 X 11 paper)

Require a manager to close a check without a beverage being sold.

Round off check to nearest nickel.

Scanning checks for payment.

Suppress voids on checks.(optional)

View server name for each item on check.

Hardware

Back office PC not required.

Fingerprint Recognition.

Hand Held Touch screen Terminal. (ECONOMICAL).

IBM-MICROS-NCR Hardware Compatible.?

KDS with optional Touch Screen and reports.

Kitchen Display System.

Multiple Cash Drawers at a Terminal.

Off-the-shelf, non proprietary hardware.

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Open Architecture.

Standard off-the-shelf industry peripherals and software.

Use back-office computer as a terminal for entering orders.

Use your existing P.C. to tie into your POS.

Kitchen Printers

Ability to send user defined messages to kitchen.

Consolidation of Modifiers on Bar/Kitchen Printers.

Interact with and send items to kitchen videos.

Print secondary item.

Re-assign printers easily.

Summary (expediter) printer option in the kitchen.

Summary of Menu Items on Kitchen Printer.

User defined backup printer with automatic reroute.

Menu Items

"86" items at terminal.

"Hold" items function with visual reminder.

40 menus, daily, weekly or monthly.

Ability to display and print recipes for items.

Ability to have more than two pages of modifiers.

Ability to order menu items via touch screen or by number lookup. (wine)

Ability to view time that each item was ordered.

Ability to assign menus to specific tables dynamically.

Beverage Control with count.

Choice of making each individual item modifier compulsory or non-compulsory.

RESTAURANT POS FEATURES

Combine price.

Daily special countdown.

Delayed order based on time.

Delivery Orders for feature dates.

Display items as they are entered in large print on terminal. (visible from a distance.)

Display Subtotal after Order Type Declares.

Display table status with color codes table status display.

Fixed Price Meal.

Forced station price. (no discount on liquor purchased in a restaurant, but 15% at the bar)

Hold & Fire by " time".

How many items per screen?.

Item consolidation option on kitchen chits and guest checks.

Item Countdown/Reset at the en of day?.

Items have multiple prices for different shifts.

Menu categories and item presets available on all screens.

Menu item commissions \$ or %.

Menu item count displayed on each item button as it is rung.

Menu item do not print to report if price.(optional)

Menu item HALO.

Menu Item Price Inquire.

Menu Mix for each day of the week printed on one page.

Menu screens can have as many pages as necessary. (how many =)

Menus (how many?)

.Miscellaneous key's (enter price only) and ability to print description on kitchen printer.

Multiple Menu/Price Level. (how many?)

Multiple pages of menus or categories.

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Number of touches required to ring a 1 item cash transaction.?

On screen notification of late orders.

Order notification to server via POS.

Over 85 preset buttons on screen for ordering.

PLU item lookup from a list.

Position (seat) number or male/female for menu item prep chit.

Preps can have positive or negative \$ value.

Price tables.

Printing based upon Menu Date, Time, Order Type, etc.

Quantity of each item selected indicated on menu item button.

Re-order key. What type?

Secondary Item Print.

Server Reminder Screens.

Smart Combo. (bundle items and applies one price)

Smart tax.

Suggestive Selling.

Support of Weighed items in Inventory (liquor bottles)

Touch screens able to automatically alphabetize all menu items in each group for fast access.

Transfer selected items to another check.

Unlimited menu item pricing.

Misc.

Hardware Maintenance w/o Software Maintenance?

Software Maintenance w/o Hardware Maintenance?

24 h. 800 Help Desk, cost?

Operations

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Revenue Centers. (each RVC is programmed differently)

Ability of any W/S to view the activity of any other terminal's screen.

Ability to adjust all payment methods and payments.

Ability to have multiple Bartenders with separate drawers at ONE terminal.

Ability to interface with a video surveillance camera.

Ability to perform all back functions from any POS terminal.

Ability to run other application software while POS is running.

Ability to transfer Check from Bar to Dining Room and re-calculate tax.

Ability to use delivery program without external keyboard.

Ability to view on the screen the server name who order the item beside each item.

Access all front-of-house and back house features from any station.

Advanced Order Support.

Automatic event pricing.

Auto-Response e-mail message. (yes or no response).

Cash Drawer Timeout.

Change payment method of closed checks from the touch screen.

Delivery & Takeout.

Internal e-mail messaging.

Manager function to shutdown Windows.

On line user and manager help.

Operate in 'left-handed' or 'right-handed' mode.

Petty cash accounts available from the Front-Of-House.

Revenue Centers.

Selective Happy Hour pricing by area of the establishment.

Server Banking.

Show LARGE cash transaction. (large type size)

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Simplified database maintenance by user. (create a new menu)

Sub-Total hidden until order type is declared.

Supports 24 hours restaurant operations.

Transfer all employee checks to another employee with the depression of one key.

Use any station for all Management Functions.

Programming

Ability to add items while POS system is in operation.

Ability to alphabetize menu items by group.

Ability to alphabetize menu screens by section.

Ability to assign different menus to different job codes.

Ability to assign menus to specific tables.

Ability to change each menu item with different color.

Ability to change program from terminal without external keyboard.

Ability to increase and change menu prices by \$ or%

Ability to make menu changes from any POS w/s without disrupting POS order entry.

Ability to move category & item buttons any place on the screen.

Ability to program each Revenue Center totally different from each others.

Automatic Tape Backup at End of Day.

Can set button color of each modifier, category and menu item.

Non-resettable grand total. (optional to print)

Operator security levels.

Random Weight Scanning.

Revenue Centers. (each RVC is programmed different)

Terminal Changes functionality based upon user logged in.

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Training Mode by Employee.

User Definable Screen Layout.

Reports

Ability to determine sales impact base on the elimination of a menu item.

Ability to direct printing of reports to a specific printer.

Ability to edit time and attendance from previous days.

Ability to review historical sales based on weather.

Ability to run REAL TIME reports while POS is running.

Ability to take comprehensive reports from ANY TERMINAL

Ability to track "Non Cash Payments."

Ability to track removal of cash from cashier totals.

Ability to view and print all open and closed checks from POS terminal.

All reports can be viewed on screen and do not need to be printed.

Automatic Declare Tips screen at clock out.

Average table value by server.

Blind Bartender. (prevents a Bartender from seeing sales total until checkout)

Blind Server. (prevents Server from seeing sales totals until checkout)

Calculate % of charged tips against waiter's cash.

Cash Declaration. (over/short calculations)

Comparative Sales Analysis.

Compute time for table to become available.

Current day reports can be run from a remote PC.

Denied Password Report.

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Discount Report.

E-Mail sales information unattended.

Export reports daily to Word/Excel. (SIMPLE)

Extra Charges Report.

Fifteen minutes interval reports. (automatically)

Food Cost analysis and recipe control.

Frequent Diner can track 2 dates, i.e., birthdays and anniversaries.

Graph of Top/Worst 20 Tables per average check.

Graphical representation of reports.

Guest count tracking by guest or by entrée.

House account tracking and collecting.

Internet Reports.

Inventory, automatic reorder reports.

Labor Scheduling.

Management Audit. Tracks Managers access changes and computer changes.

Overtime warning reports.

Paid Out Audit Trail Report.

Paid Outs requires the selection of a reason for reporting purposes.

Pair Analysis Report.

Print reports unattended.

Print tables assigned to each employee.

Product Mix by each individual server.

Quick Driver Cash Out.

Real time labor cost by % and \$.

Recipe Costing.

Record server drops.

RESTAURANT POS FEATURES

Remote sales retrieval, via touch tone telephone.

Remote Sales Retrieval.

Report writer functionality.

Reports viewed as graphics or number.

Sales Graphs. Pie, Column, Bar.

Scheduling, ability to retrieve it via touch-tone telephone.

Server Drop Report.

Side-by-Side Comparative Sales Analysis.

Simple Food Cost Report.

Special Item Report.

Tamper-proof journal file records all activities and transactions.

Tip income report. (IRS Track Program)

Tip Pooling Capability.

Tip share reporting.

Track customer complaints and issue coupons based on that reason.

Void item tracking with user-definable void reasons.

Weekly schedule to be able to print on receipt printer.

Who's In ?

Software

32-bit application.

Accounts receivable for invoice generation and revenue posting.

Batch Processing.

Customer is able to order directly to restaurant kitchen via the Internet.

Employee Messages Assigned by Individual Employee Number or Job Code.

Enterprise management capabilities. (head-office)

RESTAURANT POS FEATURES

Free Software Upgrades.?

Frequent buyer program software.

Front Desk Interface.

Gift certificate software.

Interfaces with Caller ID.

Interfaces with Liquor Dispenser.

Interfaces with Scale.

International Ready.

Internet-based Gift Certificates.

Inventory, integrated with POS system.

Inventory, separate module.

Low disk space warning.

Membership.

Multi-Warehouse inventory.

Operating System DOS.

Operating System NT.

Operating System Unix.

Operating System Windows 98.

Peer to Peer Network.

Quick Books Interface.

Redundancy . FULL?

Reservations and wait list.

Reservations capability with tie to customer data base.

Server to Client Network.

SQL Database Driven.

Table Management.

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Windows 2000.

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