Intelligence

DIGITAL DINING DASHBOARD

BRINGING BUSINESS INTELLIGENCE FROM THE BACK OFFICE TO THE FRONT LINES

Leveraging Cloud-Based POS Reporting, Inventory Management and Employee Scheduling

The Digital Dining Dashboard offers powerful, business analytics and real-time management solutions for restaurants. The Digital Dining Dashboard will improve scheduling efficiencies, employee communication, inventory management and presents an executive team with insightful data from Digital Dining POS.

The above-store reporting solution has improved store-level performance at hundreds of Digital Dining user establishments with demonstrable ROI. The Dashboard gives restaurants the flexibility to put store management wherever it's needed!

POS Intelligence - manage smarter by collecting available data throughout the store and enterprise organization by consolidating POS system data. Create customized dashboard views and send reports to personnel responsible for decision-making.

Web-Based Labor Scheduling - optimized schedule management and employee communication all through a web browser.

Inventory, Supply Chain and Recipe Management - inventory costs are your largest expense and most difficult to control. Help managers get a handle on food costs, waste, theft and menu pricing.

Enterprise Reporting - multiple locations can now be easily managed from one source: A web browser!

> "It's really opened up communication. **I can see what's happening at the three restaurants** from home, on the web. I like to travel, and can't wait to look at my numbers on the road. One of my managers, who was frankly a little hesitant about the idea, called me to say she loved it!"
>
> Matt Prescott, Candlelight Inn

Data Visibility Increases Food Service Productivity By 20%

Let Us Prove It

According to a research by the University of Texas, companies opening up data visibility by just 10% reap big rewards. The study looked at the fortune 1000 companies and found:

PRODUCTIVITY INCREASE
$2.01 billion
in total revenue per year

SALES INCREASE
$65.67 million
in net income per year

FEATURES

The Digital Dining Dashboard is a powerful web-based reporting tool for inventory, labor scheduling and business intelligence reporting. The dashboard allows merchants to monitor trends by viewing same-day sales, labor metrics and inventory price fluctuations. Dashboard helps maintain security by enabling fraud alerts, and no-sale transactions. Customize the entire solution to truly engage with your business and operational success. Usability is also key, whether you are a small single-store operator, or multi-unit chain, the Digital Dining Dashboard is absolutely critical to solving every day problems and maximizing return on your operational investment.

Labor Scheduling

Communicate
Staff never misses a shift. Create templates. Enforce shifts. Send shifts out through text message or email. Digital Log Book functionality.

Control
Forecast labor successfully and easily. Auto-scheduling functionality. Set preferences with employees such as overtime exceptions and total hours.

Capture
Report on all labor metrics. Know more on who worked, when and expenses.

Inventory Management

Create
Utilize recipe management to monitor costs and successfully performing items. Add batch recipes and get a handle on production.

Calculate
Have a complete understanding of food costs and inventory usage. Know to the item what is profitable, or not!

Catalogue
Organize your vendors, recipes and inventory operations into one place using DD Dashboard.

POS Intelligence

Customize
Use only the data you need and customize the Dashboard view. Focus on only the most important aspects of the operation.

Compute
Query data from as many Digital Dining locations as necessary. Utilize the metrics tab to run above store reports and table turn times, and more!

Conduct
Run the operations and pass on what you know through business intelligence and the DD Dashboard.

"My team and I used to draft these enormous spreadsheets and waste tons of valuable time comparing the numbers from different locations. It was a nightmare. Adding a web-based system, drill-down reports and subscriptions to our standard operations summary has cut hours out of the project every week,"

Tony Bartucci, Linksters

INVENTORY MANAGEMENT *

FIFO Inventory Solution that tracks usage and monitors waste, while executing food orders and storing invoices. Recipe management also available.

$99 supply chain management

$149 supply chain & recipe mgt.

* consulting fees may apply

POS INTELLIGENCE *

Reporting on all available POS data: Product Mix Reports, Adjustment Detail, Daily Operations Summary, Table Turns by Employee and more. Loaded with KPIs!

$49 up to 6/mo. historical data

$89 over 6/mo. historical data

* consulting fees may apply

EMPLOYEE SCHEDULING

Use sales forecasts to optimize labor scheduling and monitor overtime. Employees can update their availability online or trade shifts easily!

$29 up to 20 employees
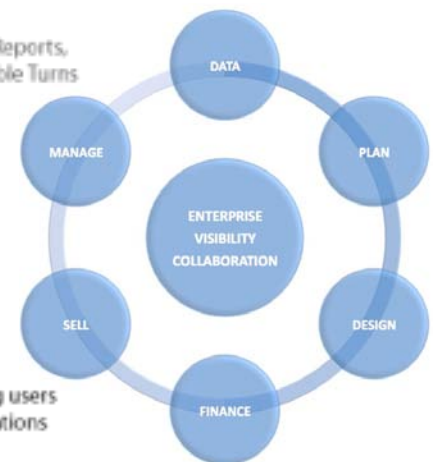
$49 up to 100 employees

$79 up to 100 employees*

* includes templates & forecasting

ENTERPRISE

A complete cloud management solution, allowing users to compile above-store reports from multiple locations and concepts.

$25 per seat

DIGITAL DINING

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