



Increase Profits
Lower Food Cost
Improve Labor Cost
Cost

Back Office Suite

Food Cost Management

Dramatically lower your food costs. Clients experience food cost reductions of 1-3% and liquor cost reductions of 3-6%.



Labor Cost Management

Better use of precious labor dollars will decrease your labor costs and improve customer service and operational execution - at the same time.



Wireless



Our Software Suite is accessible from your wireless handheld device. Take inventory, receive deliveries, hire employees, complete daily cash, and get real-time up to date business information.

The Most **POWERFUL** Enterprise Back Office Solution

PRODUCT OVERVIEW



The eRestaurant Services Dashboard offers a quick, easy to read command center for all your business critical information. Sales, labor and food cost information are at your fingertips. Information is updated in real time and immediately available.

Business Intelligence Alerts

Our alert system lets you concentrate on the information that is important to you. You define the information that is critical to you and let the computer automatically notify you via email, cell phone, or pager when an alert occurs.

Universal Data Exchange

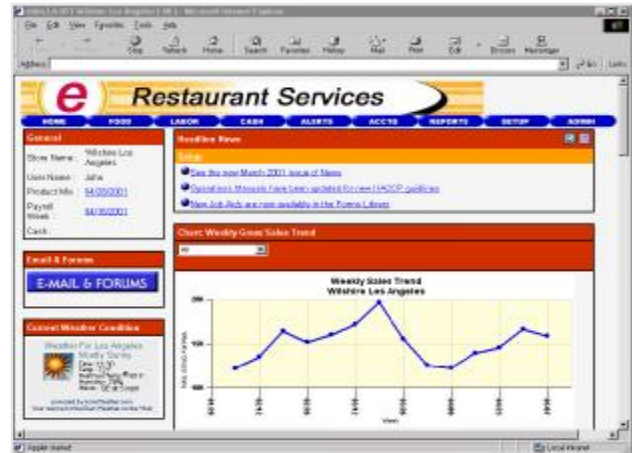
Access your data the way you want. Our software can present data to you in XML, Microsoft Excel, or ASCII formats. We give you total flexibility with no data conversion hassles.

Graphs and Charting

Display your key business indicators (or any information you would like to see) in easy to read graphs and charts, on the fly! Want to see a sales graph of this years sales versus last year? No problem.

Very Easy To Use

Our user interface was designed with consistency and ease of use in mind. We simultaneously succeed in simplifying tasks for management while hiding complex business logic and calculations that will improve your profitability. See for yourself. Give us a call and we will be happy to demonstrate the easy to use restaurant back office solution.



Enterprise Intranet keeps you in communication with all of your team members. GroupWare features facilitate collaboration and interaction.

Enterprise Intranet

Now your employees can communicate and collaborate, increasing their productivity. With email, message boards, GroupWare calendars, and Instant Messaging you can do business in real time.

Cash and Sales

Aka. DSR, DBR, DCR, etc. Cash and sales reporting is critical to any business. Our system is designed to be customized to your needs. Dual Branded, Triple Branded, or more locations are no problem.

Security

Extensive security can be defined per user. A common set up allows a store manager to view only his store, a franchisee to view all of his stores, and a corporate user to view all the stores in the company.

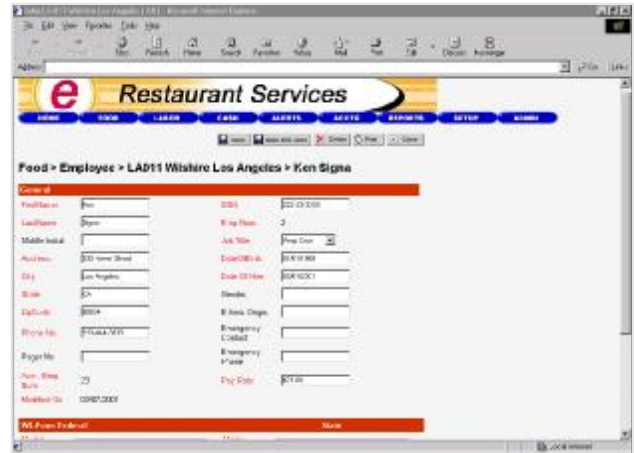
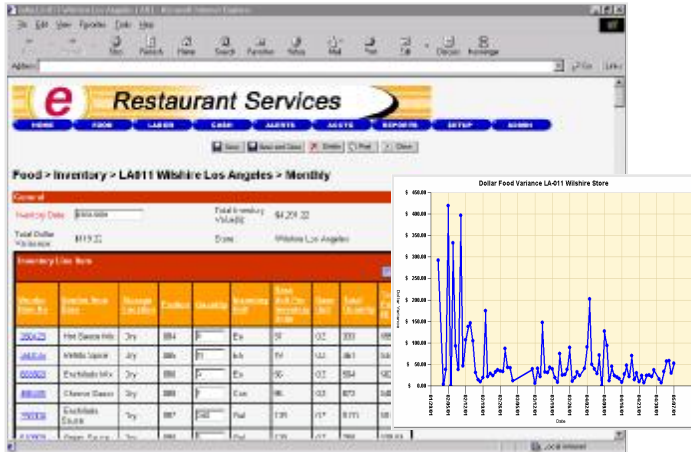
Wireless Handheld Support

Use your Pocket PC (tm) device to take inventory or synchronize your intranet. Bar code scanning is also supported for inventory counts. Use your WAP enabled cell phone to receive Alerts, check email, access the intranet, etc.

Minimum Deployment and IT Costs

Centralized Data Warehouse and Application Server greatly reduces your IT costs.

PRODUCT OVERVIEW



Food Cost Management is one of the most powerful food management and inventory systems on the market today. Like all the eRestaurant Services modules, Food Cost Management is easy to use and easy to maintain.

Labor Cost Management and Human Resources streamline employee information gathering, labor management, and payroll processing.

Food Cost Management

Our Food Cost Management module is a truly powerful business tool. Use it to: determine product variance, take inventories, transfer product between locations, receive product, record waste, record sales mix, forecast prep usage, and much more. Unlimited count frequencies, storage locations, items, vendors, pack sizes, etc.

Food Cost Management Includes:

- Inventory (unlimited count frequencies, unlimited groupings, unlimited units of measure)
- Receiving
- Ordering
- Order Forecasting
- Returns and Credits
- Transfers
- Ideal Usage (PMIX)
- Prep Forecasting and Build To
- Waste
- Variance Analysis

Distribution Integration

Our ordering system interfaces with many popular national and regional distributors. Using this feature you can forecast and send orders directly to your distributors and receive order confirmations and invoices, all electronically.

Labor Cost Management

Instantly track hours worked by each employee in the company. Automatically calculates overtime, payroll percentage, SPMH, and total labor hours. Using Labor Cost Management will make completing your payroll a snap. Keeping tabs on your store's labor usage also becomes easier. Our customers have found that by using this module they have been able to reduce their labor costs and improve staffing levels.

Human Resources

The entire employee life cycle can be easily managed using the eRestaurant Services HR module. Hiring, change of information, W4, I9, and termination information are quickly and easily input into the system. The module will also instantly assign a universal employee number to the employee eliminating employees having different store, corporate, and payroll numbers.

POS Interfaces

Chances are we already interface to your POS system. We currently interface to more than 40 POS systems including: HSI, Panasonic, Compris, FasFax, Sycom, Micros, Positouch, Sharp, Aloha, TEC, Touch Menus, and many more. Custom interfaces can also be written to proprietary devices.



“We reduced our food costs by 2% within the first 90 days - absolutely amazing.”

AZ Holdings, Director of North American Operations



“Using the Workforce Management Suite our labor cost decreased by over 1%. Since we are staffing more efficiently, our guest service has never been better.”

Golden West Restaurants



“I seriously believe you have the best software there is. It was the easiest to use, and in my opinion the most powerful.”

45 Unit Burger King Franchisee



“eRestaurant Services web interface allows us to directly access our information for each unit, increasing productivity and taking cost control to a whole new level.”

Multi-Unit Wendy’s Franchisee

A member of the eRestaurant Services family of enterprise class solutions for food service organizations.



eRestaurantServices.com
(800) 676-1281