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# Visual

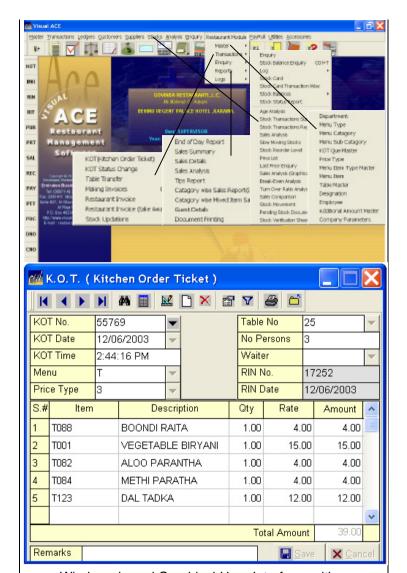
# ACE

# Restaurant Management Software

a complete
restaurant management
software with
point-of-sale
k.o.t./invoicing/receipts
accounts+inventory control
management reporting

### **Main Features**

- Complete Restaurant Management, including Menu Creations, Recipe Formula Creation, KOT Management, Point-of-Sales Invoicing/Receipts
- Point-of-Sales is software-based, hence a normal Computer can be used with Slip Printer - hence no need for costly POS Machines!
- Useful Daily Report
- Management Analysis
- Inventory Control Automatic deduction of Inventory from KOT/Sales, based on pre-defined Recipe for each Menu Item
- Complete integrated Accounts (General Ledger, Accounts Receivables, Accounts Payables)
- Control for each Table, each Waiter
- Table Transfers possible
- Multiple KOT Queues for different points of control in Kitchen
- Integrated **PDC** Module
- Powerful and easy-to-use front-end in Microsoft Visual Basic having



Windows-based Graphical-User-Interface, with Seagate Crystal Reports

- Most popular back-end database in Microsoft Access or Microsoft SQL Server
- Multi-User, Multi-Location, Multi-Branch, Multidivision, Multi-Outlet
- Complete User Training & Modem Support
- Locally developed for local requirements
- Supported by qualified Accountants & Auditors
- Graphical Analysis
- For any Size or Type of Restaurant

### More Details...

- Definable Menu Types, Menu Items, Menu Recipes (Material Used for each Menu Item)
- Automatic Control of Raw Materials like Flours, Pulses, Oils/Ghee/Butter, Fruits/Vegetables, Milk/Cheese/Paneer/Curd/Cream, Meat/Sea-Food/Eggs, Sauces & Spices etc etc
- Automatic Control of **Packing Materials** like take-away boxes/spoons/ forks/tissues/bags etc, ice-cream cups/cones and so on...
- Menu Item Making Method, Serving Time,
   Dish Picture etc can be maintained
- Manufacturing of bulk items by mixing various items/conversions e.g. Ice-Cream, Paneer, in-house curds, In-house mixed Spices, In-house dips/chutneys etc
- Multiple Price Levels for various purposes like Normal Price, Take-Away, Promotion, Employees, Special
- Enter additional Remarks in KOT for customer specifications (like level of spices or any other customer requests for changes)
- Create Multiple Documents (KOT/Invoices etc) to make separate series for different outlets/menus/purposes
- Direct access of KOT's from Kitchen itself eliminating verbal orders from Waiter to Kitchen. The KOT's can go to a single or multiple Queues (for multiple cooking points) – for easy checking. Ready orders can be marked as completed for Waiter information
- Facility for Pre-Invoice Charges/Deductions like
   Service Charges, Taxes, Promotional
   Discounts etc and Post-Invoice Charges/
   Deductions Items like Tips, Card Discounts...
- 3 Step Sales Process follows the way restaurants work – 1. Customer Orders/Re-Orders (KOT) 2. Invoicing 3. Receipts
- No need for costly POS Machines normal Computer will do – as the Software-based Point-Of-Sale takes care of everything – including multiple methods of payments (Cash/Visa/Master/Other Credit Cards etc), Cash Received and Change Due
- Interfaced with Slip Printer for KOT/Invoicing/Receipts Printing

- Invoicing from Multiple KOT's, just by selecting Table Number
- Multiple Table Invoicing at once
- Table Transfers for combining Invoicing
- Number of Persons information
- Table & Waiter information/analysis
- End-of-Day Report for Daily Sales & Collections in Cash/Credit Cards etc.
- Analysis of Sales & Profitability by Menu Item, Menu Item Categories (and other Groupings), Outlets, Waiter, Table etc
- Define various 'sale times' like Breakfast Time, Lunch Time, Dinner Time, Late-Hours, Week-End, Peak Hours etc and Analyse Sales & Occupations for the same
- Many More Analytical Reports...

## **Inventory Control Features**

- Define Inventory for Raw Material, Packing Material, Manufactured Item, Crockery & Cutlery, Service Items, Gift Items and so on – in various categories/groupings
- Define Stock **Re-Order Levels** for report on items required to be ordered on a regular basis
- Purchase Order option allows to keep track of pending stock orders
- Automatic Costing of the Items & Dishes
- Multiple Stock Locations with Bin Locations
- Automatic deduction of Raw/Packing Materials from the Restaurant Sales – based on recipe formula pre-defined in each Menu Item
- Stock Balance & Stock Card Reports
- Stock Adjustments for Excess/Short Stock
- Stock Location Transfers
- Direct Sale of any Inventory Item
- Stock Age Analysis Report for Old Stocks
- Slow Moving Stock Analysis Report
- Stock Movement Report
- Stock Transaction Analysis Report
- Many more Inventory Reports

### **Accounts Features**

Multiple Unlimited Levels of Accounts
 Groupings, definable in easy-to-use tree-structure
 (like Microsoft File Explore)

- General Ledger, Customer Ledger (Accounts Receivables), Supplier Ledger (Accounts Payables), Cash/Bank Ledgers, PDC Received/Issued/Discounted/ Deposited
- Statement of Account
- Customer/Supplier Outstanding Report
- Audit Trails for any Transaction Type
- Automatic integrated updation from Restaurant/Inventory entries like KOT/Invoicing/Receipts, Purchases etc.
- Receipts, Payments, Petty Cash Payments, Debit & Credit Notes, Journal Vouchers, Opening Balances, Post-dated Cheques Received/Issued Maturing, PDC for Collection, PDC Discounting
- Financial Statement: Trial Balance, Balance
   Sheet, Profit & Loss Account (Allow to zoom-in till
   the transaction level or back to top level, in simple
   tree-structure, Formats: Debit/Credit, MTD/YTD,
   Movement, between any Dates, up to any levels)
- Accounts Receivables/Payables Age-Analysis
- Chart of Accounts
- **PDC List** (Received, Issued, Discounted, Deposited, grouped by Bank, Tenant/Supplier)
- Accounts Transaction Summary
- Documents Printing
- Many More Accounting Reports

### **Utilities**

- User-Level Security & Access Control
- Entry & Edit-Delete Password Controls
- Compressed Backup & Restoring of Data, automatic Scheduling
- Company Parameter Set-up
- Many more Utilities...

### **Advance Options**

- **Hand Held** Pocket PC for easy Wireless Orders/Invoicing/Receipts
- Menu Barcode Scanning
- Privilege Cards for Promotions
- Weighing Scale Interface
- Remote Locations
- Touch-Screen Solutions
- Integration with Hotel Management Software
- More Advanced Options...



# Other Optional Modules

- Fixed Assets Module
- Payroll & Pers.Mngmnt Module
- More Options...

# Other Features

 Export any Report to Word or Excel and modify/ print/

e-mail

- **User-friendly report interface:** Easy navigation in report pages, zoom-in/out, Page Scroll
- Company Logo in all reports
- Icon Bar for easy selection of various options
- Control Bar with each entry screen, allowing your to go to Top, Bottom, Next, Prior, List, Find, Edit, Add, Delete, Print & Exit
- Many more features...

# Details, Demo, Deals? Contact Now -

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