

# SCALE YOUR RESTAURANT OPERATION WITH THE PROVEN BOH LEADER



## Inventory, Menu Mix & Supply Chain

Control and maintain your food costs to maximize your menu's profits

Perpetual inventory management tools and best-in-class Actual vs. Theoretical visibility gets your food costs under control and keeps them there.

Your POS

Your Vendors

Your HR & Payroll

Your Accounting

Analytics, Reporting & Insights

See a true 360° view of your entire operation

Show operators how they're doing and what to do next. Easy to understand reports, visuals and alert notifications tells your managers how to reach their goals.

## Labor Management & Scheduling

Optimize shift schedules and comply to all labor laws

Make scheduling teams easier. Automated shift templates easily comply with unique labor laws and regulations anywhere.

## Give control back to your operators

Automate the mundane tasks of running a restaurant. Get your managers out of the back office and engaged with employees and guests.

