

# HOSPITALITY

## Hospitality Solution

iTouch software is a powerful, yet easy to use Point-of-Sale solution for the Hospitality industry.

Whether you're running a high volume bar, a fine dining restaurant or busy hotel, iTouch can be configured to meet your specific needs.

## Flexible and Adaptable

The 'Hospitality Solution' is a complete solution for hospitality that helps improve speed of service and maximise profitability. The system consists of a Point-of-Sale module to handle customer based operations and a comprehensive Back Office to help control stock, cash management and day-to-day operations.

## Solution Benefits

### Increase Speed of Service and Customer Order Accuracy

By reducing errors through an easy to learn visual point-of-sale interface.

### Increase Customer Satisfaction

Bars and Restaurants are able to automate key processes and increase efficiency.

### Increase Employee Productivity and Retention

By helping employees to provide accurate and fast customer service at busy times with minimal training.

### Reduce Costs

By reducing stock shrinkage and wastage and help decrease inventory fraud through higher accountability and stock results.

### Increase Revenue

By increasing customer throughput at the point-of-sale.

### Improve Operational Efficiency

The solution allows managers to base decisions on facts not guesswork.

itouch  
POS SOFTWARE



008 19/04/2005 12:42 User#5 RESTAURANT 1 Covers: 4 A TABLE: 12A - N M

Qty	Description	Total	ALL	Meat	
2	SOUP OF THE DAY	6.00	0	Starters	10oz SIRLOIN STK
1	THAI FISH CAKES	4.50	1	Poultry	12oz FILLET STK
1	CHICKEN DIABLO	12.25	2	Meat	CANTON BEEF
1	ROASTED MONKFISH	12.95	3	Fish	CHILLI STEAK PITTA
1	12oz FILLET STK	14.95	4	Vegetarian	LAMB HOT POT
=> Med Rare			5	Side Orders	ROAST BEEF
=> Garlic Potato			6	Lunch/ Snacks	SPICY SAUSAGES
1	10oz SIRLOIN STK	12.50	7	Dessert	
=> Well Done			8	Messages	
=> SAUCE SEPERATE			9	PAY	
EURO		EU91.57		BILL	

£63.15

LOG OFF FUNCTIONS 1/2 PINT

## POS Features

- Easy to use visual interface
- Flexible logon screen by preset server key/code, swipe card or proximity reader
- Up to 99 fast preset keys per screen
- Graphical icons for main selling products
- Unlimited drop down menu keys
- Up to 8 price levels per product
- Automatic happy hours/price levels
- Mix & match promotions e.g. buy one get one free
- Recipe/product review on screen
- Drop down menus /cooking instructions
- Sorted receipt/ kitchen dockets
- Full table tracking
- Graphical table plan
- Bar Tabs by name
- Split bill by Cover
- Item transfer between tables
- Table transfer facility
- Hotel PMS interface
- Chinese/ Oriental printing
- EFT / Chip & Pin interface
- Kitchen Video interface
- Handheld order-takers

008 19/04/2005 12:38 User#5 TABLE Covers: 5 A N M

TABLE	FREE	BILL	PAID	DRINKS	STARTERS	MAIN COURSES	DESSERT
	13	13	2	2	1	12	5

Status Release  
Transfer All Transfer Items  
Split Details  
Request Bill Pay  
Cancel

008 25/04/2005 11:34 User#5 FULL BAR 1 A PRICE 1 N M

Qty	Description	Total	ALL	Spirits			
1	BT BECKS	2.20	0	Draught	BACARDI	JAMESON	
1	BT COORS LIGHT	2.20	1	Bottle Beer	BLACK BUSH	DE KUYPER	MULLIGAN
1	DRY MARTINI	4.00					
EURO		EU12.40					

£8.40

COCKTAIL RECIPES  
MARTINI  
INGREDIENTS  
• 1½ oz - Gin  
• ½ oz - Dry Vermouth  
MIXING DIRECTIONS  
Stir with ice cubes and strain into a chilled cocktail glass. Garnish with an olive or lemon.

Continue

LOG OFF FUNCTIONS 1/2 PINT

## Back Office Features

- Complete Stock control
- Order processing, printed, faxed or emailed
- Stocktaking, full or random stock takes by product or department
- Hand held stock taker
- Stock take Kegs/Bottles by Weight
- Links with Kegmonitor/ Opticmonitor
- Batch/ Recipe Stock Control
- Margin Control
- Customer accounts module
- Prepaid or Debit Accounts
- Loyalty/ Customer order tracking
- Real-time transaction monitor
- Full electronic journal
- Comprehensive Back Office reports suite

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