Restaurant Technology

Using Restaurant Data to Increase Profit

○ Check POS menu category accuracy

○ Understand inventory data tracking with suppliers

○ Gather relevant data reports: sales, inventory, costs

○ Compare and contrast data sets

○ Compare financial data to POS data

○ Revise menu

○ Cut low selling items

○ Revise staff schedules

○ Invest in loyalty program

Taking Payments & Credit Card Processing

○ Understand credit card processing parties and flow

○ Calculate relevant credit card processing fees

○ Understand credit and debit card processing types

○ Make a list of EMV-compliant payment processors

○ Set up business for mobile payment

○ Check payment processing security requirements

○ Consult with POS provider on payment processors

○ Choose desired payment processor

Choosing the Best Restaurant Point-of-Sale System

○ Check review and advice sites to compare systems

○ Check POS internet requirements

○ Buy POS hardware

○ Assess POS reporting functionality

○ Assess POS customer loyalty integration

○ Assess POS inventory tracking ability

○ Assess POS employee scheduling integration

○ Make list of venue requirements for POS

○ Book a demo with a sales rep

○ Purchase a POS

Notes: