

# RESTAURANT POS & MANAGEMENT SYSTEM

**Front and Back Office Solutions for F & B**

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**More than just Point of Sales Software**

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**Comprehensive with extra Add-on features**

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**Flexible menu settings**

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**Fast delivery order taking And tables tracking**

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**Speed customers through order entry & payment tender**

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**Real time business and Inventory reporting**

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*Think Software*

*Think Auspac*



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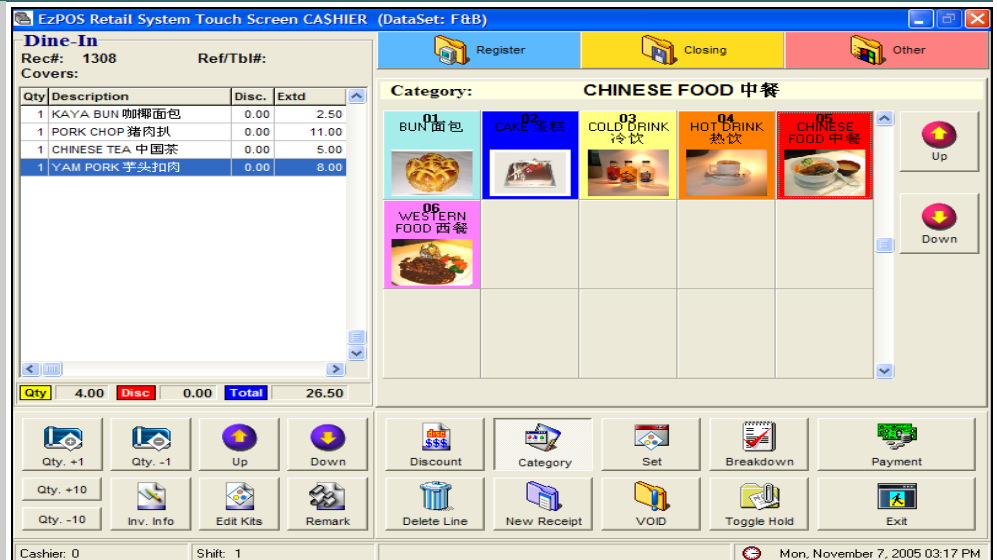
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## Fully Integrated Restaurant POS System

Auspac Restaurant POS & Management System (RMS) offers advanced point-of-sale functionality with intuitive Windows™ based user interface, touch screen, quick ordering menu system, extensive management reporting, and much more to meet the needs of your restaurant business. Our solution provides real-time communication to back office and kitchen, alerts you to low inventory in the restaurant, and lets you keep on top of all restaurant supplies and sales. In short, it gives you a complete overview of restaurant transactions and you will be able to track and keep a tight record of all cash and stock precisely and easily.

Auspac RMS is a simple, fast, affordable way to increase restaurant's productivity through software. It not only replaces your cash register and time clock, it also provides the platform to completely automate every aspect of your operation. Complete integration and comprehensive features of RMS joined with familiar POS interfaces makes system easy to learn and deploy. It very much reduces the needs for memorization and long training times. Some other benefits of our system are:

- Better control on operation cost to increase business profits
- Order processing reduces the time required to place an order while increasing accuracy
- Modular, flexible design that allows the system to meet your current and future needs
- Better control on operation cost to increase business profits
- Reduce on human operation error while maintaining business image and improve customer relationship

## System Features

- Useful management analysis to increase awareness of venture
- Customize ordering menus to fit your way of doing business
- Kitchen display/printer to reduce steps, traffic, and confusion
- Drivers are provided clear and accurate delivery information to get orders out quickly
- Comprehensive front and back office reporting provide management staff with vital information when and where it's needed
- Simple, intuitive touch screen will have new users taking orders quickly and accurately
- Menu items recipes with costs information
- Staff meals can be separately identified
- Maintains multiple price levels and access with touch of a button
- Material Receipt and Stock Control monitoring
- Side Items with cost / without cost option
- Comprehensive reporting package for daily, weekly, monthly and year to date paperwork.
- Item groups/departments setting
- Compatible with most of the cash drawers, customer displays, touch screens devices
- Happy hour facility allows the management to setup special price for a particular hour(s)
- Customer information tracking, marketing tools and delivery management
- Employee time clock can be made available on any or all of your computers
- Set meals setting

## Reports

- Staff Clock In/Out Report
- Open Drawer Slip
- Set Meal Listing
- Traffic Report
- Department Report
- Shift Report
- Credit Cart Report
- Discount Report
- Transaction Void Report
- Non-Sales Report
- Sales Product Report
- Brand Sales Report
- Item Activity Report
- Monthly Sales Report
- Yearly Sales Report
- Delivery In/Out Summary
- Delivery In/Out Details
- Delivery Report by Zone
- Profit & loss
- Other standard & customised reports

### Discounts

Menu Discount

- Add Item Discount (%)
- Add Item Discount (\$)
- Add Total Discount (%)
- Add Total Discount (\$)

### Closing

Menu Closing

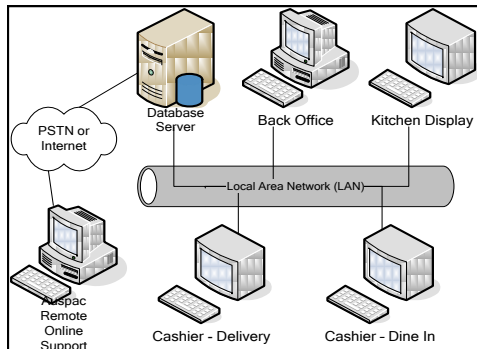
- Shift End Close Out
- Day End Close Out
- Close/Export Sales Transactions

### Cash Register

Menu Register

- Open Drawer
- Add Float
- Paid Out
- Receiving Cash
- Register Setup

## Solutions with a Vision



## Sample RMS POS Screens

### Record Payment

Print Option: Receipt, Invoice, Coupon, Delivery, Food Prep., Neither

Payment Summary:  
 Sub Total: 26.50  
 Govt Tax: 1.33  
 Serv Tax: 2.65  
 Deposit: 0.00  
**Total Due: 30.48**

Payment Method: Cash (50.00)

Card Type: American, Master, Visa, Other

Non-Sales Receipt: Staff Meals, Guest/Etrmt., Employee #

Total Rcvd: 50.00  
 Change Due: 19.52

### Menu Other

- Toggle Hold Status
- Reprint Invoice
- Recall Held Invoice
- Customer History
- Price Change
- Staff Check In/Out
- Import Item Master by Network
- Sign-In
- Backup Sales Data
- Change Table
- Order
- Recall Order
- Close