

Back-office Management

- Purchase – Warehouse / Single Store / Multi-store
- Inventory - Warehouse / Single Store / Multi-store
- Recipe Management – Food Costing & Quantity
- Production – Based on a) Recipe Consumption b) Sales Quantity c) Closing Balance
- Stock In (Purchase, Transfer In)
- Stock Out (Production, Expiry, Waste, Damage, Return, Transfer Out)
- Projection & Planning – a) Sales b) Production c) Inventory Planning d) Purchase
- Sales Management – Analytical Reports
- Tax Planning
- Vendor, Employee, Customer Data Handling
- User Friendly Lookups – Product Lookup and many more

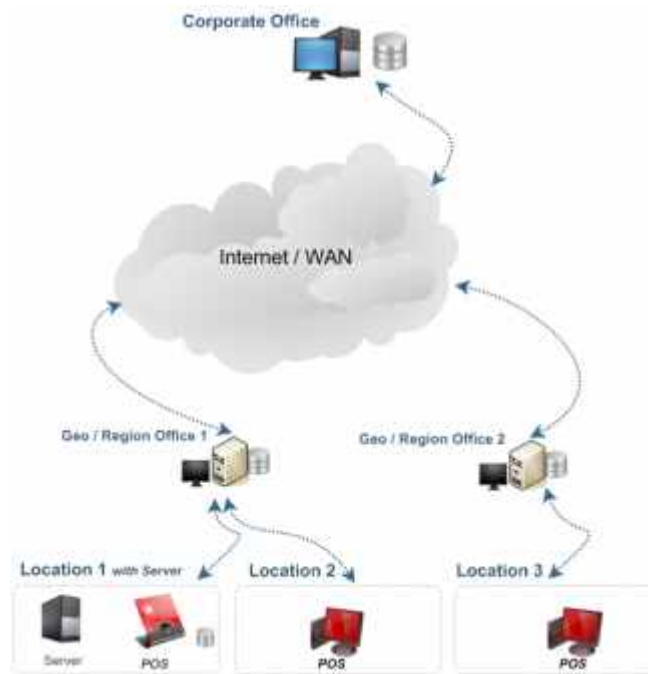
Well Managed Call Centre for Home Delivery

Knowing your customers without ever seeing them in person is the greatest challenge in this vertical. The Home delivery customers expect you to know their names, their order preferences and accurately take note of their special instructions. PRIL-F&B offers features which enable you to delight your customers with a well managed home delivery system.

- Assigning drivers to orders
- Special instructions of customers captured
- Customer search enabled for home delivery
- Customer wise analysis of favorite items, bill size, last orders
- Loyalty Program
- Online Order Booking
- On-time Order Delivery
- Driver Management
- Order Management

Manage Chain of Restaurants

PRIL-F&B has a unique Data Consolidation engine, which enables two way data transfer between different physical locations. Built on the state-of-the-art technology, supported by Microsoft, the consolidation server residing at the Corporate Office level ensures smooth data transfer between the locations. This enables availability of relevant information across all the required locations. At the same time, the controlling location has complete control over operations across the locations.



- PRIL F&B Variants
- PRIL F&B Single User for Locations with POS (Workstation)
- PRIL F&B Multi User for Locations with Multiple POS (Workstation) on LAN
- PRIL F&B Multi-Location for a Chain of Restaurants

Enable your outlets to serve your customers in style by adopting the best industry practices inherent in PRIL F&B solutions. Contact us to know more.

System Requirements

Specification	Store	Head Office
Processor	Pentium –IV , 2.4 GHz or above	Pentium –IV , 2.4 GHz or above
Memory	512Mb RAM or above (recommended : 2GB)	1Gb RAM or above (recommended : 2GB)
Touch Screen Resolution	15 in. 1024 x 768	Not Required
Touch Screen Brightness	350 candela/m ² or above	Not Required
Touch Screen Type	5 wire resistive/ capacitive	Not Required
Hard Disk Capacity	Minimum 40 GB or above	Minimum 40GB or above (based on the size of database used)
Serial Port	Minimum 2 serial ports	-
Parallel Port	Minimum 1 parallel port	Minimum 1 parallel port
Standard USB Port	Minimum 1 USB port	Not Essential
Cash Draw Port	Minimum 1 x 12 Volts RJ 11	Not Required
LAN Port (TCP/IP)	Minimum 1x RJ45 10/100 Base-T	Minimum 1x RJ45 10/100 Base-T
VGA Port	Minimum 1 Standard VGA Port	Minimum 1 Standard VGA Port
Operating System	Windows 2000, XP Professional, 2003	Windows 2000, XP Professional, 2003 (Standard Server Edition)
Optional Peripheral		
Customer Receipt Printer	40 Column DOT Matrix OR 40 Column Thermal	Not Required
Kitchen Order Printer	40 Column DOT Matrix OR 40 Column Thermal All with LAN Port (TCP/IP)	Not Required
Kitchen Order Monitor	Kitchen Monitors with LAN Port	Not Required
Magnetic Swipe Card Reader	All standard Track 1/2/3 card readers	Not Required
Customer Display	VFD/LCD/VGA Monitors	Not Required
Wireless LAN	802.11 b/g	802.11 b/g
Cash Drawer	RJ11	Not Required



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Overview

F&B industry today has grown multi fold and undergone lot of improvisation with emerging business models. From a traditional way of doing business today restaurants offers fantastic dinning experience to their customers and also extended delivery services on demand to their door steps. Information technology in current scenario plays a significant role in enabling these restaurants/chain of restaurants to run their business efficiently.

The challenge for the F&B industry today is to have the optimal combination of IT and hospitality. That's the only way to ensure service with a difference. The difference has to be in offering the widest choice of cuisine, the fastest service delivery and seamless backend operations which leaves a lasting impression on your customer and leads to a long-term patronage.

PRIL being a leading retail solution provider with its domain expertise and technology capability helps restaurants to manage its operation efficiently, through its restaurant management solution "PRIL F&B". This application that is built on latest Microsoft technologies, on web platforms, enables restaurant owners to manage different variants efficiently and in a cost effective manner using limited IT resources.

PRIL F&B

PRIL F&B covers wide range of business variants for the F&B industry. This single application can be configured for multiple business models in the industry like

- Takeaway
- Fine Dining
- Home Delivery
- Pick-up
- Bar

It makes PRIL F&B a unique choice for restaurants which has plans to operate multiple formats under single roof and otherwise.

The solutions enables following functions for restaurant

- Point of Sales
- KoT Management
- Back-office and Inventory Management
- Reporting Services

Point of Sale Features

- Quick Service
- Takeaway
- Walk-Through-Counter-Sales
- Home Delivery
- Fine-Dine
- Table Management.
- Reservations.
- Gift Certificates / Coupons / Membership Awards
- Happy Hour Pricing. / Breakfast /Lunch / Dinner Hour Pricing.
- Additional Pricing Options / Price Level Pricing

For Customers.

- Hold and Fire Order to Kitchen to Aid in Timely Cooking.
- Customer Loyalty Programs / Customer Membership Program.
- Multi-Payment Mode
- Multi-Currency Payment Mode
- Turning Menu Item Off When Item Is Out Of Stock
- Customer Preferences for Menu Selection & Table Reservation
- Hand Held Order Taking (Wireless Order Taking)
- Call Center – Order Processing for Home Delivery

Fine Dine – Manage Orders

- Guest Check Numbers
- Check Flow
- Table Number
- Guest Count
- Order Type
- Order Number
- Override Meal Period
- Guest Information
- Preset Menu Item
- More than One Preset Item
- Menu by PLU
- Open Priced Menu Item
- Scalable Menu Item
- Modifiers with Forced Display
- Modifiers with Special Instructions
- Modifiers with Spell-It Instructions
- Items by Seat Numbers
- Menu Item Size
- Check Corrections before Sending
- Remove Items from Checks
- Add a Modifier
- Delete a Modifier
- Replace a Modifier
- End Service Round
- Recall Check - By Check Number, By Table Number
- Recall by Order Type / Recall Table with Separate Checks
- Split a Check / By Item / By Seat Number / By Amount
- Transfer a Guest Check / To a Server / From a Server / All Checks
- Combine Checks / To Stored Checks
- Add New Check to Stored Check / By Order Type / With Table No.
- Combine Stored Checks to One Table
- Check Adjustments
- Void Items on Stored Checks
- Add a Discount or Surcharge
- Exempt Tax from a Check
- Add a Tip
- Tender the Check / Split Tender (Multi- Payment Mode)
- Refund Check
- Review a Closed Check
- Table Reservation – With Preferences