



MENULINK LABOR & MENULINK INVENTORY

Restaurant operators need comprehensive tools to manage costs and information in order to make good business decisions in a timely manner. Menulink Labor and Menulink Inventory provide the tools necessary to measure your operations in real time to make smart decisions quickly. MenuLink is an Internet-based back office application that will take you to higher levels of profitability and efficiency by allowing greater control with less work. MenuLink includes inventory and recipe management, purchasing, labor management, cash management and reporting. It is designed to help you reduce operating costs and create competitive advantage.

CONTROL FOOD COSTS

- Measure, control and reduce food costs by highlighting variances. Support contract pricing and streamline communication with suppliers.

DECREASE LABOR COSTS

- Cut labor costs by eliminating unnecessary overtime and employee administration. Forecast labor scheduling to maximize employee productivity.

IMPROVE CUSTOMER SERVICE

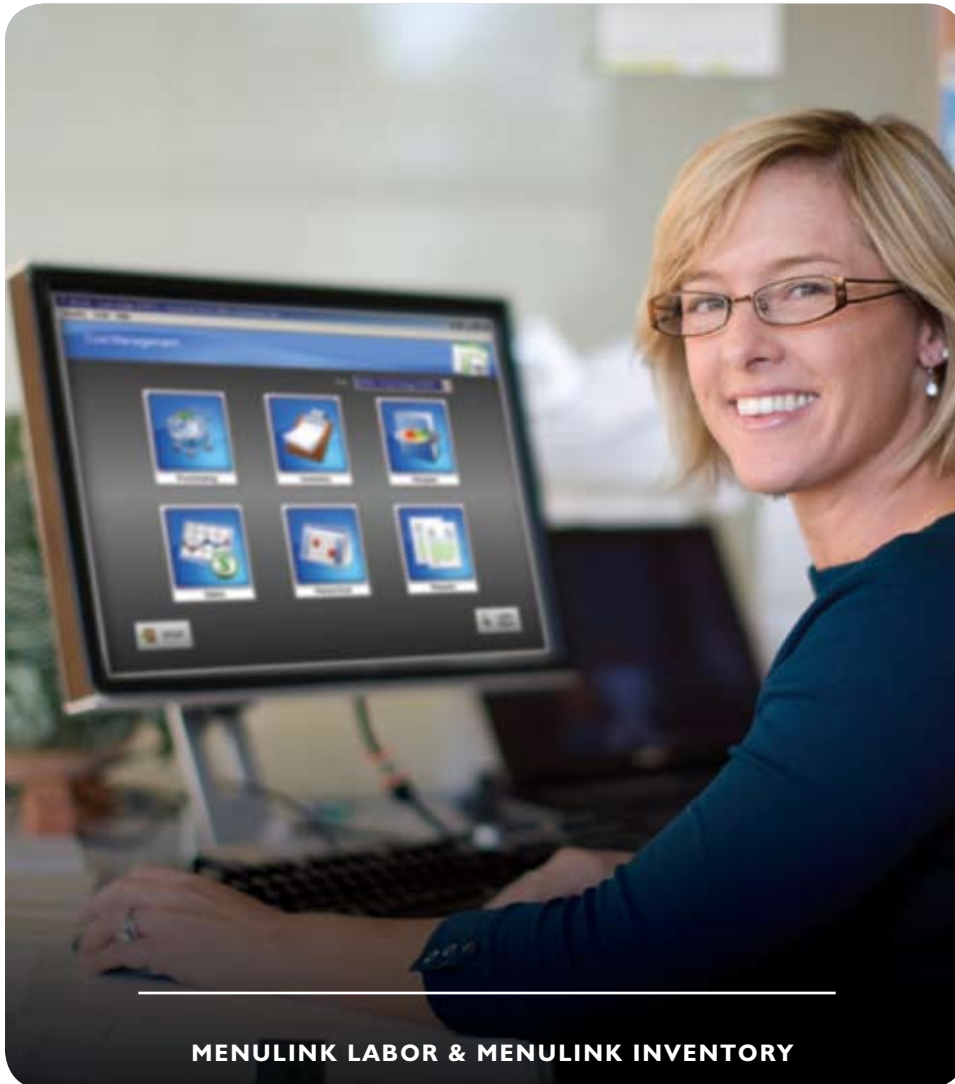
- Spend less time on administration and more time serving customers and coaching employees. Enforce company labor standards to optimize staffing levels.

MAKE GOOD DECISIONS QUICKLY

- Use accurate, timely information presented in a comprehensive format to make smart business decisions.

ADAPT THE SYSTEM TO YOUR BUSINESS

- Take advantage of rich configuration options to adapt MenuLink to your way of doing business – without the high cost of custom software development.



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Hosted application that removes the barriers to operate with effective labor management

MenuLink Labor

Centrally and effectively manage all employees across your organization.

- Optimizes staffing by comparing scheduled vs. actual labor with a wide variety of analytical tools
- Allows you to view critical reports that summarize labor time, cost and percent of sales
- Produces interactive and easy to read schedules in graphical formats
- Fully supports employee borrow and transfer between sites and auto-completes government forms
- Provides custom payroll exports and tracks worked and non-worked hours



Hosted application that manages inventory levels to control costs

MenuLink Inventory

Measure, control and reduce food costs by highlighting variances while supporting contract pricing and streamlining communication with suppliers.

- Improve visibility into inventory and recipe management, purchasing, cash management and reporting
- Increase profitability by comparing and analyzing actual to theoretical costs
 - offers dynamic views of the top 20 food cost items
 - Calculates future sales amounts, product mix and guest count down to the 15-minute interval
 - Recommends purchase orders based on trend and delivery schedules
- Provides real-time cost of goods sold based on latest prices or FIFO (first in first out) and quick shelf-to-sheet inventory counts with drag and drop configurations
- Supports product transfers including automatic notification and reconciliation



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