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16. Latest technology for restaurant business

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Introduction. Technology is constantly evolving and there is always something new. Here is some of the latest technology for hotel and restaurant business. Each company of such branch is really need some modern technologies like these. They are developing every day.

For any restaurant, point of sale technology is important. And POS restaurant software has become an important part for many restaurants. It takes a lot of time to take orders manually and then pass it on to the kitchen. With this software, however, everything becomes as easy as the click of a button.

Touch screen menus, remote ordering, staff supervision, automated billing, and organization of customer accounts are all possible with the restaurant point of sale software. It becomes quite easy and simple to manage everything with this easy to use system. You can use point of sale systems in the kitchen, back office, and the front office. Managing and running the restaurant becomes much smoother and easier with this software. It allows you to keep track of the number of customers. Better customer services and better order management is what becomes possible with this system.

An administration software is present in the system and it includes electronic menu screens and monitors for easy order processing. A minute by minute record of the daily activity can be kept. Inventory management, stock management, security, and timekeeping are only a few of the activities that this software can indeed simplify.

The restaurant POS includes an input and output device. Touch screens and keyboards act as input devices. Electronic cash registers with printers and monitors attached to them work as input and output devices. They are located in various locations and are also connected to the main server that is located at the back office.

The POS systems control various activities in the restaurant. It is necessary to manage them very efficiently and properly. Even small retail stores and fast food joints have now installed these systems for efficient management of the point of sale.

Over the years, POS systems have become cheaper. And this is why many small restaurants have also got it installed. Easy to run, simple to operate and easy to update makes them a popular option.

A majority of people have a smart phone (iPhone, Android, Blackberry, etc.) and with the popularity of these phones, there is practically a mobile app for everything. A recent article by Nation's Restaurant News said several restaurant chains such as Pizza Hut, Starbucks and Culver's have apps for smartphones and many other chains have a mobile app in the works. Mobile apps help customers spend money and also provide a convenient way to obtain information.

The number of Facebook users varies per source, but at least 500 million people use it. Social media is much more than posting what is going on that day. Facebook and Twitter are very powerful tools to increase sales.

Using Facebook's "like" button has proved to have increased sales for many restaurants and others use their Facebook page for online ordering. Twitter provides real¬time posts and while you are limited to 140 characters, they can be a very powerful 140 characters. By using either or both of these sites, you can promote your business and connect with customers.

A recent article from FT.com has this quote from Facebook Creator, Mark Zuckerberg, that expresses the importance of social media: "If you look five years out, every industry is going to be rethought in a social way. You can remake whole industries. That's the big thing."

The Qurify website defines QR codes as "two dimensional barcodes that are easily scanned using any modern mobile device. This code will then be converted (called "dequirified") into a piece of (interactive) text and/or link."

To break this definition down, anyone with a modern phone simply needs a QR code reader app for their phone, such as the Kaywa Reader. Then, whenever a person sees a QR code, they take a picture of it and it takes them straight to a link. This makes things incredibly simple. So you're wondering how to make your own QR code? It's just as simple as retrieving one. There are a variety of QR code generators out there. Putting in "QR code generator" in a Google search will provide you with many sites, qrcode.kaywa.com being one of the main ones. Use a QR code to link customers to an important part of your establishment, such as a information about a particular product or a promotion.

Conclusions. No restaurant or hotel owner in today's environment can afford to ignore technology. Almost every stakeholder talked about the crucial help technology has rendered in their growth and competitiveness. The benefits far outweigh the cost of technology.

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