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42. Software system "1C: Enterprise 8. Restaurant"

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Introduction. System "1C: Enterprise 8. Restaurant" is designed to automate the front office to the restaurant business enterprises, namely, such as restaurants, cafes, bars, cafeterias, catering departments of hotel and restaurant complexes, entertainment centers and more. Features is the possibility of pre-setting system and its administration at the level of the back- office system, a simple and intuitive interface designed for use with touch-screen, independent work without back-office, a large number of analytical reports, most of them can be formed directly on the touch screen POS - terminal.

How to use the platform "1C: Enterprise 8", making it easy to administer and refine the system for specific needs of any company, regardless of its scale, type and concept. The solution can be used in both single and networked enterprises. With the software you can automate these jobs: waiter, cashier, the bartender, bartender, hostess, admin.

For more jobs recommended installation in the client- server version using the popular and reliable database MS SQL Server, which enables the use of standard administration tools and settings , as well as to provide easy maintenance of the system.

The software is designed so as to ensure the stability of the cash unit and a top speed of service yet supported network operating mode of the equipment within the same database.

Program complex "Sail-Restaurant"

"Sail- Restaurant" is designed to automate the restaurant business establishments (restaurants, cafes, bars, clubs). This software can find all the essentials - from complete automation of business processes in customer service to managing financial and economic, tax and stock control.

As a result of software "Sail restaurant" institution receives the following benefits:

- Improving the quality of service, the prestige of the institution and customer loyalty;
- Provides a quick order processing and customer service;
- Better coordination and control of the staff;
- Integration is carried out with modern equipment: POS-printers and POS-terminals, PDAs,
- Keeps records of the movement of property and goods movement;

- Reduced the time spent on finding and analyzing information.

Administrator can perform all actions on the system are provided for waiters and cashiers.

In addition, it has the ability to manage changes in the system log replacement table or waiter serving a client, do the division and unification of customer orders, and remove from the system of orders or contracts with the registration position causes deletion. The application of discount and deposit of the restaurant with the help of club card customers.

Program complex AS "Restart"

This complex was designed by "1C-Rarus" and is designed to automate the front office for catering. How to use MS Windows platform and database format MS SQL, making it easy to administer the system, and virtually eliminates all restrictions on the number of computer workstations contact the staff. The solution can be used in small enterprises and in large networks, entertainment and hotel complexes or complexes with a large number of food outlets.

With the software you can automate jobs, including cashier, the waiter, the bartender, bartender, administrator.

Functional features common features of the product:

- Quick installation of the decision;
- Simple and intuitive interface designed for use with touch screen;
- No high requirements for POS- equipment;
- The software can be used independently or in conjunction with the accounting decisions "1C-Rarus: restaurant management," "1C-Rarus: plant food", "1C: 8 public catering", "1C-Rarus: Catering, red.6".

Due to the strong development of the restaurant industry, with increasing competition, interest in automation management is growing. Restaurant development is impossible without the introduction of an automatic control system that allow to improve the quality of visitor services, monitor the activities of the enterprise as a whole, daily to analyze financial statements and more.

Conclusions. The analysis showed that the system provides automated accounting, production, marketing and management processes. Each system serves two or one functions: process automation services in the hall with the module "front office", automate and control using the "back office." The first module is responsible for the hall and reception, the second - follows the movement of products. Use in an enterprise of one of the modules is not effective.

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