

The Assistant Manager™

POINT OF SALE FOR DINING



Increased Throughput

Dramatically increase transaction speed with the minimal touch approach to our proven register application design.



Flexible Menus

Easy to establish and change on-screen menus that include menu items and both optional and mandatory modifiers.



KDS Ready

Expedite orders to the kitchen with integrated kitchen printers, kitchen displays, and bump bars.



Designed for Hospitality

POS specifically designed for many hospitality venues including cash and carry, table or full service, and tab service.

Secure at Many Levels

Multiple levels of security that allow for restriction of features backed up by reliable auditing capabilities.



Users

Application password security restricts access to only authorized team members.



Associates

Register password security defines features accessibility to all access, no access, or access only with a manager's approval.



Registers

Idle timeout settings that eliminates unauthorized access.

More than Just POS

An application that delivers functionality that is not typical in today's hospitality cash register applications.



Table Status Tracking

Quickly assign available tables and then monitor their status including reserved, occupied, ready for bussing, and back to available.



Labor Cost Tracking

Aids in critical staffing decisions by allowing the management team to monitor labor costs and traffic volumes in real time.



Basic Recipe Tracking

Combine ingredient items together into a bundled SKU that, when sold, relieves on-hand units from those ingredients individually.

Cash Control

A combination of reliable automated monitoring, reconciliation, and auditing tools that prevent loss.



Cash Reconciliation

Easily reconcile currency and prevent loss at end of day or shift, by register or by associate.



Detailed Audit Trail

Instantly record all cash register activity in an electronic journal file that provides the highest level of detailed auditing capabilities.



Fraud Alerts

Management team instantly receives either text or email notifications for suspect events like excessive discounts, excessive tips, and more.

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Advantages Just for Hospitality

Built-in business rules that naturally promote and increase efficiencies in food service operations.



Advanced Tab Tracking

Easily enter, split, transfer, divide, and settle tabs at a moment's notice.



Course and Seat Tracking

Know which menu items were ordered by each guest and their seat at the table.



Tip Tracking

Record and report cash tips and enforce tip percentages on large groups.

Converged Commerce

A POS developed to work hand-inhand through seamless integration with all of our application options.



Inventory Management

Delivers accurate, real-time, and perpetual inventory control.



Payment Processing

Delivers secure and accurate payment processing.



Customer Relationship Management

Provides robust customer relationship support.

POS for Dining Adapters

Plug ins that increase this option's capabilities. Adapters can be purchased initially or added later.



Redundancy

Customer facing transactions can't wait if connectivity is lost. This adapter allows continued service of patrons offline and accurately posts activity once back online.



Employee Charge

Track each employee's eligibility, credit limit, purchases, payments, and balance. Seamlessly integrate to HR applications or authorized ECPs.



Time and Attendance

Track each employee's time clock punches and hours worked. Allow administrative review, production timecards, and share this data with many payroll applications.