Point-of-Sale Systems in the Foodservice Industry

Culinary Arts, Restaurant Management
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Technology in Foodservice
TECHNOLOGY IN THE KITCHEN

Communications
Equipment
Management
Communications Technology

- Allows chefs and managers to monitor more than one area with:
  - Cell phones
  - Pagers
  - Videos
  - Walkie-talkies
Equipment Technology

- Food is cooked faster and better
- More accurate and efficient
- Programmable cooking cycles
- Provides cooks with instructions on cooking techniques
Management Technology

• Ability to make more money is improved
• Creates more efficient ways to work
• Manages labor and inventory tasks with software programs for:
  • Spreadsheets
  • Word processing
POINT-OF-SALES SYSTEM
Point of Sales System (POS)
POS Systems

- Calculates charges and taxes
- Keeps track of menu items sold
- Processes credit cards
- Records payments
- Sends orders to kitchen
- Tracks inventory

- Can handle:
  - Accounting
  - Employee
    - Scheduling
    - Time clock
  - Payroll
  - Sales reports
Lap up technology to stay relevant with customers

(image from video)
Let’s Review!

1. What has technology done for the foodservice industry?
2. How has technology improved the equipment in the kitchen?
3. How has technology improved the managing of the business?
4. Do you think a point-of-sale system is easy to use?
5. What do you think will be the next technology trend in foodservice?
References and Resources

Article:
• The impact of technology on foodservice
  Operators say technology has made their work lives easier.
  http://www.foodservicedirector.com/research/big-picture/articles/impact-technology-foodservice?page=0%2C0

Images:
• Shutterstock™ images. Photos obtained with subscription. (Slides 1, 3, 4, 5, 6, 7, 8, 9, 10, 12, 13)
• Microsoft™ clip art image – slide 14

Textbooks:

YouTube™:
• Lap up technology to stay relevant with customers
  Hudson Riehle, National Restaurant Association senior vice president of research and knowledge, explains why integration of restaurant technology can help brands stay relevant.
  https://youtu.be/GXsPaEVe01w