Presentation Notes

Point-of-Sale Systems in the Foodservice Industry
Technology in Foodservice

Has created more efficient ways to work

Technology in foodservice has made a positive impact in the industry.
Foodservice employees must be able to use the latest technology for the industry.
Allowing the use of wireless communication has allowed chefs and managers to be more effective in their jobs.
Convection ovens, food processors, induction cooking and microwaves have changed the kitchen environment.

What would once take many cooks to do by hand, now allows one cook to use new technology to save labor costs and become more efficient.
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

Some workplace documents that managers use computers for are:
- cash flow projections
- inventory
- purchase orders
- tax forms
- time sheets
- work schedules
The POS system has become essential in the foodservice industry.
Point of Sales System (POS) - A computerized system for recording an order at the place where the order is taken

The POS has improved the accuracy of the menu orders.

It allows servers to take and send orders to the kitchen.
The POS system has increased employee efficiency and overall company productivity.

These are a few of the tasks a point-of-sale system will be able to do.

Most systems are personalized for each business.
Click on hyperlink to view video:

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
What does this quote mean to you?
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?

Answers to the questions are found within the slide presentation or may vary with class discussion.
Questions?
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
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