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INTENSIFYING RESTAURANT BUSINESS MANAGEMENT BY THE USE OF AUTOMATION SYSTEM

In the modern world, due to the growing competition in the restaurant business leads to the necessity of finding new ways to improve this sphere. One of the solutions to the problem is the automation of restaurants.

Automation of a restaurant is a process of implementation of software and hardware complexes at the catering enterprise. The restaurant automation system is a multifunctional institution management system.

Advantages of using a complex of restaurants software automation are:

- the system allows you to always have access to current information about the restaurant;
- the restaurant automation system helps to eliminate labor-intensive accounting operations, plan banquets and corporate events, personalize work with clients, keep reservation tables;
- it is possible to have continuous monitoring of the work of all components of the restaurant, analyze and forecast the results of the institution.

The main tasks of the software complex for restaurant automation are:

- increased profitability and reduced restaurant costs;
- analysis and optimization of restaurant supplies;
- increase of labor productivity of the personnel;
- improvement of the customer service quality;
- creation of loyalty systems;
- analysis and planning of further business development.

Expected results of the automation system of the restaurant:

- optimization of restaurant supplies;
- optimization of accounting;
- reduction of personnel errors;
- optimization of conditions and quality of all performed works;
- increase in profit.

Automated creation of a relevant database (Image 1) is also important for catering. The database should be interconnected with waiters' terminals and cashier's bartender, office worker, accountant and kitchen ordering. It is necessary to analyze previous customer requests for ordering products and create menus for optimal restaurant inventory management.

The basis of the automation system of the restaurant is the mechanism of reporting. Reports help control restaurant supplies and costs, collect marketing information.

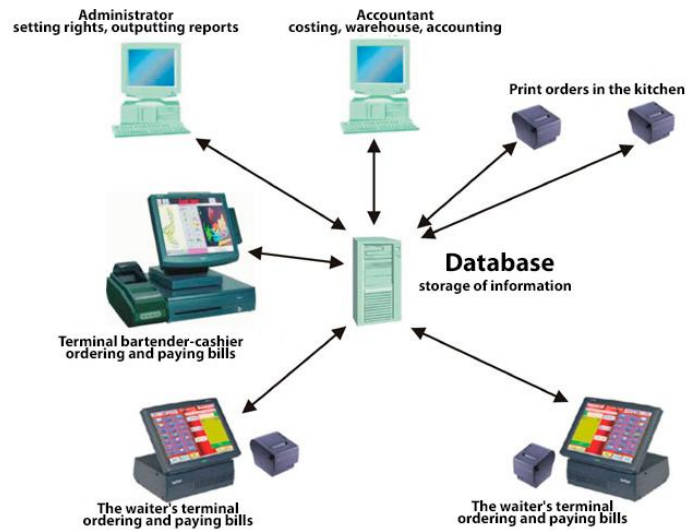


Image 1. Database Dependencies

The result and the main advantage of the creation of the restaurant automation system is reducing the redundancy of stored data, increasing the reliability and increasing the speed of information processing. The system organizes orders for customers of the restaurant, ordering and consuming products, etc. By automating these processes, all information will be stored in the same database, where data is recorded using a convenient interface.

So, for the restaurant staff and business owners, the automation system provides many opportunities that facilitate the workflow, change and simplify the work. The automation system greatly enhances the management of restaurant business.

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