

LS Nav Hospitality



From the ability to handle intricate orders or delivery options, to the complexities of running an efficient kitchen, to smooth management of table reservations, restaurateurs and other food service operators are faced with many different challenges – multiple times a day. Yet, guests expect an invariably fast, high-quality and error-free customer service.

Being flexible and mobile is turning into a necessity rather than a choice. As online and mobile ordering is becoming a common habit, more and more guests expect their favorite restaurant and diners to be able to offer them a multi-channel experience. As success in the hospitality industry relies heavily on a business's ability to satisfy their clients and gain repeated patronage, food operators must put customer service at the heart of their business.



Streamline your business and cut your costs

LS Nav Hospitality is the fully integrated, end-to-end software system that can do the job of all the multiple solutions that you are using now – faster, better, and at a fraction of the time and costs. LS Nav Hospitality will help you:

- Optimize your orders and cut your waste
- Manage your staffing efficiently
- Prevent losses and theft
- Plan your meals in advance and rationalize your ingredients orders
- Analyze your sales and plan a winning business strategy

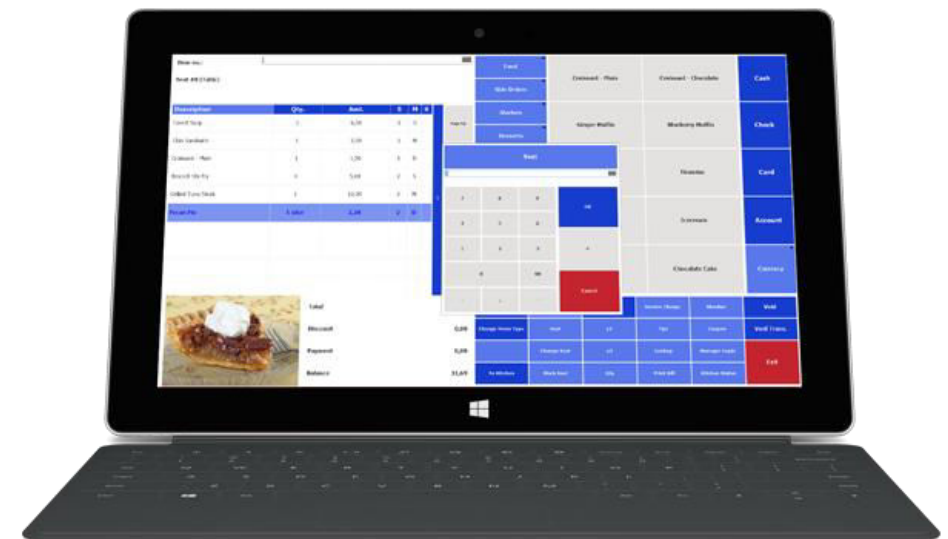




Improve your bottom lines by eliminating errors

LS Nav Hospitality can help you ensure that you run an efficient operation. The solution contains features specifically for the hospitality business that will help you:

- Manage the correct pricing for your dishes, to ensure you profit
- Ensure you prepare as many dishes as you can sell, cutting your waste
- Order the right amount of ingredients
- Assure that your clients get exactly the dish they ordered, with the correct modifiers
- Make sure that tables are correctly booked to optimize space and timing





Restaurant POS



Empower your staff with our flexible and easy-to-use POS system. Manage split or partial bills easily and fast. Our mobile POS will enhance your customer service by enabling you to take orders and payments directly at the table. Ensure correct and rapid order preparation:

As our terminals are connected to the kitchen display, all your customers' orders – including modifications and requests – are sent straight to the chef, and delivered fast without the risk of errors due to miscommunication.

The integrated system also means that if the head office decides to change prices, this can be done easy and fast centrally, and all modifications will be immediately delivered to all the POS terminals.

Staff can become expert in 15 minutes

Our system makes it a simple task to sell and finalize a sale. All items can be inserted into menus that are grouped together as needed.

The system is easy to use, self-explanatory and gives the user access only to valid options in each stage of the transaction.

The POS offer a training mode to help new users learn how to use the system. Transactions in training mode are marked separately and do not affect sales' totals.



Flexibility – supports all types of restaurants

The system is suited for different type of hospitality setup, from fine dining to quick service, cafés, bars, pubs and wherever food and beverages are sold.

The system allows for transfer of sales between different stations. For example, a sale can start in the bar, be transferred to a table and then to the counter POS, if customers want to add extra items while on the way out.

The system offers extra support for drive-thru operators, enabling them to start sales at one POS, and retrieve and finish the transaction on another POS.



Modification of ingredients / Add toppings



LS Nav Hospitality can help you easily modify sales items by adding or excluding ingredients.

When you set up the system, you can input options for items which can be modified at the POS.

For example, food operators can set up pizza as a modifiable item, to which toppings can be changed or added. In this case, when a pizza is sold a popup menu will appear in the POS displaying the available selections.

You can also easily exclude ingredients from your dishes.

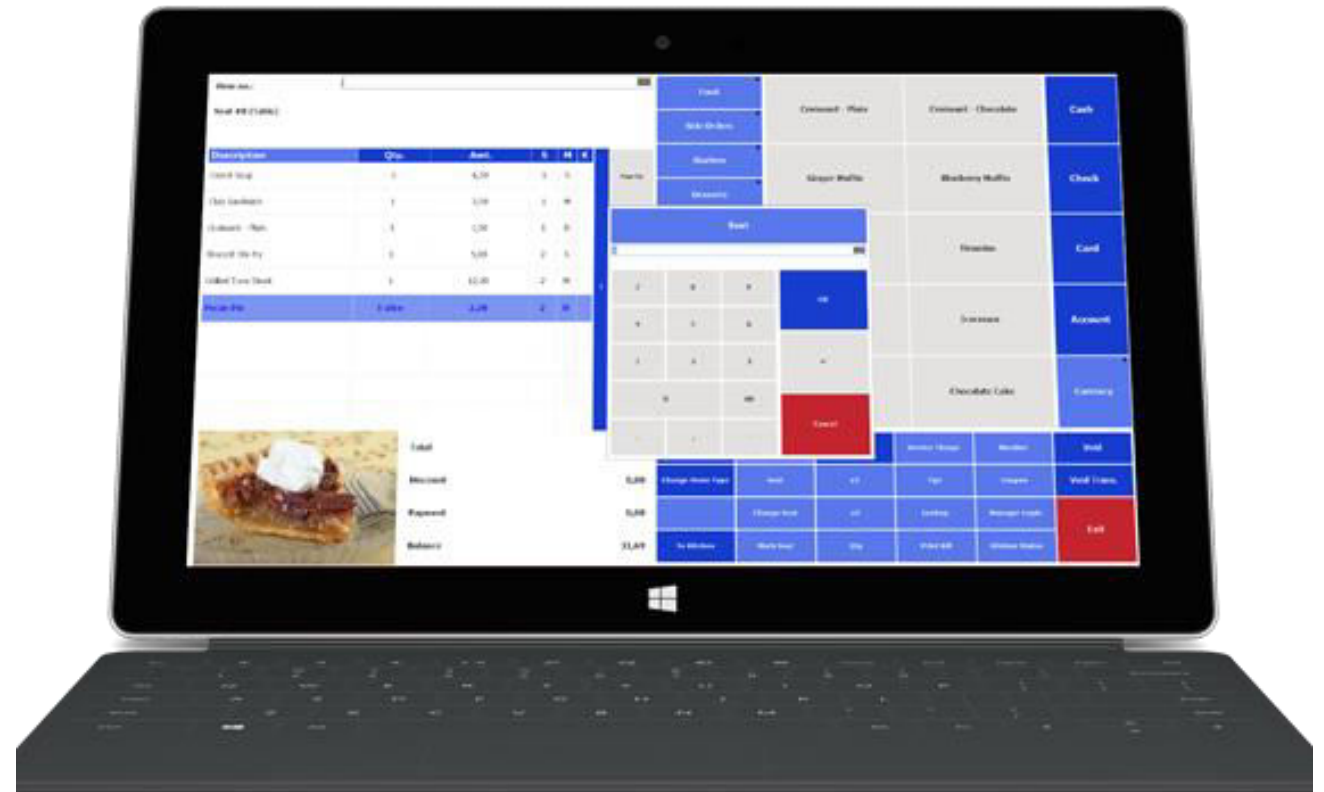


Guest tracking

The system can help you keep track of your guests to make sure that bills are split correctly.

The guest tracking functionality is easy to use, as your staff will be able to add items directly to a customer using a specific guest identification number.

This system gives waiters a good overview of items down to specific customer, simplifying split payments as items are already marked to specific guests.



Splitting the bill

The system has a built-in functionality to manage splitting bills in many different ways, making the process easy and fast for cashiers.

Bills can be split according to:

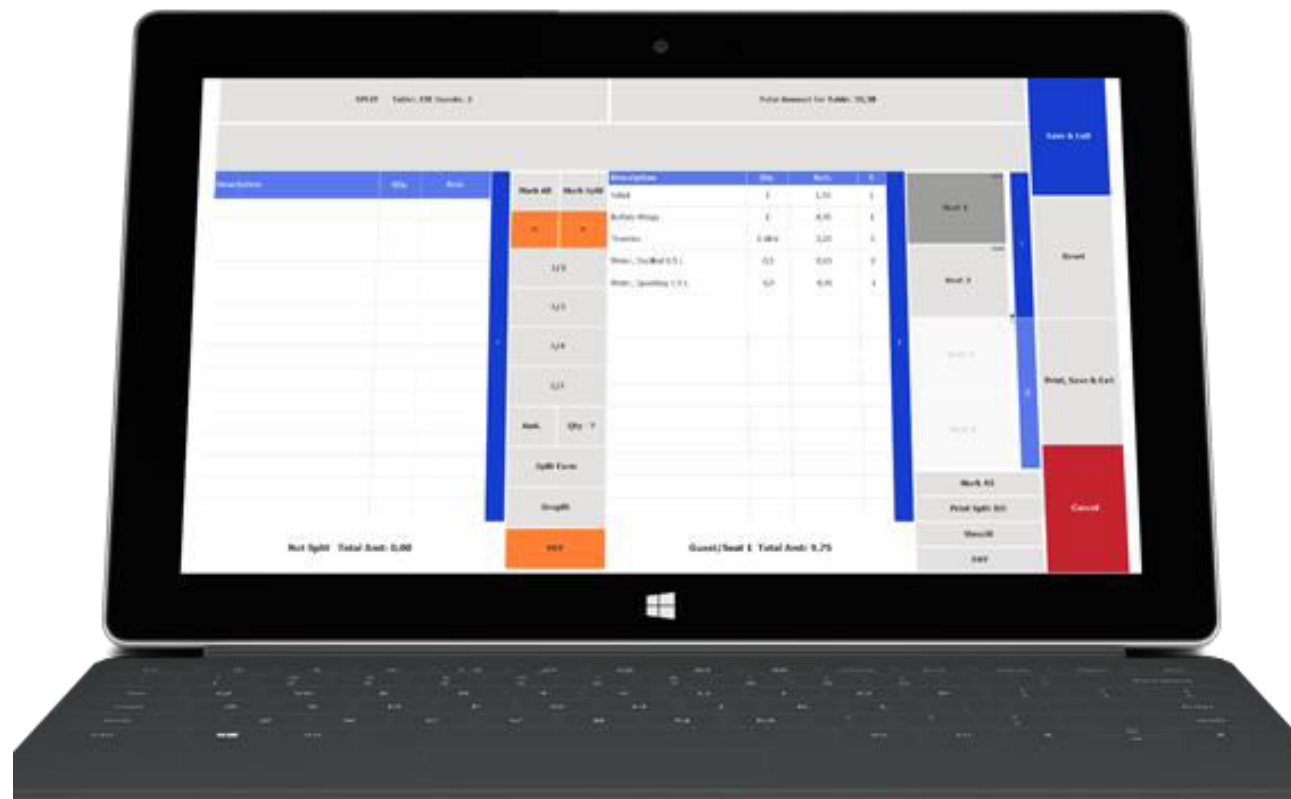
Customers

Items

A combination of items and customers

Fixed amount, and split the rest

The system also makes it possible for guests to keep adding to the bill after part of the group has already paid and left.



Restaurant & table management



- Graphical table management
- Table status control
- Starter / main course / dessert management



Kitchen management

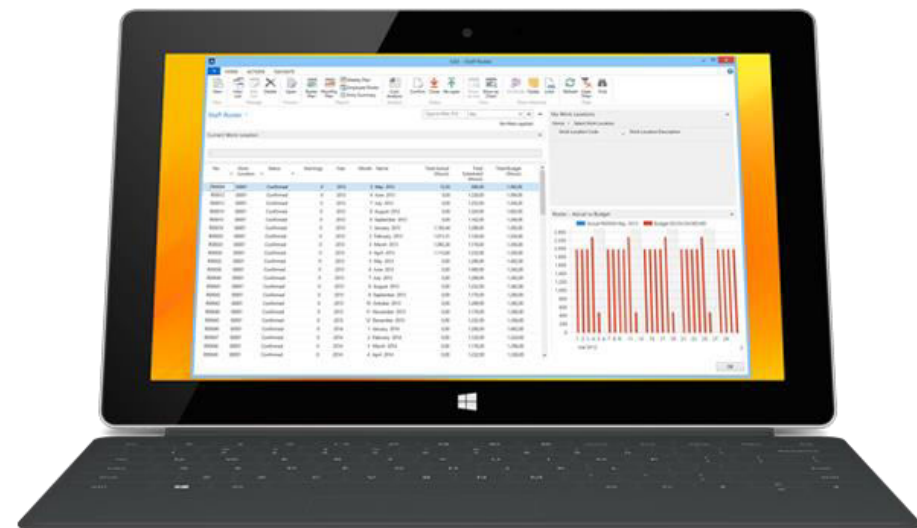


- Kitchen display system
- Kitchen printing
- Synchronized timing



Staff management

- Simplify your administrative costs
- Managing your employees
- Analyze staff performance



Reports and advanced statistics



- Kitchen performance

Included in the system are comprehensive analyzing and report tools such as:

- KDS Performance Checks
- KDS Performance Period Detail
- KDS Performance Period
- KDS Order Aging

- Extensive sales BI (Business Intelligence)

- LS BI (Business Intelligence) delivers a full range of analytic and reporting capabilities.
- LS BI is a powerful solutions for restaurant managers. It is delivered with a number of predefined sales analyses available on a client, web or mobile device.
- This is a solution that grows with your information needs, and it is fully integrated with LS Nav reporting.

