

# 5 WAYS THE RIGHT POS CAN HELP IMPROVE RESTAURANT SPEED AND EFFICIENCY

Speed is a critical factor for the success of your restaurant, as it can impact customer satisfaction, return visits, and duration of stay. No matter how good your staff are or how fast they move, your restaurant POS can give you a significant advantage when it comes to driving efficiencies and improving speed. Here's how:



## YOUR POS SHOULD MAKE IT EASY FOR EMPLOYEES TO SEE TABLE STATUS

Restaurants move fast and your staff needs a reliable way to see which tables are ready for seating or need to be cleaned, and which guests are still waiting for food. Your POS should provide a graphical view of tables with color coding that allows everyone to quickly spot issues and solve problems before they arise. Without this, your employees are wasting valuable time.

## YOUR POS SHOULD ENABLE KITCHEN VIDEO DISPLAY

Long wait times and food delays are often a result of bottlenecks in the kitchen. While printed tickets can help, printers are expensive and checking tickets can be prone to human error. With a kitchen video display system, you connect your front of house with the back of house so everyone can see exactly what is happening, and which orders are falling out of the goal time range.



## YOUR POS SHOULD IDENTIFY OPPORTUNITIES FOR TARGETED TRAINING

With a POS that collects data, you have a full picture of your guests' experience, even a breakdown of length of stay and average time at a table by server. Using this data, you can see which servers need additional training. Because the data also includes back of house, you can also pinpoint bottlenecks in the kitchen that may be increasing overall wait times, and work to rectify them.

## YOUR POS SHOULD ENABLE DATA-DRIVEN PROCESS REVISION

Issues with speed can be tied to inefficient processes. Your POS should provide ways to view and analyze data, so you can pinpoint problems easily e.g. if you notice that servers push the wrong buttons for drinks, rearrange the buttons or use a better color-coding system to make it easier for them. Analyzing data and then customizing your POS accordingly is key to improving efficiency and speed.



## YOUR POS SHOULD BE REAL-TIME ACCESSIBLE ON MOBILE DEVICES

Managers may be off-site for the night or working in another part of the restaurant. With mobile access to your restaurant POS and real-time data, managers know exactly what is happening at the restaurant at any moment. Because they are able to spot issues as they are happening, they can proactively solve problems by calling in additional servers or kitchen staff to help ease wait times.



RPOWER has elevated partnerships specifically with WorldPay, First Data, and EVO Payments to provide exceptionally Integrated Merchant Processing Solutions, ensuring that all of your payment needs are handled reliably and securely.

[www.rpowerpos.com](http://www.rpowerpos.com) | [info@rpower.com](mailto:info@rpower.com) | +1 480-425-2222 ©2022 RPOWER Point of Sale

