RESTAURANT
BACK OFFICE

Vendors showcase their latest solutions for bringing efficiency, integration and mobility to the back-office.

RESTAURANT
BACK OFFICE
TECHNOLOGY SHOWCASE 2016

HOSPITALITY TECHNOLOGY
HT

Control from End-to-End with Compeat

What is the technology/solution type?
Compeat provides cloud-based, fully-integrated, Back Office, Workforce Management, Accounting, and Payroll solutions for all segments of the restaurant industry and all sizes of restaurant operations.

What are the top 3 Most Innovative Features?
• Designed to fit the needs of all restaurant segments and sizes
• Integrated Accounting (operational and financial control in a common database)
• Highly Configurable – control with simplicity for managers to operate

Does this solution provide mobile accessibility?
Yes, manager and employee portal, and inventory transactions.

Existing customers for this technology include:
Logan's Roadhouse, Dave and Busters, Ruth's Chris Steak House, Del Frisco's Restaurant Group, City Barbeque, and SweetFrog Enterprises all currently use Compeat software.

Compeat Restaurant Management Systems
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Compeat Restaurant Management Systems is a leading provider of restaurant back office, workforce, and accounting solutions. Our comprehensive system gives you complete, end to end control of your restaurant operations. Compeat's products fit the requirements of any restaurant operation and provide POS interface, daily sales reporting, dashboards, forecasting, inventory control, food and beverage cost analysis, time management, labor scheduling, applicant tracking, onboarding, accounting and payroll.

Compeat products will increase control, reduce costs, and improve efficiency in your restaurant operation. In everything we do, we focus on offering you real-time insight and comprehensive oversight to drive greater control, predictability, and profit. All operational and financial data is in one common database and always in balance. Your restaurant team and the company office team are all looking at the same numbers.

Compeat has installed restaurant management software for hundreds of customers in thousands of restaurant locations. Compeat customers consistently report benefits related to reduction in costs, reduction in labor requirements, and gains in operating efficiency. In a recent survey, Compeat customers reported an average combined food and beverage cost reduction of 5.11%!

IN A RECENT SURVEY, COMPEAT CUSTOMERS REPORTED AN AVERAGE COMBINED FOOD AND BEVERAGE COST SAVINGS OF 5.11%!

Compeat is continuing to grow, rapidly adding customers across all restaurant segments (from QSR through Fine Dining) and of all sizes (independent operators to very large chains). All products are cloud-based with mobile features. Please contact Compeat today for a discussion on how we help you increase control, reduce costs and improve efficiency.

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What is the technology/solution type?
Enterprise back office.

What are the top 3 Most Innovative Features?
When CrunchTime is installed, the resulting effect is a disciplined compliance to the rules you defined and thus, higher profits for your business. Here are three key differentiators:
• **Our Product:** When we created the web-based back office, people doubted us. The "cloud" certainly wasn't the buzzword it is today. But since then, the smartest restaurants have chosen CrunchTime to replace almost every major competing back office solution and is now considered the industry gold-standard.
• **Our People:** CrunchTime's expert people are with you each step of the way to guide your implementation. 100% of CrunchTime's client services team has deep and direct food service management experience. Your calls are taken by people who are "battle-tested," understand your business, and are prepared to respond with urgency.
• **Our Process:** Our implementation process is different for every operator – we're super-customized and there's no cookie-cutter approach. We know your business is unique and your CrunchTime system configuration should be, too.

Does this solution provide mobile accessibility?
We started a mobile revolution! CrunchTime restaurant software offers several native mobile applications. Our task-oriented Inventory App Suite allows for Ordering, Vendor Order Reconciliation, and Shelf-to-Sheet Counting. CrunchTime Impact lets you see and react to real-time KPI metrics such as sales, food and labor costs, guest counts and much more from your smartphone, tablet, or wearable tech device. CrunchTime Mobile Apps are available for both iOS and Android.

Existing customers for this technology include:
Au Bon Pain, AMC Theatres, Burgerville, The Cheesecake Factory, Five Guys, Jersey Mike's Subs, Luby's, Fuddruckers, Taco Cabana, Little Caesars, Legal Sea Foods, Ruby Tuesday, Zaxby's and many, many more outstanding companies.

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The Back Office Solution for Restaurants

CrunchTime is a robust restaurant software technology platform that integrates your POS, accounting, HR, payroll, vendor suppliers, and other external systems into a single, easy-to-use back office solution.

With CrunchTime, our customers reduce their food and beverage costs, drive labor efficiencies, and allow their operators to better manage the quality and consistency of their food service operations — across the entire enterprise.

After CrunchTime is implemented, our customers routinely see annual bottom-line cost savings of 2-5% or even more.

Our web-based restaurant back office solution has been successfully implemented for the largest and most admired restaurant operators in the world — on-time and on-budget.

ONE POWERFUL PLATFORM!
• One daily playbook for the restaurant operator to run the entire business, including forecasting, ordering, receiving, inventory, payroll, and scheduling.
• One cost analysis console for the procurement team to scrutinize spend, compare vendor bids, negotiate contracts, set up lot tracking, and manage vendor performance… and slash costs in the process.

• One nutritional console for the culinary team to evaluate menu item nutritionals, perform recipe modeling, and manage one online recipe book.

> "CRUNCHTIME HAS BEEN GREAT TO WORK WITH. OUR CAFE MANAGERS LOVE THE PROGRAM – IT'S EASY TO USE, IT'S INTUITIVE FOR THEM SO IT MAKES THEM MUCH MORE EFFICIENT. [THEY HAVE] BEEN ABLE TO FINE TUNE THEIR FOOD COST VARIANCE IN A VERY SHORT PERIOD OF TIME."
>
> — CINDY MCCLELLAND, DIRECTOR OF FOOD COST SYSTEMS, AU BON PAIN

• One operational analysis console for the leadership team, with all key performance metrics aggregated onto one master scorecard, and drill-down to each region, restaurant, transaction, and manager.
• One standard to centralize and protect the brand by ensuring operational standards throughout corporate, franchise and global locations.

CRUNCHTIME!

RESTAURANT BACK OFFICE

Your Restaurant is Unique; Your Management Solution Should be Too

What is the technology/solution type?
RADAR offers comprehensive restaurant management software that provides flexible solutions including Labor Scheduling, Food Costing, Inventory, Reporting and more.

What are the top 3 Most Innovative Features?
• Store managers can use the On The Fly™ mobile app to photograph and enter paper invoices from the restaurant. Accounting personnel can then review, process and export to their accounting package.
• Payroll validation rules that combine with state specific overtime and labor law calculations to streamline the payroll workflow, reduce errors, save money and help companies comply with state and national laws.
• IT departments and business analysts can write and publish reports for their users with our Enterprise Report Designer.

Does this solution provide mobile accessibility?
On The Fly™ mobile app allows you to access your restaurant data anywhere, anytime

Existing customers for this technology include:
Craftworks Restaurants & Breweries, Inc., BJ's Restaurant Brewhouse, Black Bear Diner, The Habit Burger Grill, Which Wich Superior Sandwiches, and many other big-brand national chains, owner-operated restaurants, and franchisee/franchisor concepts

Ctuit Software
Contact Us: sales@ctuit.com
Learn More: www.ctuit.com

Ctuit's flexible RADAR platform is trusted among a network of over 6,000 restaurants, including big-brand national chains, owner-operated restaurants, and franchisee/franchisor concepts. Built from a culture of excellence, innovation, and integrity, the value of RADAR is proven through measurable results and a 99% annual client retention rate.

Since launching in 2000, Ctuit continues to solve the restaurant industry's most difficult challenges. The Ctuit support team is

rant management tools are ideal for restaurants seeking to:
• **Reduce Food and Beverage Costs:** Cut food costs and control recipe costing for a single unit, multiple location, or enterprise with Accounts Payable, Inventory, Recipe Costing and Prep Sheets.
• **Increase Sales and Drive Profits:** Increase growth, productivity and profit margins through Dashboards, Benchmarking, Forecasting, Reporting and business intelligence tools.
• **Optimize Labor to Optimize Service:** Maximize profits and minimize labor using Forecasting, Labor Scheduling, Labor Compliance, Payroll Integration and Ctuit Schedules, which includes a mobile app enabling employees to receive schedules, trade shifts, request time off and send messages.
• **Manage Your Restaurant with Business Intelligence:** Increase profitability and spend less time on administrative work with management tools including the Manager Log, accounting automation and the On The Fly™ mobile app, powered by RADAR, that connects managers to vital restaurant data in real time.

> **"CTUIT SOFTWARE WAS EASY TO SET-UP AND ALLOWS MANAGEMENT AN INEXPENSIVE AND EASY ACCESS OPTION TO CRITICAL DETAILED OPERATIONAL DATA THAT PREVIOUSLY TOOK MANY MAN HOURS TO PRODUCE."**
> — CHEF MCCORMACK | THE BEER HUNTER SPORTS PUB & GRILL

comprised of seasoned industry veterans providing knowledgeable customer service to help restaurants deliver success that you can see and taste.

RADAR's comprehensive restau-

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What is the technology/solution type?
A comprehensive business intelligence solution.

What are the top 3 Most Innovative Features?
• Mobile applications
• Customer defined user interface
• OLAP visualization and data analysis

Does this solution provide mobile accessibility?
The entire solution is designed around mobile accessibility

Existing customers for this technology include:
Chuy's, First Watch, Fuzzy's Taco Shop, Giordano's, Johnny Carino's, Melting Pot, Pinkberry, Pita Pit, Popeyes, Togo's, Skyline Chili, Sonny's BBQ, Teriyaki Experience, World of Beer, Zoup!

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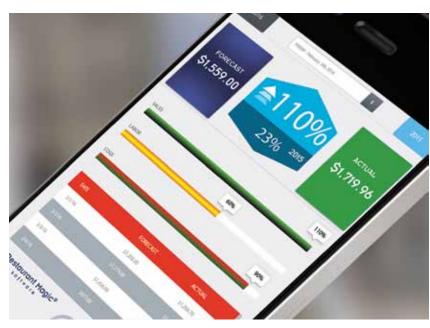Tampa FL 33607
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"I FIND THE TOOL TO BE AS GOOD AS ANY BUSINESS INTELLIGENCE TOOL I HAVE EVER USED"

— CHRIS OLSON, SVP FINANCE, FIRST WATCH RESTAURANTS

Data Central.
by Restaurant Magic ®
s o f t w a r e

Sophisticated. Simple. Always Connected.

For nearly 25 years our sole mission has been to build the most technologically capable back office solution available. Frankly, to call it back office software is almost a disservice, as it's truly better described as Business Intelligence for restaurants. There is no point in collecting data, unless you can make it actionable at every level of your organization and that's exactly what Data Central does. We put, "the right information, in the right hands, at the right time."

Let's face it, it's a cluttered market space. Almost every company says they do everything you need to help manage your food and labor costs. Many solutions claim the ability to help you manage your unique business needs. The unfortunate reality is that many solutions "say what they do" but somewhere along the line never actually "do what they say."

Restaurant Magic was founded on the principle of business integrity and it still functions that way today.

With the ability to consistently deliver a comprehensive solution, our success has been driven by organic growth through word of mouth, and professional references. We work hard to earn our clients' trust one customer success at a time.

Take it from one of our customers; "Overall, Data Central is enabling us to streamline many of our operational processes, while gathering all of our information into one place. Data Central has given us a deeper look into our company while providing greater insight and tailored processes for our operational teams, which we did not have with our previous solution."

We will impress you with how we do business with you — not whom we do business with.

If you're looking for a comprehensive restaurant management business intelligence solution that provides you unparalleled insight into your enterprise; then look no further than Data Central from Restaurant Magic.

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2016

What is the technology/solution type?
Comprehensive back-office

What are the top 3 Most Innovative Features?
• Employee Scheduler: create schedules quickly and effectively on a scheduler loaded with useful features, including labor restrictions by school district, online schedules for employees, and tools for healthcare compliance.
• Custom Reports: design your own reports or use one of RTIconnect's 120+ standard reports, both complete with drill-though links for quickly identifying issues.
• Custom Dashboards: customize your Dashboard for instant access to the numbers you need (Labor Percent, Hourly Sales, SOS, Notifications).

Does this solution provide mobile accessibility?
Yes. RTIconnect is available in a mobile app that provides immediate access to the information your team needs—for one or all of your restaurants—including Sales +/- LW and LY, Alerts and Notifications, Product Mix/LTO, and much more.

Existing customers for this technology include:
Arby's, Beef 'O' Brady's, Bojangles' Famous Chicken 'n Biscuits, Burger King, Checkers/Rally's, Church's Chicken, Erbert & Gerbert's Sandwich Shop, Pancheros Mexican Grill, Popeyes Louisiana Kitchen, The Brass Tap and Wendy's.

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LinkedIn: https://www.linkedin.com/company/restaurant-technology-inc

Restaurants Find Success with RTIconnect Back-Office

Most companies want more than just a back-office vendor. They want a partner — one that speaks their language. For thousands of quick-service and fast-casual restaurants, that partner is RTI. Many of today's best known brands rely on RTIconnect, RTI's back-office solution, to lower food cost, cut the fat from labor, eliminate over-ordering, forecast sales, and increase operational visibility.

Cut Food & Labor Costs
With RTIconnect, restaurants gain the information needed to take immediate action. On demand variance results, a mobile app, and email/web reports help identify problems and keep daily operations on target. "Within the first year," said Shannon Gardner, Regional Supervisor for an Arby's franchisee, "we saved a ton on food and labor — about three percent on food and one to two percent on labor." Mike Allen, owner of four Wendy's restaurants, estimates his yearly savings at $50,000.

POS Flexible
With interfaces for more than 50 POS and food suppliers, RTIconnect offers the flexibility to make POS deci-

sions independently, even in a mixed or legacy POS environment. Paul Rambler, Director of Operations for a Wendy's franchisee, said selecting RTIconnect allowed them to keep their current POS system, saving thousands in replacement costs.

"RTI IS A COMPANY THAT DELIVERS ON WHAT THEY PROMISE."

— WAYNE ROBERTS, PRESIDENT, WENDY'S FRANCHISEE

The Support of a Team of Experts
RTIconnect is more than just software. Restaurant companies gain the support of RTI's team, which includes extensive experience in restaurant operations and management. It is "above and beyond any service that I've ever encountered," according to one Arby's franchisee. And as Doug Rich, Vice President of a Wendy's franchisee, summarized, "We think it's one of the best things we've ever done to move our company forward."

For more information, visit RTIconnect.com or call 800.937.1290 for a live demo.

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HOSPITALITY TECHNOLOGY

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Compeat®
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CTUIT

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