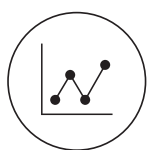


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Enterprise Stock Control

What you sell, buy, and waste has a big impact on your bottom line. We offer an Enterprise level, real time 'first in first out' stock control for 'actual' GP tracking with key ease of use features such as multi supply unit and price for single ingredients, multi department management and cost/revenue allocation.

People have different ideas of what stock control is. Some choose to go it alone and use their experience and "good judgement" to count and predict stock levels, whereas some make use of technology such as pointOne EPoS Stock. Either way, stock control is important for any business because what you sell, buy, and waste has a big impact on your bottom line.

By using pointOne EPoS Stock you can minimise over and under ordering, track your profit margins, and reduce the amount of time required in maintaining your stock levels by using the order generator facilities and extensive reporting.

Our solution also offers all the tools to manage ingredients, recipes, suppliers and products centrally, in real time and for multiple sites when pointOne EPoS Stock is used in conjunction with our Head Office product. Together they provide a very powerful tool for multi-site operators to run an effective stock solution across the estate.

Key Features of pointOne EPoS Stock:

- ✓ Real time stock information, first in first out
- ✓ Dashboard style launch screen
- ✓ Recipe and cost management for both Wet and Dry such as cocktails and complete dishes
- ✓ Automated re-ordering and Purchase order creation, email orders to suppliers, suggested ordering
- ✓ Stock Take Variance reporting
- ✓ Wastage recording, line checking and Inter branch transfers
- ✓ Integration with pointOne Head Office for web based management
- ✓ Full dedicated stock reporting suite

Ingredient Name	Order Code	Par Level	Percent Of Par	Used Since Order Label	Last Delivered Amount	In Stock Now	Qty On Order	Balance On Ord
Kilchren								
Chicken Kari	182				0	14.08	1	
Duck	126	24	35%	0.90	0	8.17	0	
Mixed Beef		12	75%	0.83	0	44.2	2	8.39
Pork Sausages	138	30,000	0%	3.8	0	41.1	0	3.39
Rib Eye Steak	001	4,000	1%	6.9	0	38.85	0	
Simon Fishcakes	23641				0	43.65	0	
Scallops		20	64%	2.11	0	80	0	
Tuna	01411	40	102%	0	0	38.87	1	

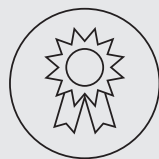
Our System Tools

Whether your operation is a 50 cover café, or a 50 site group, we have the products and the skills to ensure you get both the system you require and the support you need. Here are just a few ways your business can benefit from using pointOne EPoS.



Enterprise Stock Control

What you sell, buy, and waste has a big impact on your bottom line. We operate, real time, 'first in first out' stock control for 'actual' GP tracking and reporting, multi supply unit and price for single ingredients, multi department management and cost/revenue allocation.



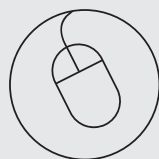
Loyalty & Marketing

pointOne EPoS Loyalty has been designed to help our clients ensure that their customers return for more! By offering a loyalty system to your customers you are taking advantage of one of the best marketing tools used by the biggest retailers today.



Head Office Management

pointOne EPoS Head Office provides owner managers or corporate head offices with the ability to view, consolidate, and manage each of their sites remotely, either singularly, or as a group - and all in real time, with no more overnight polling.



Online Ordering

Enables your customers to order and pay via your website for delivery or in-store collection. Coupled with a smartphone app that can be customised to your business, online ordering offers a unique way not only to reduce the pain in processing orders, but greatly increase the customer experience.



Tableside Ordering

Our Android Tablet EPoS solution is a cutting edge and class leading solution developed for the casual dining restaurant or similar operation to take orders at the tableside. All common EPoS functions are available and offer the benefit of maximising revenues in pub gardens and table service restaurants.



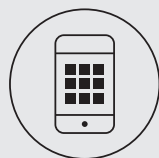
Kitchen Management

pointOne's new Kitchen Manager delivers clear concise instructions to kitchen staff via a simple easy to view wall mounted touch screen, that displays multiple orders. The screens can be ceiling or wall mounted via space poles.



Chip & Pin

We supply a fully integrated Chip & Pin solution for use, both on the restaurant floor or at the point of sale in the bar. Features such as bill lodging enable you to reduce errors and speed up the payment process.



Apps

We are developing a number of Apps specifically designed to meet the needs of the hospitality industry.

pointOne is a UK company that is committed to developing, building and supporting, technically advanced, proven, robust EPoS solutions that you can trust. Our award winning solutions have been designed to drive cost out of a business, maximise revenue potential, ensure customer loyalty and deliver exceptional customer service at an affordable price.

Your Business. **Your EPoS.**

To find out more call **0345 862 0005** or email **info@pointOne.co.uk** | **www.pointOne.co.uk**



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