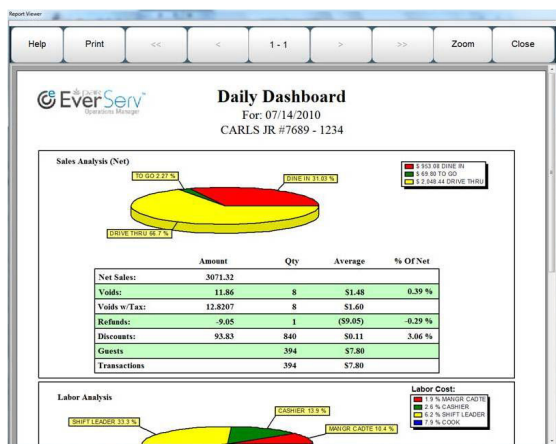


Make smarter, faster decisions to manage costs and improve operations with PAR EverServ® Back Office solution.

Running a profitable business requires efficient scheduling, reporting and other administrative duties, but these tasks can consume a restaurant manager’s day. PAR EverServ Back Office automates and streamlines daily administrative duties, allowing managers to focus on what really matters—customer service, employee mentoring and store performance. EverServ Back Office provides operational management support for PAR’s EverServ QSR and PAR EverServ Heritage POS solutions.



EverServ Back Office provides managers with real-time operational information to quickly react and make smart decisions to improve operations and profitability. Streamline your forecasting and planning, inventory and purchasing, and labor scheduling with easy-to-use fully-featured modules. As an integrated suite, Back Office is easier to learn and support than stand-alone applications.

Improve the efficiency and effectiveness of your operations with PAR EverServ Back Office.

Benefits

Improved Decision Making – With real-time, actionable reports and alerts provides crucial transaction and business data enables you to make better decisions and act quickly.

Increased Manager Time in the Front of House – With automated administrative tasks, managers can spend more time on floor managing operations.

Simplified Implementation and Integration – Leveraging a service-oriented architecture, Back Office is easy to implement, integrate and support.

Optimized Labor Scheduling – Sophisticated, yet easy to use, labor scheduling features help you schedule the right people for the right jobs every time.

Improved Forecasting and Planning Accuracy – Improve the efficiency and profitability of your operations with advanced forecasts capabilities built on accurate programmable forecasting indexes and event tracking.

Optimize Food Costs – Optimize your food costs using tools that track physical counts, purchasing, receiving, waste, transfer, adjustments, and production, plus an interface that easily displays variances by category.

Improved Cash Management – Back Office delivers accountability and control with several layers of cash handling to help you improve safe management, deposit management, audit trails and expense management.

Forecasting and Planning – improves the efficiency of your operations:

- Programmable Forecasting Indexes
 - By guests; checks; gross, net, or food sales; or items by profit center
- Averaging (User-definable number of weeks)
- Forecasts to 15 Minutes
- Viewing Options – Include: All forecast metrics; forecast by profit center; forecast exclusions (week, profit center, etc)
- Event Tracking
 - Promotions, community events and holidays
- Production Planning
 - Single base date or week average
 - Menu items, recipes, or raw ingredients
 - Plan by production time or sales time

Cash Management – delivers accountability and control:

- Cash Handling
 - Paid-ins/outs
 - Pulls/cash outs (Semi-blind and full-blind pull options)
 - Count sheets
 - Drawer balance button
 - Reconciliation screen
- Perpetual cash close
- Safe Management - Safe balancing and safe audit area
- Deposits - Current day deposits and witness tracking field
- Audit Trails
- Expense Management

HR Forms – streamlines information gathering:

- New hire set-up
- Status change
- Customizable content

Time & Attendance – captures critical payroll data:

- Break and meal period rules
- Minor rules
- Punch editing

Labor Scheduling – optimizes employee utilization:

- Easy Schedule Creation
 - Drag & drop scheduling grid
 - User-defined shift templates
 - Automatic shift generation (by forecast or employee availability)
 - Schedule duplication (by day, week, employee or job code)
 - Manager overrides
- Schedule Optimization Tools
 - Overtime warnings
 - Labor percentage vs. target tracking

Inventory – optimizes food costs:

- Physical Counts
- Adjustments – Purchasing, receiving, waste, and transfers in and out
- Purchasing – Features include: template orders, recurring scheduled orders, automatically generated orders and vendor shopping lists
- Waste Tracking – By Ingredients, items, recipes and profit center
- Menu Costing
- Dashboard Reports - Beginning and ending inventory, actual versus ideal usage, category detail reporting and variance

Comprehensive Reports – support effective action:

- Advisor alerts
- Flash reports
- Detailed operations reporting

Secure System Login – protects your business:

- Multiple employee security levels
- Information access by role
- Manager message board