**Abstract:**

A restaurant POS system is the software restaurants use to take customers’ orders, accept payments, manage food inventory and ultimately manage the entire operation — from the front of house (FOH) to the back of house (BOH).

Some of the features of point of sale software for restaurants include menu building, table management, sales reporting, bill receipt printing, stock and inventory control, also it can include customer relationship management, smart reporting and analytics. Cloud-based POS systems allow you to have remote access to your insights.

**Details of Modules:**

**Menu Building:**

Point of sale software for restaurants can help you manage your business by providing features such as inventory management, menu management, guest tracking, floor management, and sales reporting². Here are some features of menu building feature of point of sale software for restaurants:

1. Customizable Menu: You can create a menu that is unique to your restaurant and customize it to your liking. You can add or remove items, change prices, and update descriptions¹.

2. Menu Item Modifiers: You can add modifiers to menu items to allow customers to customize their orders. For example, you can add options for how a steak is cooked or what toppings are on a pizza¹.

3. Menu Item Categories: You can organize your menu items into categories such as appetizers, entrees, and desserts¹.

4. Menu Item Pictures: You can add pictures of your menu items to help customers visualize what they are ordering¹.

5. Menu Item Descriptions: You can add descriptions of your menu items to help customers understand what they are ordering¹.

**Table Management:**

Table management feature of point of sale software for restaurants can help you manage your business by providing features such as table layout management, table status tracking, and table reservation management⁴. Here are some features of table management feature of point of sale software for restaurants:

1. Table Layout Management: You can create a visual representation of your restaurant's floor plan and assign tables to different areas⁵.

2. Table Status Tracking: You can track the status of each table in real-time, including whether it is occupied, reserved, or available⁵.

3. Table Reservation Management: You can manage reservations for your restaurant by setting up a reservation system that allows customers to book tables online⁵.

**Sales Reporting:**

Sales reports can help you analyze trends in sales volume over time, track table turnaround times, and even monitor the discounts your servers apply to a patron’s meal. They can also help you identify and resolve sales-related pain points. Here are some reports that can give you crucial insights about your restaurant:

1. Restaurant Sales Report: Sales report should consist of the comprehensive data of the total sales that happened at your restaurant on a particular day. It should tell you the total number of bills generated and the discounts conferred¹.

2. Traditional Sales Report: A traditional sales report will give you insight into what is being sold, for how much and how often, by whom, and to whom².

3. Restaurant Reporting: Restaurant reporting is an industry practice of tracking, updating, and monitoring the key elements of restaurant operations. Some important factors covered in these reports include the number of ingredients you have in stock, your fastest-selling menu items, and their value. Staff performance is also a key part of reports for restaurants³.

4. Daily Sales Report: Compile daily and weekly restaurant sales information into a single report. The template provides example food and beverage categories, plus discounts and complementary items. Add or remove categories to create a customized template for your restaurant⁴.

**Bill Printing:**

Bill receipt printing feature of point of sale software for restaurants can help you manage your business by providing features such as item description, price, and savings from a sale or coupon². Here are some features of bill receipt printing feature of point of sale software for restaurants:

1. Customizable Receipts: You can customize your receipts with your restaurant's logo and other branding elements².

2. Item Description: You can include a detailed description of each item on the receipt².

3. Price: You can include the price of each item on the receipt².

4. Savings from a Sale or Coupon: You can include any savings from a sale or coupon on the receipt².

**Stock and Inventory Control:**

Stock and inventory control feature of point of sale software for restaurants can help you manage your business by providing features such as tracking and managing raw material and stock in the kitchen in real-time². Here are some features of stock and inventory control feature of point of sale software for restaurants:

1. Ingredient Stock Levels: You can track ingredient stock levels in real-time³.

2. Purchase Orders (POs): You can create purchase orders (POs) for ingredients when stock levels are low³.

3. Recipes: You can manage recipes for menu items and track ingredient usage³.

4. Menu Costs: You can track menu costs by ingredient and menu item³.

**Customer Relationship Management:**

Customer relationship management (CRM) feature of point of sale software for restaurants can help you manage your business by providing features such as tracking all customer data, keeping track of customers’ purchase history, capturing customer information such as name, age, birthday, phone number and email address¹. Here are some features of customer relationship management feature of point of sale software for restaurants:

1. Attach a sale/transaction to a customer: You can attach a sale/transaction to a customer¹.

2. Keep track of your customers’ purchase history: You can keep track of your customers’ purchase history¹.

3. Capture customer information such as name, age, birthday, phone number and email address: You can capture customer information such as name, age, birthday, phone number and email address¹.

4. Use email marketing to keep in touch with customers: You can use email marketing to keep in touch with customers¹.

5. Create a built-in loyalty program: You can create a built-in loyalty program (more advanced systems will have this)¹.

**Smart Reporting and Analytics:**

Smart reporting and analytics feature of point of sale software for restaurants can help you manage your business by providing features such as analyzing sales trends over time, tracking table turnaround times, and monitoring the discounts your servers apply to a patron’s meal. Here are some features of smart reporting and analytics feature of point of sale software for restaurants:

1. Sales Reports: You can analyze trends in sales volume over time.

2. Table Turnaround Times: You can track table turnaround times.

3. Discounts: You can monitor the discounts your servers apply to a patron’s meal.

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