

HotSauce™ TECHNOLOGIES

RESTAURANT MANAGEMENT SOLUTIONS

HOTSAUCE™ BUSINESS INTELLIGENCE

Other Menu Item Reports Includes:

- Employee Meals
- Contest Tracking
- Menu Item Information

Overview

With HotSauce™ Business Intelligence, you can manage your restaurant in an efficient and dynamic manner to help keep you ahead of your competition. Using HotSauce™ Business Intelligence Reporting, you can effectively capture, organize, and analyze your business information in real time. The flexibility of our reporting gives you the ability to generate a variety of reports from high-level monthly sales data down to specific sales transaction data. Our management tools will help lower overhead costs, improve cash flow, and identify business trends at the click of a mouse. Additionally, our Professional Services Staff will dedicate an entire training session to teaching your management how to easily and effectively use these reports. In short, HotSauce™ Business Intelligence Reporting enables you to identify trends within your operation, allowing you to streamline your business.

FEATURES

Sales Reporting

One of the most widely used reports generated from the HotSauce™ Back Office is the Daily Sales Report (DSR), which shows a snapshot of the key performance metrics during that particular day. Information such as department sales, payment summary, profit center sales, and total deposits are all available in this single report. Additionally, any of the information can be viewed in more detail with other sales reports including:



- Time Period Sales
- Employee Sales
- Profit Center Sales
- Payment Method Sales

Menu Items Reports

The Business Intelligence Reporting will also provide different types of Menu Item Reporting. One of the most important reports that chefs and owners value is the Product Mix Report. Simply choose any date range, and the Product Mix Report will separate all items into categories and sale dates for each item.

Audit Trail Reports

HotSauce's Audit Trail Reporting is the ideal tool to maintain business operation integrity. Every keystroke entered into the system is tracked and recorded in the Transaction Log. Vital details such as server ID, manager ID, reason code and date/time information will be stored for all manager functions such as discounts and comps. In addition, this data is made available to you in easy-to-read reports such as:

- Void, Comp, Discount Report
- Cash Register Report
- Price Change Report
- Transfer Checks Report
- Re-Open Tables Report
- Transaction Log Report

With this information at your fingertips, you will, with very little effort, be able to closely manage your staff in order to prevent theft, reduce mistakes, and quickly identify any inefficiencies in your restaurant's operation.

Employee Reporting

The HotSauce™ Employee Report offers a variety of reports filterable by individual employees. For example, the Payroll Summary Report can be processed in a specified date range, printed or exported in different file formats, and emailed or faxed to the payroll specialist.

Other Employee Report Includes:

- Detailed Timesheet Reports
- Sales by Employee Reports
- Employee Information
- Tip/Income Report

