

Fortune NEXT 6.5 R&B is our most efficient restaurant management software. This is an ideal software for all types of F&B outlets including fine dine restaurants, food courts, quick service restaurants and take-away outlets.



It enables users to streamline operations, and improve efficiency and productivity at all levels in a restaurant.



Modules

It comes with 4 modules that are required to efficiently automate restaurant operations. Here is how each of the modules works

Food & Beverage Costing

- · Automated consumption and sales posting
- Issue based and recipe based costing methodology and reports
- Detail recipe master with recipe ingredients, sub-recipes, preparation and presentation methods
- Profitability analysis with drill down till KOT leve

Point of Sale

- Sub-modules include fine dining, quick service, room service, confectionary sales, food courts and delivery
- Complete integration with FO for billing and room service
- Touch POS and Tablet enabled for order generation and billing
- User configurable table layout options to handle restaurant operation from table layout screen

Materials Management

- Engage in indent management and acquisition management
- Authorization level control for purchase order and standing purchase order
- Access item stock level and stock variance reports
- Engage in vendor analysis and quotation maintenanc

- Auto generation of purchase requisition based on minimum, maximum and re-order levels
- Attach scanned purchase order to the system
- View average consumption per day, expected last days and budget
- Butchery management module

Accounts Receivable

- Generation of reminders and balance confirmation via print and email
- Follow up on payment receivables to create projection reports and track cash flow



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