

Restaurants Sizzle with QUORiON POS Systems that Cut Service Time and Boost Table Turnovers

As any experienced restaurateur knows, the POS system plays a crucial role in a restaurant's order and check-out process. One requirement a restaurant must possess, consists of a full-featured, future-ready point of sale (POS) system, which can grow with the business. When the time arrives to choose an ideal POS system for the launch of a new restaurant, QUORiON POS systems immediately come to mind. Let's take a look at why that would be the case...

The Challenge

Aside from finding the right location and the best staff owners know that finding an advanced POS system to suit their needs now and in the future represents a critical step in the new restaurant's success. Most standard POS systems are extremely expensive, involving long-term equipment leases that can make it difficult to upgrade, expand or change configurations as needs dictate. Furthermore, owners recognize that looks are deceiving, when it comes to POS systems. Some systems look pretty fancy, but once you log on, they're very difficult to navigate or worse don't offer enough of the functionality. Restaurants require something that is both sleek and sophisticated, but very easy to use – one that even a new employee could learn quickly – critical, given the high turnover rate of staff in the industry.

Complicated systems cause bottlenecks in service delivery that result in a poor customer experience not to mention generate big headaches, when it comes to programming functions, like menu changes, time tracking, and setting up table maps. Restaurants need a POS solution that is easy and intuitive, yet offers a complete, formidable, and accommodating feature set of an advanced platform. Moreover, they require the ability to adapt swiftly and effortlessly in order to meet changing business needs.

The Answer

QUORiON restaurant POS systems represent a natural choice for any new restaurant. Let's say a restaurant has 9 POS stations set up with 3 receipt printers throughout the establishment as well as 8 kitchen printers. Installation would take merely a day or two. Inputting all of the menu items takes the longest amount of time, but once the data is entered, the system becomes very intuitive and "self-explanatory." Managers can take full advantage of the QMP POS Software's capability for importing PLU/article spread sheets, which they can easily fill out beforehand with all the details.

A QUORiON POS stands out for its simplicity once you log on. It's very easy to navigate — the server just walks up to the screen and opens the customer's table from the touch screen menu. Everything is organized by receipt to make it easy to find, including bar orders. Having the client change parties or tables or location represents absolutely no problem at all. The customer's open account travels with him throughout the locale. The POS system instantly sends orders to the kitchen or bar, which streamlines food and drink delivery. With QUORiON's portable ordering system, QOrder, drinks already arrive at the table, while the waiter still



registers the food orders on his handheld terminal - tableside! That makes for really great service.

In addition to touch screen order entry via state-of-the-art hardware, QUORION POS systems offers exceptional ease of configuration, enabling designated staff to make modifications and adjustments to the menu. Management can even set permissions-based access to require management approval to void or correct erroneous order entries, providing an opportunity to turn mistakes into training opportunities, as experienced staff aids those, who are still learning the system.

Complete reporting capabilities help the staff track sales performance of menu items to see what is selling and what's not on a daily, weekly, and monthly basis, all from the comfort of their office/home. QMP also supports employee management with punch-in/punch-out time clock functionality to automatically track employee hours.

Bottom-line Bonus

Furthermore, software upgrades are included as part of the POS Software package, any restaurant will always have the latest POS features available with no additional investment. Thanks to the efficiency and visibility that QUORION POS systems deliver to operations, more and more restaurants realize an increase in table turnover and customer service efficiency. Further, management functions save managers and staff a tremendous amount of time. The employee login function and time tracker cuts admin time in half. Now managers can log in and see how many hours each staff member has logged, and we can track sales performance as well. Plans to implement an incentive program to encourage waiters to up-sell and offer additional purchase options to guests present no challenge, either. The individual waiter reports allow for complete insight into such initiatives.

Indeed, [QUORION POS systems for restaurants](#) delivery great value to any aspiring restaurateur.

For information about the complete line of QUORION Point of Sale solutions, contact QUORION Data Systems, An der Klinge 6, 99095 Erfurt, Germany.

For online product information, visit QUORION's web site at www.quorion.com.