

13 STEPS TO Mastering the Basics

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HOSPITALITY RESTAURANT POINT OF SALE

Table of Contents

| Part I | Step 1 - Setup Company | 3 |
|----------|---|----|
| Part II | Step 2 - Creating Usernames and Passwords | 5 |
| Part III | Step 3 - Creating Menu Categories | 12 |
| 1 2 | Step 4 - Creating Charges Gratuity Charges. Menu Charges. Preparation Charges. | 18 |
| | Extra Charges | |
| Part V | Step 5 - Opening a Shift | 37 |
| Part VI | Step 6 - Table Sittings and Transactions | 39 |
| Part VII | Step 7 - No Charge Items | 47 |
| art VIII | Step 8 - Removing Items | 52 |
| 1 | Step 9 - Table Cash-Up In-House Charge In-House Group Charge | |
| Part X | Step 10 - Take Aways | 68 |
| Part XI | Step 11 - Deliveries | 71 |
| Part XII | Step 12 - Transferring a Table upon Shift-End | 77 |
| art XIII | Step 13 - Shift Cash-Up | 79 |

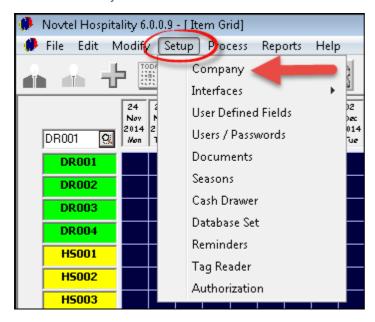
1 Step 1 - Setup Company

Novtel Hospitality Software incorporates a 3-in-1 software system:

"Novtel Reservations" - the main department in Novtel Hospitality where every aspect of the system is set up, and then links to the **Shop's Retail Point of the Sale** system as well as the **Restaurant's Point of Sale** system. For each department specific "Users and Passwords" are created, which will only give access to the part of the system pertaining to their area of work (Explained in Step 2)

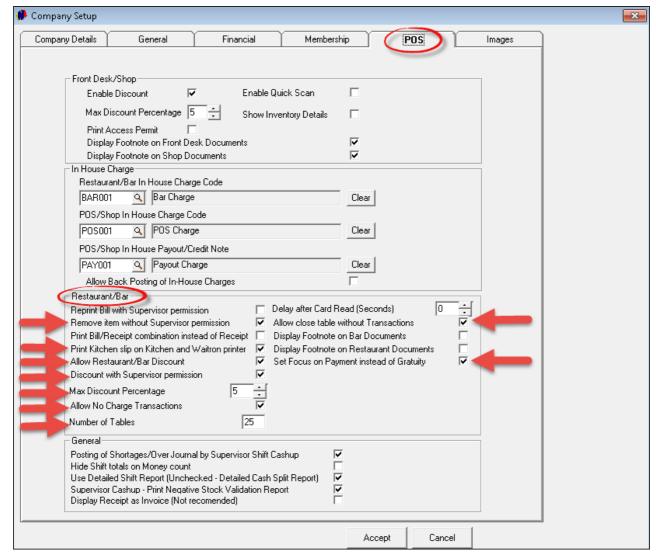
The entire Company Setup is explained in the "Hospitality Management: 13 Steps to Mastering the Basics" manual, which can be downloaded in PDF Format. Or for more information, please register on Novtel's Forum by clicking this link: http://www.novtel.com/forum/index.php

• The setup for the "Restaurant Point of Sale" part of the system is done in "Setup - Company - POS" tab, and we will only look at the "Restaurant/Bar" field



The options in this section includes the following:

- "Reprint Bill with Supervisor Permission"
- "Remove Item without Supervisor Permission" An item can be removed from a "Customer's" bill by a waiter without authorization
- "Print Kitchen Slip on Kitchen and Waitron's Printer"
- "Discount with Supervisor Permission" This is recommended
- Set the "Maximum Discount Percentage" allowed on Restaurant and Bar transactions
- "Allow No Charge Transactions" This will normally be used when the Restaurant has sponsored a meal. The meal still needs to be accounted for, but it is not charged
- · Enter the number of Tables in the Restaurant
- "Allow Close Table without Transactions" When a table has been allocated to a customer, and he or she decides not to eat or drink in the Restaurant, this option enables you to close the "Table Sitting" without any transactions done
- If you have set up your document notes in "Setup Documents", the check-boxes can be ticked in order to display these notes on the Bar and Restaurant documents
- Tick the check-box in order to "Set Focus on Payment instead of Gratuity"

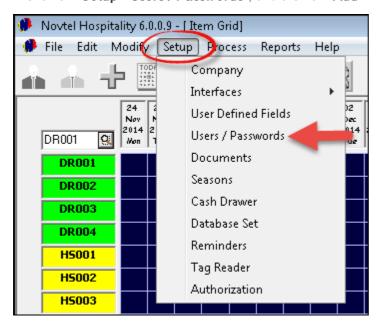


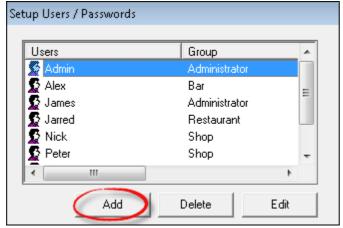
Click "Accept" to save the settings

2 Step 2 - Creating Usernames and Passwords

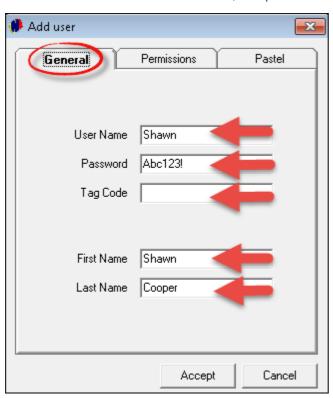
As said before, "Users" are created for different parts of the facility, and according to the permissions set for the "User", access will be restricted to the specific "Area". Depending on the password entered, the appropriate part of the Hospitality Software will open

• Click on "Setup - Users / Passwords", and then on "Add"

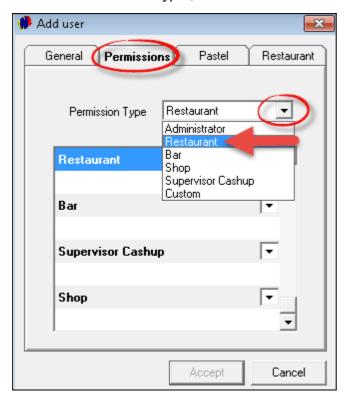




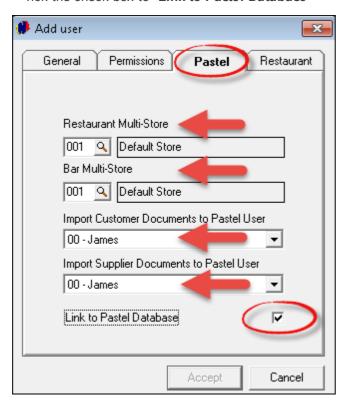
- ➤ In the "General" Tab, enter the following:
- User Name
- Password (Novtel is case sensitive be sure to enter the "Password" exactly as it has been created in upper and lower case, when logging into the system)
- Tag Code (When "Novtel Access Control" is installed at the entrance of the facility, and a "Tag" system is used for access to the facility, the "Tag Code" for this user can be entered here)
- Enter the User's First and Last Name, and proceed to the "Permissions" Tab



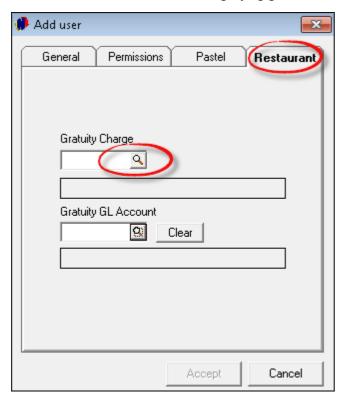
• For the "Permissions Type", we have selected "Restaurant"

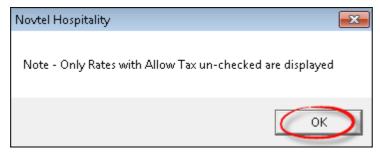


- In the "Pastel" tab, you can select "Multi-Stores" for the Restaurant and Bar provided that the module has been installed in Pastel. Alternatively, the "Default Store" will be selected automatically
- If Shawn has access to Pastel, he as a Pastel User can be selected to import Customer and Supplier Documents too. If not, the appropriate User in Pastel can be selected to whose set of books Shawn's transactions will report in this case it is James
- Tick the check-box to "Link to Pastel Database"

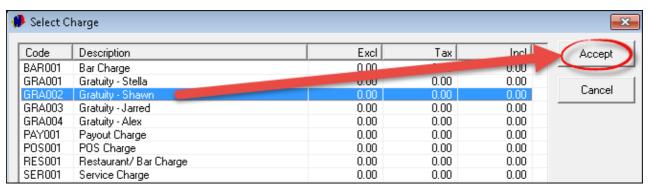


• In the "Restaurant" tab, a "Gratuity Charge" can be selected which links to this specific "User". Creating these charges are done in "Edit - Charges" as explained in Step 4. In order to insert this charge in the "Restaurant" tab, click on the magnifying glass

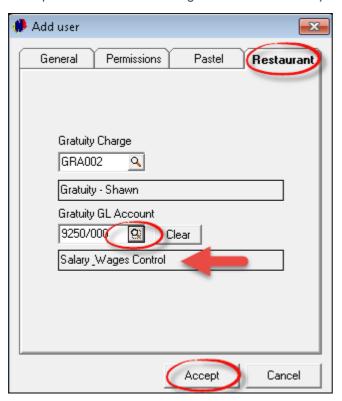




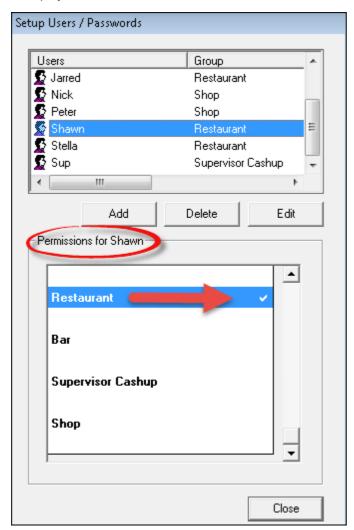
• Select the "Gratuity Charge" for the appropriate "User"



• Select the "Gratuity General Ledger Account" this charge reports to, by clicking on the magnifying glass to open the window containing all accounts as set up in Pastel



- Click "Accept" to save the User and all settings associated with him
- When you click on Shawn's profile in the "Setup Users / Passwords" window, his "Permissions" are displayed as follow:



• Repeat the steps in order to create all other "Restaurant POS Users"

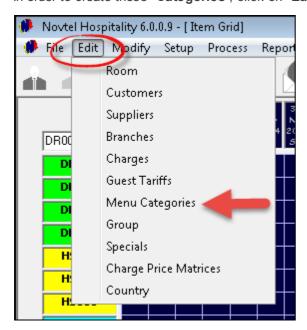
3 Step 3 - Creating Menu Categories

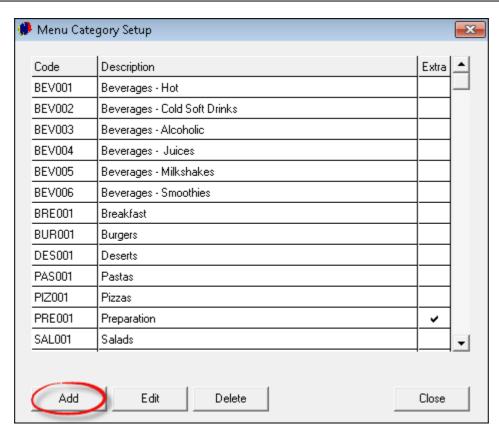
Creating "Menu Categories" are extremely important for the "POS Restaurant" module. This will ensure that charges are grouped together when linked to the specific "Category". It will all make sense when we create the charges itself

"Categories" may Include:

- Beverages Hot which includes different types of coffees; teas; hot chocolate etc.
- Beverages Soft Drinks (Coke, Sprite etc.)
- Beverages Alcoholic (Beer, Wine, Spirits etc.) Or you can create separate "Categories" for each "Alcoholic Drink" type
- · Beverages Juices
- Beverages Milkshakes
- · Beverages Smoothies
- Breakfast
- Burgers
- Deserts
- Pastas
- Pizzas
- Salads
- Seafood
- · Steaks and Ribs
- · Toasted Sandwiches
- Extras
- Preparation

In order to create these "Categories", click on "Edit - Menu Categories"

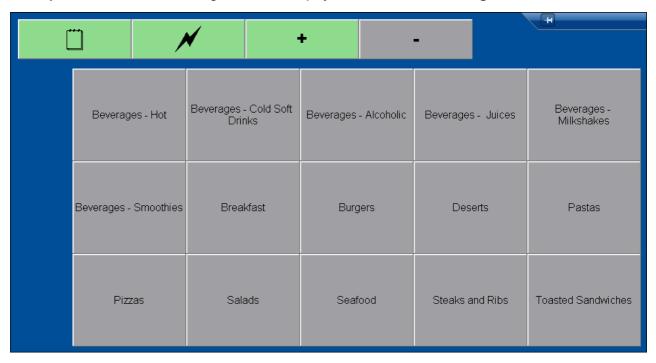




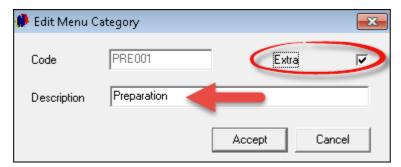
- Enter the "Code" for the "Menu Category" in this case it is "TOA001"
- The "Description" is "Toasted Sandwiches". Please note that the descriptions entered here, will display in the "POS Restaurant" screen
- Leave the "Extra" check-box un-ticked for all "Categories" except for those we will explain in a moment
- Click "Accept" in order to save the "Category"



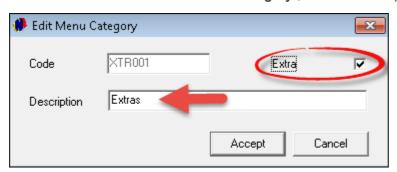
• Logging into the "POS Restaurant System", this is how the "Menu Categories" display. Notice that the "Preparation" and "Extra" Categories do not display with the rest of the "Categories"



• When creating the "Preparation Category", tick the check-box to classify the "Category" as an "Extra". We will explain how this works when adding charges to a "Table Sitting" in Step 7. Also, please refer to Step 4 - "Preparation Charges", for more details



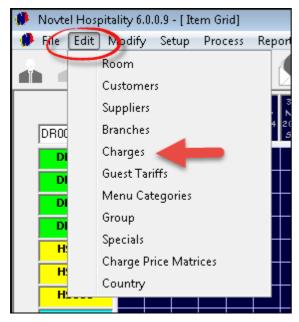
• Do the same with the "Extras Menu Category", and refer to Step 4 - "Extra Charges" - for more details

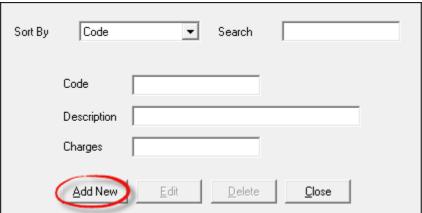


4 Step 4 - Creating Charges

There are different "Charges" to be created in the "Restaurant" business, such as:

- > Gratuity Charges for every waitron (As mentioned in Step 2 when we created the "Restaurant System User")
- > Every Food and Drink Item on the menu of the "Restaurant"
- In order to create these charges, click on "Edit Charges", and then "Add New"

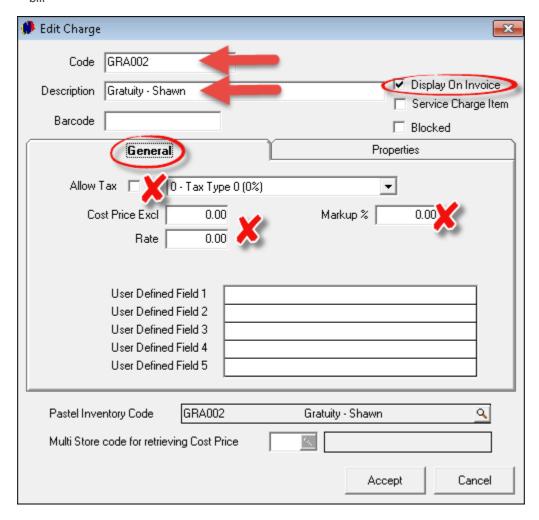




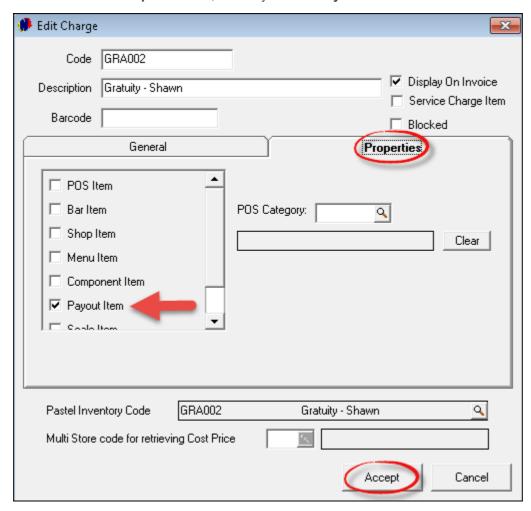
4.1 Gratuity Charges

"Gratuity Charges" are created as follow:

- Enter the "Code" for this charge In this case: GRA002
- The "Description" is "Gratuity Shawn"
- Tick the check-box if you want the charge to "Display on Invoice"
- In the "General" tab we do not allow tax on this charge, and there is no set amount for all transactions "Gratuity Charges" vary from country to country, but the accepted rate in South-Africa is 10% of the entire hill



• Proceed to the "Properties" tab, and only select "Payout Item"



 Click "Accept" to save the charge. Now create all other "Restaurant System Users' Gratuity Charges" as explained

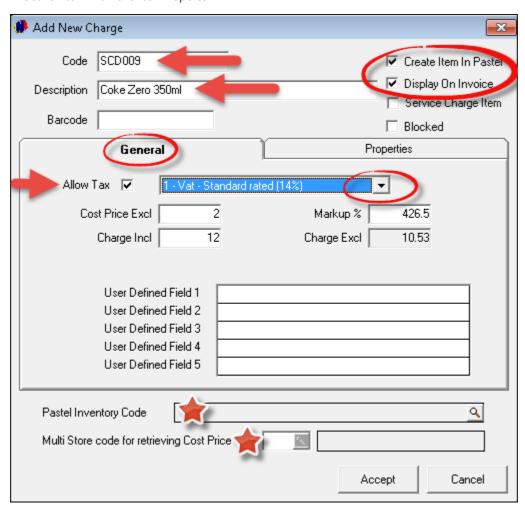
4.2 Menu Charges

We recommend that you plan all the "Restaurant Charges" well on paper before attempting to create them in Novtel. Some companies use abbreviations in order to code different items in the same "Category" - using consecutive numeric codes in conjunction with the abbreviation:

- > "BHD" is short for "Beverages Hot Drinks"
- o Code: BHD001 / Description: Filter Coffee
- o BHD002 Cappuccino
- o BHD003 Hot Chocolate
- o BHD004 Rooibos Tea
- o BHD005 Earl Grey Tea
- > "SDC" is short for "Soft Drink Cold"
- o SDC001 Coke 350ml
- o SDC002 Sprite 350ml
- > "BRE" is short for "Breakfast"
- o BRE001 Sunrise Breakfast
- o BRE002 Farmers Breakfast
- o BRE003 Mega Breakfast
- o BRE004 Plain Omelet and Toast
- > "BUR" short for "Burgers"
- o BUR001 Hamburger and Chips
- o BUR002 Chicken Burger and Chips
- o BUR003 Vegan Burger and Chips
- o BUR004 Pepper Steak Burger and Chips

Create all other "Charges" according to the "Menu Categories" created in Step 3 for a variety of "Menu Items"

- Click on "Edit Charges Add New"
- The item we are now creating, is the code for "Coke Zero". Tick the check-boxes to "Create Item in Pastel", and to "Display on Invoice"
- In the "General" tab, select the option to "Allow Tax", and then set the standard VAT percentage
- Enter the "Cost Price Excluding Tax", and below it, the "Cost Price Including Tax" which is the selling price
- The "Mark-up Percentage", as well as the "Charge Excluding Tax" will automatically be inserted by the system
- The "Pastel Inventory Code" will be created as soon as the charge is imported to Pastel
- If the "Multi-Store Module" in Pastel has been installed on your computer, you can select the "Multi-Store" to which the item reports



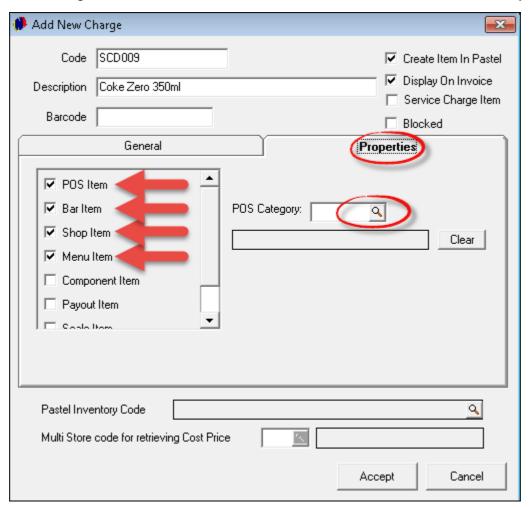
➤ In the "Properties" tab, you can select the following check-boxes:

- POS Item
- Bar Item
- · Shop Item
- Menu Item

The reason for selecting these four options, is because the item will be sold at the Front Desk; in the Bar and Restaurant, as well as in the Shop (At the same selling price for all "**Departments**")

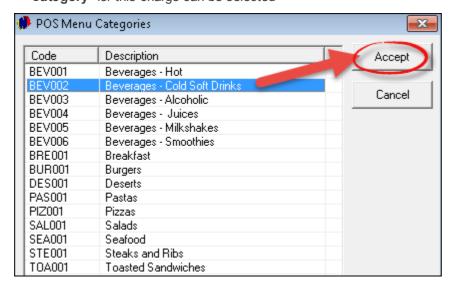
However, if you have different selling prices for the same item in the different "**Departments**", you will need to create the codes as follow:

- SDC009 Coke Zero 350ml Shop
 The Selling Price is R12.00, and it is linked to the POS and Shop Items in the "Properties" tab
- SDC010 Coke Zero 350ml Restaurant
 The Selling Price is R15.00, and is linked to the Bar and Restaurant Items in the "Properties" tab

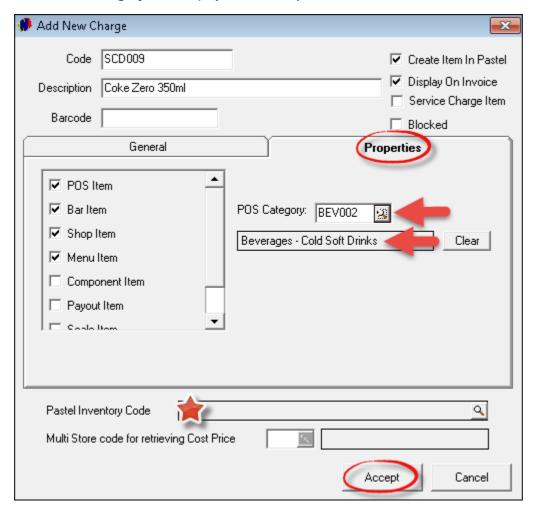


• In order to link this item to the "Menu Category" for "Soft Drinks" created in Step 3, click on the magnifying glass next to "POS Category"

• The window containing all the "POS Menu Categories" that have been created will open, and the correct "Category" for this charge can be selected

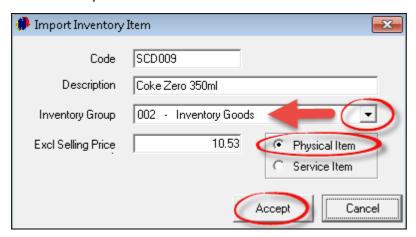


• The "POS Category" now displays in the "Properties" tab

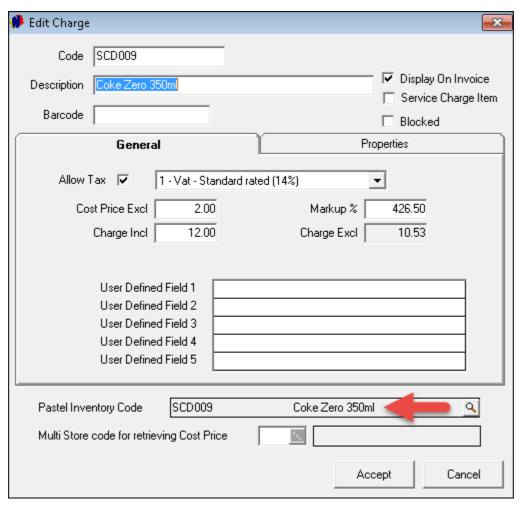


- We will show you shortly that the "Pastel Inventory Code" has been created
- Click "Accept"

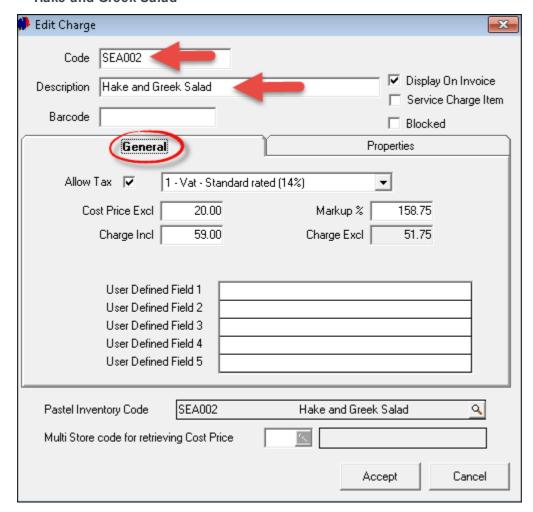
- The "Import Inventory Item" window will open Select "Inventory Goods" in the "Inventory Group" field
- Coke Zero is a "Physical Item"
- Click "Accept"



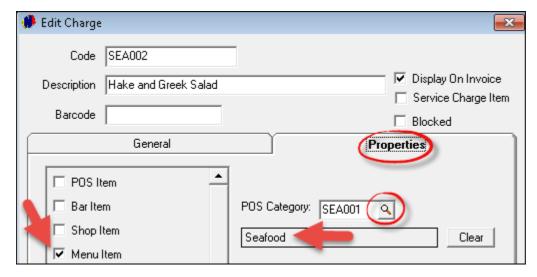
• Now when you open the "Charge" for "Coke Zero", the "Pastel Inventory Code" has been inserted because of the "Import" we have just done



• In order to demonstrate how the "Charge Code" for a meal in the Restaurant is created - in this case, "Hake and Greek Salad"



• It is a "Menu Item" ONLY, and it is linked to the "Seafood Category"

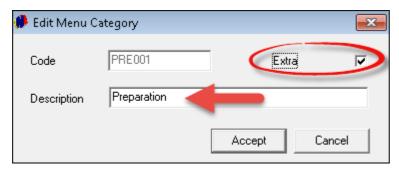


Create all the items on the Restaurant's Menu, and link it to the appropriate "Menu Category"

4.3 Preparation Charges

The preparation methods used in a Restaurant are not a "Charge" as such, since the "Customer" will never pay according to the method used in preparing their food. However, this is how we link the "method" to the "Preparation Category" that has been set up. These preparation methods can then be selected for the specific meal ordered, and printed in the Kitchen for the Chefs attention.

Creating these "preparation methods" are done differently than "Ordinary Charges". In Step 3 we have created the "Preparation Menu Category" as an "Extra" item

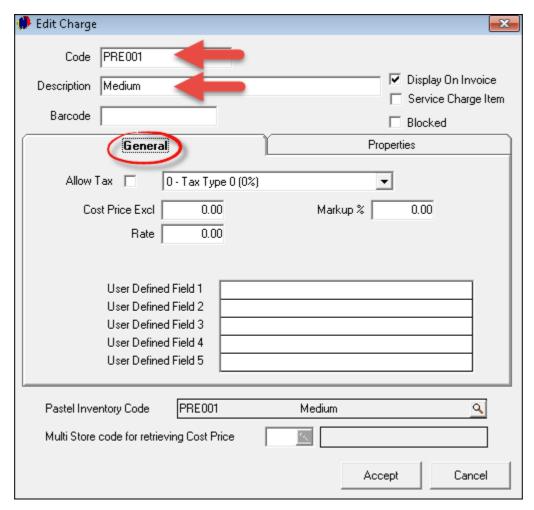


The reason being: in the POS Restaurant Screen, there is a specific icon to be clicked in order to open the "Categories" created as an "Extra" - it is not grouped together with the "Main Menu Categories"

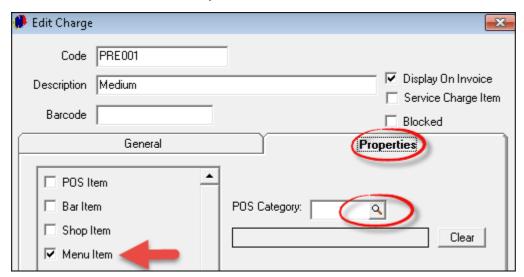
> Firstly we need to create the preparation method as a "Menu Item" - although it is not an actual item on the menu (This will make more sense when we demonstrate how it is used in the Hospitality Point of Sale Restaurant Module).

Examples Include:

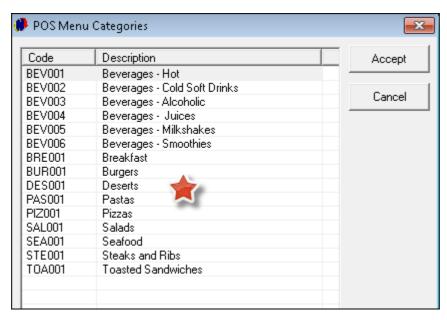
- □ Code: PRE001 / Description: Medium
- □ PRE002 Medium Rare
- □ PRE003 Well Done
- ☐ PRE004 Baked
- □ PRE005 Fried
- □ PRE006 Steamed
- □ PRE007 Eggs Scrambled
- □ PRE008 Eggs Easy Over
- □ PRE009 Eggs Sunny Side Up
- Click on "Edit Charges Add New"



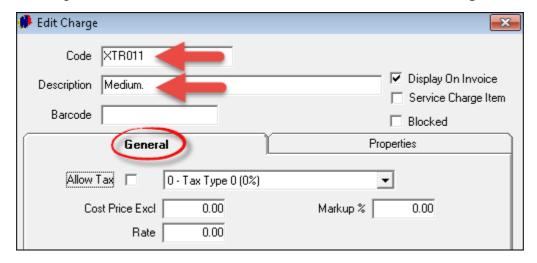
- In the "General" tab, no tax or rates are entered for preparation methods
- Select "Menu Item" in the "Properties" tab



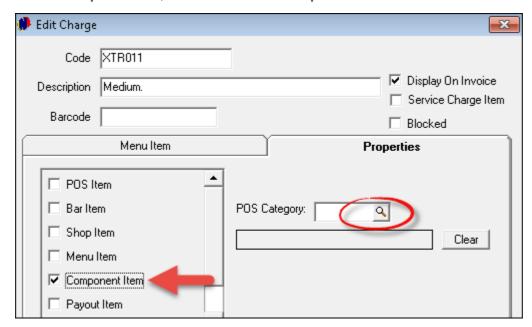
• When you click on the magnifying glass next to "POS Category", you will notice that the "Preparation Category" is not present in this window - although it has been created as a "Menu Category"



- Click "Cancel" here, since no "Category" will be selected now
- Click "Accept" to save the "Charge", and "Import the Inventory Item" as a "Service Item"
- We now need to create another "Charge" for each of our preparation methods, which will link to the first "Charge" created as a "Menu Item", and also to the "Preparation Category"
- Enter a different "Code" and enter the "Description" for the preparation method. In the "General" tab, nothing else needs to be done, since there is no tax and rates for this "Charge"

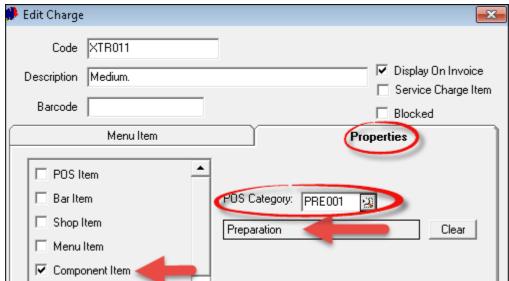


• In the "Properties" tab, we will now select "Component Item"

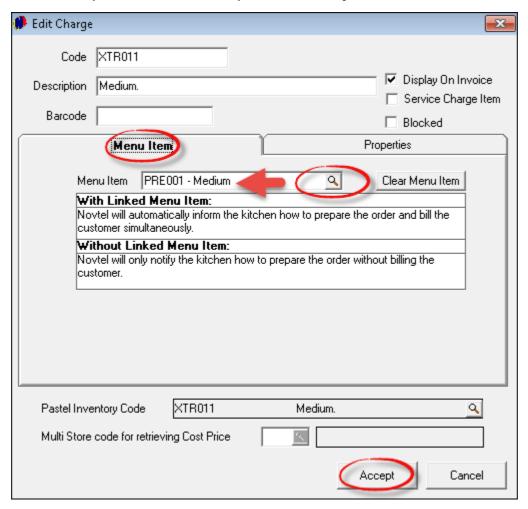


• Click on the magnifying glass next to "POS Category". This is now where the "Preparation Category" displays, together with the "Extras Menu Category"

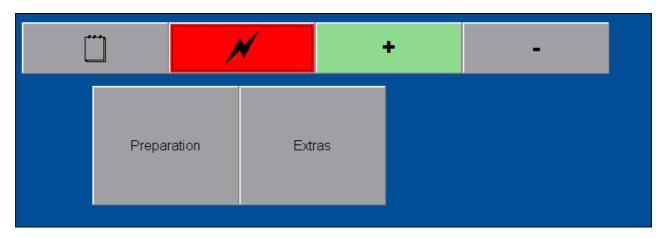




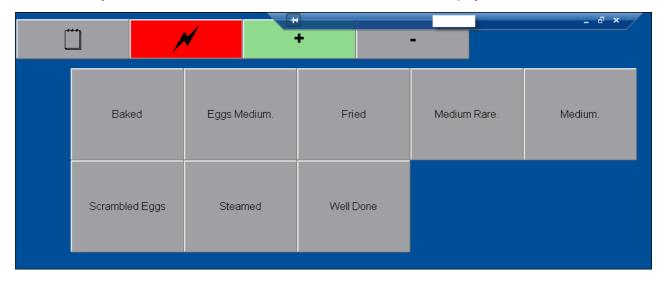
- Because we have selected "Component Item", this "Charge" needs to be linked to a "Menu Item". Notice that the "General" tab is now labeled "Menu Item"
- When you click on the tab, the "Charge" can be linked to the original "PRE001" Code, which means that the system will automatically notify the kitchen of the preparation method when it is selected in the POS Restaurant Module
- Click "Accept" to save, and then "Import the Inventory Item" as a "Service Item"



• Logging into the "POS Restaurant System", this is how the "Categories" display for which we have selected the "Extra" check-box



When the "Preparation Menu" is clicked, all the "Methods" created are displayed



4.4 Extra Charges

On a daily basis in the Restaurant industry, "Customers" would ask to add items to their meal. For example:

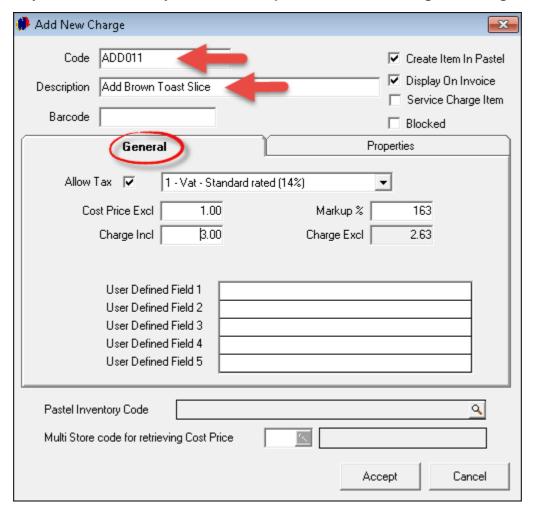
- Add an egg and toast to their breakfast
- Add a portion of chips to a meal, etc.

When the "Extras Menu Category" was created, we have ticked the check-box for the "Category" to be classified as an "Extra". It sounds confusing, but the significance of this will become clear as soon as we demonstrate why it is done this way

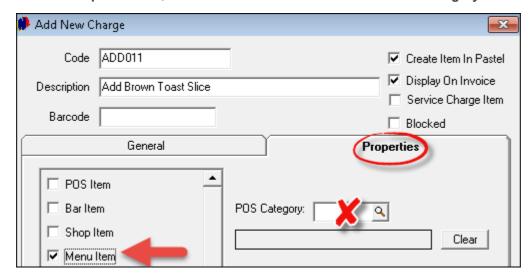


Creating the "Charges" are done in the same manner as the "Preparation Charges"

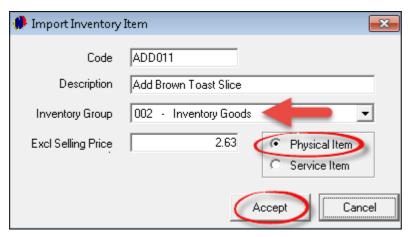
- Click on "Edit Charges Add New"
- Enter the Code and Description, and tick the check-boxes to "Create Item in Pastel" as well as "Display on Invoice"
- In the "General" tab, tick the check-box to "Allow Tax" and set the Tax Percentage
- Enter the "Cost Price Excluding" amount, and then the selling price in the "Charge Including" field. The system will automatically enter the "Markup %" as well as the "Charge Excluding" amount



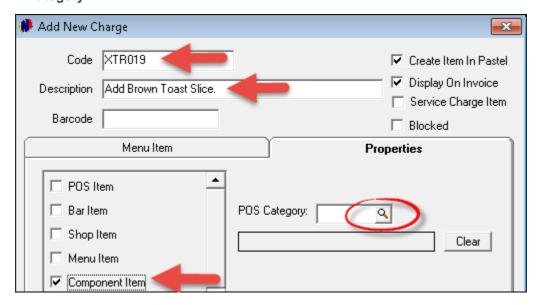
• In the "Properties" tab, select "Menu Item". Do not select a "POS Category" here



• Click "Accept", and "Import the Inventory Item" as "Inventory Goods" and a "Physical Item"



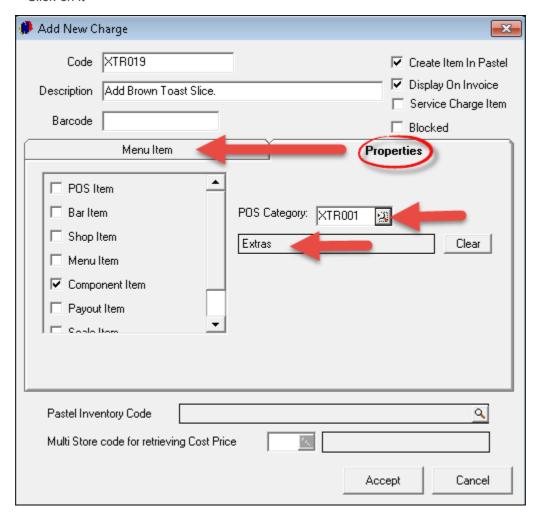
- Now add another "Charge" for this item, and enter all information in the "General" tab
- Select "Component Item" in the "Properties" tab, and click on the magnifying glass next to "POS Category"



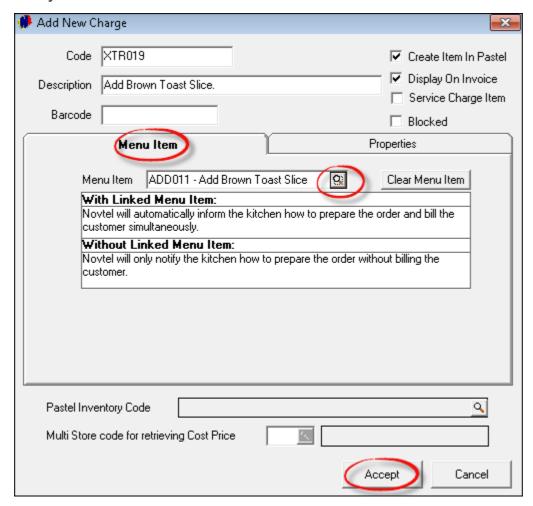
• Select the "Extras Category"



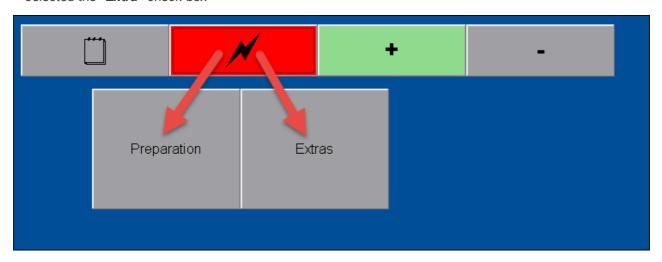
• The "Category" has been inserted. Notice that the "General" tab has changed to the "Menu Item" tab - Click on it



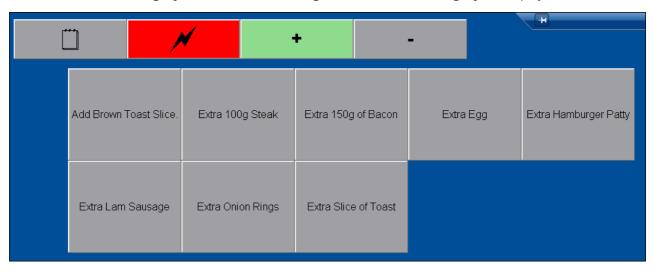
- Click on the magnifying glass next to "Menu Item"; browse for the original code created as a "Menu Item", and select it. The charge is now linked to the "Menu Item" as well as the "Extras Category". Whenever this charge is selected in the "POS Restaurant Module", the kitchen staff will be informed of the extra item to be added to a specific meal, and it will automatically be billed
- Click on "Accept" to save the charge; "Import the Inventory Item to Pastel" as "Inventory Goods" and a "Physical Item"



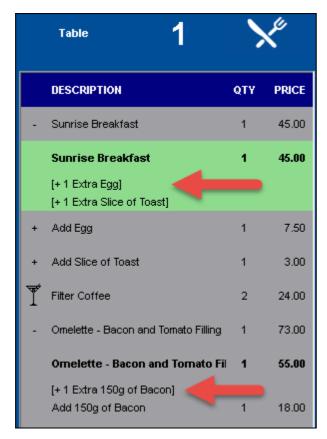
 Logging into the "POS Restaurant System", this is how the "Categories" display for which we have selected the "Extra" check-box



• When the "Extra Category" is selected, all "Charges" linked to the "Category" is displayed



• When an "Extra" is selected for an "Add-On" to a meal, it will display as follows on the slip that is printed in the kitchen:



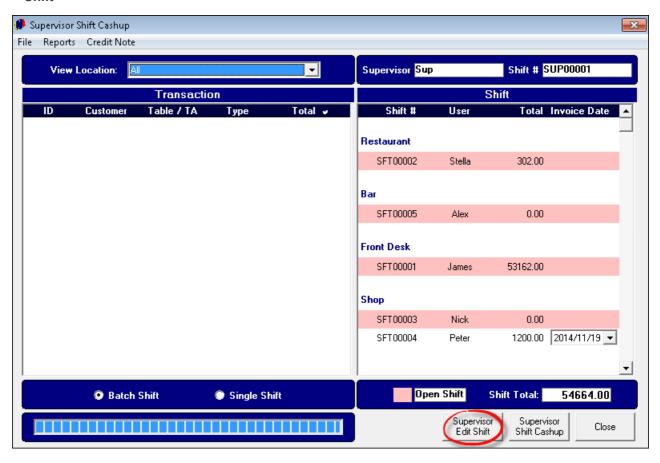
• When the "Customer" receives the bill, this is what he or she will see on the slip:

| Novtel Hospitality | | | | | | | |
|--|--------|------|--------|--|--|--|--|
| Diaz Office Park | | | | | | | |
| Block 1 Unit 30 | | | | | | | |
| 0861 66 88 35 | | | | | | | |
| 0865 | | | | | | | |
| | | | | | | | |
| Invoice : | | | | | | | |
| VAT Number : | 123456 | 3789 | | | | | |
| | | | | | | | |
| Table: 1 | | | | | | | |
| Sunrise Breakfast | 1 | 5.53 | 45.00 | | | | |
| Add Egg | 1 | 0.92 | 7.50 | | | | |
| Add Slice of Toast | 1 | 0.37 | 3.00 | | | | |
| Filter Coffee | 2 | 2.94 | 24.00 | | | | |
| Omelette - Bacon and Tomato Filling | 1 | 6.75 | 55.00 | | | | |
| + Add 150g of Bacon | 1 | 2.21 | 18.00 | | | | |
| Service Charge | 1 | 0.00 | 0.00 | | | | |
| | 133.78 | | | | | | |
| Tax: | | | 18.72 | | | | |
| Total : | | | 152.50 | | | | |
| Discoun | 0.00 | | | | | | |
| Gratuity: | | | | | | | |
| Waitron: Stella | | | | | | | |
| | | | | | | | |

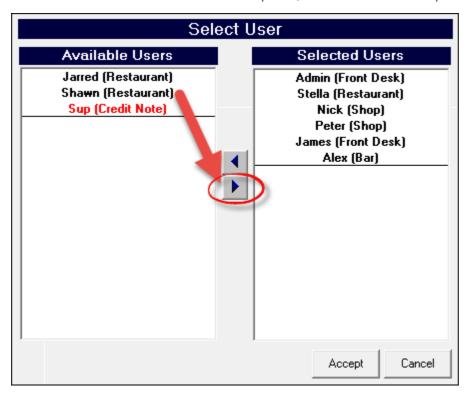
5 Step 5 - Opening a Shift

Only a Supervisor can open a shift - without an open shift, no transactions can be done. The "**User**" must log out of the system in order for the Supervisor to log in

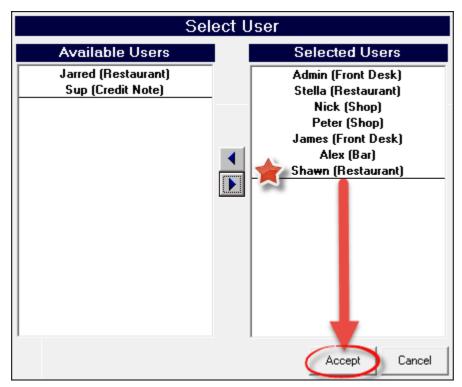
 Click on "Supervisor Open Shift", or when other shifts are open as in this case, click on "Supervisor Edit Shift"



• Click on the "User" whose shift is to be opened, and click on the arrow pointing to the right



• The "User" will now display in the right hand block of the window. When all applicable "Users" have been selected, click "Accept"

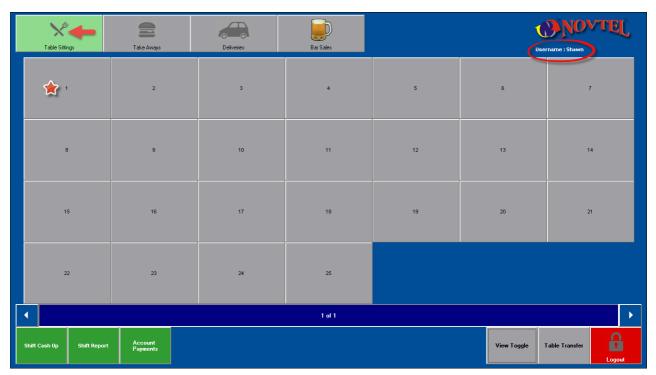


• Click "Close" in order for the Supervisor to log out. The "User" can now log in for his / her shift

6 Step 6 - Table Sittings and Transactions

When Shawn logs in with his password, the "**Table Sittings**" screen opens in the POS Restaurant Module. The number of blocks represents the number of tables in the Restaurant - as set up in Step 1

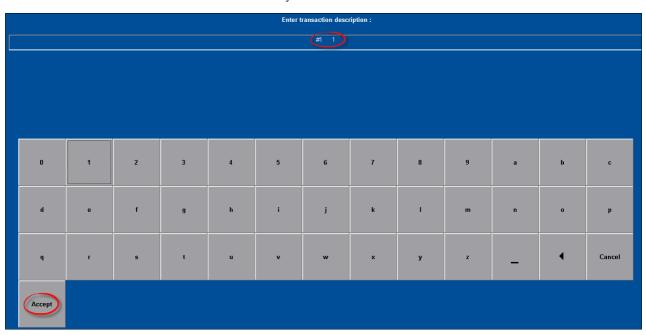
• In order to be able to start a transaction, a table must be selected. We will use Table 1



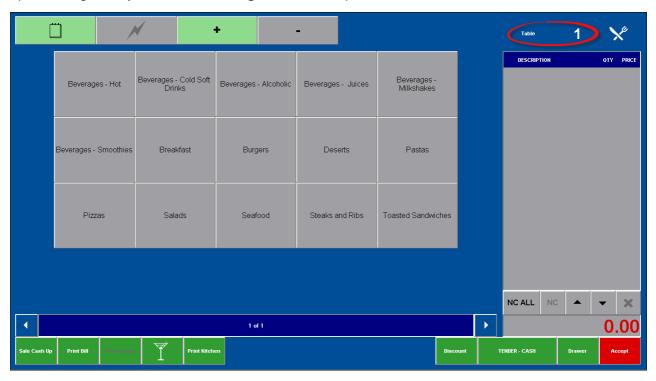
• Select the number of people seated at the table, and click on "New Transaction"



• A keyboard will open, and you can enter any transaction description for this table. We have simply entered "1" because it is the first transaction for the day

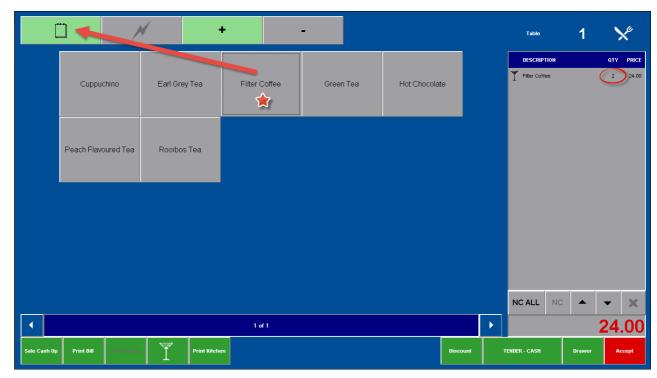


Upon clicking "Accept", the "Menu Categories" screen open

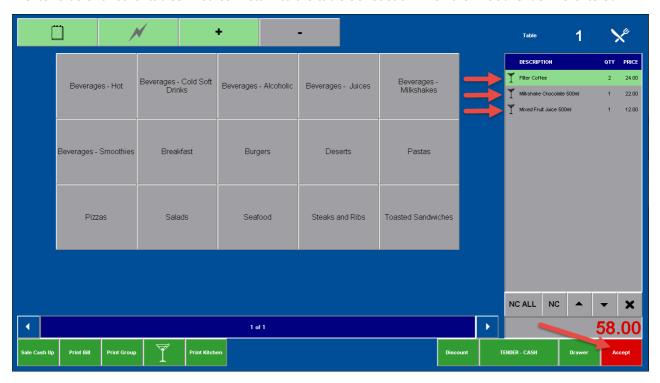


The "Customers" have ordered drinks upon being seated:

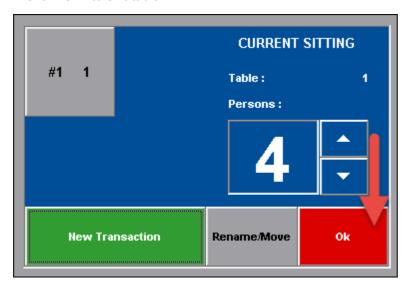
- Two Filter Coffees (Click on "Beverages Hot" and click Filter Coffee twice the quantity will increase to 2). In order to return to the "Categories" screen, click the "Notepad" icon
- One Chocolate Milkshake
- One Mixed Fruit Juice



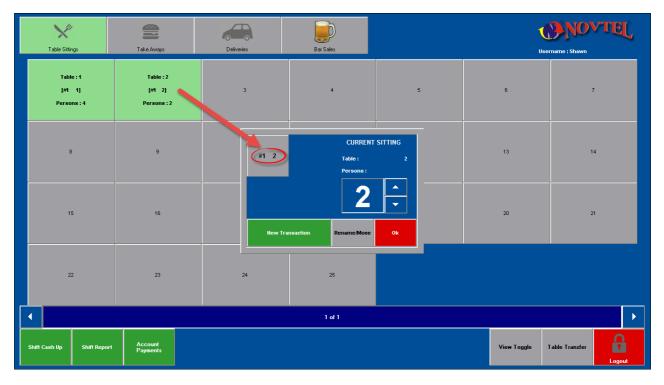
• The "Drinks" have been entered. For now, click "Accept" in order to switch between transactions, and to enter orders for other tables. You can return to the table transaction when the "Food Order" is entered



• Click "OK" to exit table 1



• Meanwhile, Table 2 have received their "Smoothies", and are ready to order breakfast. Click on Table 2 and then on the "Transaction"



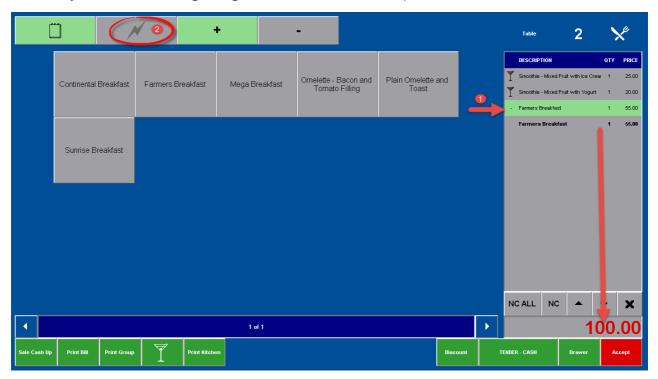
• Click on the appropriate "Category" - in this case it is the "Breakfast Category" - in order to open the "Breakfast Menu"



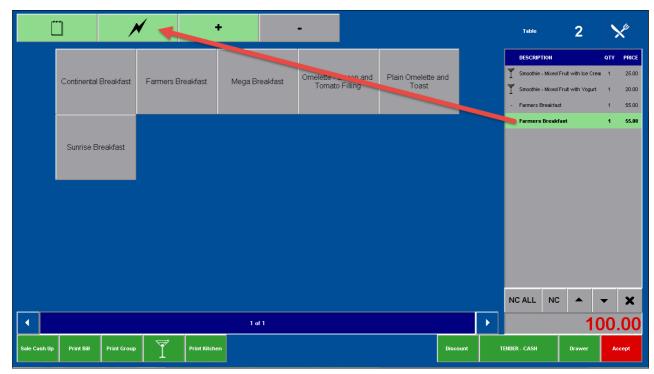
• The first person orders a "Farmers Breakfast", and requires an extra egg as well as 2 slices of brown toast. Click on the "Farmers Breakfast"



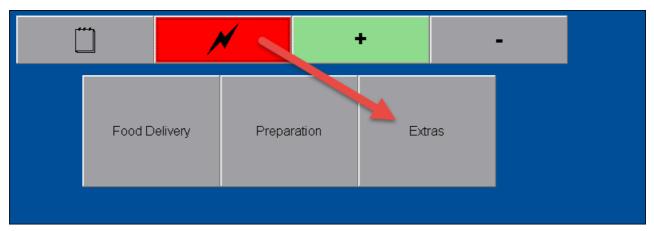
- When you click on the "Farmers Breakfast" in the right-hand side of the screen, you will notice that it is duplicated in bold letters beneath the first "Farmers Breakfast" but the total at the bottom of the screen stays the same the charge itself is not added twice to the total
- Secondly: Notice that the "Lightning Bolt" icon is deactivated at present



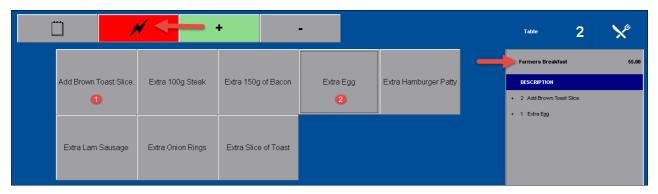
• As soon as the duplicated "Farmers Breakfast" is selected, the "Lightning Bolt" icon becomes accessible, and turns green



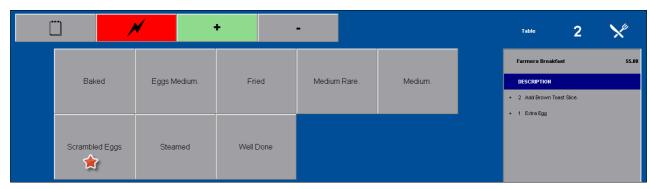
- This is now the part we have set up so meticulously in Step 3 and 4, where the "Extras Category" and "Extra Charges" were created. It leads us to the "Lightning Bolt" function
- When you click on it, the "Preparation; Extras and Delivery Categories" are displayed Notice that the lcon has turned red. Click on the "Extras Category"



• Now click on "Add Brown Toast Slice" twice, and then once on "Extra Egg"

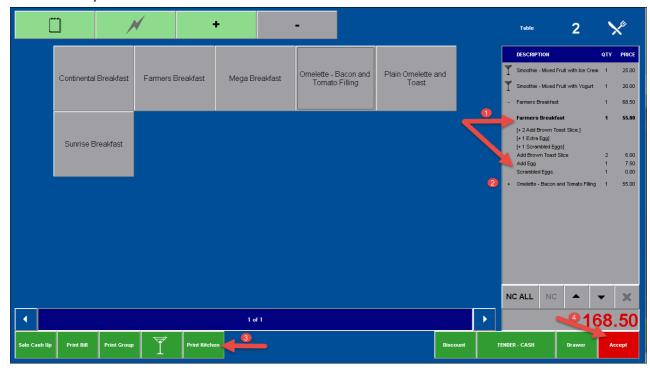


- The "Customer" ordered "Scrambled Eggs", and in order to return to the "Preparation Category", you need to click on the "Lightning Bolt" icon again
- Click on the "Preparation Category", and then on "Scrambled Eggs"



To return to the "Menu Category" screen, click on the "Notepad" icon at the top left-hand side of the window

- 1. When you click on "Farmers Breakfast" on the right, the "Extras" and the "Preparation Method" has been entered. The "Extra Charges" has been entered automatically, and added to the total
- 2. Enter the second person's order
- 3. Click on "Print Kitchen" for the order to be sent to the Kitchen for preparation
- 4. Click "Accept" to save the order and to attend to other tables

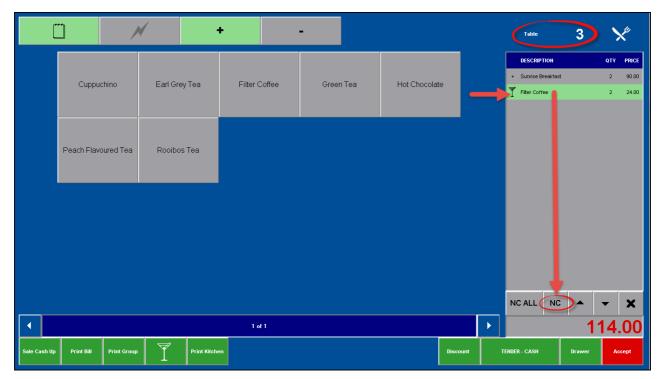


• Remember to "Log out" of the system when you walk away from the workstation

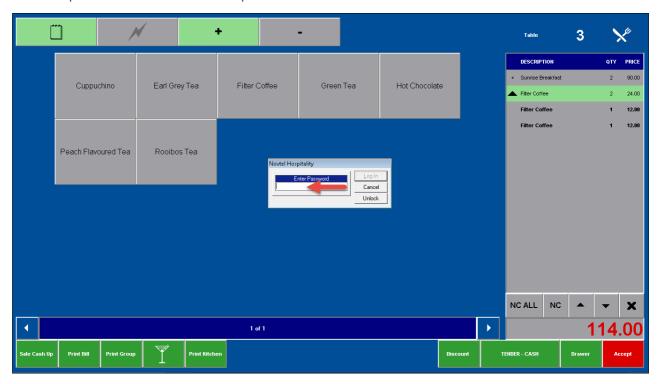
7 Step 7 - No Charge Items

The system will only allow you to utilize this option if it has been set up as explained in Step 1. When using the "No Charge" option, the item will still appear on the bill - since it must be accounted for in stock control - but it will not be charged

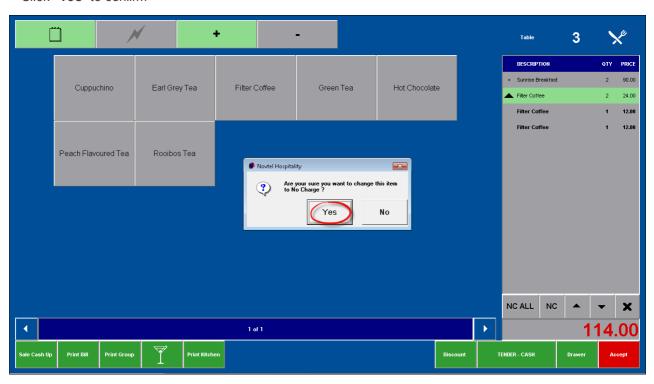
- > Reasons why a "Customer" is not charged for a particular menu item, may include:
- The restaurant is running a special on the "Sunrise Breakfast" at full price, but one cup of filter coffee is complimentary with each meal ordered
- The restaurant has sponsored a meal for a family of four people, as a prize in a competition
- > The "Customers" at table 3 have ordered the breakfast special, and we now need to "No Charge" the 2 Filter Coffees
- Click on the Coffees, and then on the "NC" button



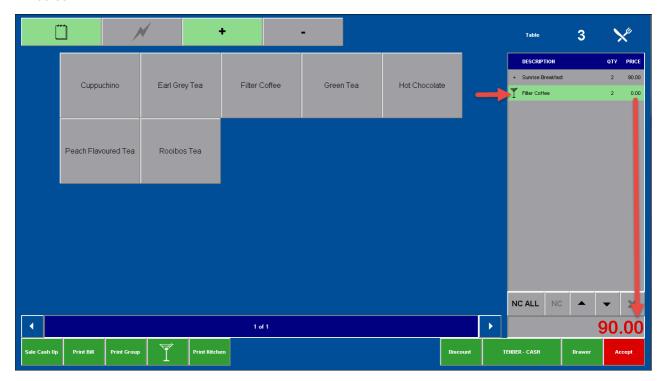
• The Supervisor must enter his or her password to authorize the action



• Click "Yes" to confirm

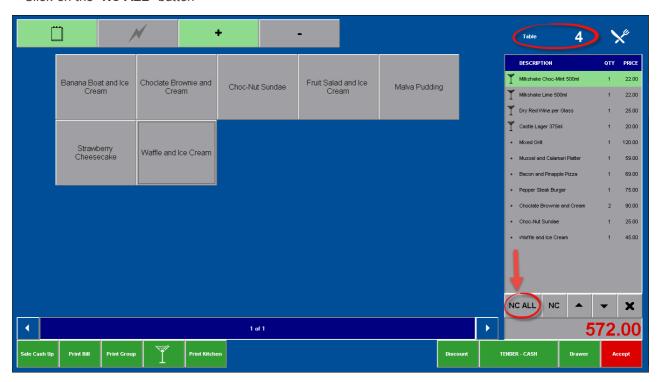


• The Coffee charge amount has been set as zero, and the "Bill Total" has changed from R1140.00 to R90.00

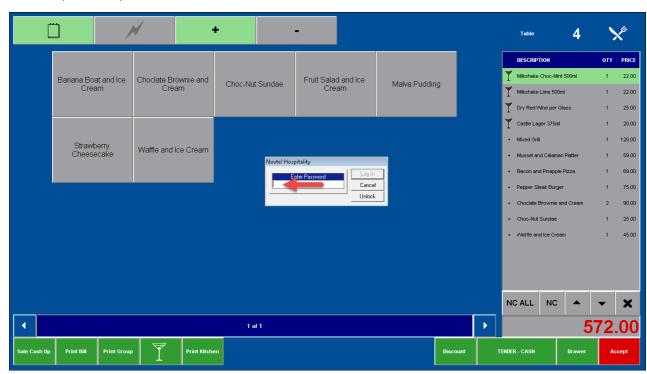


"No Charge" for the Entire Bill

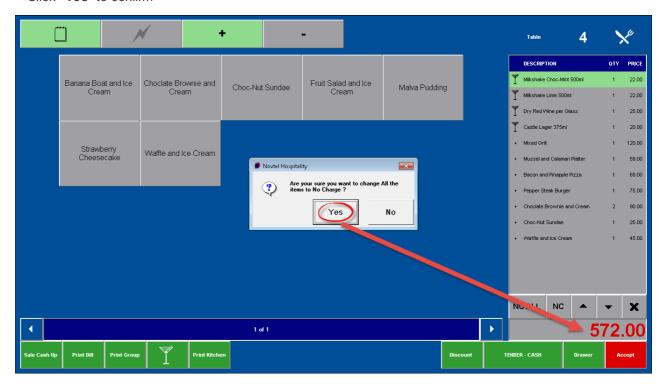
- ➤ The "Customers" at Table 4 have won the "Sponsored Prize" of a complimentary meal for four people. Again, we need to add the items to the table transaction, since the staff is accountable for the stock
- Click on the "NC ALL" button



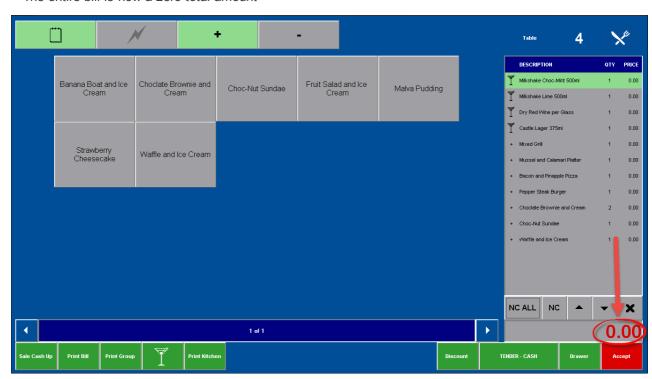
The Supervisor's password will authorize the action



• Click "Yes" to confirm

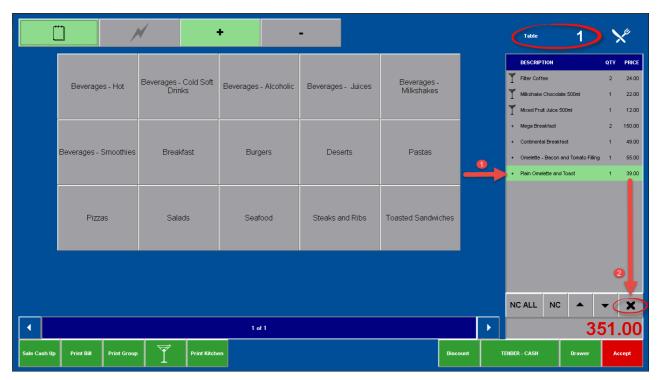


• The entire bill is now a zero total amount

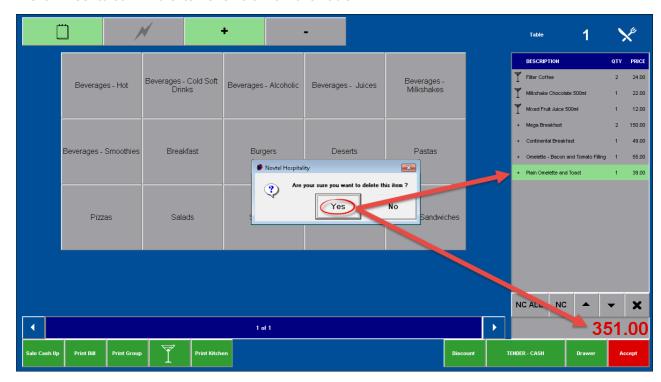


8 Step 8 - Removing Items

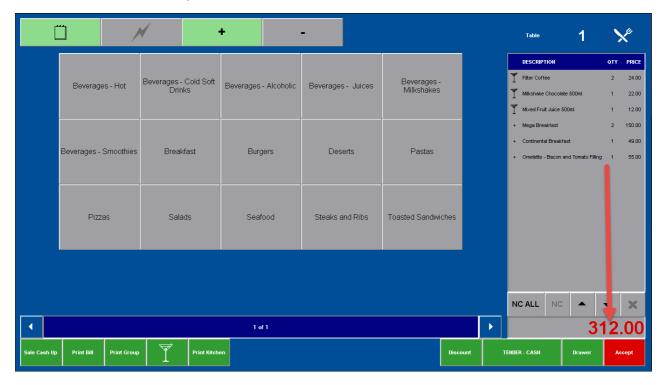
When an item has been selected that was not meant for the specific Table, click on the item - in this case it is the "Plain Omelette and Toast" - and then click on the "X"



• Click "Yes" to confirm the item's removal from this Table

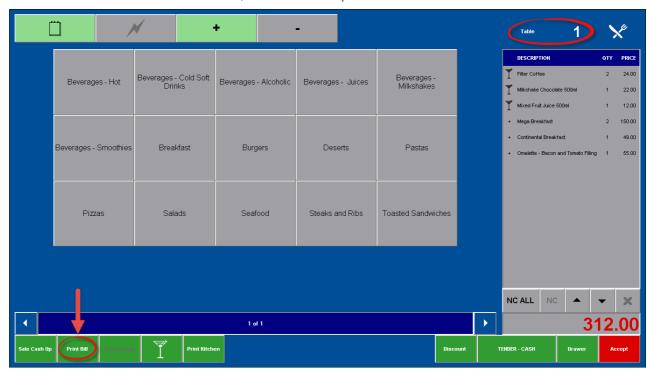


• The item has been removed, and deducted from the total amount of the bill



9 Step 9 - Table Cash-Up

• The "Customer" has asked for the bill, and it has been printed



Novtel Hospitality

Diaz Office Park

Block 1 Unit 30

0861 66 88 35

0865 1171 65

Invoice: IN00067

VAT Number: 123456789

| | Table: | 1 | |
|--|--------|---|--|
|--|--------|---|--|

Filter Coffee 2 2.94 24.00 Milkshake Chocolate 500ml 1 2.70 22.00 Mixed Fruit Juice 500ml 1 1.47 12.00 Mega Breakfast 2 18.4 150.00 Continental Breakfast 1 6.02 49.00 Omelette - Bacon and 1 6.75 55.00 Tomato Filling Service Charge 1 0.00 0.00

Total Excl: 273.70

Tax: 38.30

312.00

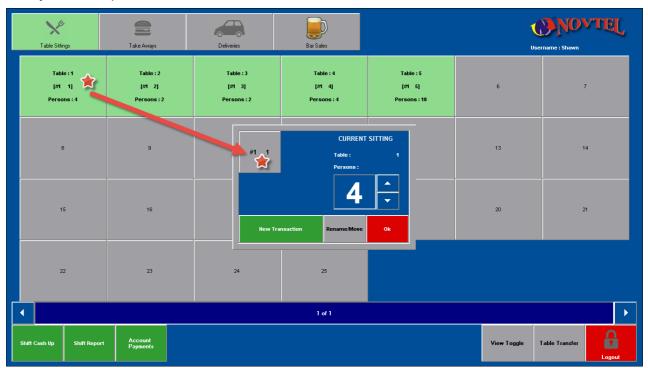
Discount Included : 0.00

Total:

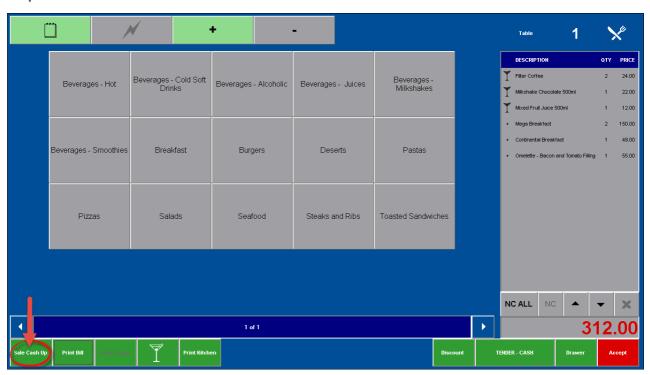
Gratuity:

Waitron: Shawn

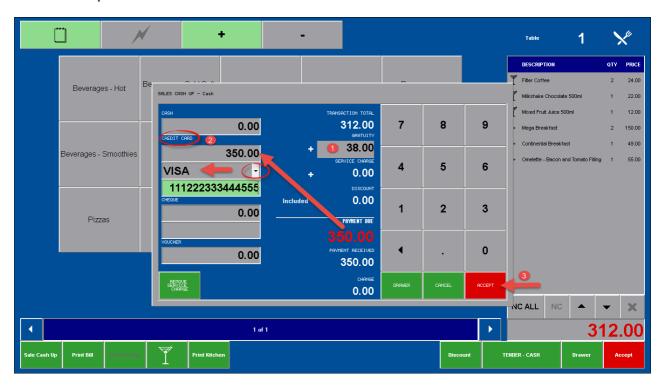
- The "Customer" has entered the "Gratuity" amount, and is ready to settle the bill
- Click on the Table to be "Cashed-Up", and then on the "Transaction" Notice that the "Transaction" is Grey-colored at present



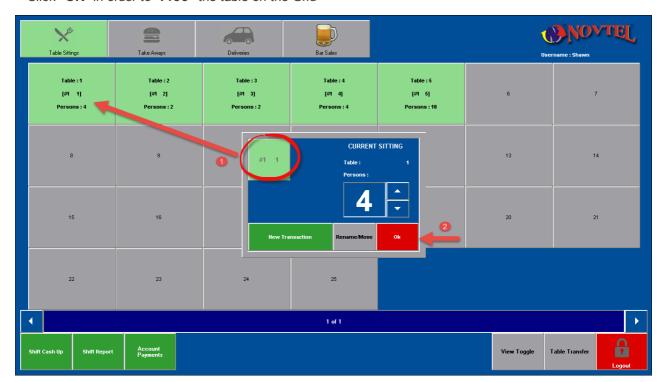
• For cash and credit card payments, click on "Tender Cash" and then on "Cash". Now click "Sale Cash Up"



- 1. Enter the "Gratuity" amount
- 2. Enter the "Payment" amount beneath either "Cash" or "Credit Card". If the "Payment" is made by means of a credit card, enter the card type and the card number
- 3. Click "Accept" to finalize the transaction



- Notice how the "Transaction" color has turned green on the "Current Sitting" for Table 1
- Click "OK" in order to "Free" the table on the Grid



• Table 1 is now available for the next "Customer" to be seated



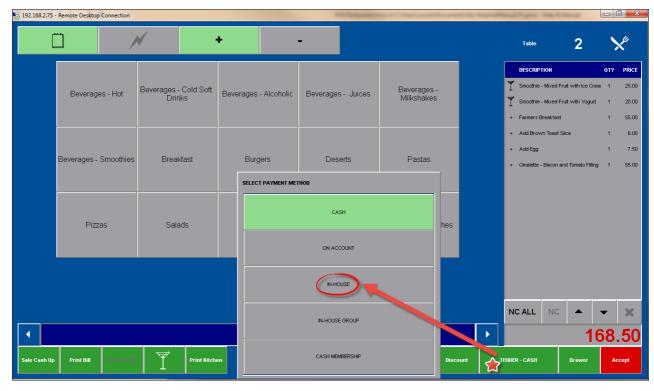
9.1 In-House Charge

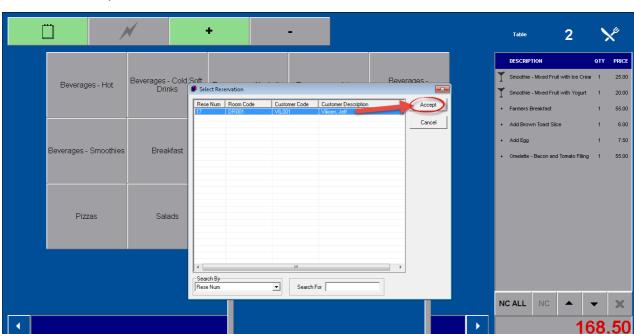
Whenever a guest in the Hotel enjoys a meal in the Restaurant, the meal can be charged to his Reservation, and the entire bill can be settled on the day of departure. Recording such Restaurant or Bar charges are done as follow:

• Click on the particular Table on the Grid, and then on the "Transaction" - which is grey-colored at present



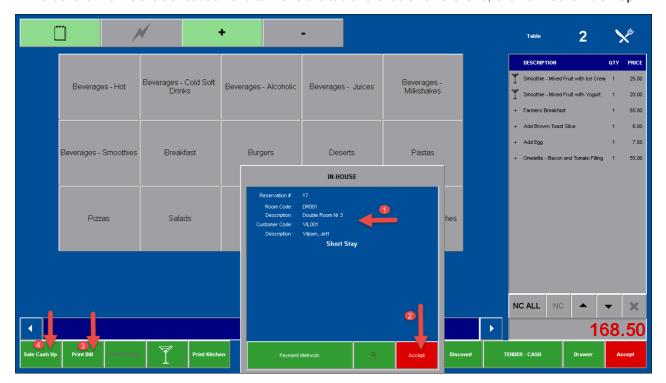
• Click on "Tender Cash", and then select "In-House"



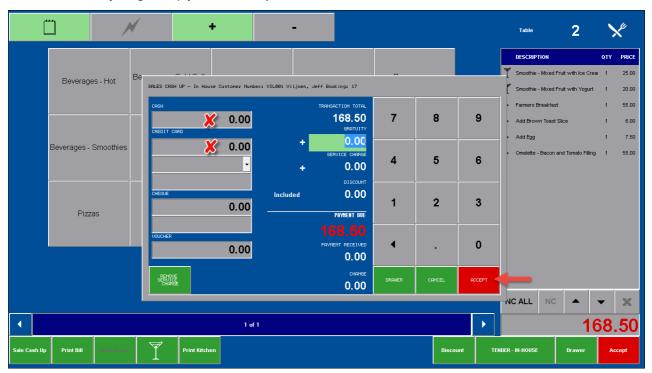


• Browse for the specific "Customer" and select the Reservation

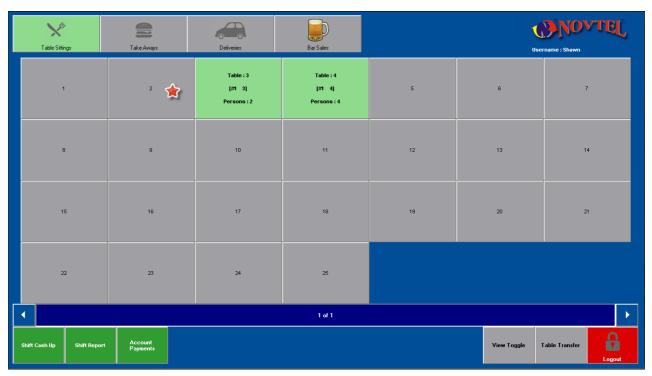
- Check the details, and click "Accept" in order to save the charge to Mr Viljoen's Reservation
- Click on "Print Bill"
- Mr Viljoen needs to sign the bill in acknowledgment that the charge is to be added to his Reservation with the understanding that it is to be paid upon departure
- In order the finalize the transaction and to make the table "available" on the Grid, click on "Sale Cash Up"



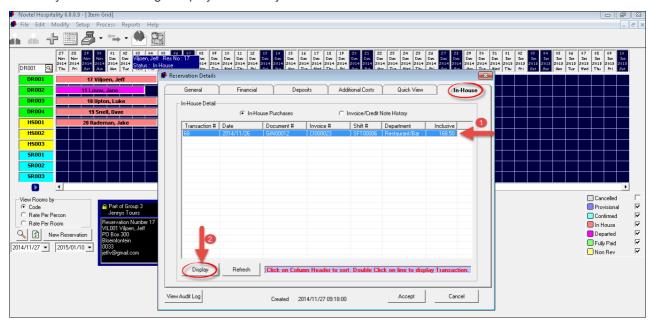
• Do not enter anything - simply click "Accept"



• As soon as you click "OK", table 2 becomes available on the Grid



• Shawn only has permission to access the POS Restaurant Module, but for demonstration purposes we will show you how the charge displays on Mr Viljoen's "Reservation Details - In-House" tab



• In order to see what the "Charge" entails, click on it and then "Display"

Novtel Hospitality

Diaz Office Park

Block 1 Unit 30

Beach Boulevard West

Diaz Beach, Mossel Bay

Tel: 0861 66 88 35 Fax: 0865 1171 65

Tax: 123456789

GOODS ISSUE NOTE

| 1 | Smoothie - Mixed Fruit with Ice Cream | 3.07 | 25.00 |
|---|--|------|-------|
| 1 | Smoothie - Mixed Fruit with Yogurt | 2.46 | 20.00 |
| 1 | Farmers Breakfast | 6.75 | 55.00 |
| 2 | Add Brown Toast Slice | 0.74 | 6.00 |
| 1 | Add Egg | 0.92 | 7.50 |
| 1 | Scrambled Eggs. | 0.00 | 0.00 |
| 1 | Omelette - Bacon and Tomato Filling | 6.75 | 55.00 |

Description: Table - 2

Customer: VIL001 - Viljoen, Jeff

Room: DR001 - Double Room Nr 3

Payment Type: In-House: Res # 17

Payment Due: 168.50

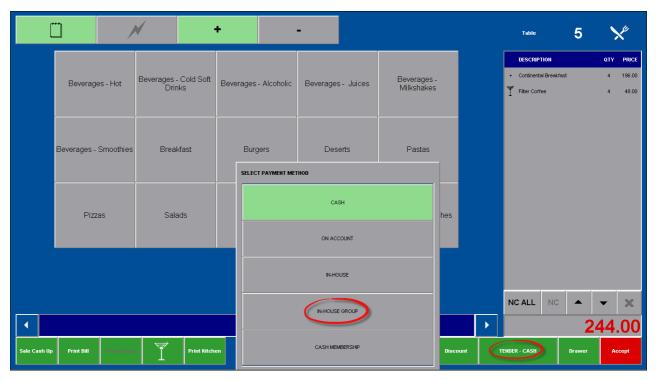
Tax/VAT Total: 20.69

Payment Received: 0.00

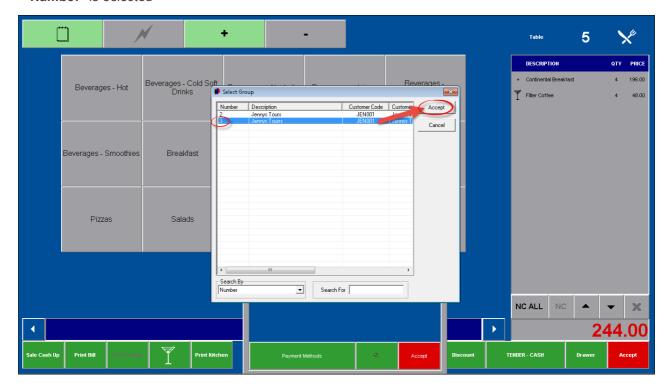
9.2 In-House Group Charge

Normally when a "**Group Booking**" for accommodation in the Hotel is made, the price includes breakfast. But for demonstration purposes we will show you how to allocate a restaurant charge for a specific person in the "**Group**", to the account of the "**Group / Tour Operator**" with the "**In-House Status**"

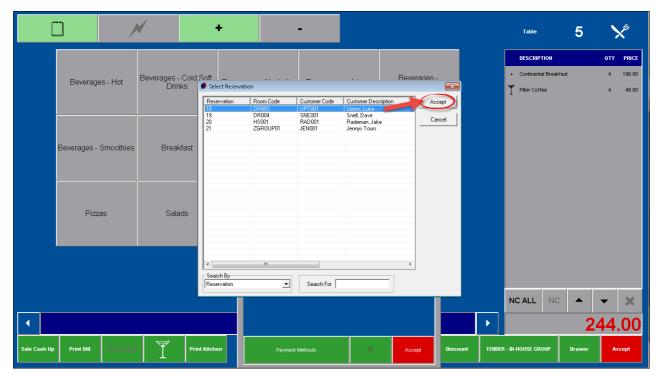
• Click on "Tender Cash", and then select "In-House Group"



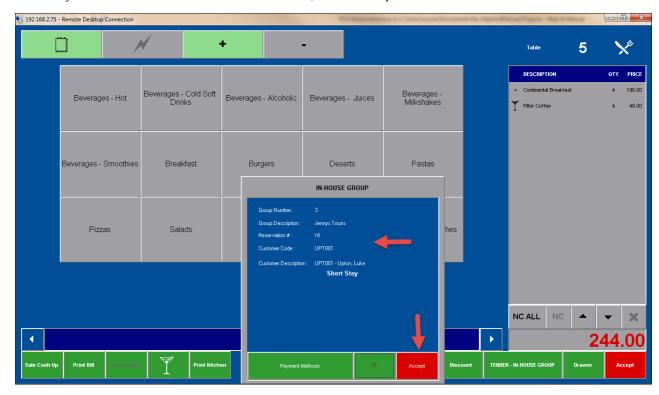
• There are currently 2 "Groups" for "Jenny's Tours" in the Hotel. Make sure that the correct "Group Number" is selected







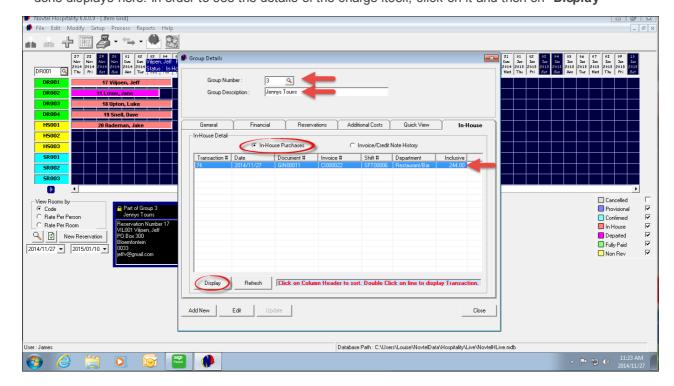
• When you are sure that the information is correct, click "Accept"



- Print the bill while the "Customer" is present in the restaurant, and be sure to get the slip signed by him in acknowledgment that he is charging the meal to "Jenny's Tours"
- In order to finalize the transaction and to free the table on the Grid, click on "Sale Cash Up". Do not enter anything just click "Accept"



• Shawn does not have access to the "Main Reservations" screen, but for demonstration purposes we have logged in and opened Jenny's Tours' reservation details. In the "In-House" tab, the transaction we have just done displays here. In order to see the details of the charge itself, click on it and then on "Display"



Beach Boulevard West

Diaz Beach, Mossel Bay

Tel: 0861 66 88 35 Fax: 0865 1171 65

Tax: 123456789

GOODS ISSUE NOTE

4 Continental Breakfast 24.08 196.00

4 Filter Coffee 5.88 48.00

Description: Table - 5

Customer: UPT001 - Upton, Luke *

Room: DR003 - Double Room Nr 5

Payment Type: Group #3 Res #18

Payment Due: 244.00

Tax/VAT Total: 29.96

Payment Received: 0.00

Change: 0.00

Discount(0%) 0.00

Staff member: Shawn

Payment Date : 2014/11/27

Print Date : 2014/11/27

Time: 09:22:43

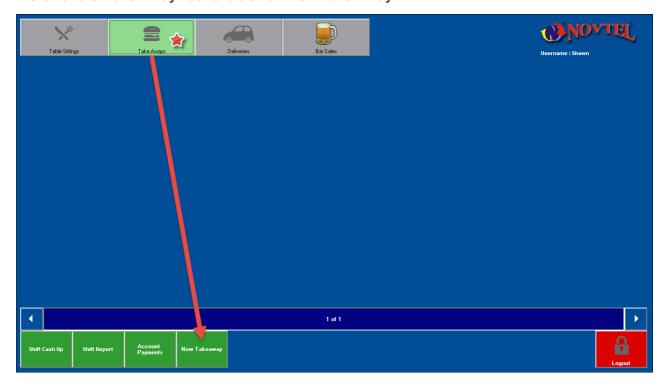
Shift Number: SFT00006

Invoice: Cl000022

Thank You.

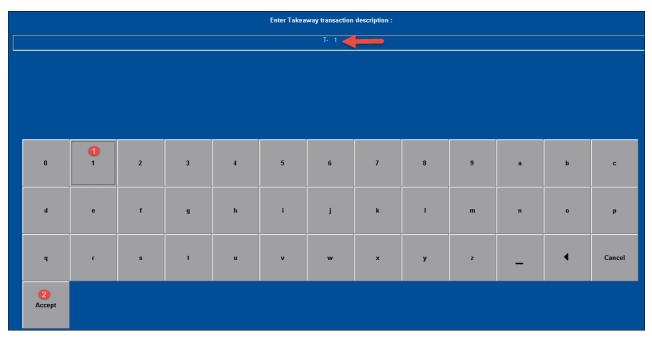
10 Step 10 - Take Aways

• Click on the "Take Away" icon and then on "New Take Away"

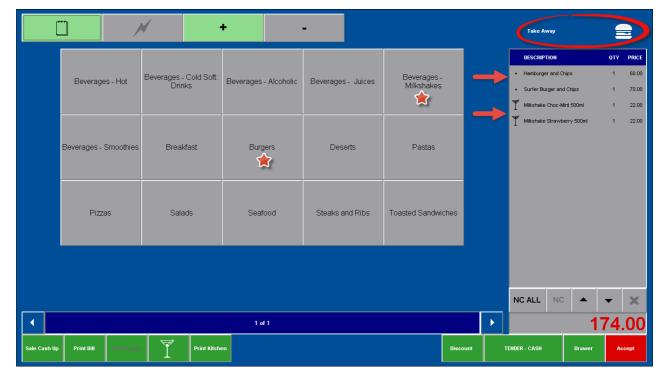


The on-screen keyboard will open, and you can enter a transaction name. You will notice that a "T" is entered as the default, since it indicates that it is a "Take Away"

- 1. We have simply entered the number "1" being the first "Take Away" transaction for the day
- 2. Click "Accept" to save the description







• When you click on "Tender Cash", the appropriate payment option can be chosen as explained in Step 9. Print the bill, and in the case of an "In-House" or "In-House Group" charge, have the "Customer" sign the slip. We have selected the "Cash" option, and clicked on "Sale Cash-Up"



• The "Customer" hands Shawn R200. When the amount is entered, the system automatically calculates the "Change". Click "Accept"



• Either start a new "Take Away" transaction, or click on "Table Sittings" to return to the Restaurant

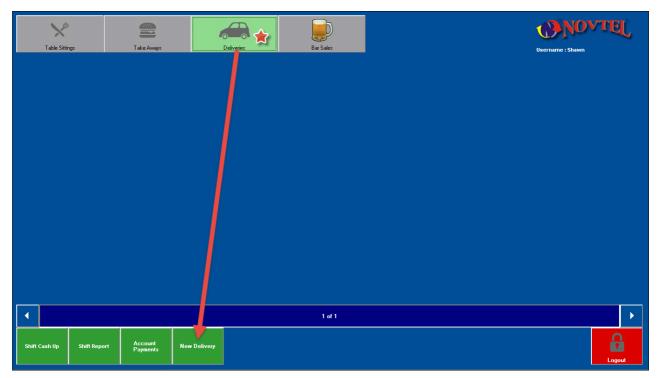
11 Step 11 - Deliveries

We have created a "Menu Category" for "Deliveries" to be displayed as an "Extra" when the "Lightning Bolt" is clicked. We also created a "Delivery to Room Charge" that is linked to the "Category". This means that every time we do a delivery to a room in the Hotel, the "Delivery Charge" will be added to the bill.

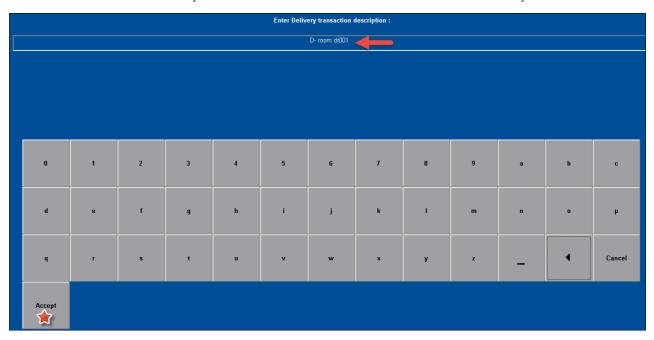
Keep in mind that this option will not only be used within the "Facility". You may have a wide range of delivery charges for "Off-Site" deliveries as well - and you can create it according to different areas in town, or according to distance from the Restaurant. For example:

- 0 15km R30.00
- 16 30km R60.00 etc.

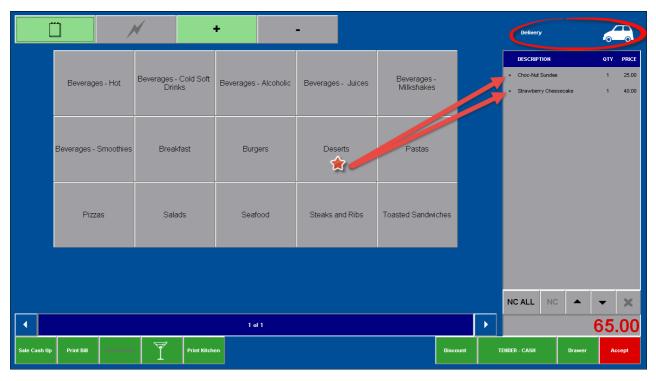
For demonstration purposes, we will do a "**Delivery**" to a guest in the Hotel, and charge the amount to the Reservation. Click on "**New Delivery**"



• Enter the "Delivery Transaction Description" when the on-screen keyboard appears. Notice that the "D" for "Deliveries" are entered by default. We have entered the Room Code for the delivery - DR001

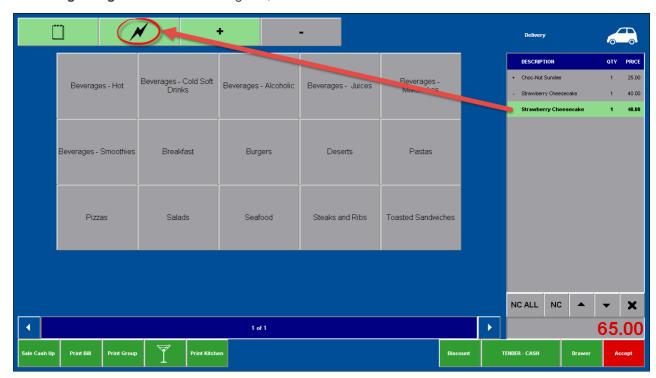


• Mr Viljoen ordered from the "Desert Category" one Choc-Nut Sundae, and a slice of Strawberry Cheesecake

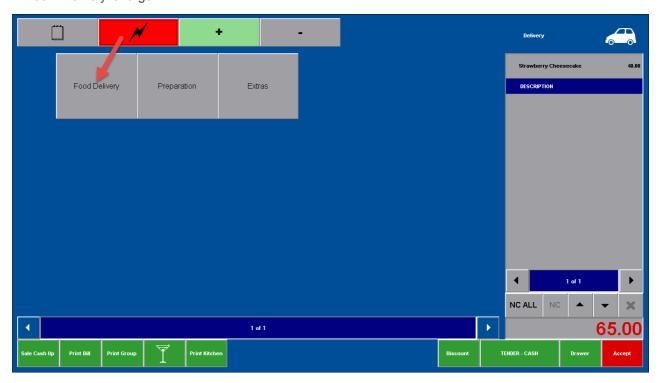


In order to activate the "Lightning Bolt" function to access the "Food Delivery Category", and to add the "Delivery Charge":

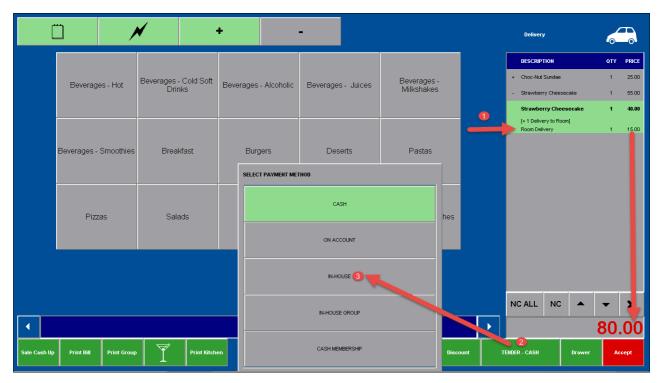
- Click on the last charge listed (Strawberry Cheesecake) and click on the duplicated charge
- The "Lightning Bolt's" color is now green, and it can be utilized



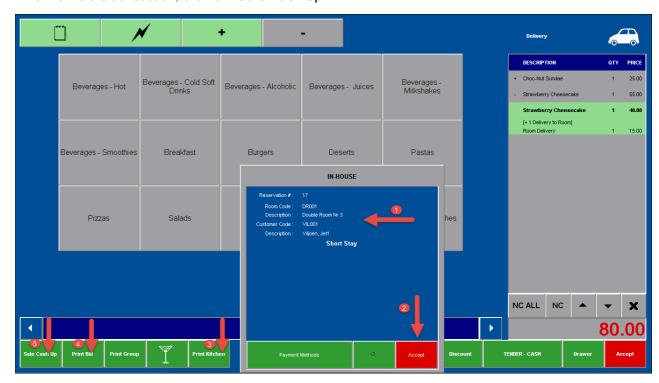
• Click on the "Food Delivery Category", and select the appropriate charge rate - In this case it is a R15.00 Room Delivery Charge



- 1. The "Delivery Charge" has now been added to the total
- 2. Click on "Tender Cash"
- 3. Select "In-House"



- Select the correct "In-House" guest from the list; check that all information is correct, and click "Accept"
- Select "Print Kitchen" to send the order to be prepared
- Click on "Print Bill" which must be signed by the guest upon receiving the order, and kept at the Front
 Desk with all other purchases by this guest in order for him to settle all outstanding amounts upon
 departure
- To finalize the transaction, click on "Sale Cash Up"



Novtel Hospitality

Diaz Office Park

Block 1 Unit 30

0861 66 88 35

0865 1171 65

Invoice: IN00076

VAT Number: 123456789

Delivery: 4

Choc-Nut Sundae 1 3.07 25.00

Strawberry Cheesecake 1 4.91 40.00

+ Room Delivery 1 1.84 15.00

Service Charge 1 0.00 0.00

Total Excl: 70.18

Tax: 9.82

Total: 80.00

Discount Included: 0.00

Gratuity:

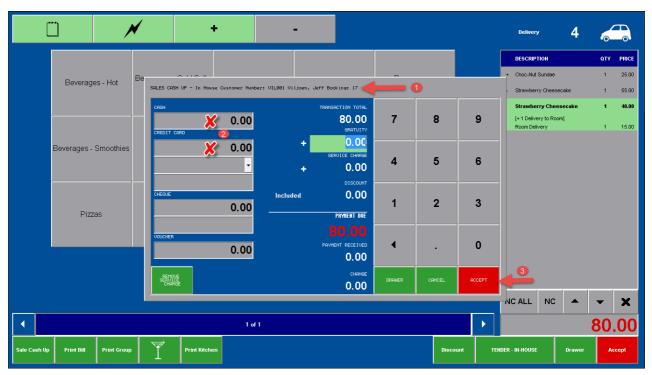
Waitron: Shawn

2014/11/27 03:25:31 PM

SFT00006

Thank You.

- Notice how the system has entered the information of the "In-House Customer" when the "Sale Cash Up" is being finalized
- Do not enter anything simply click "Accept" for the charge to be sent to the guest's Reservation



For an "Off-Site" delivery, the "Customer" will have to pay cash upon delivery, and the "Sale Cash Up" is done when the person who delivered the order, returns with the money

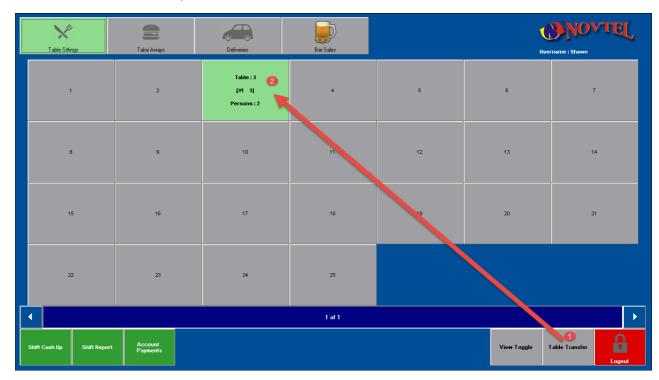
This will be done in the same manner as when the "Waitron" enters the drinks order and clicks "Accept" - in order to save the order to the "Table Sitting". He or she will then later return to the "Table Sitting" to enter the food order, etc.

Simply return to the "Delivery"; select "Sale Cash Up" and enter the payment amount

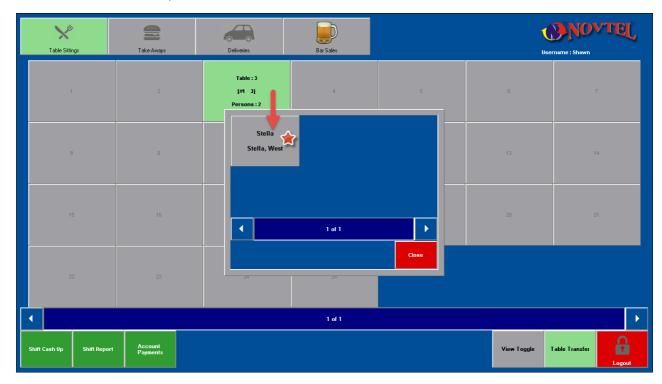
12 Step 12 - Transferring a Table upon Shift-End

In order to transfer a Table from one "Waitron" to another when a shift comes to an end, the other "Waitron's" shift must have been be opened first by the Supervisor

• Click on "Table Transfer", and then on the table to be transferred



• A window will open, containing all available "Waitrons". Select the "Waitron" to whom this specific table is transferred - in this case, click on "Stella"

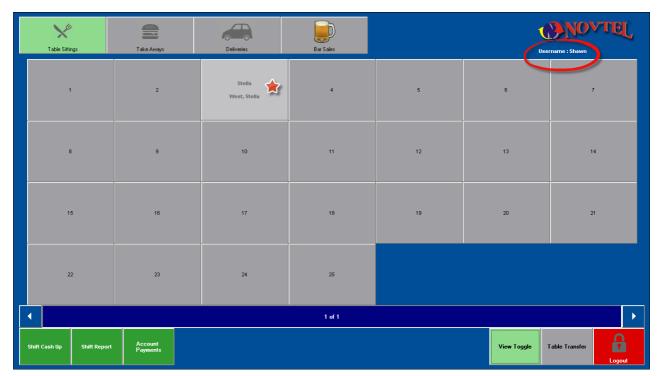


If there is a few active "Table Sittings" and different "Waitrons", the tables can be allocated as follow:

Tables 1, 2 and 3 are transferred to Stella

Tables 4, 5 and 6 are transferred to Jarred

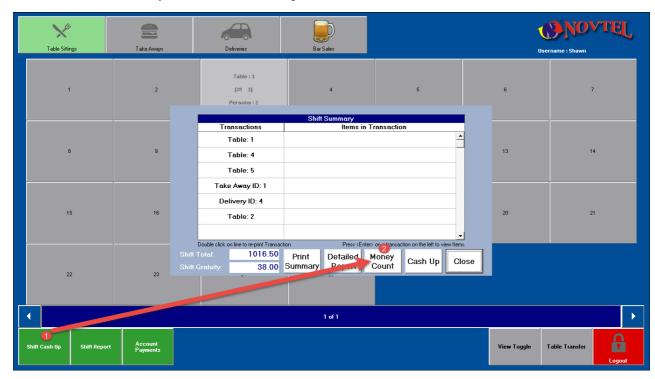
• Table 3 is now inaccessible to Shawn, but when Stella logs in with her password, the table and all it's transactions will be reflected on her shift



• All that needs to happen now, is that Shawn must do a "Shift Cash Up"

13 Step 13 - Shift Cash-Up

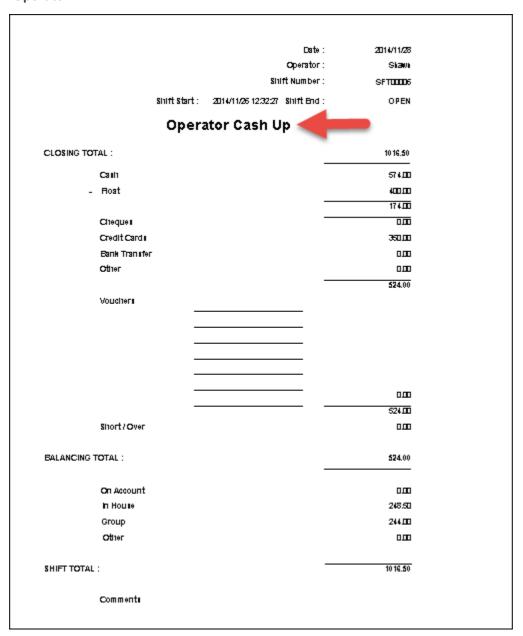
• Click on "Shift Cash Up", and then on "Money Count"



- 1. Enter the number of notes and coins the system will automatically calculate the total cash amount
- 2. Calculate the amount of "Credit Card" payments, and enter the "Total" in the field provided as well as any other form of payment such as cheques and bank transfers
- 3. Enter the "Float" amount which will be deducted by the system
- 4. Should there be a surplus or shortage, the amount will be printed in red
- 5. All "In-House" and "Group In-House" transaction totals are listed and added to the "Shift Total"



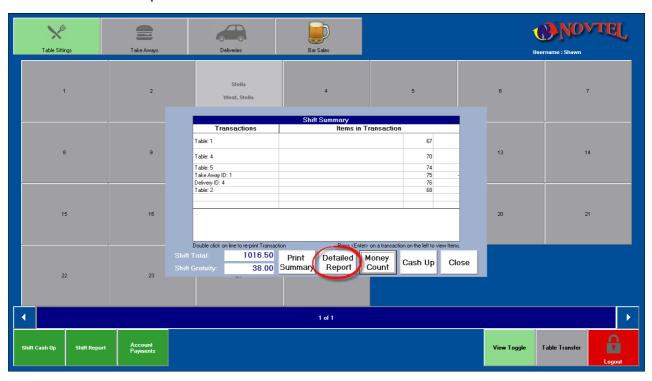
6. Click on "Report" in order to display the "Operator Cash Up Report". It can be printed and signed by the "Operator"



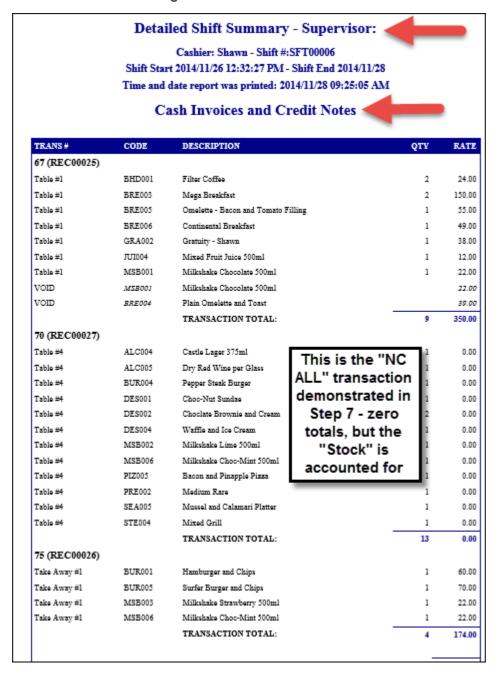
• Close the "Report" and click on "Accept"



• Click on "Detailed Report"



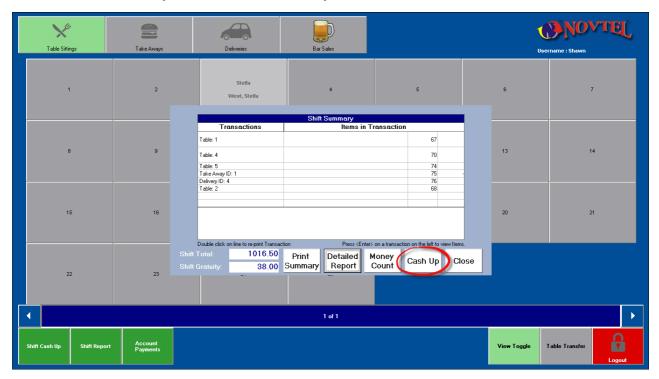
• This is the first part of the report - reflecting all the Cash and Credit Card transactions, as well as all items that was set at "No Charge"



• The second part of the report reflects the transactions that was billed to the "In-House" and "Group In-House" reservations

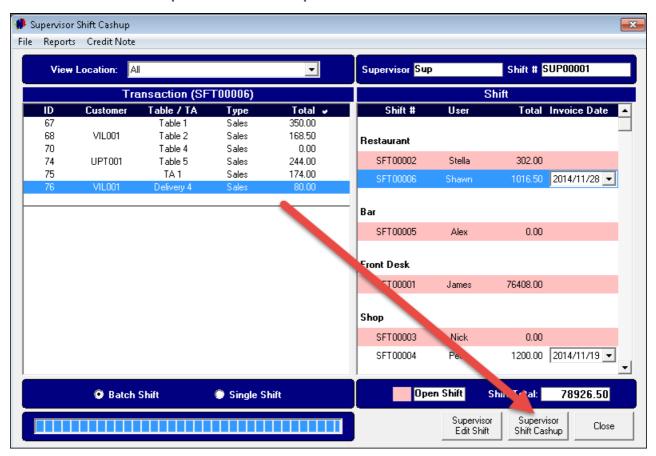


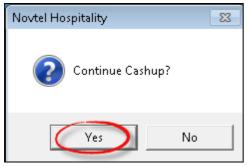
• Close the "Detailed Report", and click on "Cash Up"

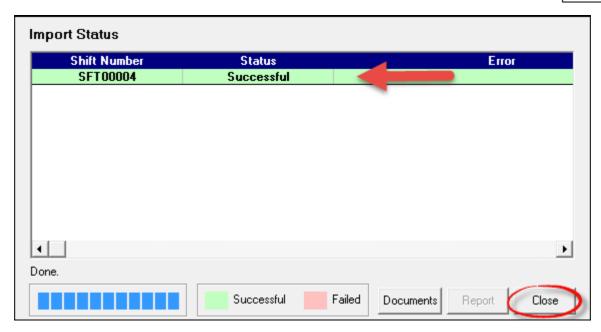




- Shawn will now automatically be logged out of the system, and the Supervisor must log in to complete the "Cash Up" procedure
- Click on Shawn's name, and see how the transactions done during his shift, are display in the left-hand side of the window. Select "Supervisor Shift Cash Up"







• The data is sent to Pastel

This concludes the Hospitality Restaurant and Bar POS Tutorial. For more information, please register on Novtel's Forum: http://www.novtel.com/forum/index.php



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^{*} Can also be used as stand-alone applications