restaurant
manager ™
An ASI Technology

Create Staff Schedules Instantly

The food service industry workforce is notorious for its high rates of turnover and part-time workers with limited availability. Managing this workforce to fit the ebb and flow of the restaurant business on a daily, weekly, and seasonal basis has always been one of the biggest headaches faced by managers and business owners alike. Restaurant Manager's employee scheduling tool makes it easy to control payroll expenses, manage employee's time, and create schedules that meet your staffing requirements and your team's availability.

Providing Solutions to Real Business Problems

Restaurant Manager focuses on critical business issues facing today's restaurant owner. With Restaurant Manger you get robust functionality, fully integrated optional modules and the expertise needed to solve real business issues and meet your unique goals.

Business Need/Goal	How Labor Scheduling Helps
Flexible solution to manage employee scheduling	Record staff availability, preferences, and store salary information according to job codes.
Organize and track employee time	Set parameters for employee clock in and assign a specific job code for each shift.
Forecast expected payroll expenses	Run reports to forecast expected payroll as a percent of sales and keep track of payroll goals

Create Schedules

Enter desired staffing levels for each job category (i.e. how many waitresses, cooks, bartenders you will need for different times each day) to generate easy to use schedule templates. Skills, availability, and scheduling preferences are saved in employee records and visual cues help you meet projected workloads, avoid availability conflicts, and monitor overtime conditions as you build your schedule. Once you make the schedule available, the system will automatically notify employees of their schedules via email or SMS text message.

Manage the Time Clock

The time clock function allows management to restrict employees from clocking in early without prior approval, avoiding overtime and un-needed payroll expenses. In addition, employees are not allowed to clock in under the wrong job code (i.e. clock in as a hostess when assigned to be server) ensuring staff are paid the right wage for their assigned work each day.
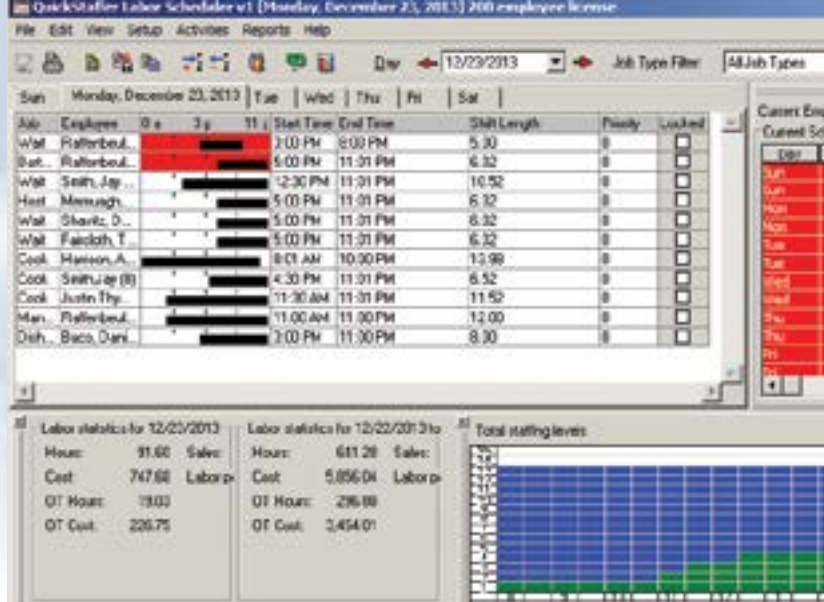
An Invaluable Planning Tool

The Labor Scheduling module allows mangers to plan ahead and then analyze their plans and projections – you can evaluate the mix of cooks and cashiers, or adjust for a holiday rush, and so on. It also provides critical cost controls; it's easy to compare payroll budgets with actual dollars spent or graph labor costs as a percentage of sales, etc.
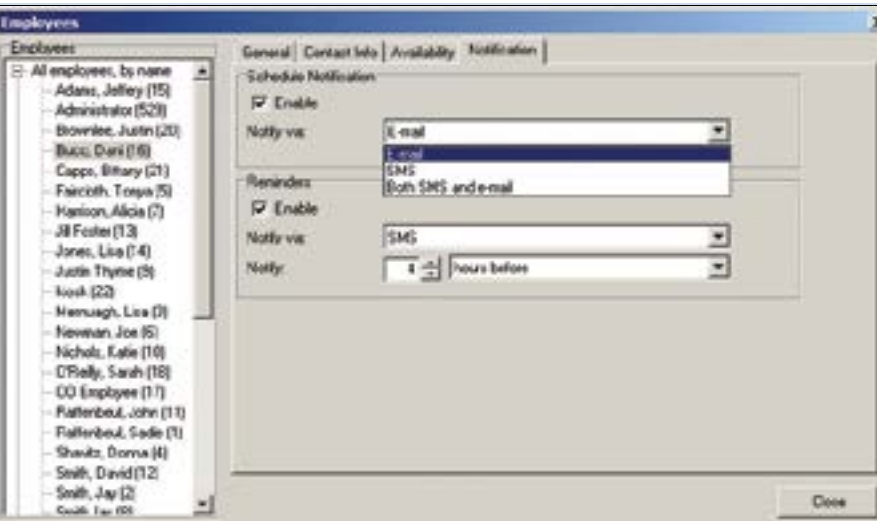
Streamline Scheduling
Turn a tedious and time consuming task into a quick and simple process.

Quick Notifications
Keep your employees informed of their schedules via email or SMS text message.

Restaurant Manager Tips

1. Combine labor scheduling with RM Monitor to receive real time alerts about staff approaching overtime or high payroll costs.

2. Labor Scheduling can help decrease turnover rates by keeping your schedule organized and alerting your staff in a timely manner.