SMART Restro

SMART Restro is a web-based system that makes you manage your chain of restaurants at a finger-tip. It keeps you alerted with expiry dates & reorder levels, makes you easily manage the purchases based on real data. Avoid being under or over stocked. SMART Restro gives you control on your staff all over your branches, reads from attendance machines, calculate hours and generates payroll. It gives accounting tools to monitor your income & expenditure.

**SMART Restro offers you:**

* Stock Management including purchasing, warehousing, preparing and stock release.
* Food processing including mapping between recipe ingredients and the served plate.
* Integration with whatever POS you run for automated reflection of sales on stock balance.
* Customized Inclusive accounting module to control sales and purchases with useful accounting reports.
* Integration with multiple fingerprints at branches and management of employees and crew attendance.
* Employees’ time-sheet generation.

**On-site or Online ?!**

ITQAN helps you deploy the Smart Solution on-site on your servers, or host it online on ITQAN’s cloud to get the benefits of your solution with reduced initial investment.

**Move Smartly to the future**