



Until now, you felt spared by the whole craze vs. worry that has been sweeping over several industries with the introduction of new software meant to make businesses perform better and faster. While debates raged on, you kept wondering how this automation of everything would apply to you as a restaurant owner.

Well, meet BookedIn; a fully integrated restaurant management software here to help you increase the efficiency and margins of your dining and food service company, streamline your processes, speed up your tasks and give you and your team ample time to focus on what truly matters: making your customers happy and coming back for more!

But let's start from the beginning: What is BookedIn in the first place? It is an easy to use and fast to implement restaurant software solution by CODERS , built on top of Microsoft Dynamics 365 Business Central that aims to empower management and staff alike, giving them the means to offer their customers a flawless experience every-single-time.



And what does BookedIn concretely do?

- It offers a general overview of your business activities: Thanks to the software's complete integration, management always has a clear, live view and control over their whole operation – from sales and ordering to POS.



- It assists the dining area staff: The software's intuitive multilingual POS system will manage and split bills easily and fast and enable your team members to take orders and payments directly at the table. Moreover, swift replication of data means that your service will move faster and more accurately with orders being sent directly from the POS to the kitchen.



- It helps optimize space and floor management: BookedIn's table management system facilitates the handling of reservations, including the tracking of arrivals, no-shows and cancelled bookings. Its graphic system will allow staff to check table status at a glance, making sure that all customers are being served in a timely manner.



- It insures correct and rapid order preparation: As terminals are connected to the kitchen display, all your customers' orders – including modifications and requests – are sent straight to the chef without any risk of errors due to miscommunication. Automatic kitchen printout allows choosing whether to print special requests or display them on the kitchen monitor next to the corresponding dish or order. Also, the kitchen display system goes the extra mile by streamlining the team's work and allows for the timely preparation of dishes in the right order so that no customer is kept waiting.



- It acts as your chef's best second-in-line: With BookedIn's recipe management system you can file your recipes and let the program do the rest – arrange them by style, category and ingredients, make variations and automatically calculate the quantities of ingredients you need per portion.



- It enhances cost controls: An integrated 360 degree system means that if the head office decides to change prices, this can be done centrally with all modifications immediately showing on all the POS terminals.



- It helps manage take-away orders: By labeling these orders differently and queuing them in a separate list, BookedIn makes sure your customer experience is as flawless outside your premises as it is inside your dining area!

Get BookedIn now and witness firsthand how good food and smart tech go hand-in-hand to bring about a great experience for you, your staff, and your customers!