



## Labor Scheduling

[Optional Module]

### Create Staff Schedules Instantly

The food service industry workforce is notorious for its high rates of turnover and part-time workers with limited availability.

Scheduling 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.

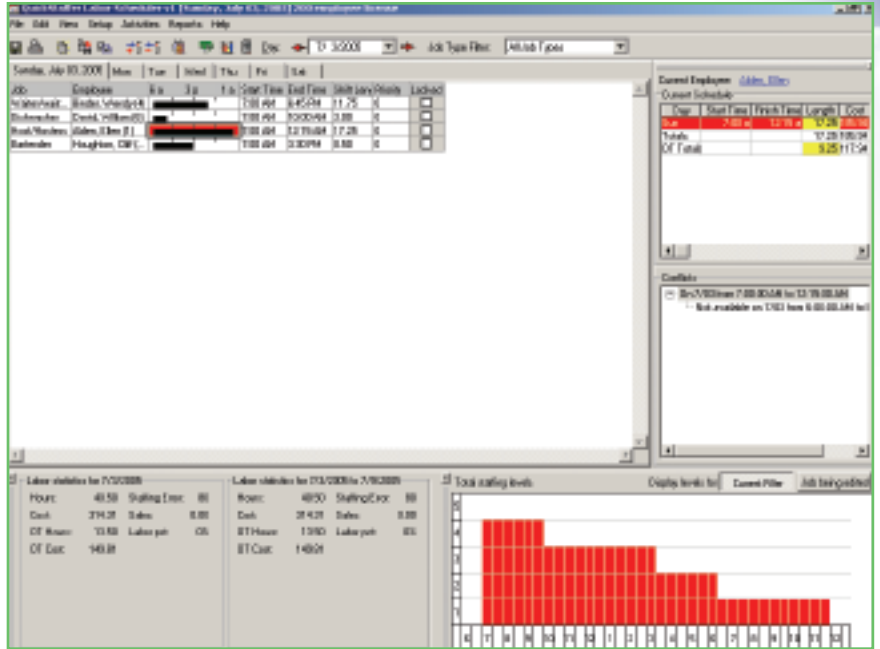
### How It Works

With clever codes for jobs, skills, and scheduling preferences, you can easily capture the parameters for each employee. For example, it's actually simple to consider the nuances you must take into account – like the fact that Sally can work on Monday, Wednesday, Friday evenings, all day Saturday and ideally, wants to work about 20 hours per week. And that Sally is a great waitress, but an even better hostess.

Then you enter the desired staffing levels for each job category (i.e., how many waitresses, cooks, bartenders you will need for different times each day). With the press of a button, Restaurant Manager™ generates the work schedule for you. The automatic work schedule uses different colors to highlight problem conditions, such as an employee going into overtime, or periods when you are under – or overstaffed.

Of course, you can still manually assign individual employees to specific shifts. But even then the software provides visual cues to help you meet projected workloads, avoid availability conflicts and monitor overtime conditions.

Once the schedule is built, the system will automatically notify employees of their schedules via email.



### An Invaluable Planning Tool

The Labor Scheduling module allows managers 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.

Labor Scheduling is one module that owners and managers from all types of foodservice depend on. Once you enter your needs and each employee's strengths and preferences, the software will make sure you're covered. Labor Scheduling rapidly pays for itself by streamlining this complex weekly chore.



*Restaurant Manager's Labor Scheduling module turns a tedious and time consuming task into a quick and simple process.*