



GAAP Hospitality Training Manual Version 1.4.270

MODULE TWO – HOSPITALITY BACK OFFICE

- Section 1** - General Procedures
- Section 2** - Sales Menu
- Section 3** - Stock Menu
- Section 4** - Setup Menu
- Section 5** - Stock Procedures Menu
- Section 6** - Reports
- Section 7** - Utilities

SECTION 1 - GENERAL PROCEDURES

Rebuild Keys - Updates the data file if any data changes have been made, i.e. 'refresh'. Not needed in newer versions of Hospitality Back Office.

Month-End Procedures:

- **Do Month-end Procedure** - Activates and runs month end procedure.

Debtors and Creditors - Manage Debtors and Creditors accounts payments, outstanding balances & age analysis. (This function can also be performed in Point of Sale).

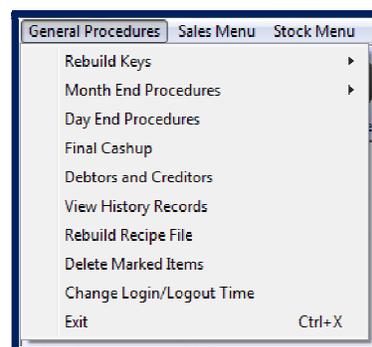
View History Records - GAAP set up facility only.

Rebuild Recipe File - Updates the recipe file if any recipe changes have been made. Not needed in newer versions of Hospitality Back Office.

Delete Marked Items - Any items that are marked to be deleted will be deleted as long as there are no postings.

Change Login/Logout Time - Enables the editing of the recorded times the staff have arrived and have left work.

Exit - Exits the program.



SECTION 2 - SALES MENU

Menu Items - Opens menu item details, recipes and prep links for editing.

Staff - Opens staff details for editing.

Sales Paytype - Opens sales paytype details for editing.

Tables - Allows you personalise your tables i.e. Deck 1, Boma 2.

Discounts - GAAP set up facility only.

Special Records - GAAP set up facility only.

Serving Instructions - Phased out.

Prep Screens - Allows the creation and editing of prep screens.

Adjust Pricing Levels - Allows the creation and adjustments of special pricing e.g. Happy Hour.

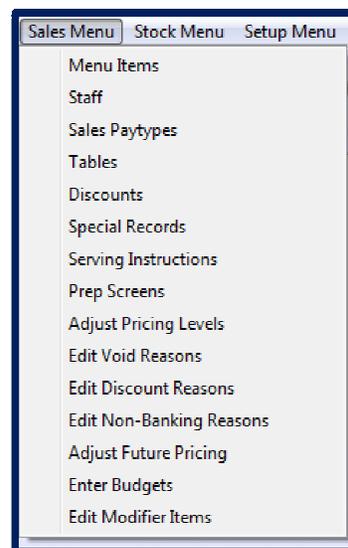
Edit Void Reasons - Allows the creation and editing of prescribed void reasons.

Edit Discount Reasons - Allows the creation and editing of prescribed discount reasons.

Edit Non-Banking Reasons - Allows the creation and editing of prescribed non-banking reasons.

Adjust Future Pricing - Enables the user to edit and save a new pricing structure and update the selling price when needed.

Enter Budgets - Allows the user to enter turnover targets.



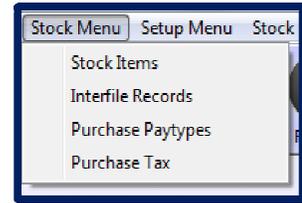
SECTION 3 - STOCK MENU

Stock Items - Opens stock item details for editing.

Interfile Record - GAAP set up facility only.

Purchase Paytypes - Opens purchase paytype details for editing.

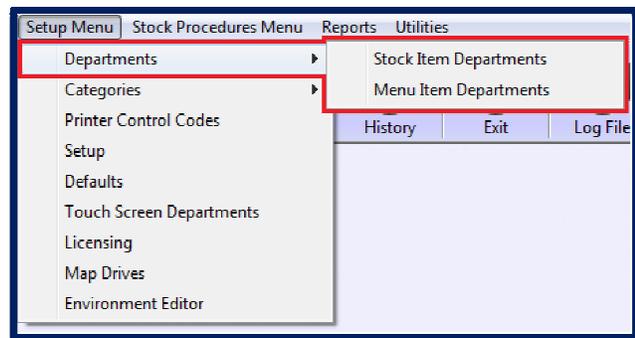
Purchase Tax - GAAP set up facility only.



SECTION 4 - SETUP MENU

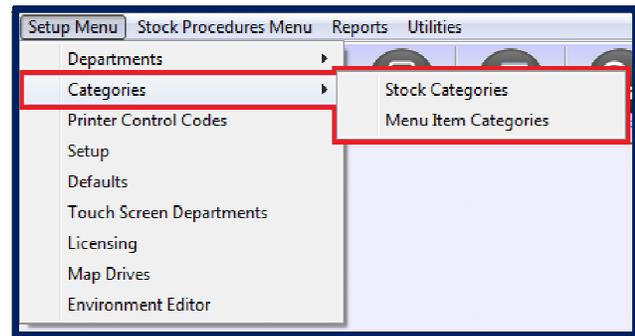
Departments:

- **Stock Item Departments** - Allows the creation and editing of stock departments for stock reporting and stock sheet headings.
- **Menu Item Departments** - Allows the creation and editing of menu departments for sales reporting purposes.



Categories:

- **Stock Categories** - Allows the creation and editing of units of measure for stock items.
- **Menu Categories** - for DOS users only.



Printer Control Codes - For GAAP use.

Setup - For GAAP use.

Defaults - For GAAP use.

Touch Screen Department - Allows the creation and editing of touch screen departments in POS.

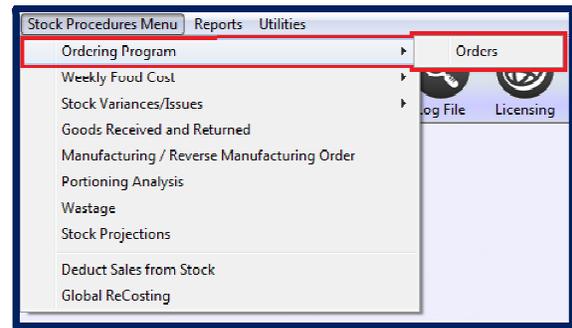
Licensing - Used for relicensing the system. Codes are available from GAAP.

Map Drives - For GAAP use.

Enviroment Editor - For GAAP use.

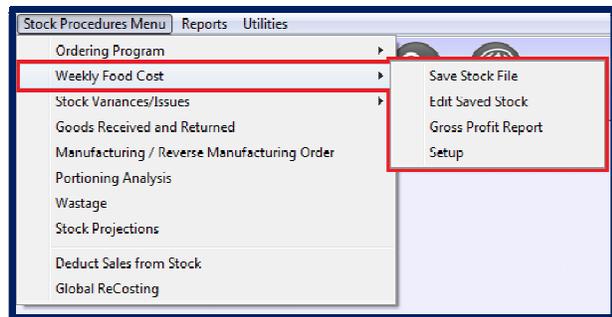
SECTION 5 - STOCK PROCEDURES MENU

Ordering Program - Orders Allows the creation and management of orders.



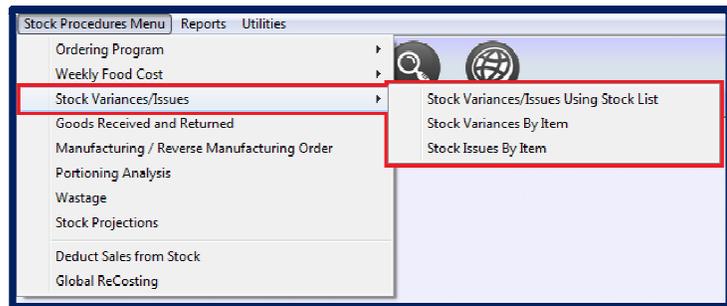
Weekly Food Cost:

- **Save Stock File** - Once doing a stock take, stock values can be recorded for the weekly food cost program.
- **Edit Saved Stock File** - Saved stock values can then be edited for the weekly food cost report.
- **Gross Profit Report** - Gross Profit reports can be drawn based on saved stock files.
- **Set Up** - Creating and editing the parameters for the Weekly Food Cost module.



Stock Variance/Issues: Access to the stock taking feature.

- **Stock Variance/Issues Using Stock List** - Opens a list of all stock sheets created on the system.
- **Stock Variance by Item** - Allows stock value entries per item.
- **Stock Issues by Item** - Allows stock issues per item.



Goods Received and Returned - Allows the creation and management of orders.

Manufacturing / Reverse Manufacturing Order - Used for the process of manufacturing stock items.

Portioning Analysis - Allows for bulk stock items to be portioned into portions and placed back into stock.

Wastage - Allows for the recording of wastage of stock or menu items.

Stock Projections - Used in Quick service retail stores to create a prep schedule based on history of that product.

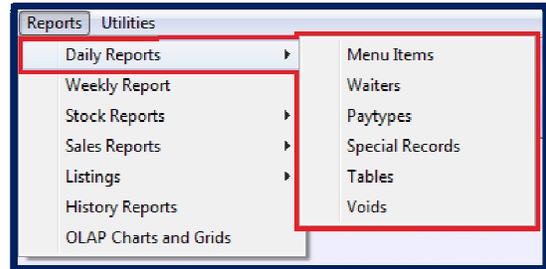
Deduct Sales From Stock - For GAAP use.

Global Re-Costing - Recalculates the costs of all recipes.

SECTION 6 - REPORTS

Daily Reports:

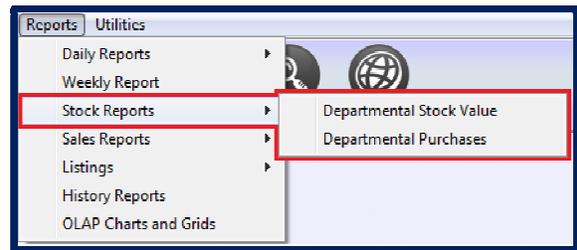
- **Menu Items** - Shows the recorded items sold since the last dayend.
- **Waiters** - Allows for the retrieval of a waiter/cashier cash up report for since the last dayend.
- **Paytypes** - Gives a detailed breakdown of all the different paytypes generated for the period since the last dayend.
- **Special Records** - Daily special record report e.g. VAT; tips; discounts for period since last day-end
- **Tables** - Table transactions detailed for period since last day end.
- **Voids** - A listing of all the void transactions detailed for period since the last day end.



Weekly Report - Provides many options for generating a custom week to date summary report.

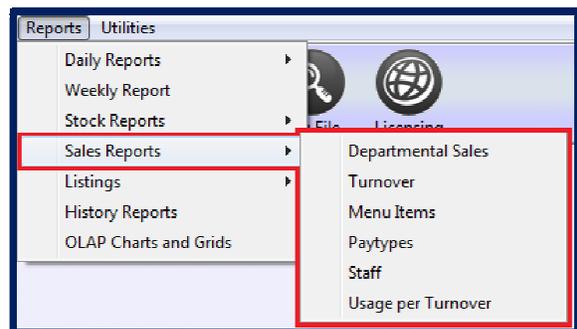
Stock Reports:

- **Departmental Stock Value** - A record of the actual stock on hand.
- **Departmental Purchases** - Shows the total purchases for the month to date.



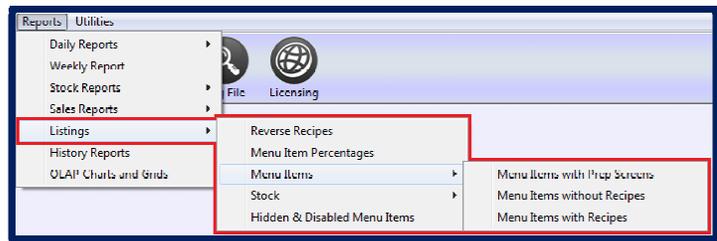
Sales Reports:

- **Departmental Sales Report** - Sales by department since last month end.
- **Turnover** - Turnover breakdown since last month end.
- **Menu Items** - Sales breakdown over a 120 day period.
- **Paytypes** - Paytype summary over a 120 day period.
- **Staff** - A month to date listing of staff reports of their sales and hours completed.
- **Usage per Turnover** - Predicted sales per item based on historical sales data.



LISTINGS :

- **Reverse Recipes** - Outlines all menu items linked to selected stock items.
- **Menu Item Percentages** - Mark up and cost of sale per menu item.

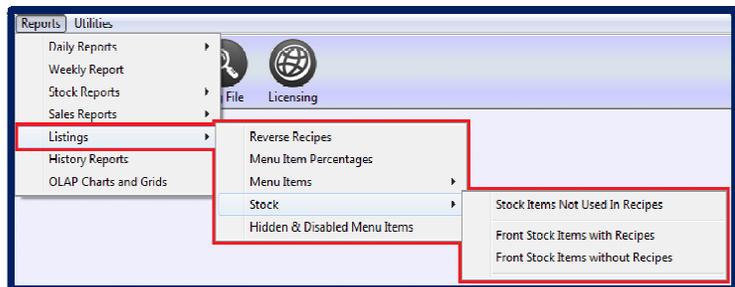


- **Menu Items :**

- **Menu Items with Prep Screens** - Itemises menu items which have linked prep screens.
- **Menu Items without Recipes** - Lists menu items which have no recipes.
- **Menu Items with Recipes** - Itemises each menu item with a recipe breakdown and gross profit %.

- **Stock :**

- **Stock Items not used in Recipes** - Lists stock items that are not used in recipes.
- **Front Stock Items with Recipes** - Lists front stock items with manufactured recipe links.
- **Front Stock Items without Recipes** - Lists front stock items without manufactured recipe links.
- **Back Stock Items with Recipes** - Lists back stock items with manufactured recipe links.
- **Back Stock Items without Recipes** - Lists back stock items without manufactured recipe links.



- **Hidden & Disabled Menu Items** - Lists menu items that have been hidden, disabled or both.

History Reports - Full selection of reports based on selected time periods.

Multiple Location Reports - Combined reports for stores with locations.

Olap Charts And Grids - A user defined analysis of data.

SECTION 7 - UTILITIES

Change Locations - Used only for multiple front stock locations.

Login - Will take the user back to the login in screen.

Use Previous Files - GAAP set up facility only.

Import :

- **Front Stock Items** - GAAP set up facility only

View Pos Log File - Allows a detailed log viewing for the current day.

Adjust 'ReboSet.Ini' File - GAAP set up facility only.

