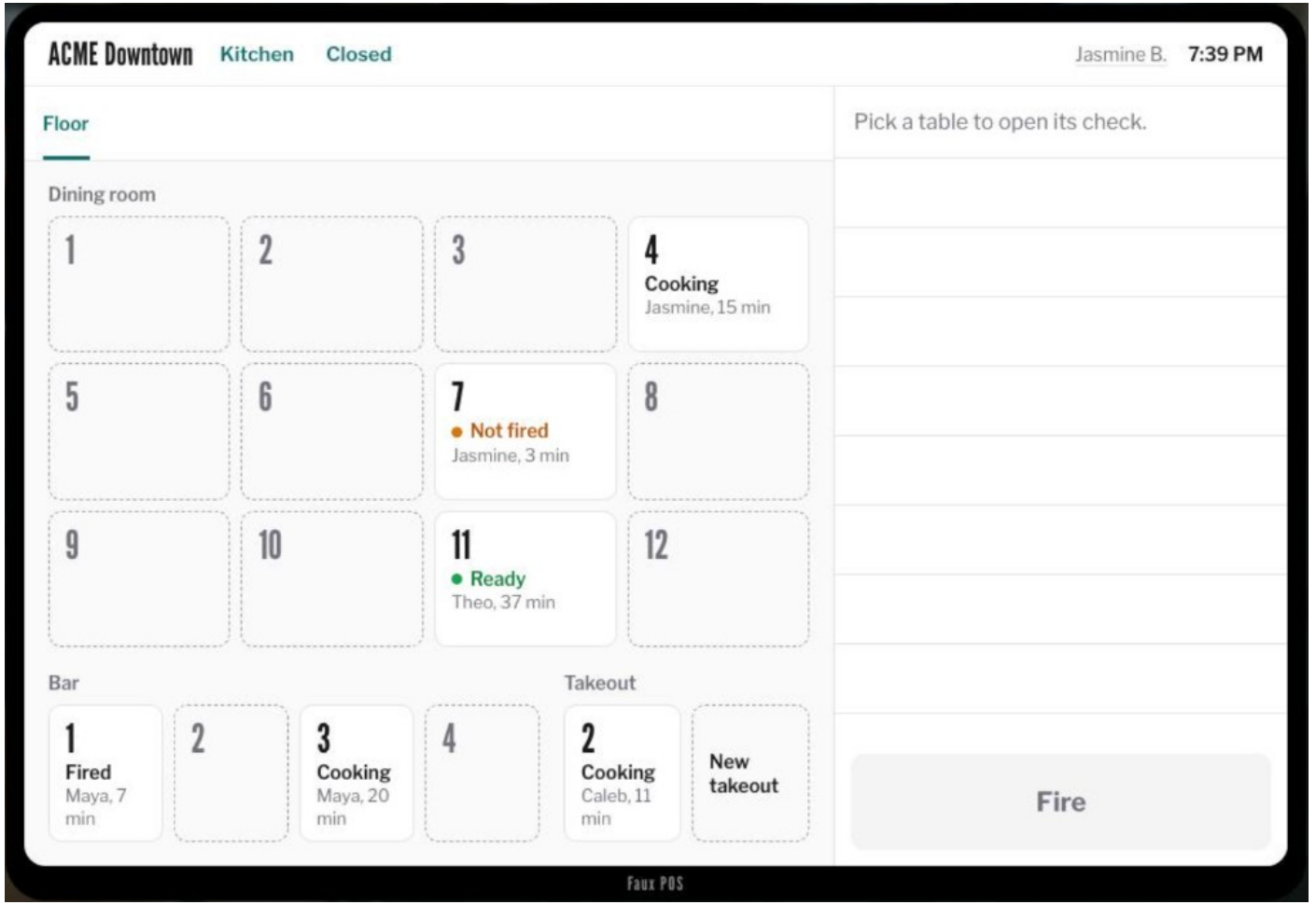
Customer Solution

Faux POS

for ACME Restaurant Group

Guest information, ordering and kitchen operations in one system



Braden Evans

Business Challenges

Customer information is disconnected from ordering

Guest Allergies

Staff check allergy information separately from the order.

Loyalty

Rewards require a separate lookup at the register.

Service Consistency

Staff rely on manual checks across three restaurants.

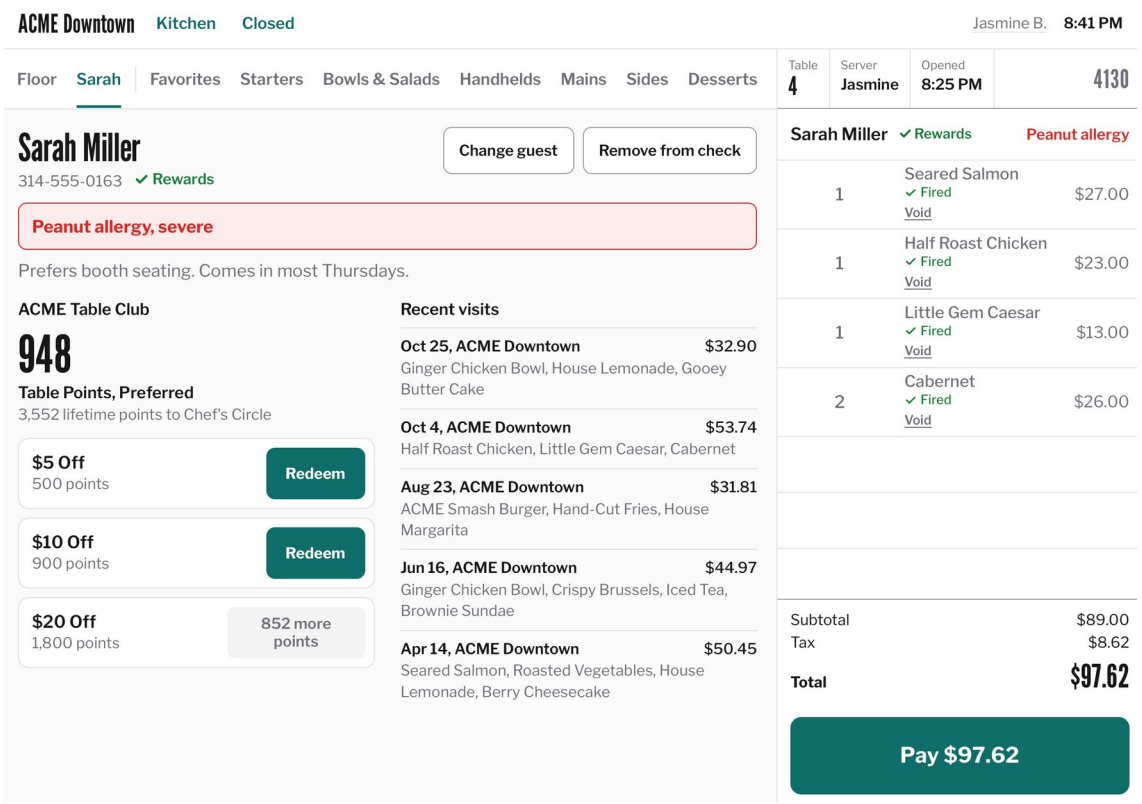
Operational Impact

Manual checks add time and increase errors

Longer Ordering Times	Staff switch between systems to find guest information.
Order Corrections	Missed preferences lead to remakes and kitchen interruptions.
Missed Rewards	Guests may complete an order without using an available benefit.

Our Solution

Guest information available during ordering



Guest Recognition

View the customer profile at the register.

Allergy Checks

Check selected items against recorded allergies.

Reward Redemption

View and apply eligible rewards before completing the order.

Guest Experience

Order to Table

01

Identify the Guest

Find the profile and confirm guest details.

02

Build the Order

Select items and review allergy alerts.

03

Apply Rewards

Apply an eligible loyalty benefit.

04

Send to Kitchen

Submit the order for preparation.

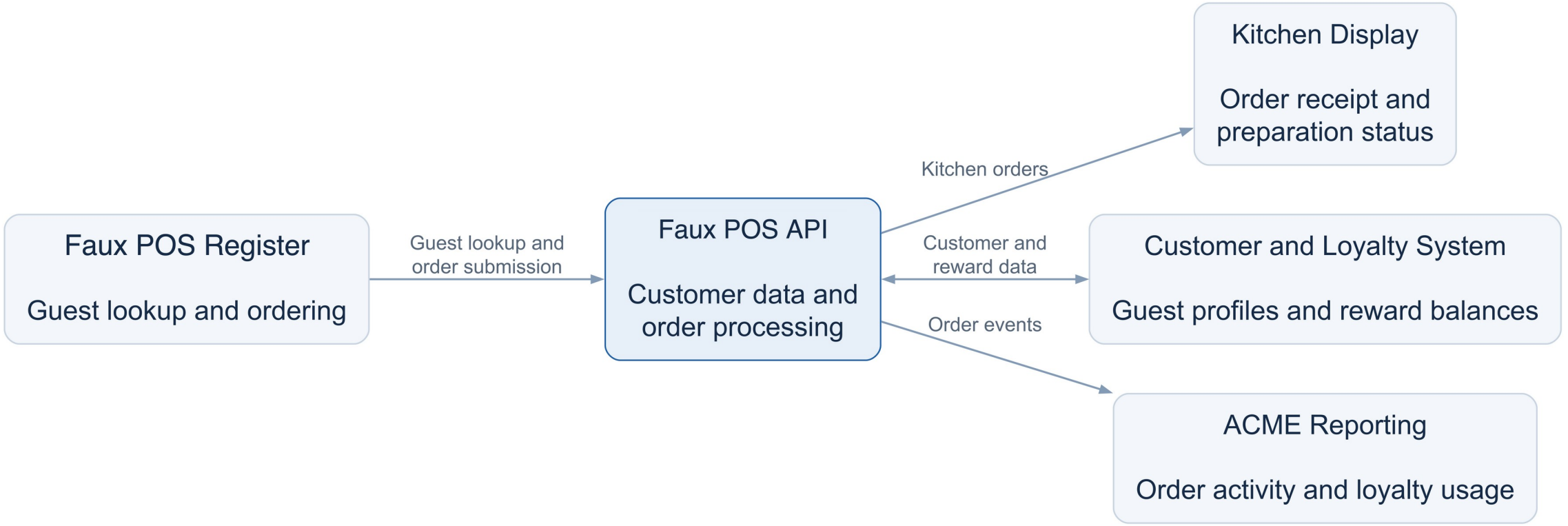
05

Serve the Table

Track readiness and deliver the order.

System Integration

Faux POS connects ACME’s restaurant systems



Business Value

Estimated Monthly Operational Value

Operating Assumptions

3 restaurants 300 orders per restaurant per day 27,000 orders per month

Staff Capacity

20 seconds saved per order
150 staff hours recovered per month
$3,600 in capacity value at $24 per hour

Fewer Remakes

Remake rate reduced from 1.5% to 1.0%
135 fewer remakes per month
$1,080 saved at $8 per remake

Total Estimated Value **$4,680** per month before software and implementation costs

Illustrative demo assumptions based on a 30 day month. Capacity value represents staff time available for other work, not a reduction in payroll.

Implementation Plan

Rollout Across Three Restaurants

Week 1: Configuration	Connect customer data and configure menus, allergy rules and rewards.
Week 2: Staff Training	Train restaurant teams and test ordering and kitchen workflows.
Week 3: First Location	Launch at the first restaurant and review daily service results.
Week 4: Remaining Locations	Extend to the other two restaurants using the agreed configuration.

Next Step Confirm the implementation schedule and assign operations and IT owners.