BIGDBIZ SOLUTIONS

WELCOMES YOU ALL

Bigdbiz is one of the reputed Software and App development company. Over past 8 years we are providing uninterrupted and high valued software and app services. Bigdbiz helps customers to do business better by leveraging our industry-wide domain expertise, technology expertise and to develop leading edge software solution.

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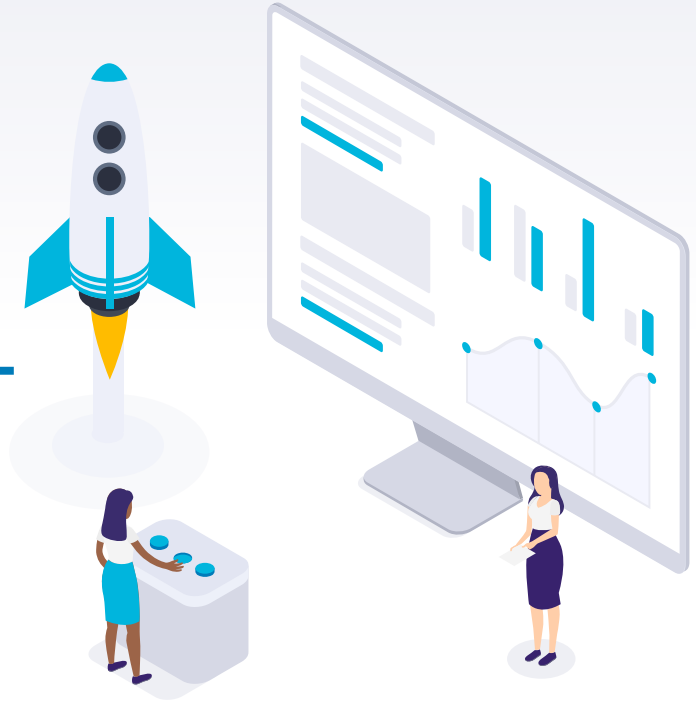
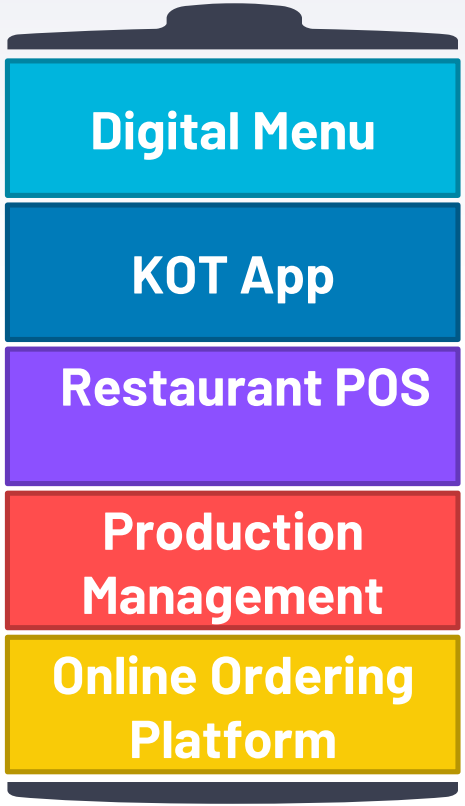
RESTAURANT MANAGEMENT SOFTWARE



Preface

- Bigdbiz Restaurant POS Software is a cloud-based point-of-sale system for restaurants, cafés, bars, bakeries, food trucks, ice cream parlors, bistros, and cloud kitchens.
- Features include Tablet ordering, Happy Hours, Table & Reservation, Billing, Parcel, Bar & Kitchen Management, Inventory Management, Vendor Management, CRM (customer relationship management).

What does Restaurant Management Have?

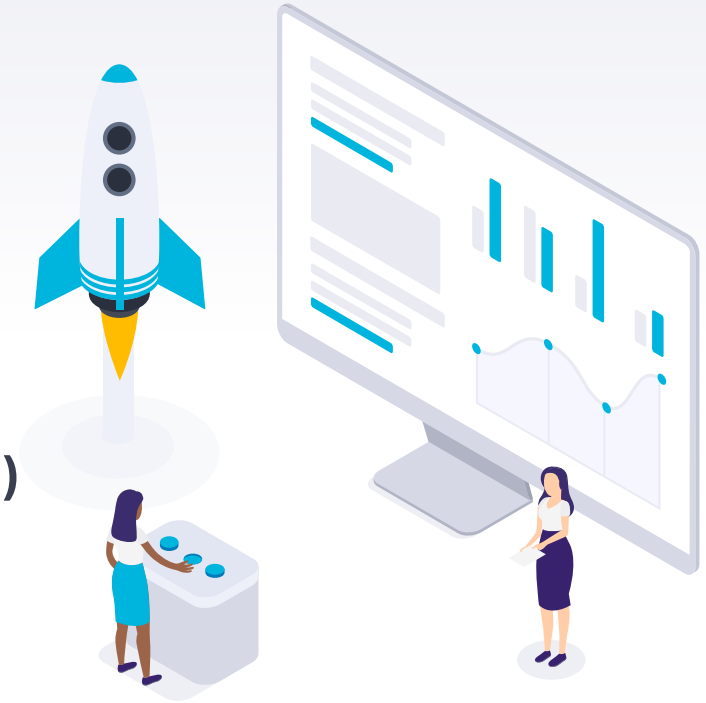


Benefits

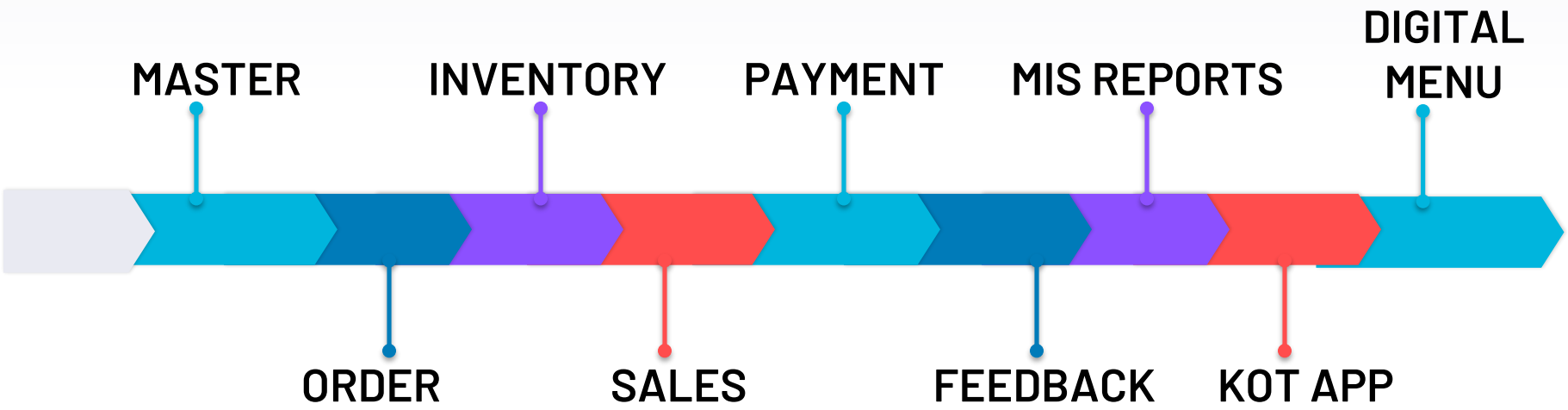
- This restaurant billing software solution efficiently maintains your tables.
- You can define how many tables your restaurant has and how many people can fit at each table.
- Print your Sales Invoice and Order Slip documents simultaneously on two printers.
- View your goods by category and use the search filters for quick results.

FEATURES

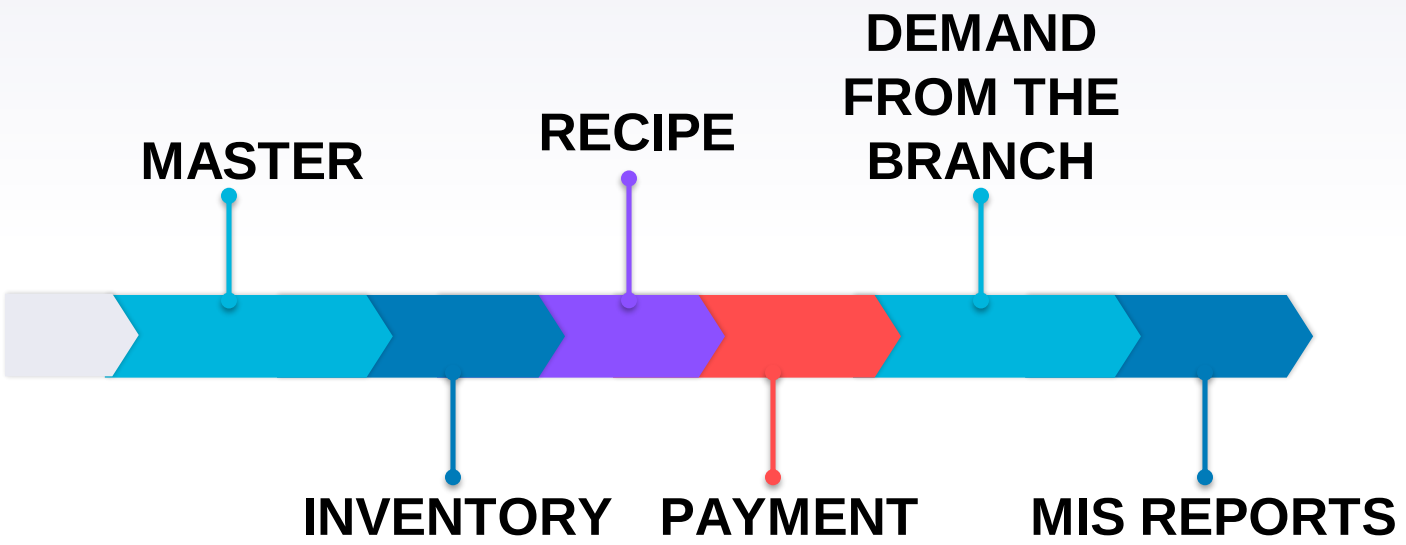
- Table Management
- Billing POS
- Kitchen Order Tokens
- Control of theft and wastage
- CRM (Customer Relationship Management)
- Inventory Control
- Recipe Management
- Cloud Management
- Feedback Form



BILLING POS MODULE



KITCHEN/PRODUCTION MODULE



Roles - Outlet/Branch

Administrator

- Monitor the store's daily sales and orders.
- You may also keep track of stock requests, shipments, and returns with justifications.
- The administrator may be the general manager or director.
- He has complete access to the master settings, including the ability to add Group/Items and tables.

Billing Employee

- The billing person can make detailed notes about cake orders and produce invoices based on those notes.
- You can also mark any payments or advances made in relation to the order.
- Inquire about and get stock from production.
- Take note of the amount you paid or spent at the shop.
- Change a cash payment to a credit card or vice versa
- KOT Sales with table management (Android app).

Roles - Production/Manufacturing Unit

Administrator

➢The administrator has complete access to the master settings, including the ability to add Group/Items, tables, Branch details, Contact details, and ledger settings.

➢He can use the Low-Stock Alert to manage the purchasing of raw materials and the Inventories to track stock requests and inventories.

➢Track communications between the outlet and the manufacturing unit.

Production Employee / Chef

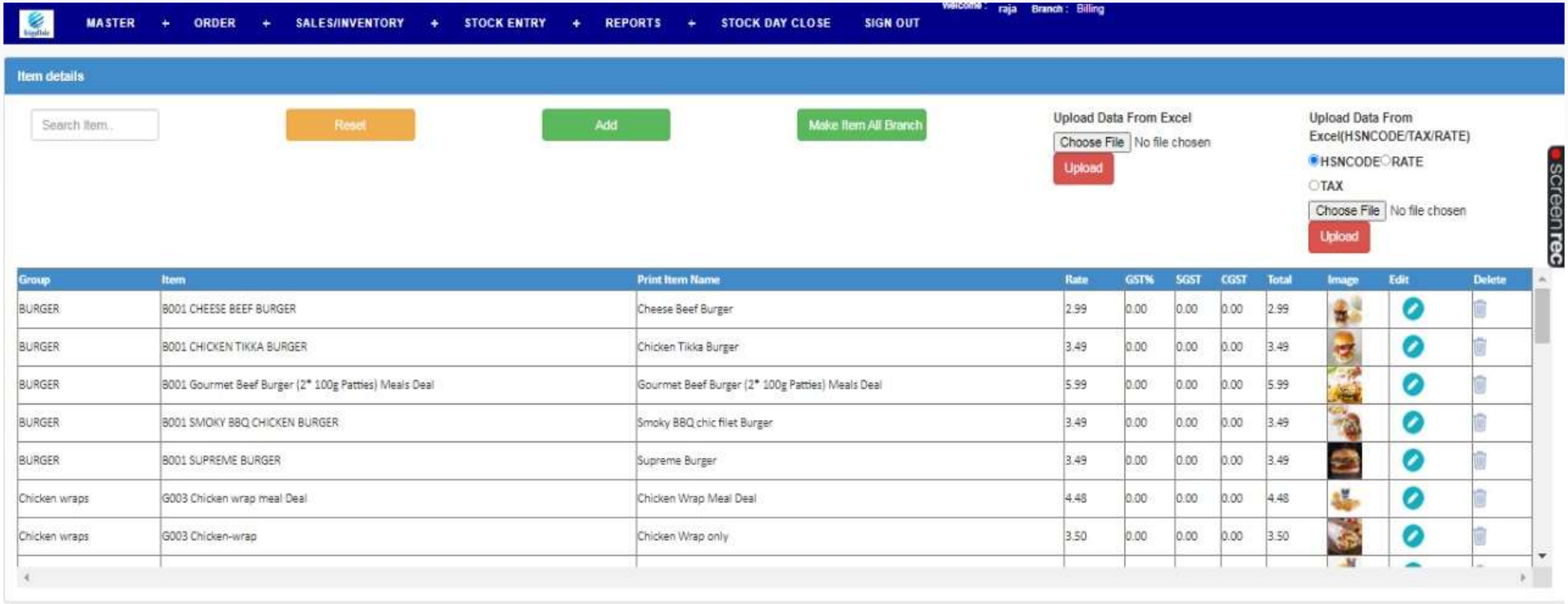
- The chef can record the actual output of an item and the cause of any deviation based on the predicted execution, and send the needed stock from the store based on its accessibility.
- A low stock signal might be given to the cook.
- Set the recipe book, and then carry out the instructions in it.

Demo Video Links

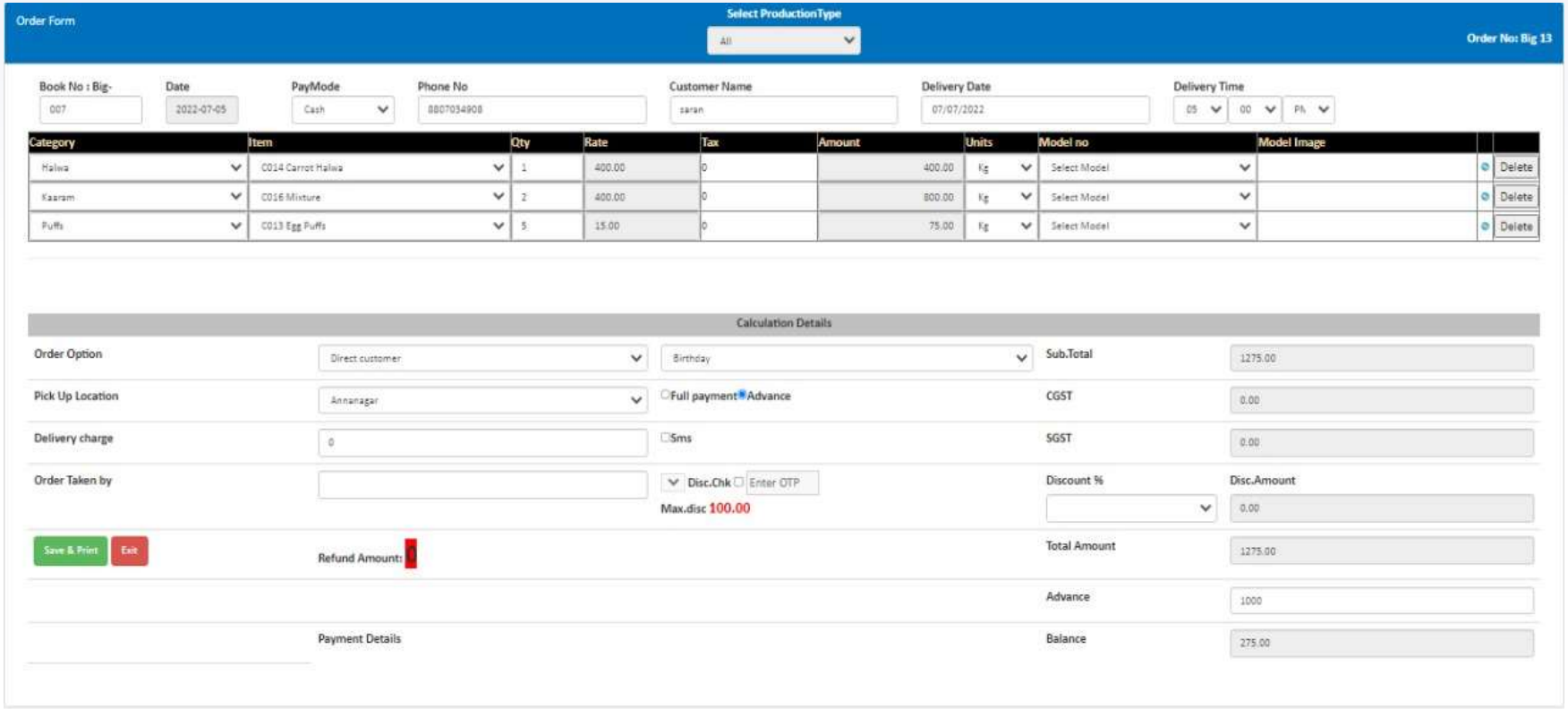
- **Bigdbiz Restaurant Software - Sales & Billing - POS Billing , KOT App: https://youtu.be/2cUDSkXTtzw**
- **Restaurant Software: https://youtu.be/I0V077-mK6w**
- **Big POS - Order Form, Billing, Stock, Report - Version 2.0 Explained - Easy Billing: https://youtu.be/9gSLzM54f0Q**
- **Bigdbiz Bakery Software - POS billing software, production software, stock transfer, Billing Software: https://youtu.be/flwirzwWLsw**
- **BAKERY MANAGEMENT SYSTEM - BAKERY WASTAGE AND THEFT: https://youtu.be/90R2XhsHU_4**
- **Bigdbiz bakery ERP - franchise and branch management from one place: https://youtu.be/_e6TIXS7Xfk**

Screenshot - dashboard

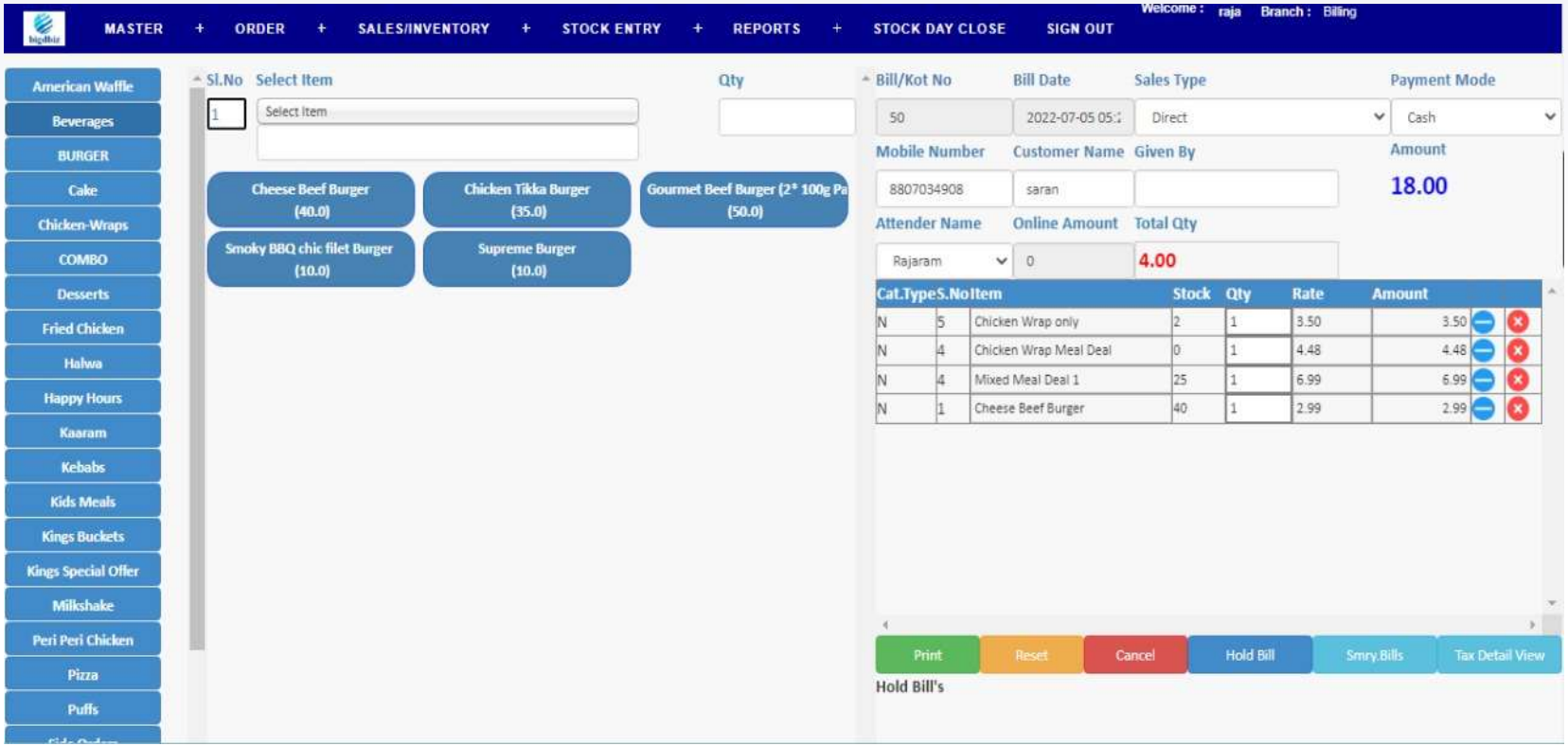
Screenshot – item details



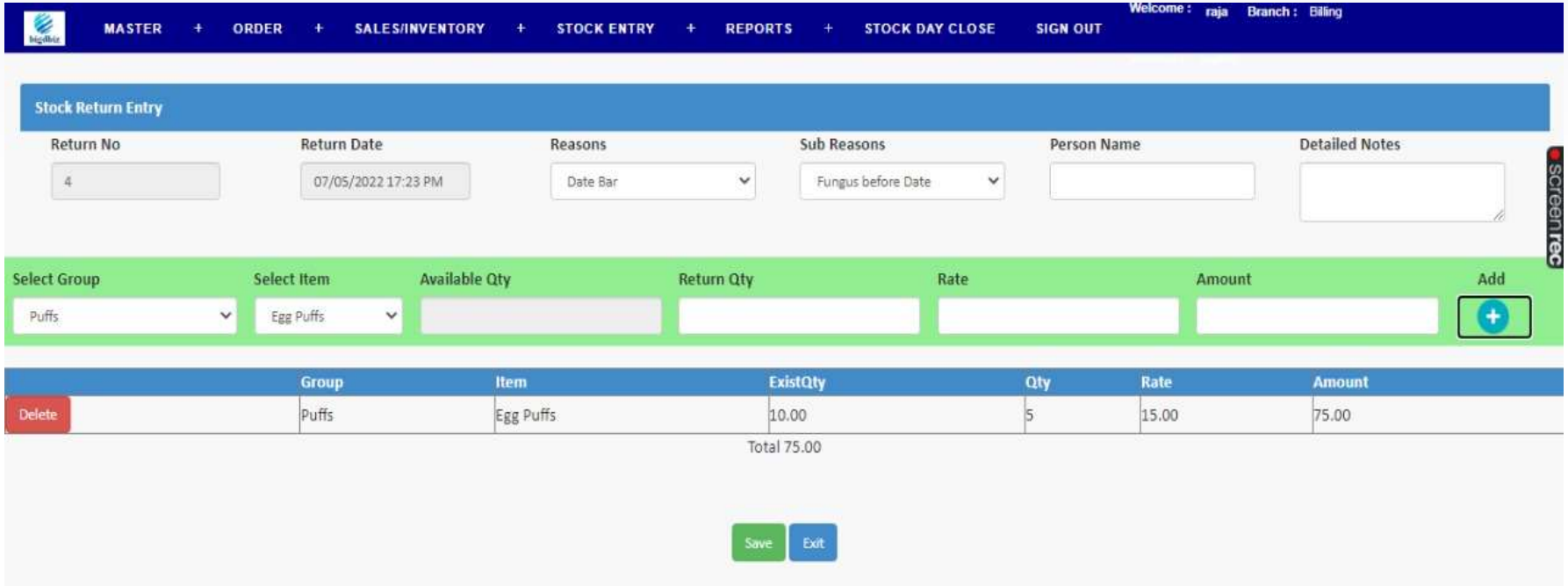
Screenshot – order form



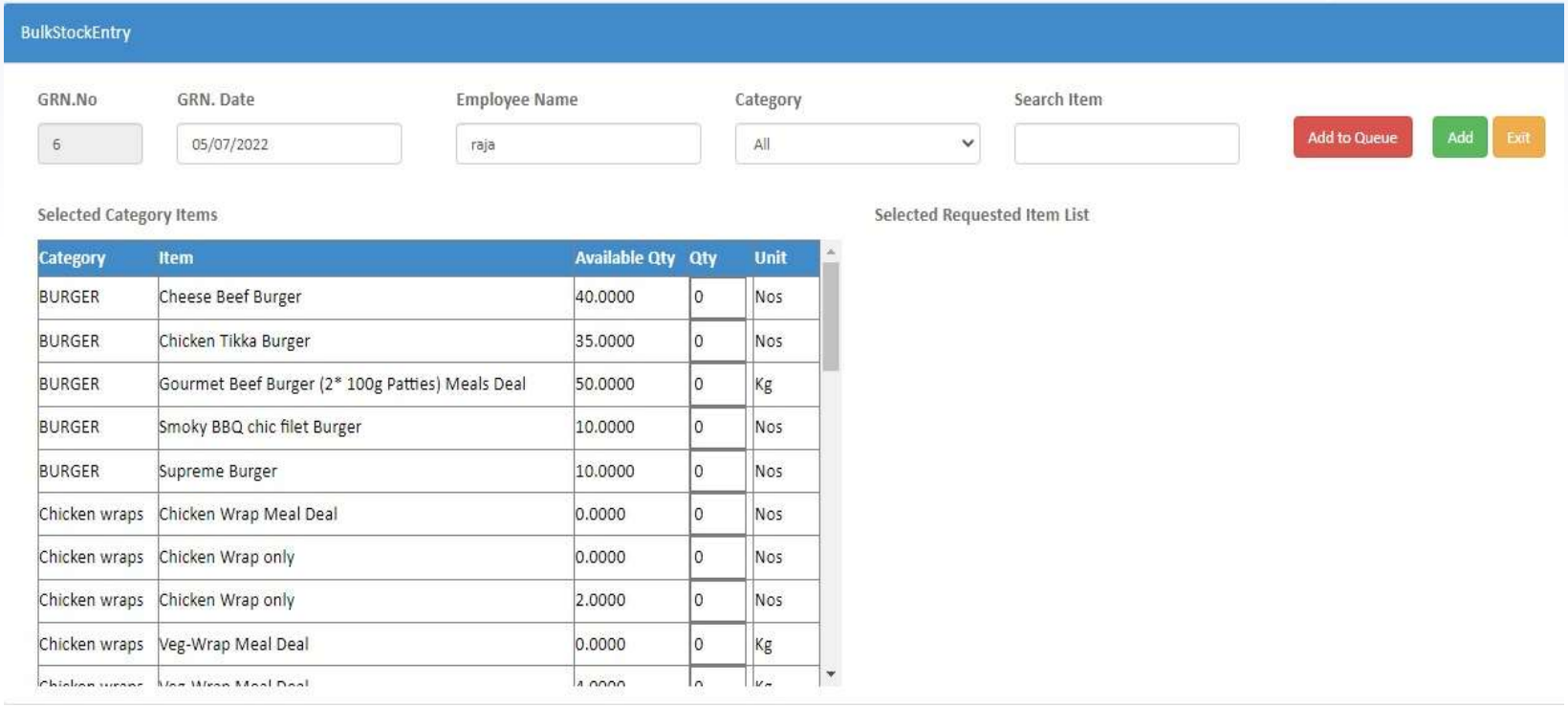
Screenshot – sales dashboard



Screenshot – stock return entry



Screenshot – stock entry



Testimonials – Kings Flavours

Kings Flavour located in UK offers freshly prepared Peri Peri Chicken or Delicious Fried Chicken in dining mode and online delivery mode. Kings Flavour provides excellent meals at reasonable pricing and customer pay their bill online

Business Challenge

Restaurant managers have a lot of responsibilities, including demand forecasting and inventory management. When they manage a business, they deal with numerous difficulties every day. The difficulties multiply as demand rises and the likelihood of scaling up grows.

Solution

Bigdbiz solution created the most advanced technologically developed Digital Menu for the kings flavor restaurant. They can easily resolve all of the aforementioned problems with the use of this digital menu. The main goal of Digital menu adoption in the Restaurant is to improve operational effectiveness, reduce costs and increase sales.

Testimonials – Steem Engine

STEEM ENGINE: A Blaack Forest unit. Here, they have built a live kitchen serving only the finest foods from around the world. It is one of the best restaurants in Madurai and offers food of a high standard throughout the world in a comfortable setting

Business Challenge

Every day they face a variety of challenges when running a Restaurant. Demand forecasting, inventory management, order management, and customer management are just a few of the many duties that must be handled by a restaurant. As demand increases and the likelihood of scaling up increases, the challenges intensify.

Solution

The implementation of a ERP in the restaurant is primarily intended to increase operational effectiveness. An ERP system may be used to solve all of the aforementioned issues, as well as reduce costs and increase sales. For the Steem Engine restaurant, Bigdbiz solution designed the most cutting-edge restaurant ERP systems.

For Free Demo

Call / Whatsapp : 9123 515 998

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THANKS!