

Restaurant Management Software Category



Restaurant Management Software Category

Restaurant management software enables restaurant managers and owners to run their establishment end to end. You can use it to track inventory, orders, payroll, and analytics. The solution can also be leveraged to monitor staff effectiveness, ease new hires' onboarding process, and compare best practices at several locations.

Restaurant management software has a crossover with POS (point of sale) system, and the former can include POS functions. The platform helps run both back and front of house operations and offers back-office support. It is designed particularly for the foodservice and restaurant sectors.



Customer Success Report Ranking Methodology

The FeaturedCustomers Customer Success ranking is based on data from our customer reference platform, market presence, web presence, & social presence as well as additional data aggregated from online sources and media properties. Our ranking engine applies an algorithm to all data collected to calculate the final Customer Success Report rankings.

The overall Customer Success ranking is a weighted average based on 3 parts:

CONTENT SCORE

- ▢ Total # of vendor generated customer references (case studies, success stories, testimonials, and customer videos)
- ▢ Customer reference rating score
- ▢ Year-over-year change in amount of customer references on FeaturedCustomers platform
- ▢ Total # of profile views on FeaturedCustomers platform
- ▢ Total # of customer reference views on FeaturedCustomers platform

MARKET PRESENCE SCORE

- ▢ Social media followers including LinkedIn, Twitter, & Facebook
- ▢ Vendor momentum based on web traffic and search trends
- ▢ Organic SEO key term rankings
- ▢ Company presence including # of press mentions

COMPANY SCORE

- ▢ Total # of employees (based on social media and public resources)
- ▢ Year-over-year change in # of employees over past 12 months
- ▢ Glassdoor ranking
- ▢ Venture capital raised

Award Levels



MARKET LEADER

Vendor on FeaturedCustomers.com with substantial customer base & market share. Leaders have the highest ratio of customer success content, content quality score, and social media presence relative to company size.



TOP PERFORMER

Vendor on FeaturedCustomers.com with significant market presence and resources and enough customer reference content to validate their vision. Top Performer's products are highly rated by its customers but have not achieved the customer base and scale of a Market Leader.



RISING STAR

Vendor on FeaturedCustomers.com that does not have the market presence of Market Leaders or Top Performers, but understands where the market is going and has disruptive technology. Rising Stars have been around long enough to establish momentum and a minimum amount of customer reference content along with a growing social presence.



2022 Customer Success Awards

Check out this list of the highest rated Restaurant Management Software based on the FeaturedCustomers Customer Success Report.



MARKET LEADERS



Restaurant365



TOP PERFORMERS



RISING STARS



* Companies listed in alphabetical order





25

Total Customer References

[VIEW ALL REFERENCES](#)

ABOUT ALTAMETRICS



Altametrics is the leading provider of Enterprise Labor & Inventory Management Software Solutions, with a broad deployment in the restaurant sector. Altametrics' flagship product offering Altametrics Enterprise Back Office (eRestaurant) provides Food Management, Workforce Management, Supply Chain Management, and Reporting to the world's most successful restaurant companies (McDonald's, Taco Bell, Chipotle, Buffalo Wild Wings). Food & Labor costs usually make up 60%+ of a company's profit margin. Therefore, a reduction of 2-6% is a game-changer for their operators.

Featured Testimonials

"We chose Altametrics because it's flexible to our needs. Instead of having ten different operating systems going on at once, it's only located at one system, and does everything. We know exactly what our real time costs are at all times, there's no waiting for corporate. We know the number right then and there. Sales forecasting has improved greatly since implementing Altametrics. It is much more consistent and takes the guesswork basically out of evaluation in forecasting."



FAMOUS DARREN
GENERAL MANAGER, FAMOUS DAVE'S

"Altametrics Timekeeping solution's Payroll Integration tool, AnyConnector, has allowed us to integrate our current payroll solution seamlessly. Processing payroll has never been more accurate and easy."



KELSIE EVANS
GENERAL MANAGER, DENNY'S

"By using Altametrics Universal Forecasting, we are able to keep the appropriate amount of product on-hand. Food cost has dropped drastically, reducing food waste thanks to the information it provides us."



JESSICA JOHNSON
MULTIPLE FRANCHISE OWNER, CHIPOTLE MEXICAN GRILL

"Altametrics Food Management solution is such a great asset for us. It has become a very integral part of the day to day operations and a piece of inventory management at Peet's."



BRANDON GRAFF
RETAIL LOGISTICS AND ALLOCATION MANAGER, PEET'S COFFEE

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152

Total Customer References

[VIEW ALL REFERENCES](#)

ABOUT JOLT



Jolt believes in solving problems with software. It believes in creating tools to help customers grow their business in the most efficient way possible. Jolt does this by developing clean, simple yet powerful software that integrates with as little effort as possible yet has the maximum effect on the almighty bottom line. Jolt has had over 100 million tasks completed on their platform by employees using their task management solution, and offers tools for labeling, audits, food safety compliance, scheduling, time and attendance, employee announcements, and more. Changes to daily operations can be made on the fly across entire brands simultaneously with the click of a button.

Featured Testimonials

“Jolt enabled us to think about our staffing levels, and the need to employ a Manager. We are able to run each day with a shift supervisor and we use Jolt's individual statistics and results when completing staff appraisals. Through Jolt we were able to analyze each task, and allocate staffing resources more accurately. Jolt should not be seen as a cost, but a means of reducing costs by working more efficiently and effectively, and paying for itself from the savings made, and in turn improving the bottom line.”



SO YO

“Jolt is a spectacular product. It's easy to use, reduces paper usage, increases accountability, and is great for multi-unit restaurants.”



JOSEPH SOWERBY
CHICK-FIL-A

“Jolt just makes things a whole lot easier. It makes managing accountability a whole lot easier. It just increases efficiency tenfold. It just really does make managing the operations aspects of the business very very easy, very streamlined.”



GAVIN
GROUP PRACTICE MANAGER, SMILECARE

“I interact with Jolt on a day to day basis due to the alerts. When I am in the restaurant I can use the iPad to quickly review checklists. For my regular team members, they now have a better understanding of their standards and can take pride in their job, knowing that they work for a company that cares about cleanliness and that their food is safe.”



NICOLE
SUPERVISOR, MCDONALD'S

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49

Total Customer References

[VIEW ALL REFERENCES](#)

ABOUT RESTAURANT365

Restaurant365

Restaurant365 is a cloud-based all-inclusive back office solution that combines key restaurant modules with an integrated accounting backbone. Restaurant365 was founded by an experienced team of software veterans committed to developing an accounting, back office, and reporting tool - specifically for restaurants - that scales and positions restaurant concepts for growth.

Featured Testimonials

“The functionality is extremely robust and it's very easy to use. If you want to save time and have an efficient franchise royalty collections process, use Restaurant365. I also see the potential value of Restaurant365 to larger franchisee groups. I would absolutely recommend Restaurant365 for any company that needs to manage multiple units or that has inter-company transactions or transfers.”



SCOTT PUTMAN
CORPORATE CONTROLLER, WETZEL'S PRETZELS

“R365 makes it easy to scale for growth by providing plug-and-play for new restaurants. I added two new restaurants last month, and in just 10 minutes, everything was set up and ready to go. I can't imagine doing two restaurants in one month, let alone 10 minutes, the old way. The old pain points are now simply irrelevant.”



COLIN HEALY
CHIEF FINANCIAL OFFICER, HOUSEPITALITY FAMILY

“We have both franchise and independent restaurants. Having the ability to consolidate our P&L's, roll them up in different ways, slice and dice the numbers is very powerful. To then be able to drill down to an invoice from the P&L, review sales trends, measure guest counts, forecast your business, schedule staff, audit time punches, review cash flow/bank balances - all in the same system - that is very convenient and a time saver.”



BOBBY PANCAKE
OWNER, HIGH 5 HOSPITALITY

“One of my favorite features allows you to upload a long database spreadsheet into the system in one click. Other systems do not give you that ability, and you would have to type out thousands of lines of transactions. Because all of our data is in a centralized place, someone in my level can always see what is happening at the store level. There is no need to play detective because everything is connected and synced.”



STEVE SONG
CHIEF FINANCIAL OFFICER, LUKE'S LOBSTER

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254

Total Customer References

[VIEW ALL REFERENCES](#)

ABOUT TOAST POS



Toast is an all-in-one point-of-sale and restaurant management platform. As a cloud-based system built specifically for restaurants, Toast offers advanced functionality including tableside ordering, quick menu modifications, real-time enterprise reporting, online ordering, and labor management on an easy-to-use interface.

Featured Testimonials

“Great POS that is easy to use, cost effective, and yet full featured. Love the "on the fly" reporting. It's also easy to make changes and edits. It's been a pleasure to work with so far. And their team is very responsive to questions and problems.”



RYAN HOWARD
MANAGING PARTNER, ELM CITY SOCIAL

“We were able to customize Toast to build orders exactly how we want them. We train our staff to ask if the customer would like fries and a drink with their meal. We also set up Toast to automatically prompt that question before the cashier can complete the transaction. We've seen a 15% increase in fry and drink sales since implementing Toast.”



DARRYL LEFF
DIRECTOR OF OPERATIONS, GREAT PLAINS BURGER

“We essentially have six different revenue centers. We needed reports from our POS system that were easy to read. Toast reporting is crisp, clean and easy to interpret. And we can access the data from anywhere, immediately. It helps our chefs a lot too.”



TYLER BENSON
CO-FOUNDER, SMALLMAN GALLEY

“Toast is so dynamic. It allows you to do reporting, make changes, and get support, all with reasonable fee. A subscription based model was important when working on a tight budget.”



JULIE SPARK
CO-FOUNDER AND OWNER, MONGERS MARKET + KITCHEN

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ABOUT TOUCHBISTRO



TouchBistro is an all-in-one iPad POS and integrated payments solution built for restaurant people, by restaurant people – with every feature designed to meet the unique needs and fast pace of the foodservice industry. TouchBistro has powered over 16,000 restaurants in more than 100 countries worldwide. TouchBistro is an award-winning POS that has been named the ‘Best POS for Restaurants’ four years in a row by Business News Daily. With offices in Toronto, New York, Austin, Chicago, London, Bogota, and Mexico City, TouchBistro is a global POS leader and is changing the way restaurateurs worldwide run their businesses.



223

Total Customer References

[VIEW ALL REFERENCES](#)

Featured Testimonials

“TouchBistro is a fantastic app, not only lowering the cost of startup for new restaurants but offering flexibility and great features and intuitive user interface.”



SHIPYARD BREWING

“TouchBistro has been a game changer for the way we operate our business. Its ease of use and adaptability has made it a key asset for day-to-day operations. Our mission is to provide a world-class experience for every single guest – TouchBistro allows us to do just that and has helped put Steam Whistle on the world stage.”



JOSH HILLINGER
STEAM WHISTLE BREWING

“I love just how fast the system works. The backend reporting is incredibly easy to use and the ability to easily modify the menu is genius.”



SIMONE
CIAO FOR NOW

“TouchBistro provides the high level of customization that we need. It is easy to use, and most of our servers get the hang of it after one or two shifts. We have been using it since January and are still discovering great new features. We studied the restaurant POS market very thoroughly before deciding on TouchBistro and we have no regrets! The competitor in the POS space warned us we would come crawling back - but that is simply not going to happen.”



BRIAN LEONARDI
RISTORANTE FIRENZE

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109

Total Customer References

[VIEW ALL REFERENCES](#)

ABOUT UPSERVE



Upserve by Lightspeed is the magic ingredient that helps restaurateurs become wildly successful, providing everything you need to manage a restaurant in a single hub. Upserve by Lightspeed offers the market-leading cloud restaurant POS, actionable insights, transparent processing, automated inventory and ordering, workforce tools, and mobile restaurant management. Founded in 2009, Upserve by Lightspeed has been named a Best Place to Work in Rhode Island and Denver.

Featured Testimonials

“As an operations manager for eight restaurants, I'm never in one single place. Upserve establishes one consistent way to approach information. Being able to talk to a group of general managers, all looking at the exact same thing, using the same metrics, learning the same skills, makes my life so much easier. It was such a pain before changing from a legacy to a cloud-based system.”



JORDAN BRIGHT
OPERATIONS MANAGER, FOOD FIGHT RESTAURANT GROUP

“Upserve makes me more successful by giving me a live feed of the restaurant at all times. I can see exactly what's going on on the floor. I don't have to run down to the office to check certain things. Seeing the numbers allows me to make decisions in the moment and not have to step away from anything to do so.”



JONATHAN WARSHAUER
CUSTOMER SUCCESS MANAGER, LOCALS 8 RESTAURANT GROUP

“It makes food costing and all that goes with it—ordering, yields, recipes, inventory, waste—easy and effective.”



DUSTIN RYEN
CO-OWNER, ZUMAPOKE & LUSH ICE

“Same fees, seamless integration, and look at all the data that Upserve collects and has at your fingertips. It was a very wise choice on our end and we are very happy with that. Upserve have been fantastic. It's helped us really kind of hone in on how our staff members operate and how our staff members perform.”



RAFAEL BARBOSA
OPERATING PARTNER, FIRE-ICE RESTAURANTS

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92

Total Customer References

[VIEW ALL REFERENCES](#)

ABOUT AVERO



Avero is the trusted technology partner for the hospitality industry. They empower 40,000+ hospitality professionals with the answers they need to transform their businesses and their lives, getting them out of the back office and into the kitchen with their staff, onto the floor with their guests, and at home with their families.

Featured Testimonials

“Avero is extremely helpful to my job. I can run a comparison of sales and covers YTD, MTD, and WTD against last year for all outlets at once, and then very easily drill down into any outlet to look at the menu mix in a specific restaurant.”



ARUN MALIK
MANAGER, FOOD & BEVERAGE, FRHI HOTELS & RESORTS

“With Avero, managers have access to real-time data where they can make smart decisions that impact the bottom line. It's restaurant management for the 21st century, and it blows the competition out of the water.”



JORDAN GIBRICK
DIRECTOR OF OPERATIONS, BOTTLENECK MANAGEMENT

“Avero offers me a simple way to review my restaurant's YOY performance, product mix, and covers, wherever I am. It is truly my morning cup of coffee, so that before I even enter the restaurant I am informed and know where I need to spend my day.”



SCOTT HENKLE
GENERAL MANAGER, IL BUCO

“I find myself using Avero regularly to run our restaurant. I use it to compare sales to covers to make sure that there aren't any major irregularities in cover counts. I also use Avero to quickly search for checks and have the logbook emailed directly to me every day.”



JEDIDIAH LIPPINCOTT
CHIEF OPERATING OFFICER, SEAFOOD SHACK

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ABOUT CRUNCHTIME



CrunchTime is the gold-standard restaurant back office software in the hospitality industry. CrunchTime software turns good managers into great ones and great managers into elite ones. CrunchTime's mission is to provide exceptional technology tools and solutions to help the customers reduce food & beverage costs, drive labor efficiencies, and better manage the quality and consistency of their food service operations.

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Total Customer References

[VIEW ALL REFERENCES](#)

Featured Testimonials

“CrunchTime! is a great restaurant operator tool. It covers multiple aspects of the business, including cash management, inventory and even recipes. All of which can be handled in one web-based platform that can really help us dial in and manage costs.”



FOUNDER & CEO
NEXDINE

“The field loves the CrunchTime apps because they are intuitive, easy to use, and the training goes quickly.”



DIGITAL OPERATIONS PROJECT MANAGER
SNAP KITCHEN

“For each food item, the Actual vs. Theoretical variance should be within one point at Zinburger. Our restaurant managers have a variety of reports they can use to investigate food cost variances. We have the ability to count inventory as frequently as we want to see if the variance is happening all the time or if it can be narrowed down to specific days or shifts.”



SYSTEM ADMINISTRATOR
ZINBURGER WINE AND BURGER BAR

“CrunchTime greatly simplifies the mechanics of Inventory Control for our theatre managers and quickly highlights areas of opportunity. Theatre managers can now quickly focus in on key areas that have the greatest impact on effectively managing the supply chain, reducing waste and improving overall efficiency of the Food and Beverage operations.”



GARY SUTER
SVP OF PURCHASING AND PROCUREMENT, AMC THEATRES

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FIND YOUR LOCAL
MILLER'S
ALE HOUSE

ROMANO'S
Macaroni
GRILL

FIVE GUYS

au bon pain.
café bakery

Caribou COFFEE.



159

Total Customer References

[VIEW ALL REFERENCES](#)

ABOUT HUNGERRUSH



HungerRush is leading innovation for the hospitality industry with its advanced restaurant management system (RMS) which gives restaurants and chains the ability to drive revenue growth by acquiring deep knowledge of their customers, and to achieve operational excellence through end-to-end integration.

Featured Testimonials

“I switched from Future POS to HungerRush because Future offered no customer support, their hardware was poor, the POS features were weak and the company had no desire to invest in upgrades. My goals were to obtain a more stable POS with enhanced features, more stations, and all at a lower running cost. HungerRush met all of these goals, as well as had high standards for hardware and customer support. The HungerRush staff was extremely professional and I would definitely recommend them to others.”



ART GOLDSTEIN
SOUTHSIDE FLYING PIZZA

“We switched to HungerRush because of the ease of use and the ability to utilize a speed bar. HungerRush is better than Aloha by a long shot. It is 100% better especially in regards to customer support, training and professionalism. The Customer Support team is very easy to get a hold of. I would tell anyone who is looking that they can't go wrong with HungerRush. They are there to help and have been the easiest system to work with.”



ALLEN FLORES
SHARK SHACK

“I learned about HungerRush at an equipment trade show. I was looking for a POS system that could fill my needs as a pizza concept, and I stopped by Aloha's booth to see a demonstration - it was clear to me that Aloha couldn't fulfill my needs. When I saw a demonstration for HungerRush, I knew I'd found the right POS for Piesanos. The red light/green light order feature and the integrated caller ID feature are my favorite features. Piesanos is in the process of franchising and HungerRush will be the Point of Sale system of choice for all of the future stores.”



MIKE AKEY
PIESANOS STONE FIRED PIZZA

“At one time, we were using five third party providers, but eliminated them all in favor of the HungerRush RMS. This helped immensely when the Covid-19 pandemic hit, as we were collecting our own customer data instead of giving it to third parties. We were able to communicate with our customers very quickly as we adjusted store hours, provided them with special offers, and encouraged them to order online.”



TONY TROIANO
OWNER, J.B. ALBERTO

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Total Customer References

[VIEW ALL REFERENCES](#)

ABOUT MARGINEDGE

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MarginEdge is the industry-changing restaurant software platform uniquely providing automated invoice processing with food and beverage cost analytics. They have a fantastic time helping hundreds of restaurants solve the very same operational challenges. With teams in Washington, D.C., Arizona and New York, they are excited about continuing to expand nationally, bringing the company's unique vision to countless more full-service, quick-service, franchise and nightlife concepts throughout the country.

Featured Testimonials

“I can't imagine not having MarginEdge in our daily routine. The invoice processing component alone saves a huge amount of time and more accurately gets us to our true cost of goods.”



MATT G
CO-FOUNDER, CABOOSE BREWING COMPANY

“MarginEdge helped reduce the extensive time I used to spend with the tedious, daily tasks! It made my daily bookkeeping quicker and more efficient, and the installation process itself was very easy.”



ANGELA L.
CONTROLLER, DISTRICT TACO

“MarginEdge has been a huge help for our restaurants. It makes things more efficient and simplified our processes. Implementation was very easy and every one at MarginEdge was super helpful and great to work with. We are now getting better data, real time, easy to access and understand. I would highly recommend MarginEdge.”



BRIAN ASMUS
PARTNER, COWBOY JACK'S

“I use everything, from the recipes, to inventory, to analyzing theoretical usage versus actual, to the interim P&L statement. I especially like the interim P&L because you can look at things like category spend per month at any time, even mid-month, so you can make on-the-fly adjustments to your purchasing, pricing, or plating.”



GREG CASTEN
PARTNER, THE TAVERN AT IVY CITY SMOKEHOUSE

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SUNDAY/
in/BROOKLYN





ABOUT MARKETMAN



MarketMan is a collaboration software between foodservice operators and their suppliers. The system is in use by full service restaurants, quick service restaurants, coffee shops, bars, food trucks, bakeries, and manages the procurement and supply from product catalog and prices, through the delivery and accounting. MarketMan was built out of desire to help businesses streamline processes and save money. MarketMan helps multi-unit operators and independent restaurants to improve their bottom line.

41

Total Customer References

[VIEW ALL REFERENCES](#)

Featured Testimonials

“Ordering and receiving inventory has been streamlined and consolidated into a single, easy to use online order page. We also look forward to more detailed reporting and analytics to more efficiently and accurately make operational decisions.”



PIERCE LAMACCHIA
OWNER, K BREW

“MarketMan gives us the ability to make changes on the fly and communicate those changes effortlessly through the app. We probably have 200 suppliers in the system currently with over 2000 different items that we buy from our suppliers, farmers, and distributors alike.”



TONY ANTOCI
PRESIDENT AND CEO, EREWHON

“MarketMan helps different teams work together to solve problems. If one restaurant is having discussions as to why their food costs were so high, each team can go into the MarketMan platform and see why.”



DAN COOPER
DIRECTOR OF SUPPLY CHAIN MANAGEMENT, LOVEKIND

“When I did a lot of research, MarketMan seemed to be the most user-friendly, and also seemed to have the most background capabilities comparatively to other cloud-based inventory management systems.”



MATT JOHNNY
VICE PRESIDENT OF OPERATIONS, THE OTHER BIRD RESTAURANT GROUP

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ABOUT XTRACHEF



xtraCHEF is a financial and operational management platform built for restaurants. Leveraging a combination of machine learning, data science, and quality control, xtraCHEF provides the power of data and automation to streamline the supply chain. Restaurants of all sizes and service use xtraCHEF's industry-leading AP automation to fuel productivity and make more informed purchasing decisions. Food cost management reporting and analytics make it easy for operators to make sense of their books and shave percentage points off their prime costs. Learn more at xtrachef.com.

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Total Customer References

[VIEW ALL REFERENCES](#)

Featured Testimonials

“As we continue to open new locations, the technology we use to get timely information is crucial for this growth. xtraCHEF has given us the ability to get timely data without imposing extra work on our restaurant managers.”



ANDY SHALLAL
FOUNDER/CEO, BUS BOYS & POETS

“I would certainly recommend other restaurants to use xtraCHEF, especially for the time savings but also the ease of being able to access the software from anywhere. I can get my job done remotely without having to wait for the invoices to come to me, because they're already there in xtraCHEF.”



SHELLY MCHUGH
CENTRAL SUPPORT MANAGER, TRUDY'S

“xtraCHEF is allowing us to manage our cost of goods in real-time and better than ever before. No other solution is capable of delivering price and value decisions as sales occur. They've changed the game, and I'm confident that we will be exponentially more efficient as a business because of xtraCHEF.”



MICHAEL SOLOMONOV
CO-OWNER, COOK N SOLO

“Ever since we started with xtraCHEF, our internal invoice/cost management processes have become more efficient. Our managers are better informed in a timely manner, and the corporate team doesn't have to manually key in data. We now have access to real-time data on our purchases and costs, which has given us the ability to make real-time proactive-not-reactive decisions. It's saving us a lot of money and labor hours throughout our six locations.”



MIKE CERULLI
CONTROLLER, THE MEATBALL SHOP

TRUSTED BY







ABOUT DELAGET



Delaget has helped multi unit operators run smarter, more profitable restaurants by serving up actionable guidance each day to increase profits and reduce loss. The company's advanced loss prevention, unit level analytics, and enterprise reporting services, along with expert payroll and accounting support, empowers those in the restaurant business to improve the guest experience, optimize operations and to take control of their margins and maximize profits. Clients include Pizza Hut, Taco Bell, Hard Rock Cafe, IHOP, KFC, Panda Express, Hardee's, Sonic, and more.

41

Total Customer References

[VIEW ALL REFERENCES](#)

Featured Testimonials

“Delaget provides us with a detailed snapshot of useful information for the store level to our Corporate Headquarters. The reports help us see our opportunities on a daily basis. This allows our leaders to be leaders and stay above the competition.”



BURGER KING

“With Delaget Stats, I don't get bogged down looking at reports. I get the information I need sent straight to my inbox. It allows me to have more one-on-one time with my area coaches. It helps empower my team to operate our restaurants better. It allows me to get out in [the] field more and make a bigger impact on the business.”



RYAN O'CONNELL
REGIONAL DIRECTOR OF OPERATIONS, SDS RESTAURANT GROUP, LLC

“With the combined capabilities of Delaget and Envysion's partnership, KFC franchisees will have access to powerful loss prevention tools, saving them time and helping them run more efficient operations. We saw excellent results with the pilot and are excited to roll it out to our franchisees.”



CHRIS CALDWELL
CHIEF INFORMATION OFFICER, KFC

“I was spending one to two hours a day using our previous tool. With Delaget Guard, it takes me 15 minutes at most. The checklist is easy to use, and I like being able to drill down when I need to. In fact, after using Delaget Guard for just a week, we've identified theft in several restaurants. We want that trend to continue.”



NICK RADER
MANAGER OF RESTAURANT REPORTING AND ANALYSIS, BELL AMERICAN

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ABOUT PAR DATA CENTRAL



PAR's Data Central® delivers innovative, easy-to-use back office solutions that empower operators to run their business more effectively. Our cloud-based software leverages business intelligence and automation technologies to optimize labor, decrease food costs, and improve customer service.

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Total Customer References

[VIEW ALL REFERENCES](#)

Featured Testimonials

“I loved working with the team at [PAR Data Central]. Their dedication to service, attention to detail, and concern for my business makes me feel that they are an extension of my team.”



KYLE WELCH
PARTNER AND PRESIDENT, CHICAGO SCOOPS LLC

“[PAR Data Central] has taken great care of us, we've used the scheduling program and the inventory program and it has done awesome things to unify the system.”



JUSTIN SCOTT
IMPLEMENTATION MANAGER, SKYLINE CHILI

“In an economy like this one with our sales down, our gross profits are up 3%. Our experience with Data Central and Restaurant Magic has been nothing but positive. It is a tool that absolutely has to work for us- and it does.”



BILL KRATSAS
AL'S PIZZA

“We have been using the software for several years now with several different concepts and what we really love is we can manage these multiple concepts through one database and it really makes our lives easier.”



NATHAN STRAATHOF
BUSINESS DEVELOPMENT SPECIALIST, MERITAGE HOSPITALITY GROUP

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ABOUT SYNERGYSUITE



SynergySuite helps restaurants and hospitality businesses run and grow their operations. It's the only all-in-one back office platform that has apps to manage every part of running a hospitality business, from tracking inventory and managing your supply-chain, to automating cash reconciliation and managing time & attendance.



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Total Customer References

[VIEW ALL REFERENCES](#)

Featured Testimonials

“SynergySuite completely streamlined our scheduling process and is more than essential to our business.”



JOHN ROBERTS
OWNER, JO'BURGER

“SynergySuite is invaluable to me, we make savings of 4% on our GP in each site and it saves employees hours each night cashing up. I know what is happening in any of our venues before I walk in there. I have all the data I need in the palm of my hand.”



NOEL GODDARD
OPERATIONS DIRECTOR, BOUNCE

“SynergySuite delivered ROI almost immediately, we're already saving almost \$1,000 / location per week. Having real-time supply chain and inventory management means we're in better control of our expenses.”



JASON PATE
CFO, TAVA INDIAN KITCHEN

“SynergySuite has greatly simplified how we manage inventory control, purchases and our supplier relationships. Our managers love the platform - it's easy to use and has made their daily work lives much more efficient. At any time I need, I can dig in and see where our food and drink costs are and so can my team.”



SIMON BAILEY
DIRECTOR OF OPERATIONS, CHAWKE PUB GROUP

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ABOUT TENZO



Tenzo is a management platform that gives hospitality and retail businesses actionable insights from their real time data. Tenzo was created through the combination of data-science, software and deep restaurant operating experience. Tenzo is on a mission to revolutionise the way restaurants and retailers use their data.

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Total Customer References

[VIEW ALL REFERENCES](#)

Featured Testimonials

“Tenzo's forecasting solution combines machine learning with an easy to use mobile app for the restaurant managers. This has helped us increase our labour productivity by hour by 15% and has continued to perform well since COVID-19 outbreak.”



MOJI NESHAT
CEO, NANDO'S SINGAPORE

“It has given us shared terminology and reports - we're now all looking at the same data. I think Tenzo is a system that can have a positive impact on many businesses.”



JOEL FALCONER
MANAGING DIRECTOR, IBÉRICA

“With Tenzo, you can really get your arms around the data, you can quantify what happened in a shop the previous day, and how that compared to last year so you are armed with data you need to make informed decisions.”



MADELEINE SHANNON
STRATEGY AND FINANCIAL PLANNING, SMITTEN ICE CREAM

“With Tenzo, we have already made changes with our approach to purchasing and it has given us greater product consistency. I would recommend Tenzo to friends and colleagues in the hospitality sector.”



ROBB HARRIS
FINANCIAL DIRECTOR, UPHAM GROUP

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