

Scheduling

Intelligent Schedules, Optimize Teams, Reduce Costs



Instantly increase profits by 7%+ with visibility to locations, food costs, labor costs, scheduling and accounting

Leverage Smart Scheduling with automated schedule intelligence

Reduce labor costs with rule-based labor and food category relationships

Centralize employee resource management across the enterprise with shared employees

Staff	Opened	Closed	Length
DeMarce , Tory	08:38		
Dispo , Jet	11:12	12:00	00:48
Dispo , Jet	11:16	12:18	01:02
Baumgardner , Layne	11:21	12:25	01:04
Baumgardner , Layne	11:27	13:07	01:40
Baumgardner , Layne	11:33	12:16	00:43
Baumgardner , Layne	11:40	13:09	01:29
Baumgardner , Layne	11:49	12:56	01:07
Dispo , Jet	11:58	12:00	00:02
Dispo , Jet	11:58	11:59	00:01
Dispo , Jet	12:04	13:14	01:10
Dispo , Jet	12:06	12:56	00:50



Smart Scheduling Templates

Smart Scheduling templates minimize labor costs by correlating sales ranges to the optimum number of scheduled team members in each position.



Reduce Costs with Automated Scheduling

Manage shifts by defining the rules and relationships between time-of-day, job codes, skills, tasks, and menu items that drive schedules, training, skill certifications and task assignments. Configure the current schedule to match historic average, last week's schedule, or optimal scheduling.

"You just showed me what I spent 20 years trying to build and you are delivering it at a fraction of what I have spent (trying)."

-CFO, top-five QSR chain

Sales	13 pm	14 pm	15 pm	16 pm	17 pm	18 pm	19 pm	20 pm	21 pm	22 pm	23 pm	0 am
Adj(%):												
Adj:												
Memo:												
Sales Over Last Month	\$602.91	\$332.37	\$312.67	\$503.47	\$692.75	\$974.75	\$1,332.77	\$2,335.29	\$1,114.93	\$408.63	\$29.51	\$39.83
Line Cook (8)												
Sales:	\$423.39	\$214.94	\$181.01	\$239.65	\$371.14	\$507.49	\$554.01	\$845.27	\$462.74	\$196.36	\$6.92	\$6.83
Shifts: (Scheduled/Goal)	3.00/2	3.75/1	3.50/1	5.25/1	6.00/2	6.00/2	6.00/2	5.00/3	5.00/2	4.00/1	3.00/1	1.00/1
Add Line Cook												
Employee 1												
SW HW SP HP	7	53.93	105	674.45								
Set times	4hrs 8hrs +15min -15min											
Bathrooms	Add New											
	7:00AM - 8:00PM 13.00HRS											

Under Scheduled

Over Scheduled

Optimal Schedule

Menu Profit Scheduling

Scheduling by menu identifies which items sell best, who's required to prep, produce, and serve them to maximize profits. Linking those menu items with associated job codes, guarantees schedules always have the right people on staff, at the right time.

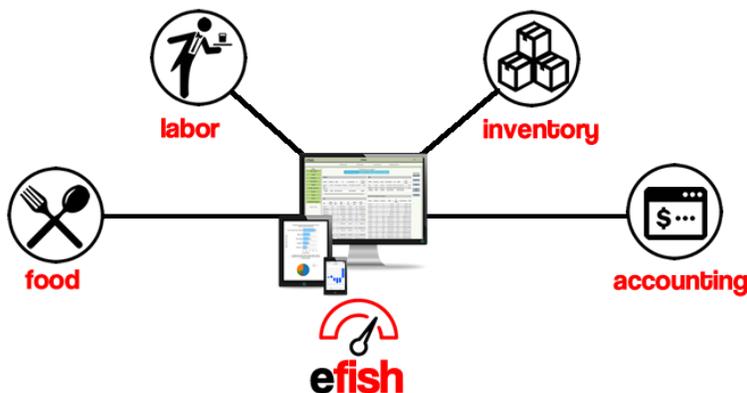
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Share Employees

Manage and share employees across restaurant locations and across different job codes. Track overtime and other state and local regulatory requirements as well as productivity across multiple locations.

Time Saving Intelligent Schedules

Intelligent scheduling maximizes job productivity with easy access to schedules 24x7 from any mobile device or browser.



Category	Hours	Payroll	% of Sales	\$/HR
Manager Hourly	9.3	\$62.50	0.7%	
To-Go Service	2.8	\$13.30	0.1%	
Subtotal	9.1	\$75.80	0.8%	\$1,008.19
BAR				
Bar	126.1	\$7,258.40	14.2%	
BAR Subtotal	126.1	\$7,258.40	14.2%	\$71.27
BAR				
Bar tender	25.8	\$123.90	1.4%	
BAR Subtotal	25.8	\$123.90	1.4%	\$255.04
FRONT				
Server	48.9	\$237.60	2.6%	
Host/Hostess	9.0	\$86.10	0.6%	
Server Assistant	17.9	\$84.24	0.6%	
FRONT Subtotal	76.2	\$408.24	4.5%	\$126.21
Hourly Total	278.2	\$1,368.50	28.8%	\$36.62
Payroll	278.2	\$1,368	0.6%	\$36.62

Labor Productivity Variance Alerts

Integrate with Multiple Solutions



Technical Requirements

- 100% Web Based
- Any mobile device support
- SAAS or On-Premise
- Zero IT, Zero Hardware, Zero Headache.

About eFish

Every restaurant, every POS, every vendor, every accounting system, all in one place. Easy to see the latest on food, labor, inventory and accounting. Reduce Food and Labor costs by 9% or more.

