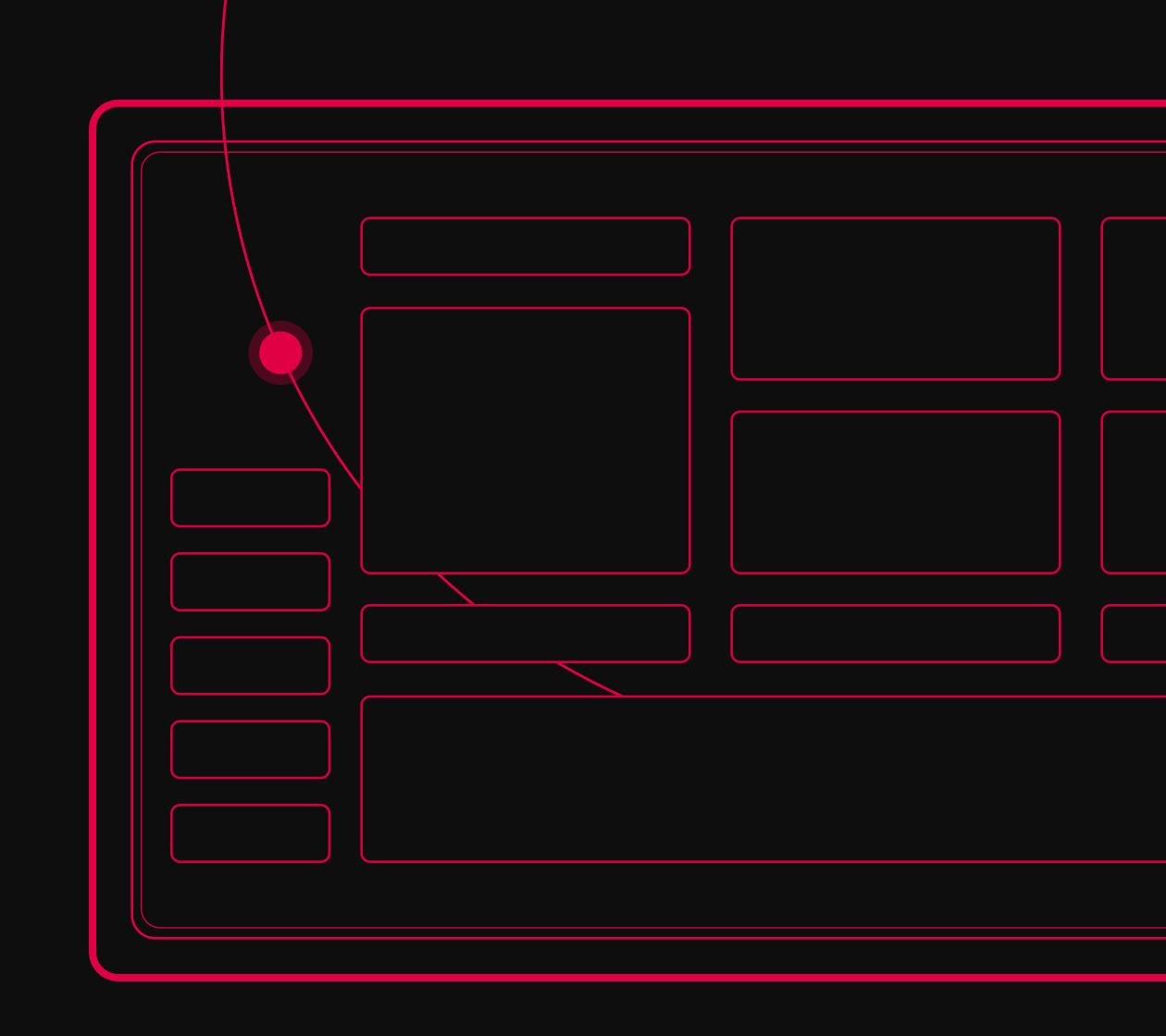


# Kitchen Management

From order to plate, serve excellence.



### Streamline, Sizzle, Serve!

TASK Kitchen Management is more than just a display system; it's a comprehensive command centre designed to revolutionise your kitchen operations. From expediting service and delighting customers to optimising workflows and maximising profitability, TASK empowers your kitchen to perform at its peak.



### **Business Benefits**

### Immediate financial gains

- **Cost Control:** Streamline order processing, reduce errors, and free your staff for higher-value tasks.
- Waste Reduction: Minimise order mistakes and food waste, directly improving profitability.
- **Efficiency Boost:** Automated order routing and clear task assignments empower your kitchen to create exceptional dishes faster.
- **Happy Customers:** Faster order processing means reduced wait times and delighted diners.

### **Long-Term Business Growth**

- **Data-Driven Decisions:** Gain insights into customer behaviour, preferences, and sales trends to refine your menu and marketing strategies.
- **Scalable Solution:** TASK grows with you, handling increased order volumes as your business expands.
- Competitive Edge: Stand out with a modern, convenient platform that seamlessly integrates with your Point of Sale system.



### **Product Features**

#### Intuitive Command

Effortlessly manage orders and streamline your kitchen with TASK's user-friendly interface and real-time KDS integration.

#### Streamlined Workflow

Empower your team with customisable workflows and clear task assignments, even during the busiest rushes.

#### Choose Your View

Customise your layout and list views to match your kitchen's unique needs. Set alerts for prep times to keep everything on track.

#### → Call the Shots

Tailor TASK to your exact preferences. Create tiered order prioritisation, link loyalty details, or group orders for maximum efficiency.

### Flexibility

Adapt to any challenge, from fluctuating order volumes to complex recipes, ensuring smooth operations at all times.

#### Manage Your Employees

Streamline scheduling, track performance, and ensure optimal staffing levels for seamless service.

#### Lose the Paper

Eliminate paper tickets and streamline communication for faster service and instant insights into kitchen performance.

#### Manage Your Inventory

Effortlessly track stock levels and automate ingredient reordering to prevent shortages and reduce waste.

### Reward Loyalty

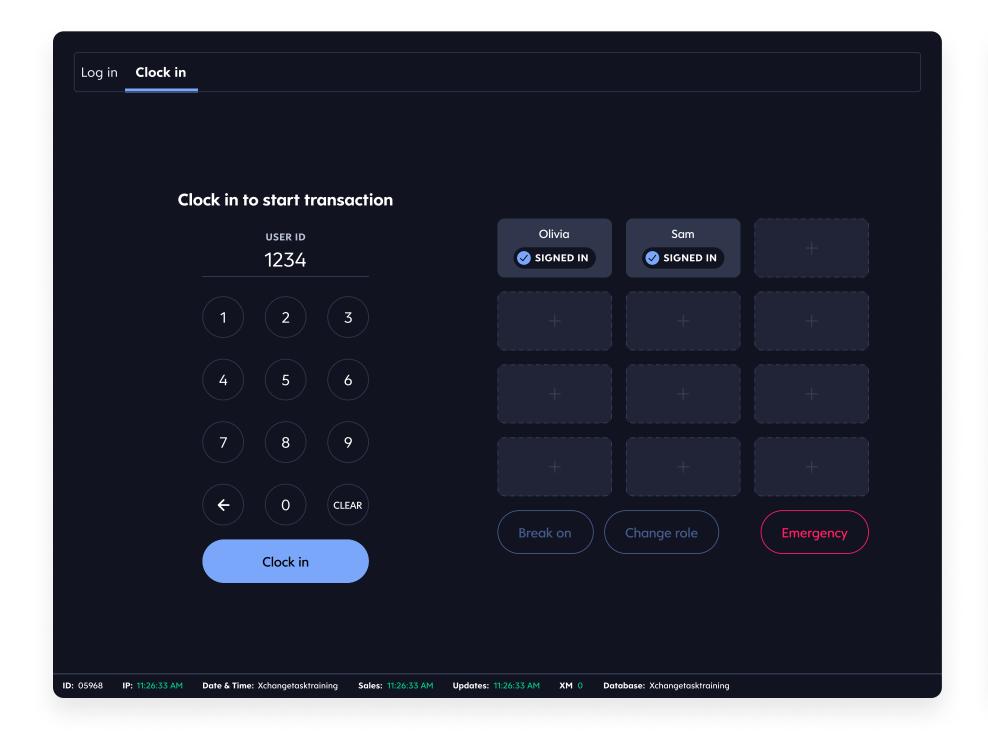
Prioritise your most loyal customers with VIP treatment, boosting satisfaction and repeat business.

### Collecting and Analysing Data

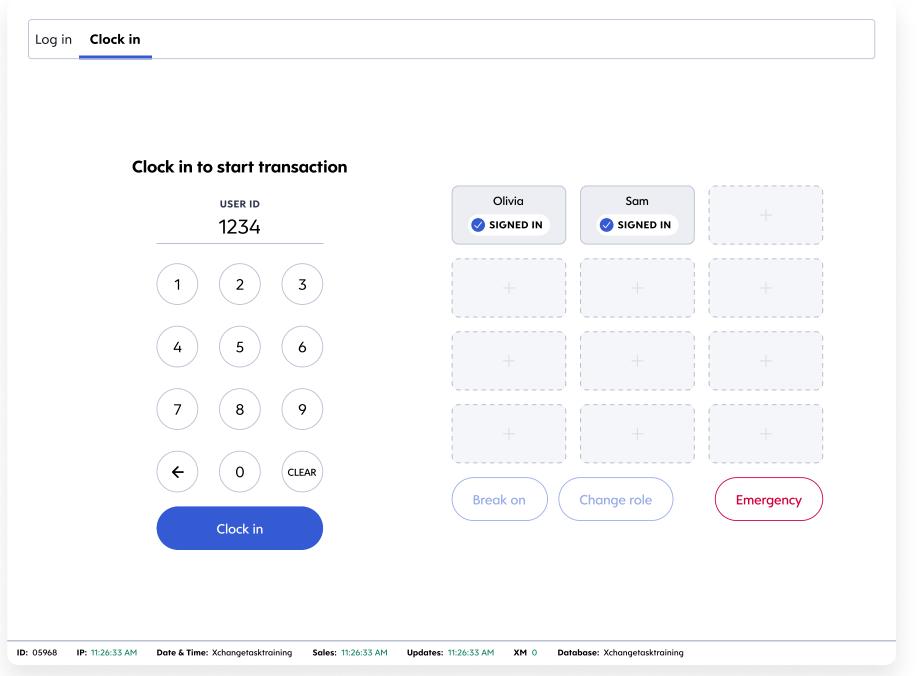
Gain valuable insights into kitchen performance, order accuracy, and prep times. Identify bottlenecks and optimise workflows for peak efficiency.



Clerks log/clock in Dark Mode

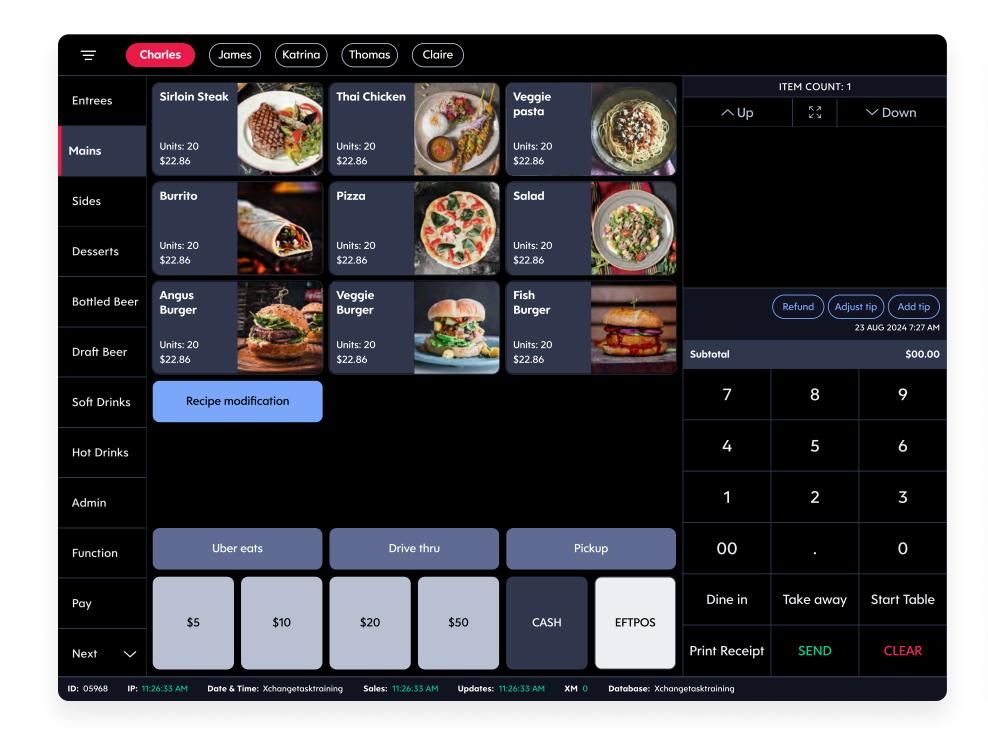


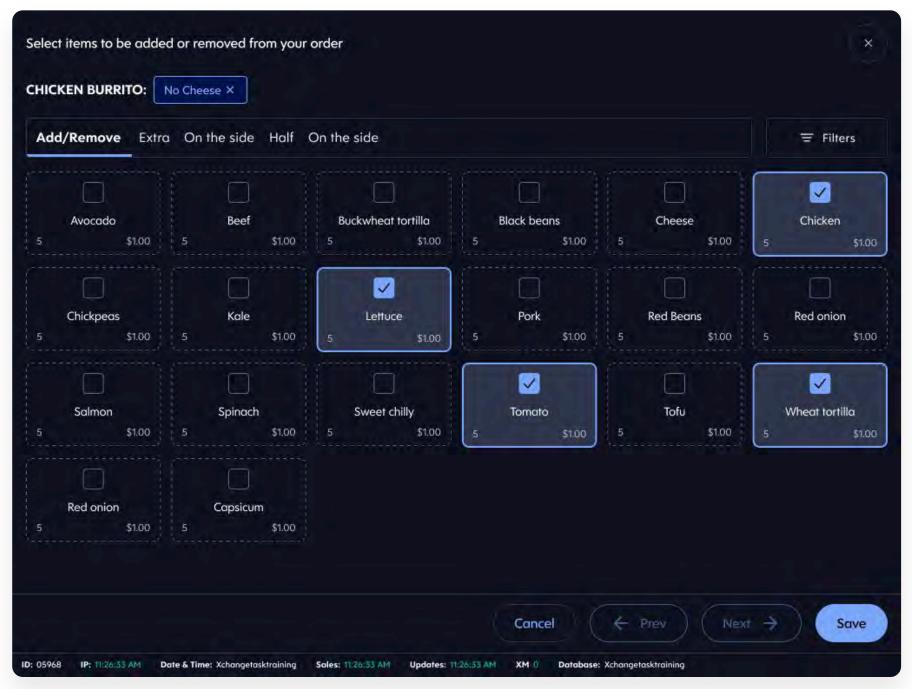
### Clerks log/clock in Light Mode





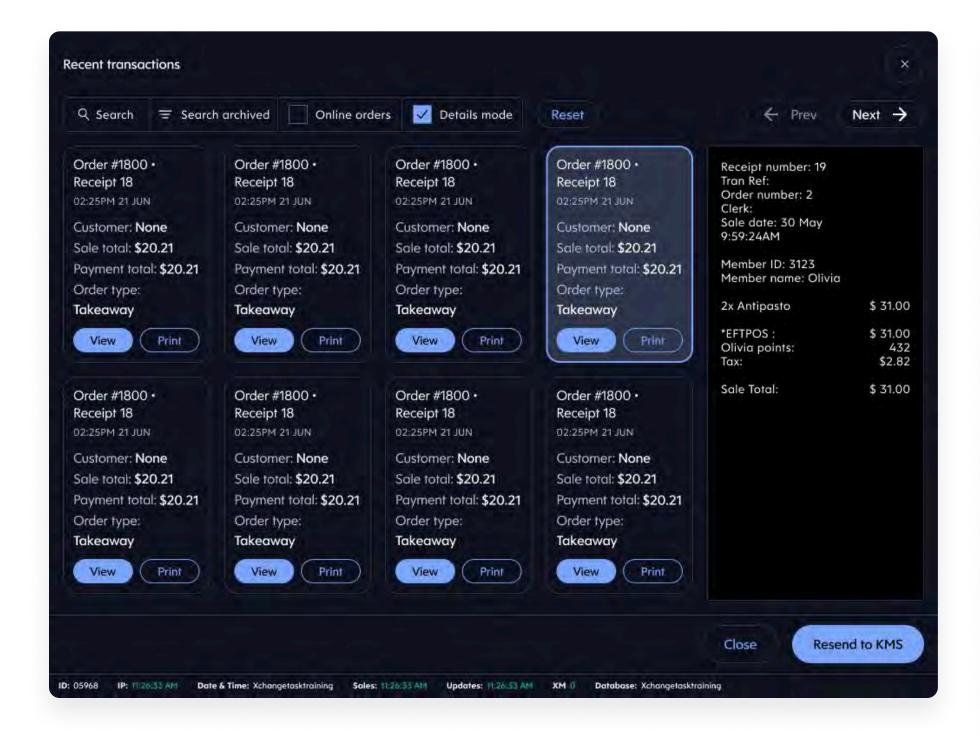
### Recipe modification



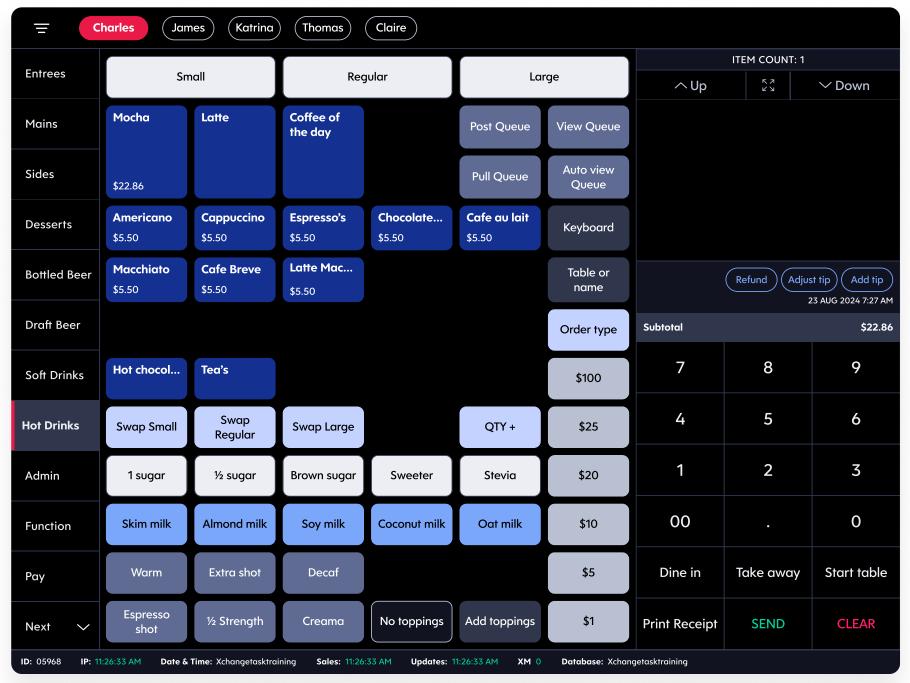




#### Transaction viewer

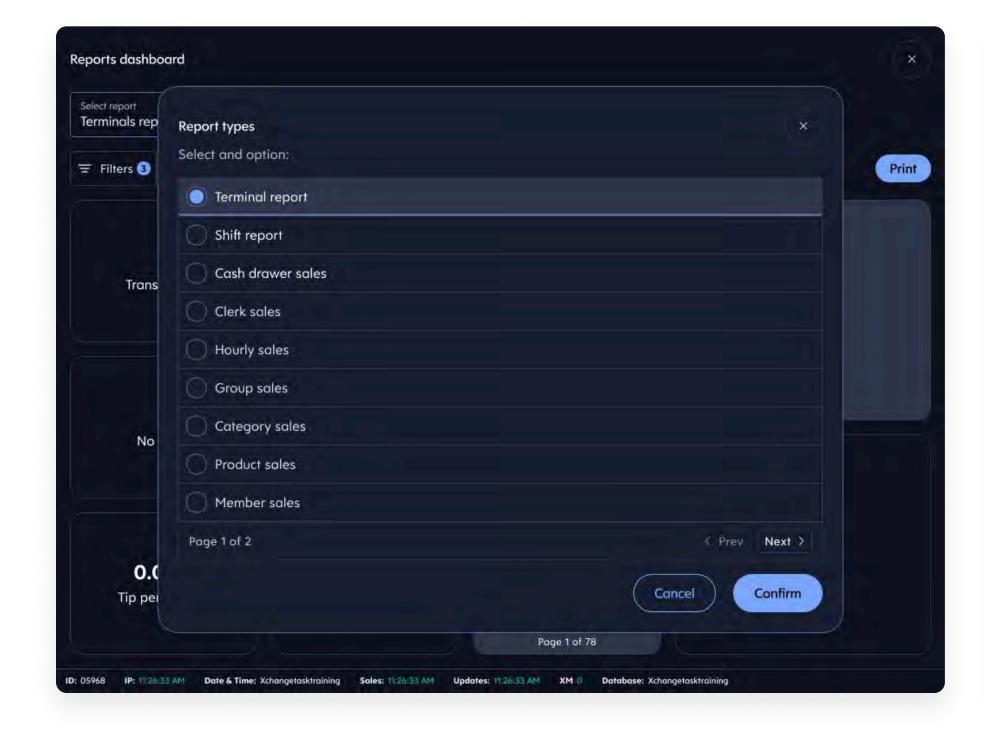


### Menu ordering

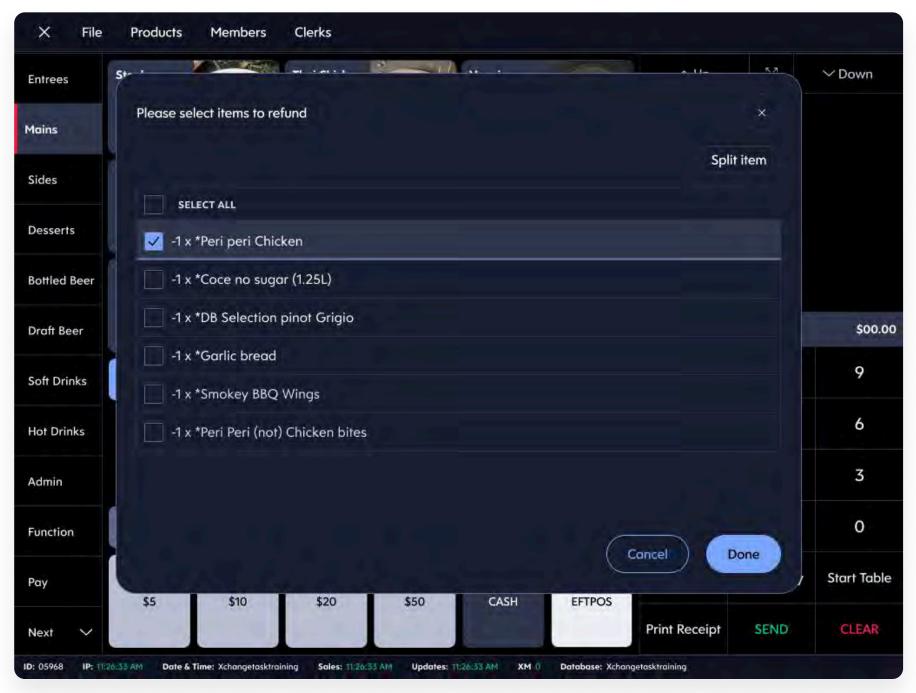






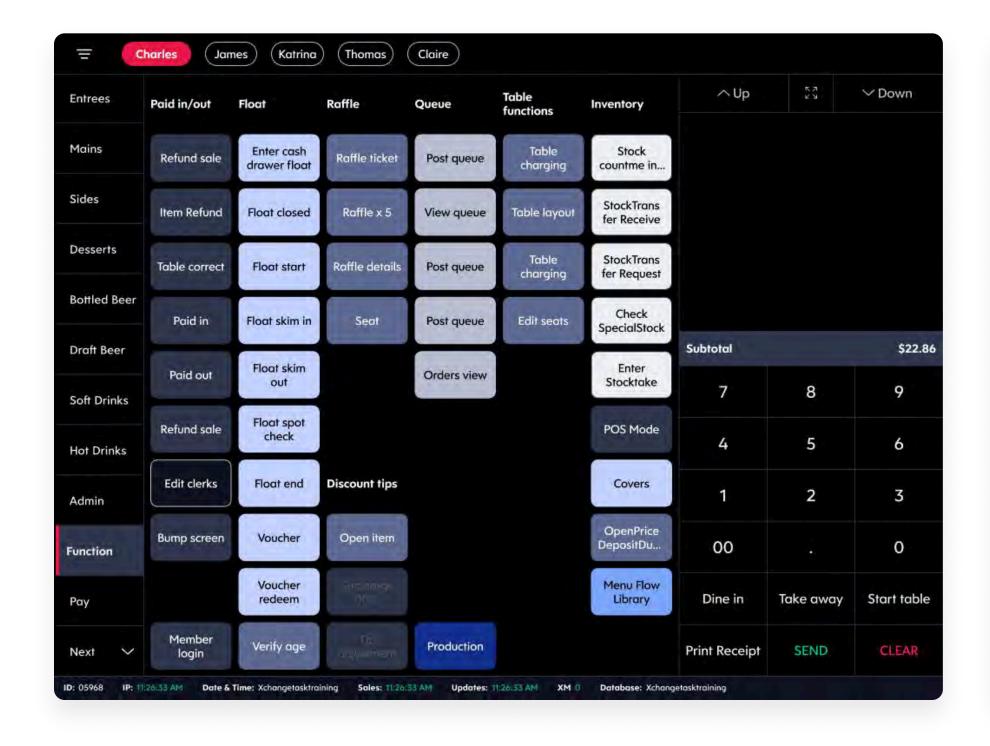


### Refund items

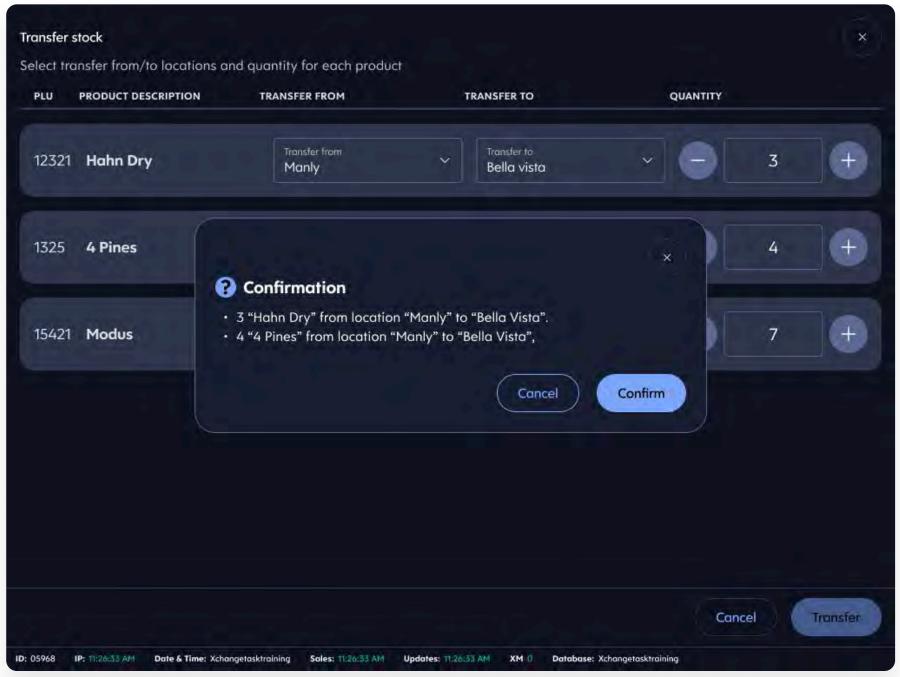




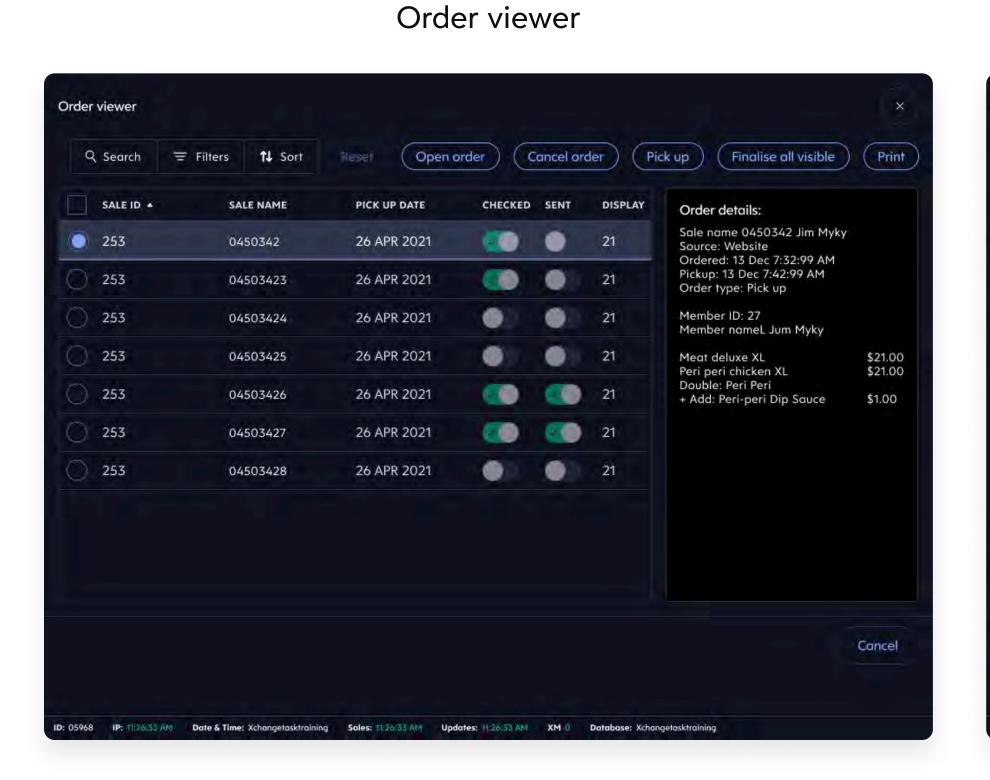
#### Enter cash drawer



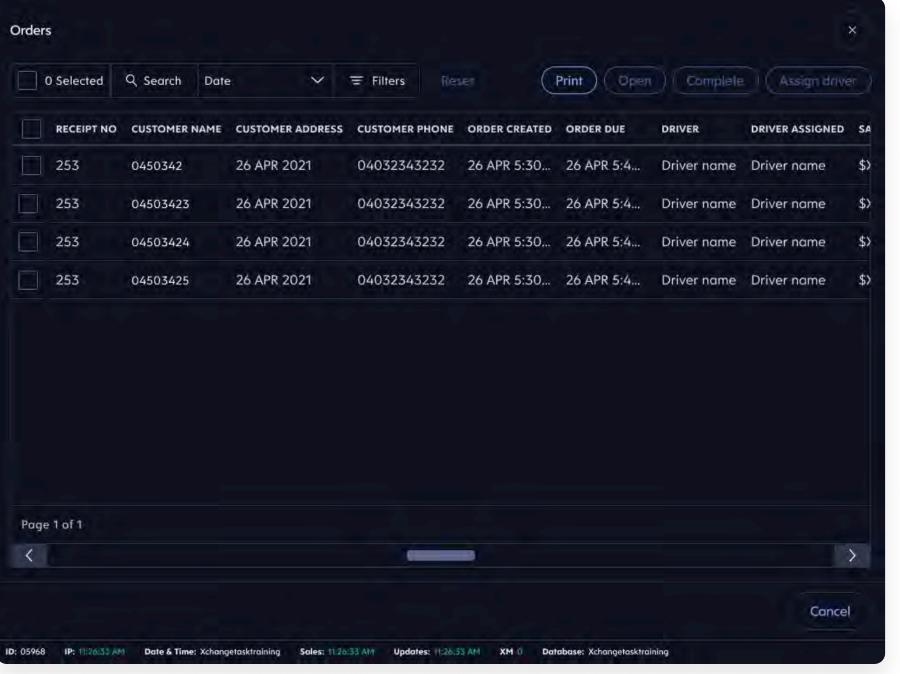
### Stock lookup and transfer



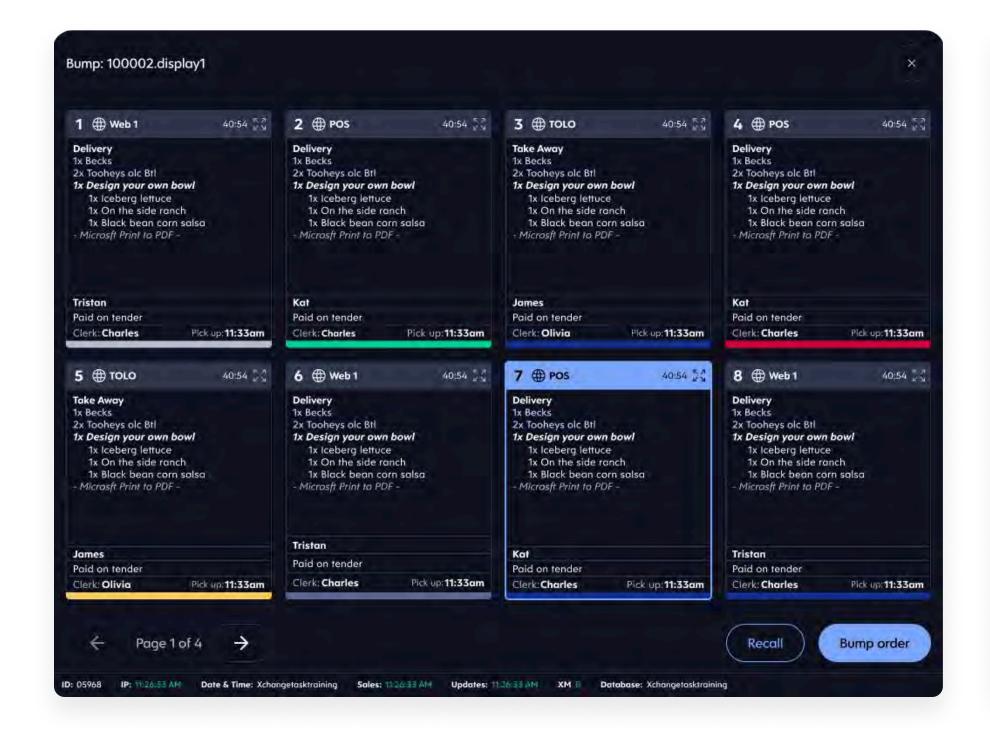




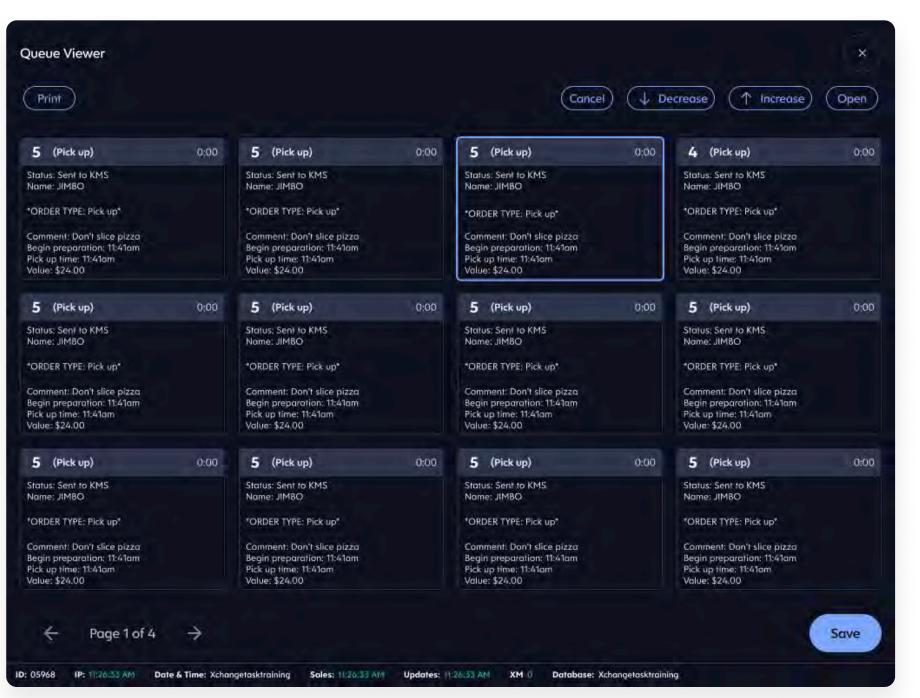
### Delivery orders



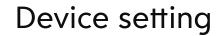
### Bump screen

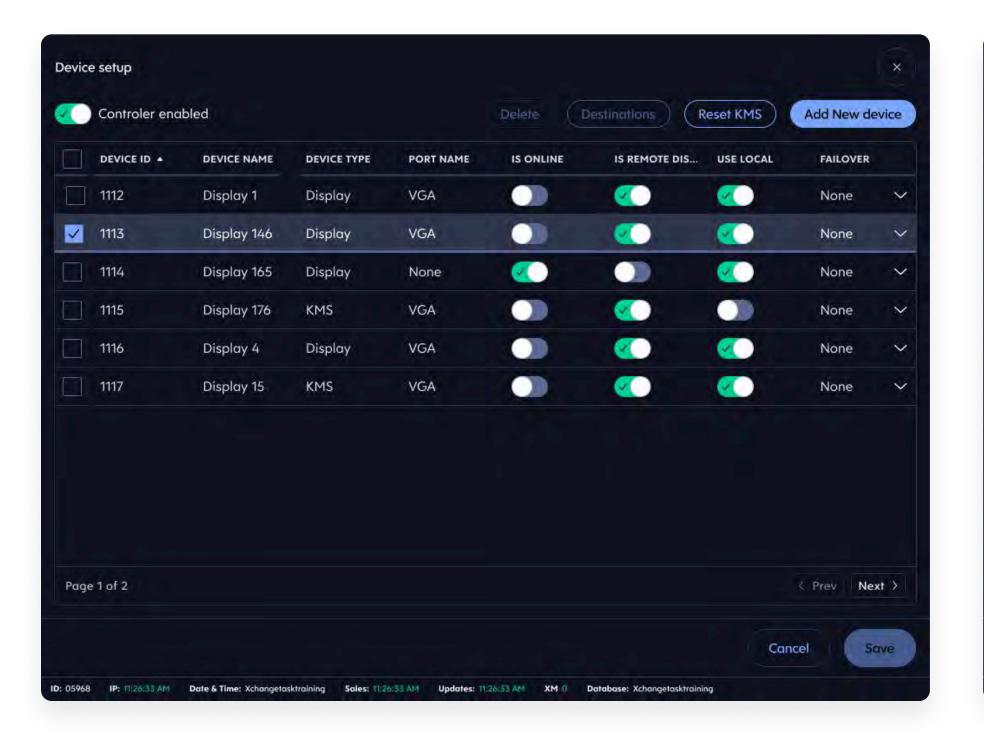


#### Queue view

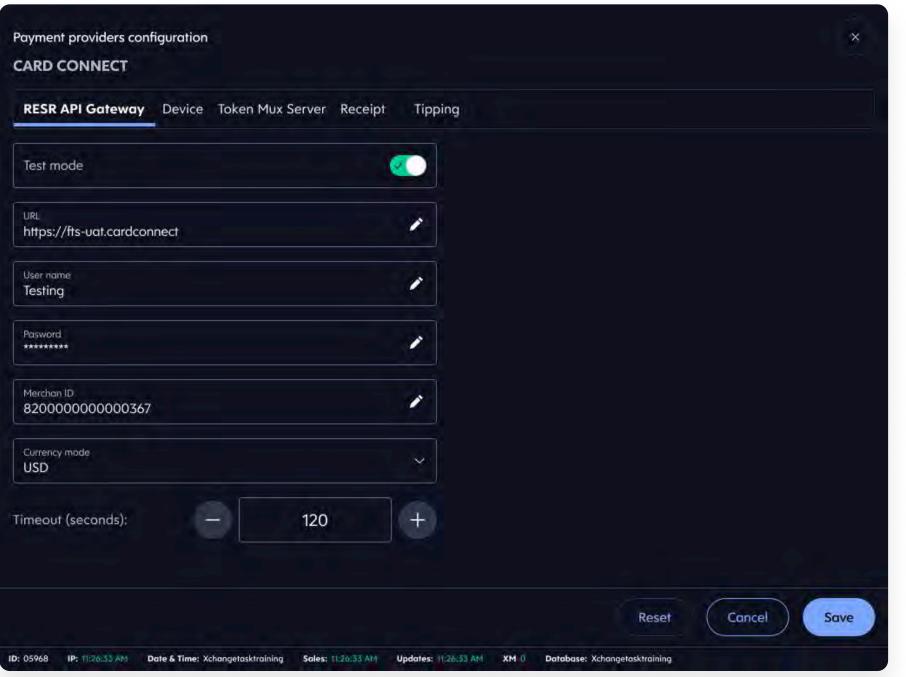






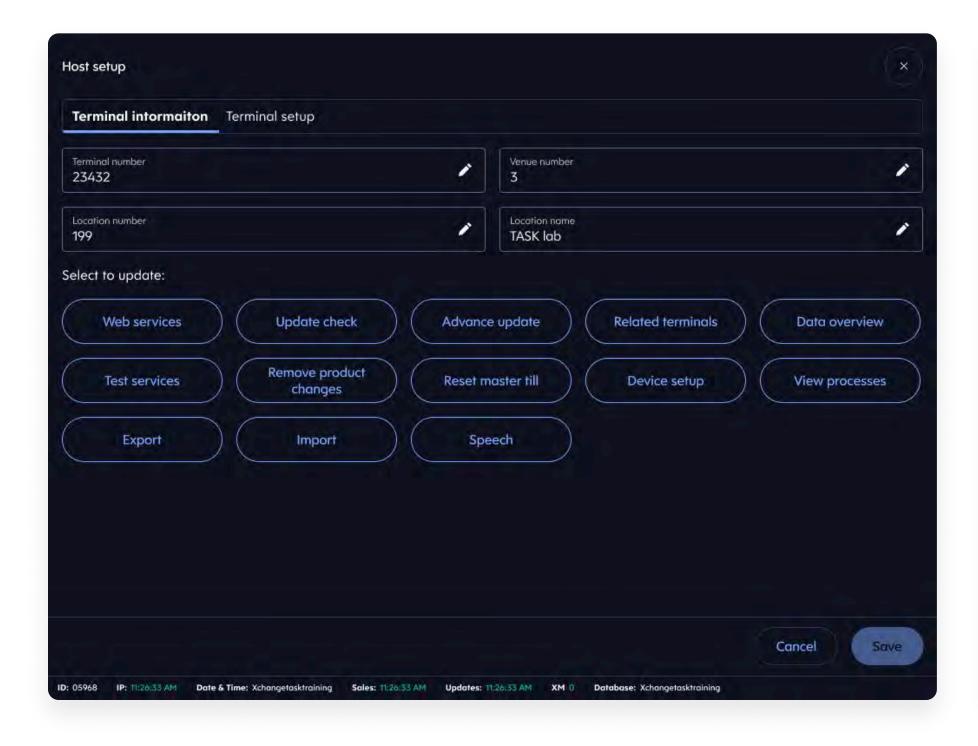


### Payment provider configuration

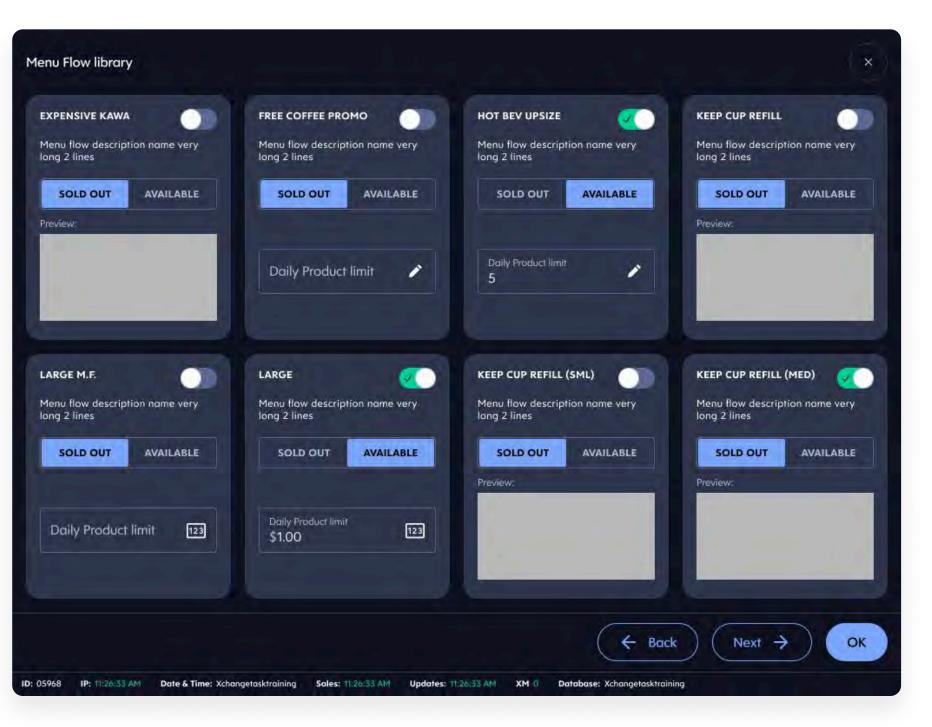








### Menu flow library





## TASK.

See TASK in action
Schedule a demo today and experience the transformative power of TASK in your kitchen.

<u>www.tasksoftware.com</u> <u>sales@tasksoftware.com</u>