



PAR OPS™ is the Maintenance-free Enterprise Restaurant Management Solution for Popeyes®



Less food waste and lower food costs

- Popeyes franchisee owners are serving fresher food and producing less food waste by using our Prep/Pull/Thaw/Drop Sheets to reduce food prep time by 20-30 minutes
- Our Food & Inventory module provides both menu engineering and shortens daily inventory time to < 15 minutes and full inventory down to < 1 hour



Cut labor costs (not staff)

- Popeyes managers use our Suggested Scheduling Tool to minimize overtime and prevent over- or under-scheduling
- Employees have an easy-to-use self-service scheduling mobile app that optimizes time off and shift changes while giving full schedule visibility to all team members



Get full visibility into your operations

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Existing PAR OPS users love utilizing our “Activity Feed” to manage real-time alerts of uncompleted tasks that are disrupting the workflow and to make informed management decisions on the fly.



No admin needed

Our Concierge Services team can manage PAR OPS's entire database and execute daily administration tasks so you can take care of your customers.

Our team:

- Manages supply chain substitutions and vendor linking
- Facilitates menu changes, maintains payroll batch and job linking
- Configures, links, and monitors mundane BOH tasks to minimize errors
- Provides all training materials needed to expedite training of new staff, including in-app Tool Tips that walk users through common troubleshooting concerns

Learn how PAR OPS can help your stores save time and money today!

www.partech.com/products/par-ops

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