

Manager User Guide

September 09, 2020



Table of Contents

1.	Introduction3			
2.	History3			
3.	Services	3		
4.	l. User Guide			
	System Requirements	4		
	Login	4		
	Homepage	4		
	Create Whiteboard & Daily Memo	8		
	Create Reservation	8		
	Edit Reservation Details	21		
	Change Reservation Status	31		
	Manage Walk-ins	38		
	Import Reservation	40		
	Block Tables	44		
	Edit Blocks	48		
	Repeat Blocks	51		
	Remove Blocks	53		
	Reports	56		
5.	Special Features			
	1. Table Color Codes	63		
	2. Merge Customer Details	64		
	3. Copy Reservation	65		
	4. Add Multiple Customers to a Reservation	67		

1. Introduction

TableCheck is an in-restaurant reservation & customer management system developed in 2013. Headquartered in Tokyo, Japan, its mission is to provide a single reservation board that integrates reservations free of charge from multiple sources. It also has a very robust CRM System that allows to maintain an advanced guest profiles to provide best class customer service. TableCheck has a multitude of features that can be used not just to manage reservations & customers, but also to carry out extensive analysis on data using various permutations and combinations than can help the business make informed decisions.

Since its founding, **TableCheck** has been used by global hotel brands like InterContinental, Hyatt, Hilton etc. and by over 4,000 restaurants in Japan, South Korea, Thailand, USA, UAE etc.

2. History

Industry	Internet
Founded	March 2013
Founder	Yu Taniguchi, John Shields
Headquarters	Tokyo, Japan
	ronyo, capan
Areas served	Asia, USA, UK & Europe
Website	https://www.tablecheck.com/en/company/

3. Services

On Manager system, table reservations and customer profiles are created, managed and analyzed using various tools. Before using Manager for an outlet, the outlet's initial settings are configured on Settings system. Please refer the User Manual for Settings system for more details on outlet configuration.

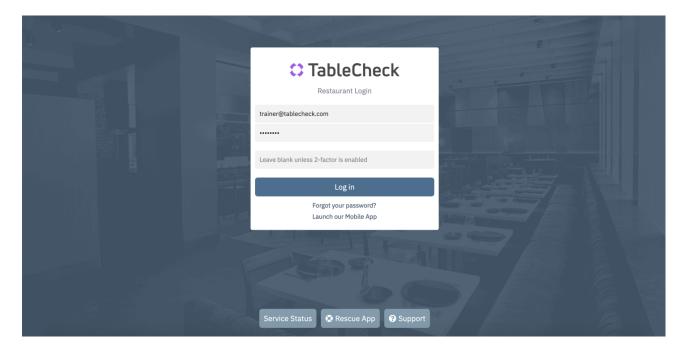
4. <u>User Guide</u>

System Requirements

OS	Windows 7/8/8.1/10, Mac OS X 10.9, iOS7, Android 4.4 and higher versions
CPU	CPU Core i3 or higher
Memory	Memory 4GB higher
Web Browser	Internet Explorer, Google Chrome, Firefox, Edge, Opera, Safari
Internet connection	5 Mbps or higher

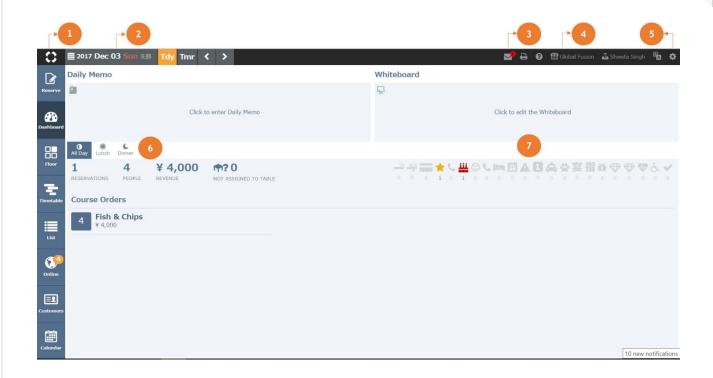
Login

Go to $\underline{\text{https://app.tablesolution.com/}} \rightarrow \text{Login with User Name and Password.}$



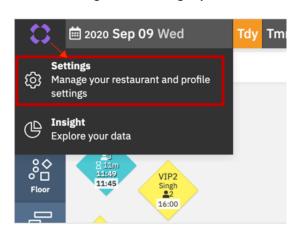
Homepage

You will be directed to the following homepage which is the Dashboard. The Dashboard shows a quick snapshot of the reservation details (no. of reservations, pax, number & names of the courses, revenue etc.) for the day.



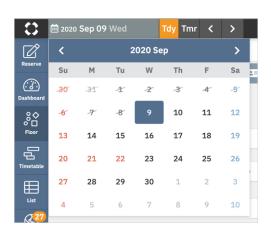
1

Navigate to **Settings** System



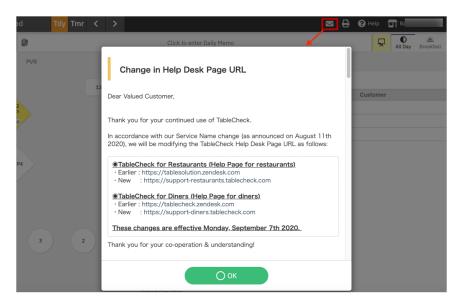


Calendar



3

Message from TableCheck



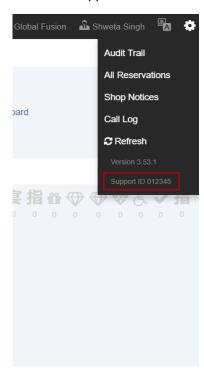


Switch between Shops





Support ID

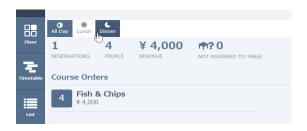




Meal Times, Revenue & Course Orders



Flags





Create Whiteboard & Daily Memo

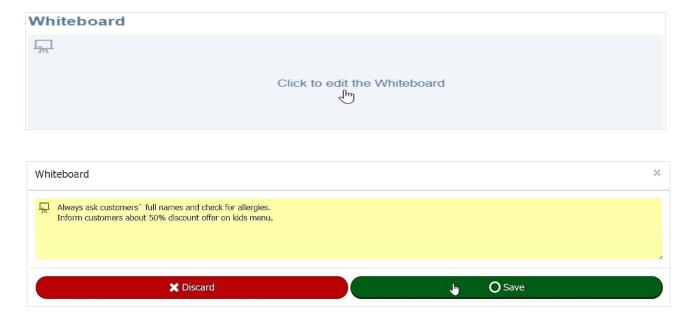
Purpose: Whiteboard & daily memo are created to make important notes for the restaurant staff.

Daily memo is used for information such as meetings, interviews, today's special etc. It is valid and visible only on a given day.

Whiteboard is used for information that is important regardless of the day (such as TableCheck Support Desk contact details, items lost and found, basic reservation rules etc.). Whiteboard information remains fixed until changed manually.

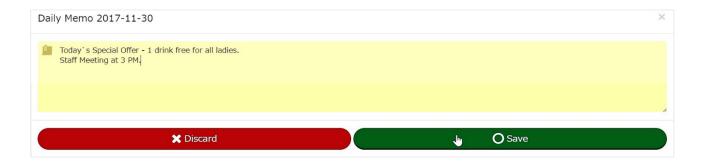
Workflow:

Click to edit the Whiteboard -> Add the desired text -> Save.



Click to enter Daily Memo -> Add the desired text -> Save.





Create Reservation

<u>Purpose</u>: A reservation is created in the system to book a table at a specific time for a particular duration. Customers are added to every reservation that allows easy management and analysis of reservations.

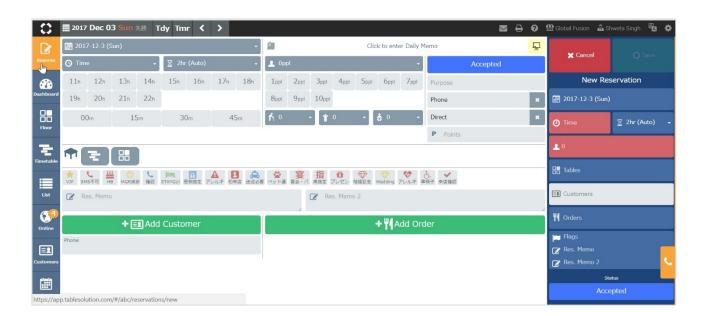
It is also possible to add menu items and attach reservation memos to reservations.

A reservation can be created from one of the 4 tabs - Reserve, Floor, Timetable and Customers.

Workflow:

1. From Reserve

Go to Reserve.



A. Enter reservation details

Choose a date, time, number of guests, purpose and source.

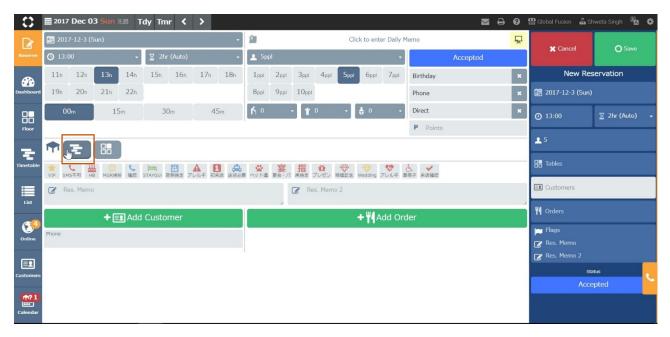


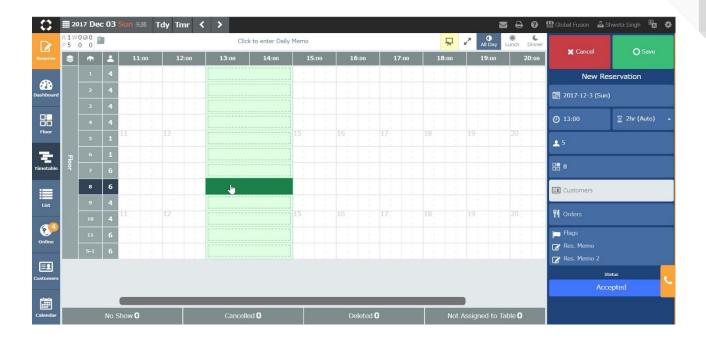
B. Assign a table

A table can be assigned to a reservation via timetable or floor layout.

i. via Timetable Layout

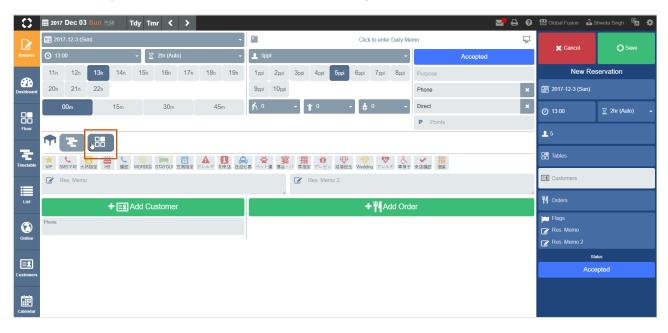
Click on *Timetable* layout -> Select a table from the available options.

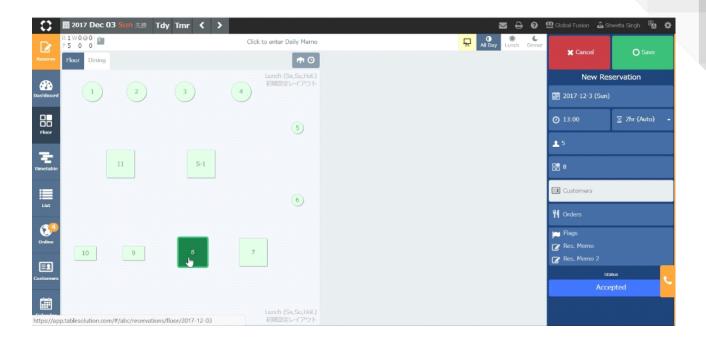




ii. via Floor Layout

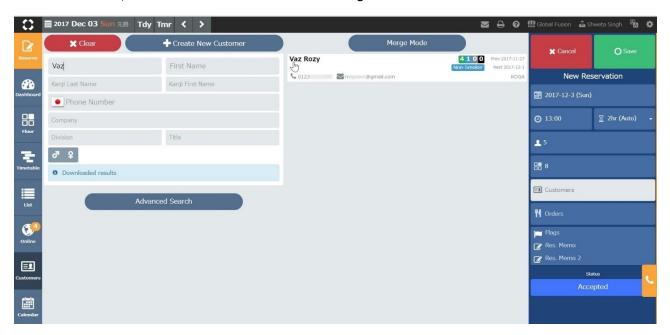
Click on *Floor* layout -> Select a table from the available options.

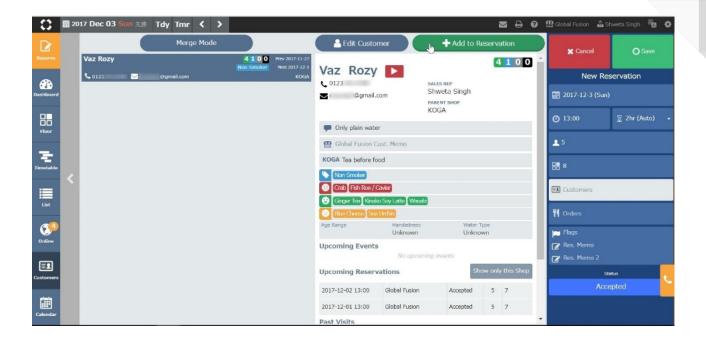




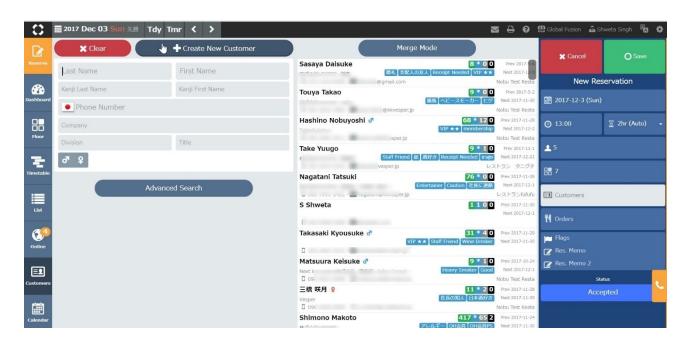
C. Add Customers.

You can add an existing customer to a reservation or create a new customer to add to reservation. Enter the customer information in corresponding Search field to look for an existing customer. If the customer is found, click on the Customer shown on the right side and *Add to Reservation*.

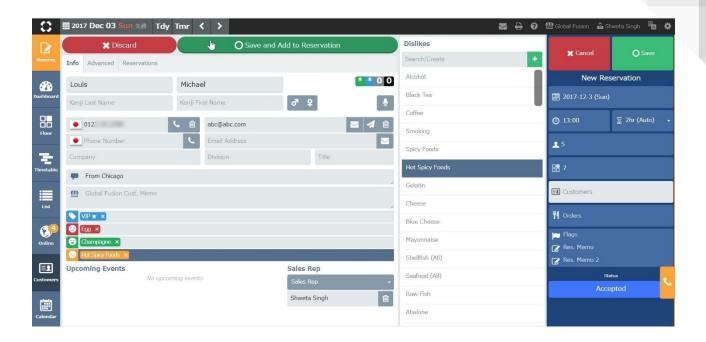




If the customer is not found in the system, click on +Create New Customer.



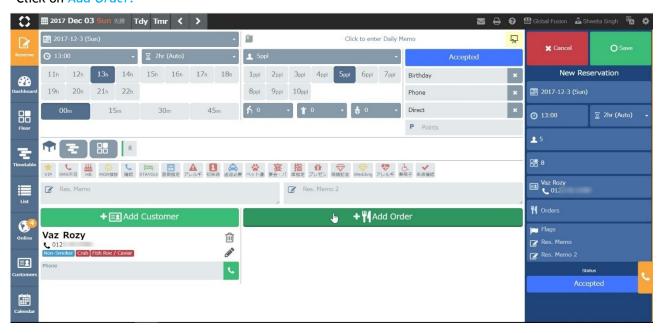
Enter customer details (such as name, phone number, tags, likes, dislikes, allergies etc.) -> Save & Add to Reservation.



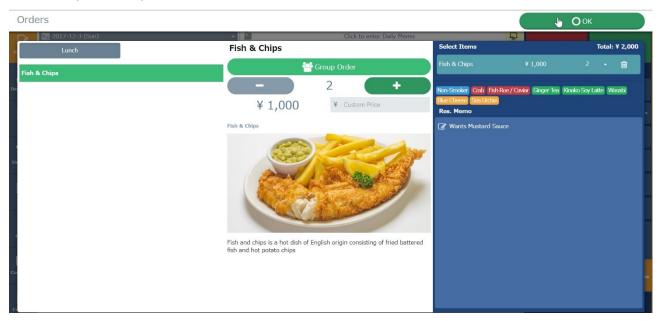
Note: It is possible (though not recommended) to create a reservation without adding a customer.

D. Add Menu Items

Click on Add Order.



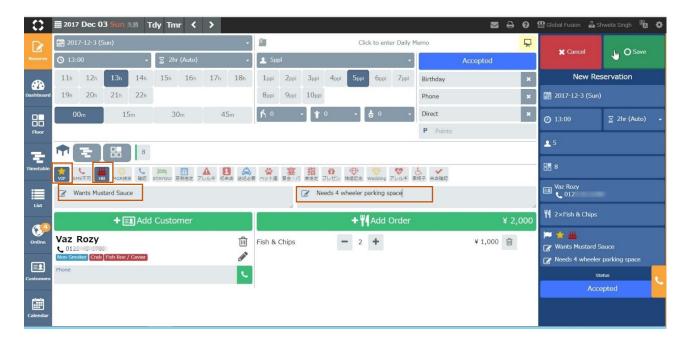
Menu Items created in **Settings** system for the chosen reservation timeslots will appear as shown below. You can choose a single order or group order based on your configurations in the **Settings** system. Select the (number of) orders -> click *OK*.



E. Add Tags and Memos

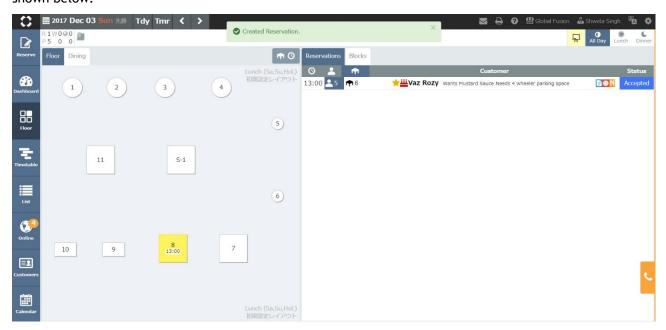
You can add tags and memos to a reservation. 2 reservation memos and 2 tags (VIP & HB) are created for the reservation as shown below.

Save after ensuring all the details have been correctly entered and Select Creator.

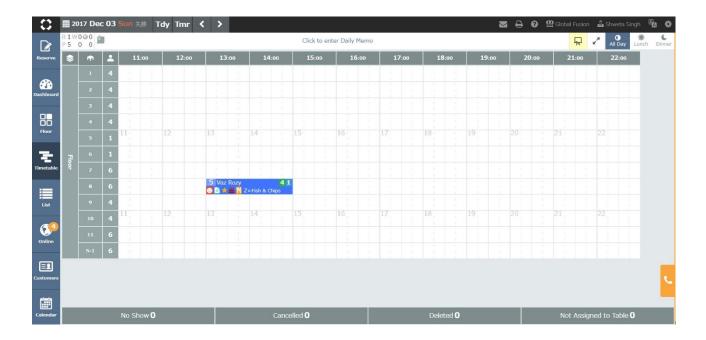




The reservation is created in the system and is visible on the Floor Layout with reservation time as shown below.

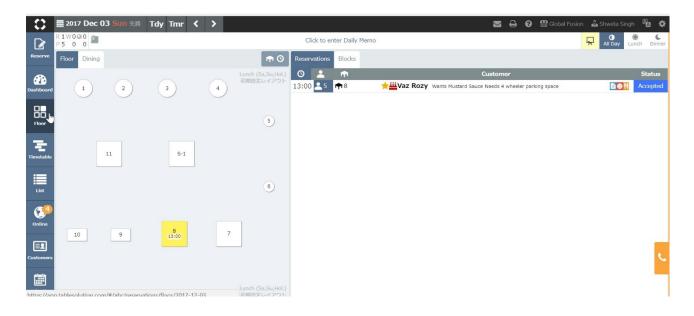


The reservation is also visible in the Timetable Layout as shown below.

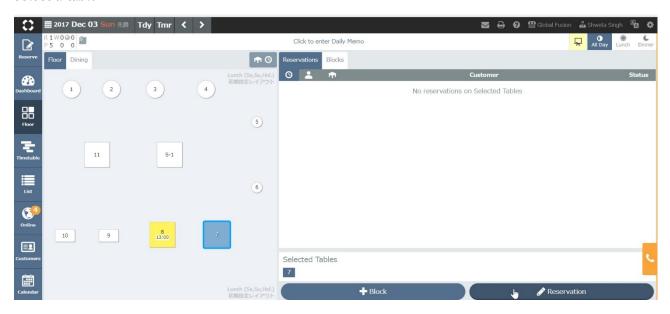


2. From Floor

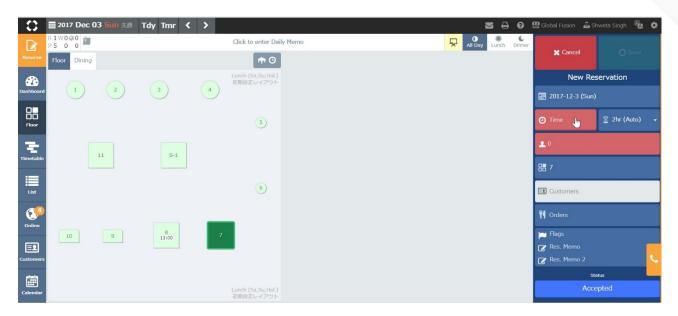
Go to Floor.



Select a table -> Edit Reservation



You will be directed to the below page.

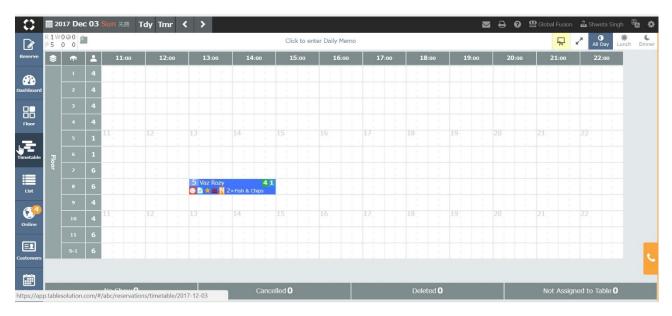


Enter the reservation fields (fields highlighted red are mandatory, rest are optional) one by one, shown on the right side and complete the reservation as shown earlier. The reservation thus created will be visible on Timetable & Floor layouts.

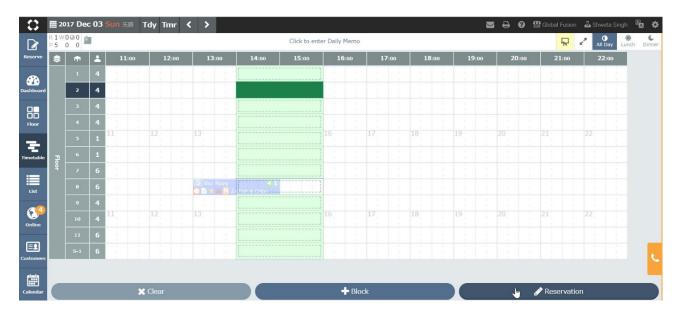
3. From Timetable

Workflow:

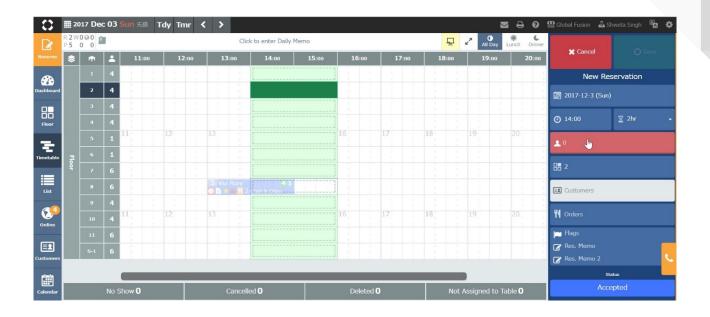
Go to Timetable.



Select time -> Edit Reservation



You will be directed to the below page.

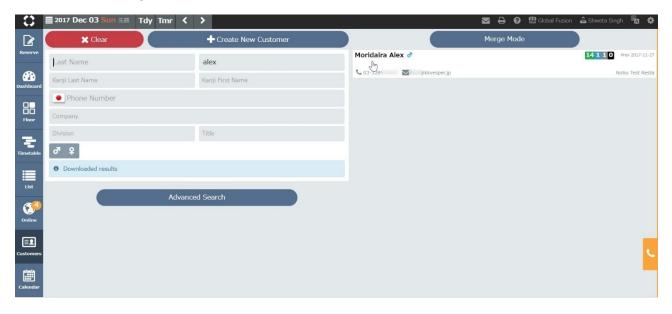


Enter the reservation fields one by one, shown on the right side and complete the reservation as shown earlier. The reservation thus created will be visible on Timetable & Floor layouts.

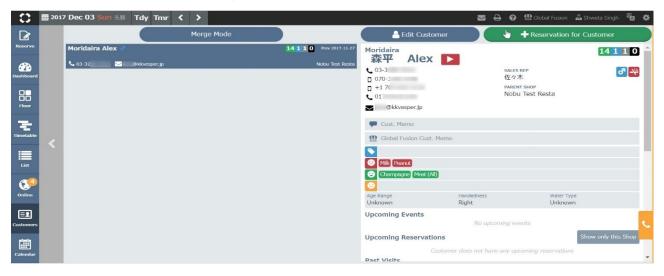
4. From Customers

Go to Customers.

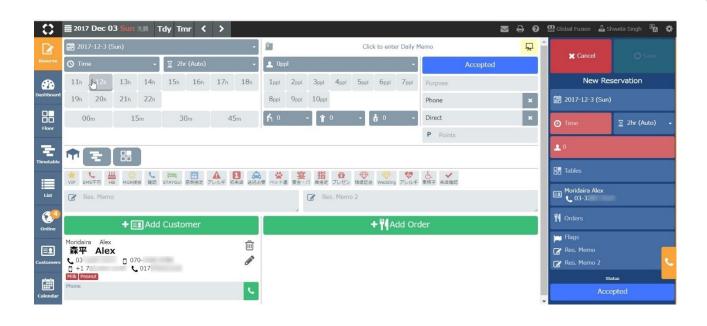
Search for an existing customer as shown below.



Select the customer -> +Reservation for Customer.



You will be directed to the below reservation page with the Customer already added. Enter the remaining details one by one and save the reservation.



Edit Reservation Details

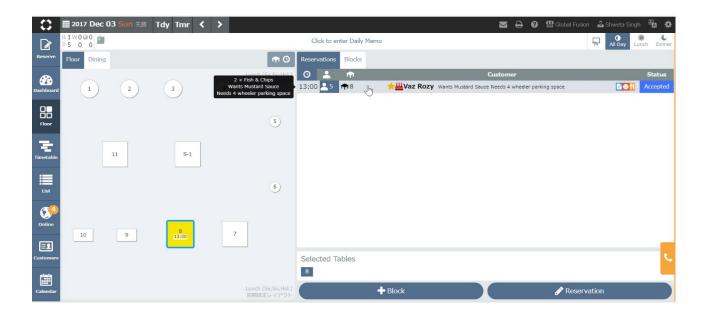
<u>Purpose</u>: An existing reservation in the system can be edited to change its timeslot, number of guests, menu orders etc.

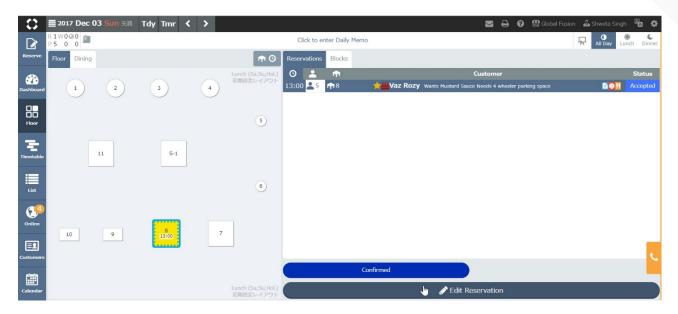
Reservations can be edited from any of the 4 tabs - Floor, Timetable, List or Customers.

Workflow:

1. From *Floor*

Go to Floor -> Select the table (containing reservation to be edited) -> Select reservation to be edited-> *Edit Reservation*.

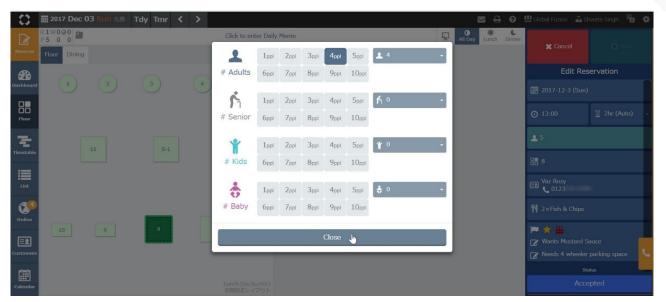




You will be directed to the *Reserve* page with the reservation details on the right side. Modify the required field (for example - number of guests).



Change the number of guests (or any other detail) as shown below.



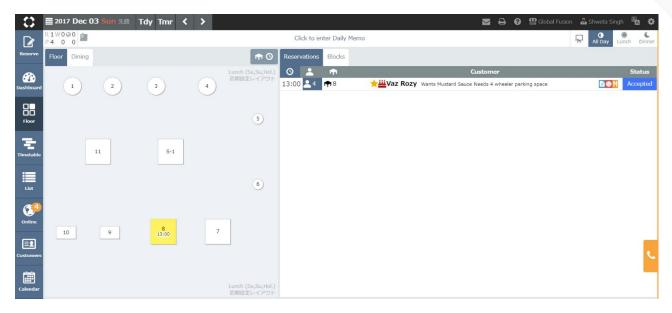
Save the modified reservation.



Select the Updater.



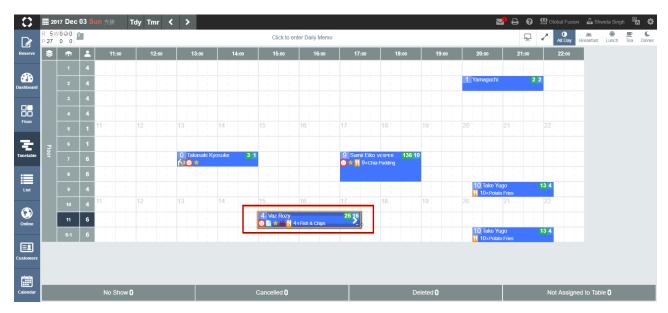
The modified reservation appears as below.



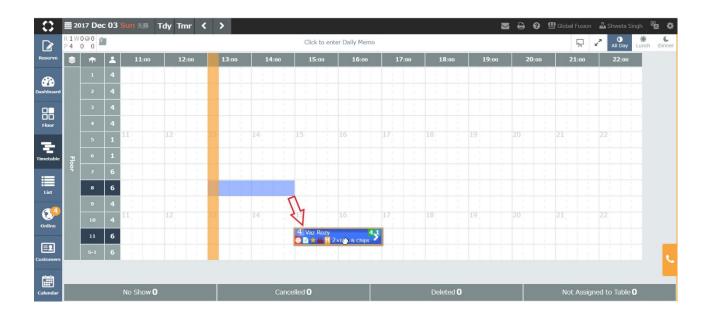
2. From *Timetable*

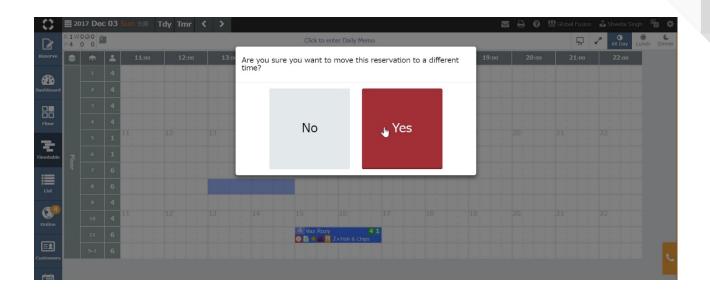
A. Edit Time/ Table

The duration of a reservation can also be increased or decreased by dragging right side of the bar.

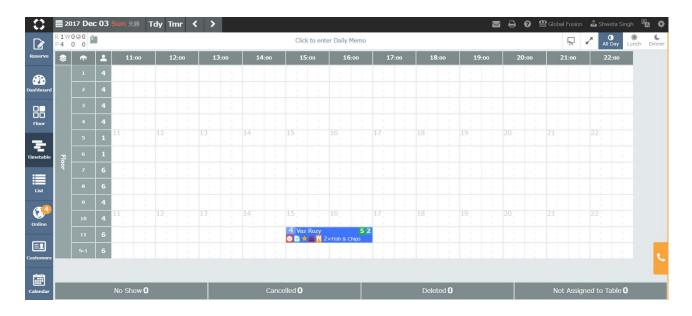


The time and/or table of the reservation can be edited in Timetable layout by dragging and dropping the reservation from the old table/ time to new table/ time.



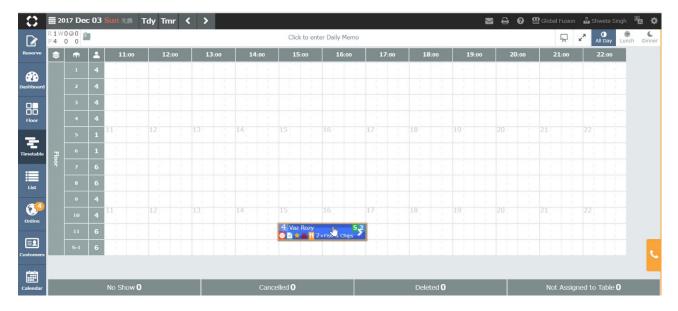


Select Updater and the reservation can be seen on the new table/ time.

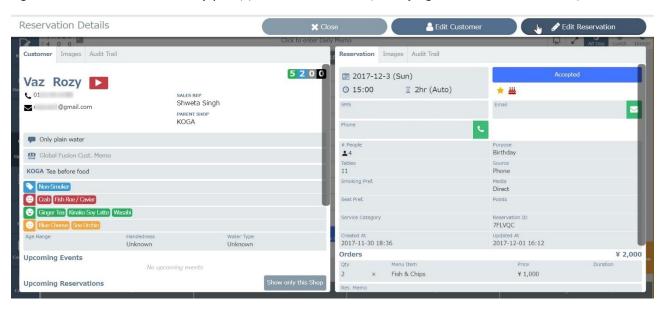


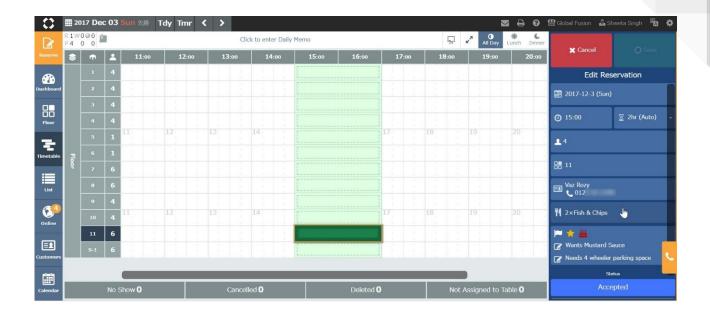
B. Edit Other Details

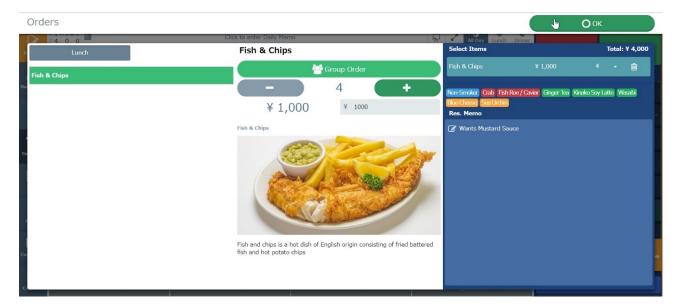
Click on the reservation on the timetable as shown below.



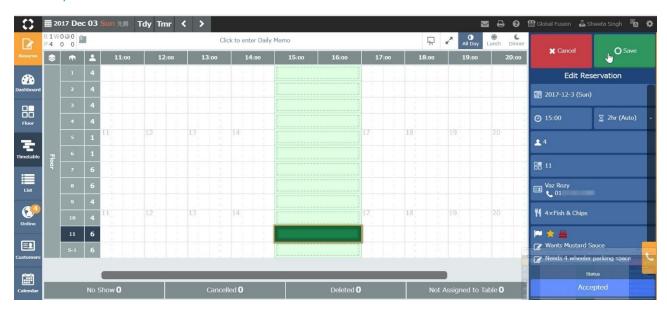
You will be directed to the below page, with customer details on the left and reservation details on the right. *Edit Reservation* to modify part(s) of the reservation (modifying number of menu orders).





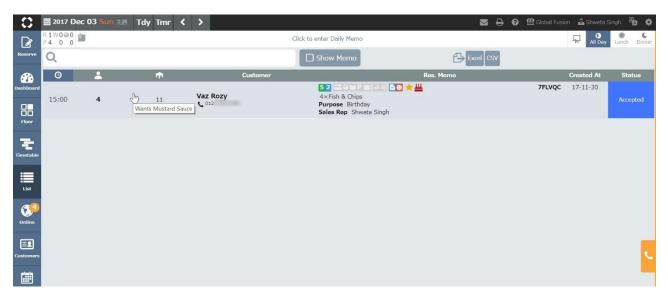


Select Updater -> Save the reservation.

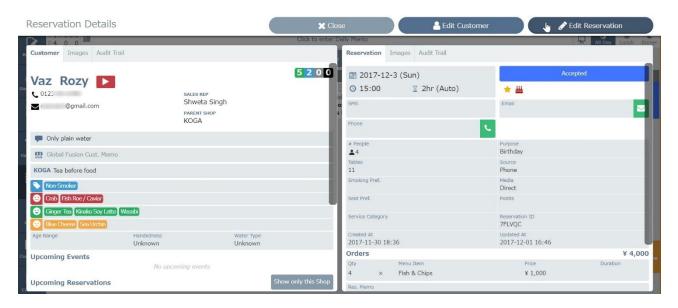


3. From List

Go to *List* -> Select the reservation to be modified.

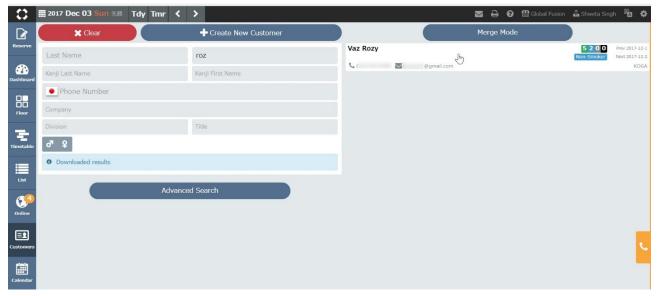


Edit part(s) of the reservation as needed and save the modified reservation as shown earlier.

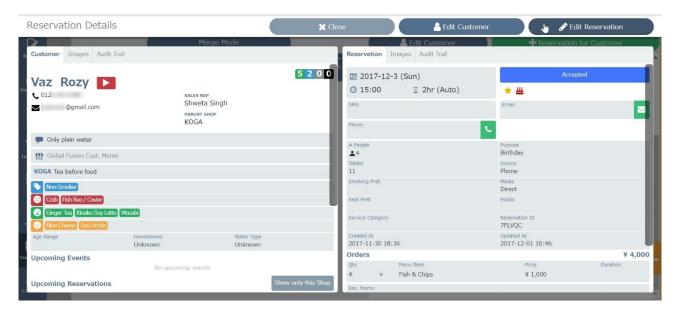


4. From Customers

Go to *Customers* and select the customer whose reservation needs to be modified.



Edit Reservation as needed and save the modified reservation.



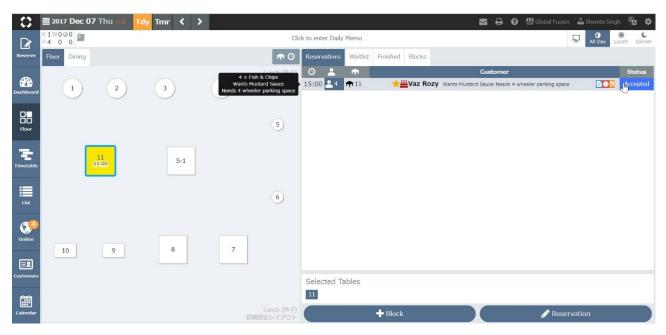
Change Reservation Status

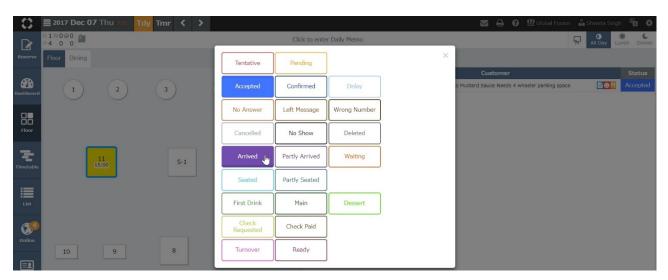
<u>Purpose</u>: The status of a reservation should be correctly reflected in the system for accurate tracking. The different status (customizable list) are show in the following images.

Workflow:

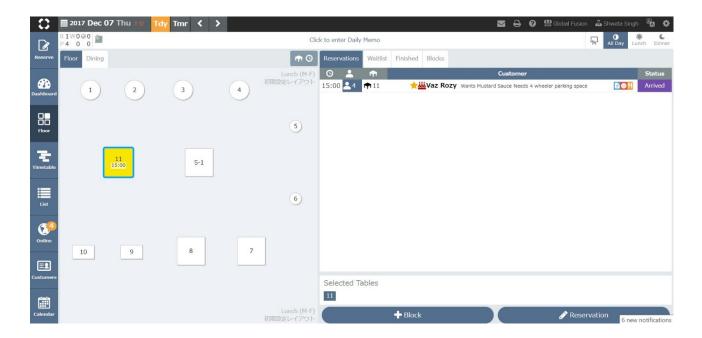
1. From *Floor*

Select the table and the reservation whose status needs to be modified -> Select desired status.



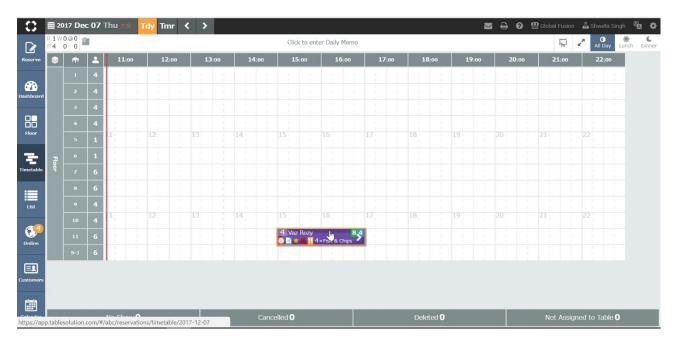


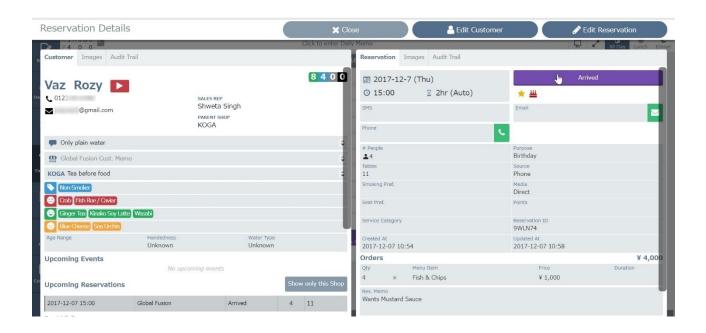
The changed status is seen as below.

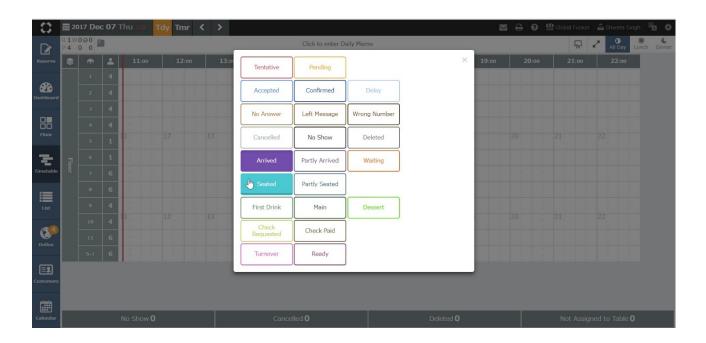


2. From *Timetable*

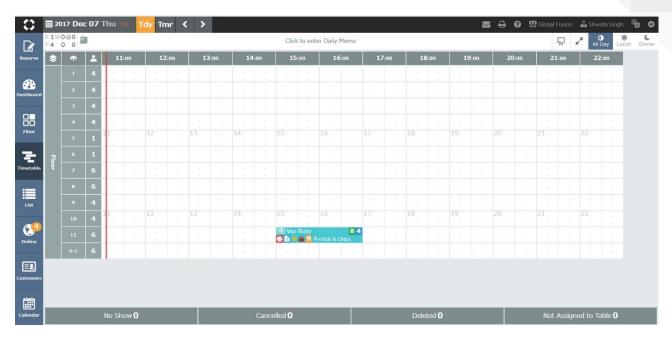
Select the reservation whose status needs to be changed -> Click on current status -> Change to desired status.



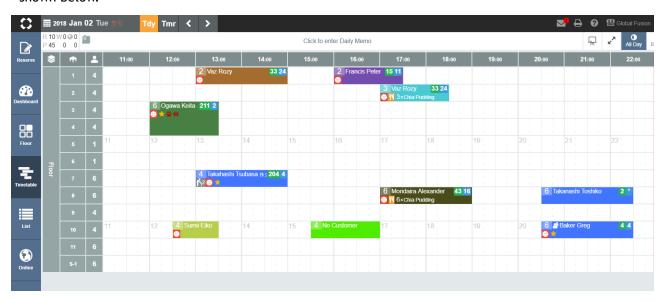




The status change can be seen on the timetable.

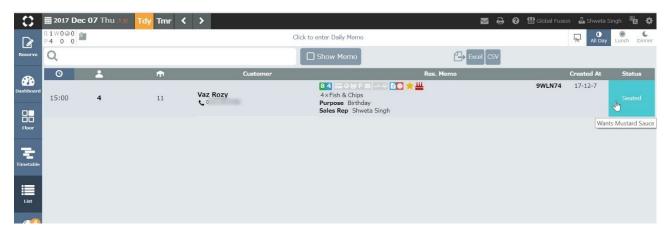


Note: The color of the reservation on the timetable reflects the reservation's status. Some examples are shown below.



3. From List

Select the reservation -> Click on current status -> Change to desired status.





Modified status is seen as below.

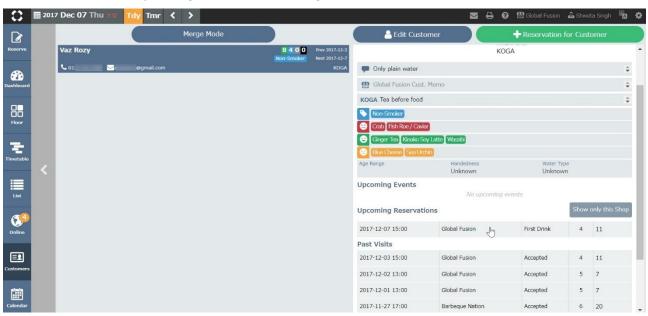


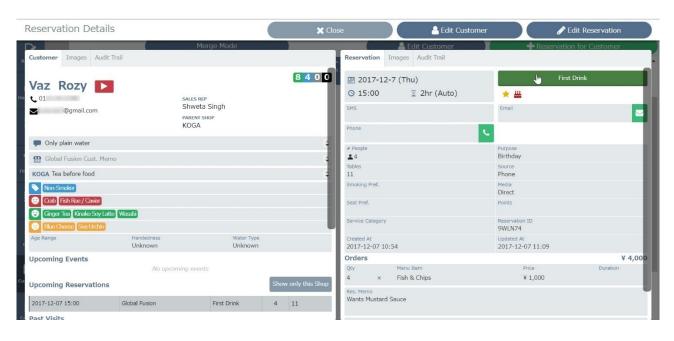
4. From Customers

Search for the customer whose reservation needs to be modified.



Select the customer's upcoming reservation -> Change the status as desired.







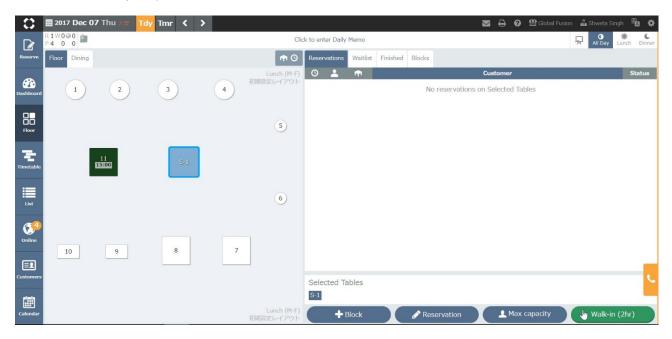
Manage Walk-ins

<u>Purpose</u>: While some tables are reserved, a restaurant also needs to manage its walk-in customers. The system allows to create and manage walk-ins easily and effectively.

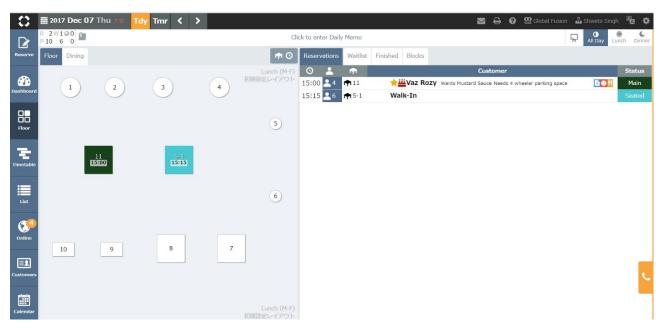
Workflow:

1. From Floor

Select the table at which a walk-in customer must be seated. Also select the number of guests (by default maximum table capacity is allotted to walk in).

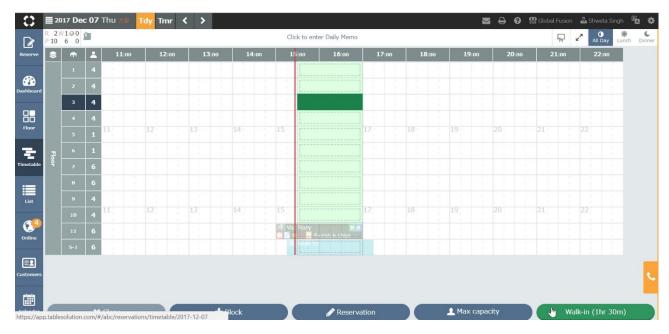


Walk-in now gets added to the list of reservations.

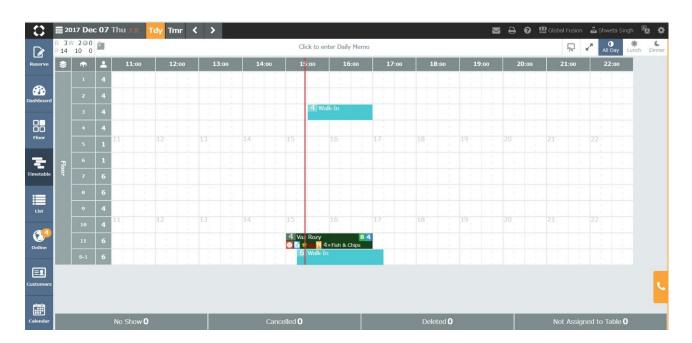


2. From *Timetable*

Select the time and table at which a walk-in customer must be seated.



The created walk-in can now be seen on the timetable.



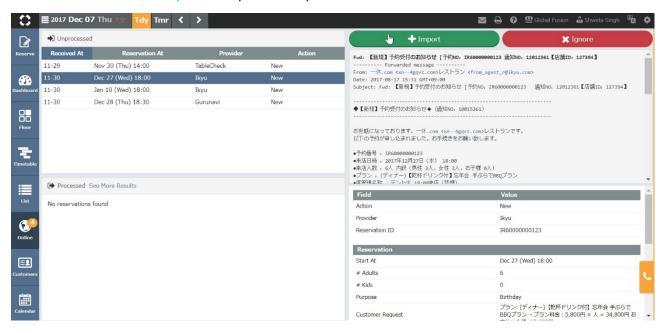
Note: It is possible (though not recommended) to create a walk-in without adding a customer.

Import Reservations

<u>Purpose</u>: The reservations from OTAs are imported to the <u>Manager</u> system so that they can be tracked and managed in a single dashboard, along with phone and walk-in reservations.

Workflow:

Go to *Online* tab -> click *Import* to import the unprocessed online reservations.

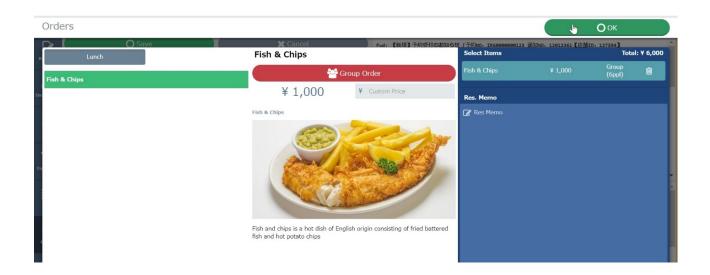


Assign a table to the reservation -> Add other optional parameters (Menu Item, Reservation Memos etc. -> Save.









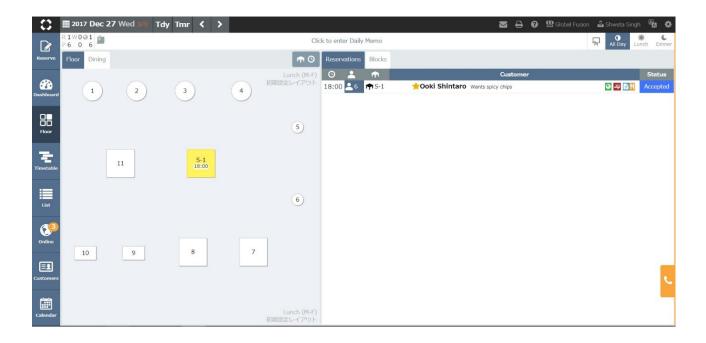




The reservation thus gets imported to TS and can be seen on all the layouts.







Block Tables

<u>Purpose</u>: Blocking a table implies that the table is not available for a reservation. Tables are blocked in the system for special events like birthday parties, special reservations etc. Tables can be blocked in 2 ways:

a. Soft Block

Soft Block is when the table is not available for online reservations (TableCheck online booking page) but available for booking manually by the restaurant staff.

b. Hard Block

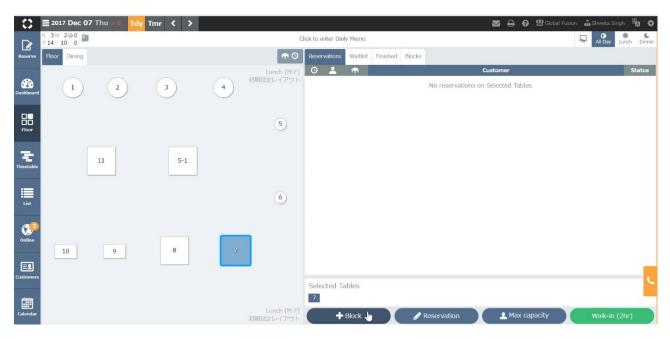
Hard Block is when the table is not available for any reservation, neither online (TableCheck online booking page) nor manual booking.

Tables can be blocked via Floor or Timetable tab.

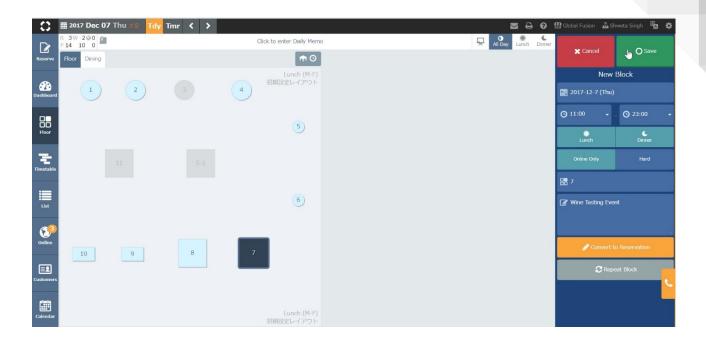
Workflow:

1. From Floor

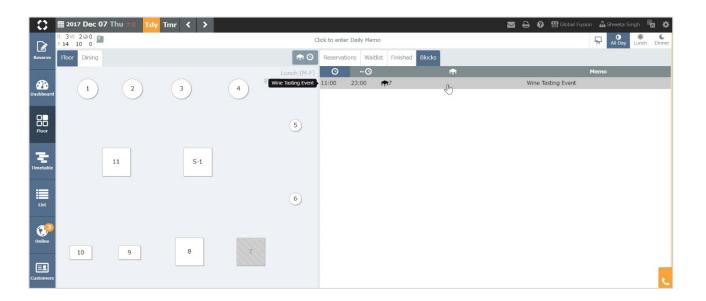
Select the table -> click Block



Select block duration, type of block (hard/soft) & a memo stating block reason -> Save.

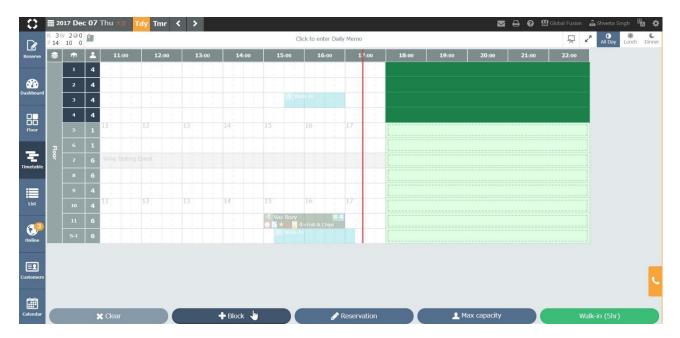


The blocked table is displayed in gray color in the table layout. It can also be seen in the Blocks tab under Floor Layout.

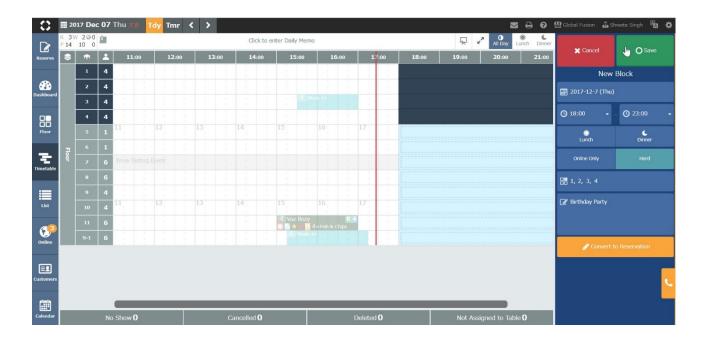


2. From *Timetable*

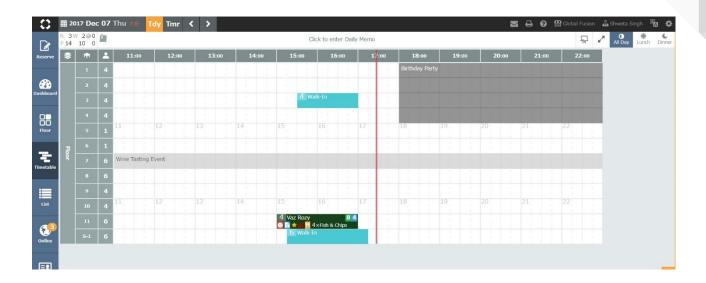
Select the table(s) -> click *Block*.



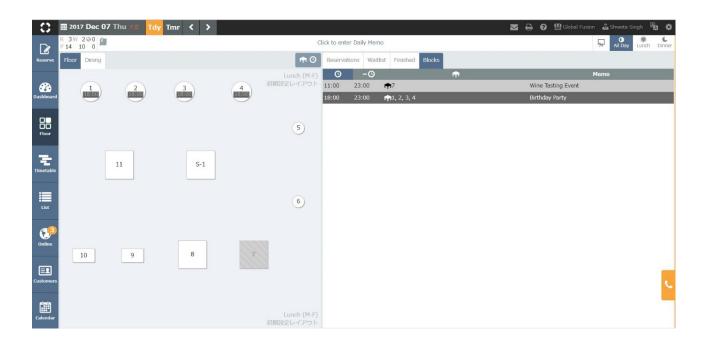
Enter block details -> Save.



The blocked table(s) appears in gray color on the Timetable.



<u>Note</u>: Hard & soft blocks can be distinguished by their color, Soft Block is displayed in light gray whereas Hard Block is displayed in dark gray color.



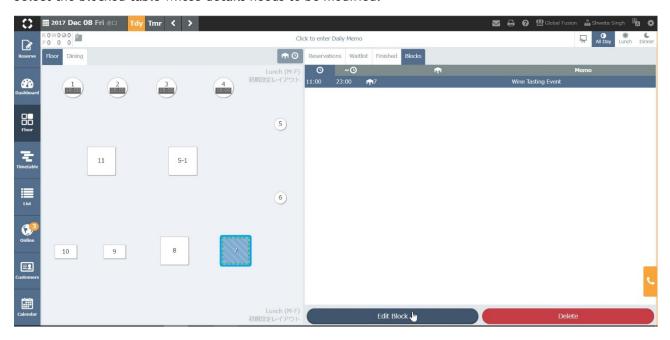
Edit Blocks

<u>Purpose</u>: A block can be edited to change its timings, frequency of recurrences and type (hard or soft block).

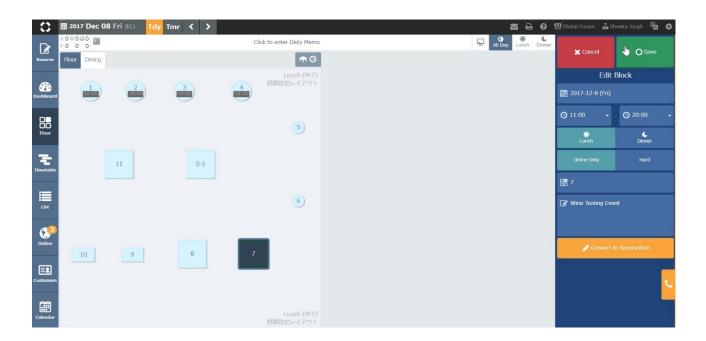
Workflow: Blocks can be edited from Floor and Timetable tabs.

1. From *Floor*

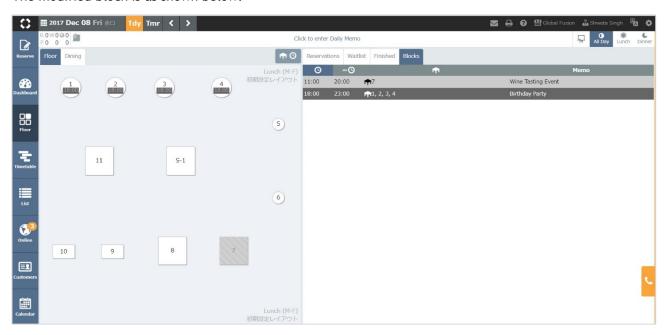
Select the blocked table whose details needs to be modified.



Change the parameter(s) as required -> Save.



The modified block is as shown below.

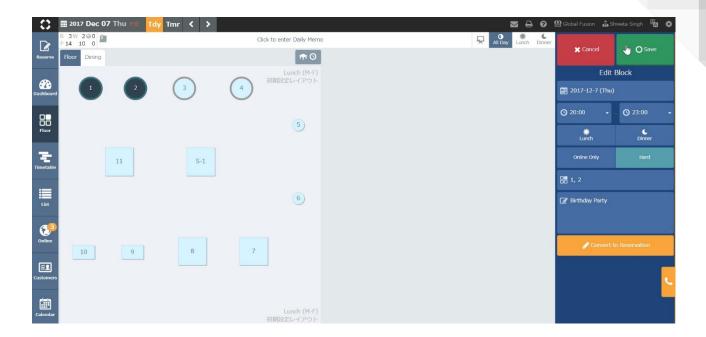


2. From *Timetable*

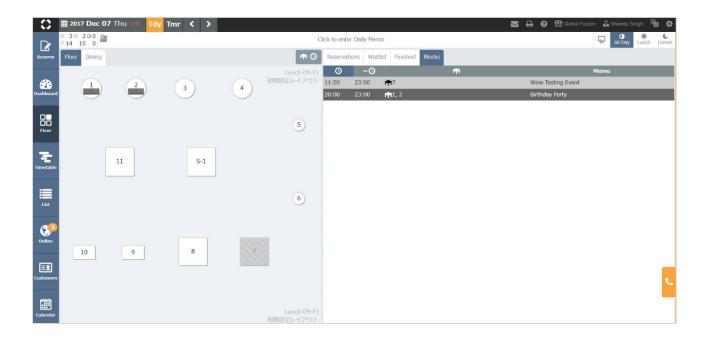
From the Timetable, select the blocks to be edited -> click on *Edit Block*.



Modify the parameters as required -> Save.



The modified block appears as shown below.



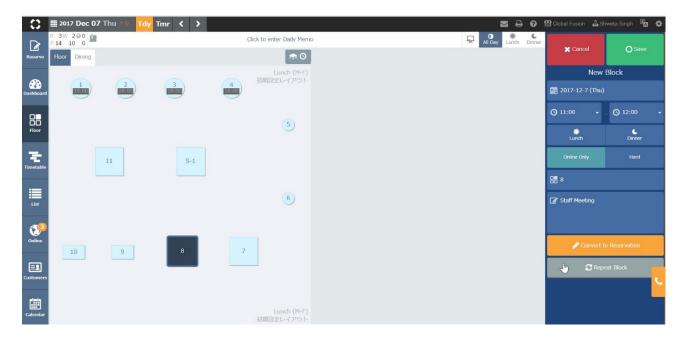
Repeat Blocks

<u>Purpose</u>: Soft blocks can also be repeated for recurrent occurrences of special events like Training, Staff Meeting etc.

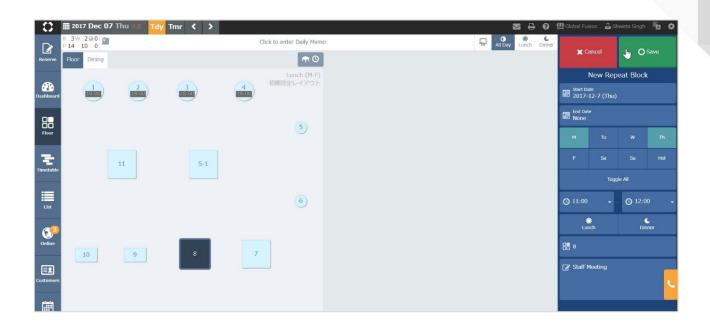
Workflow:

Blocks can be repeated from Floor and Timetable layouts.

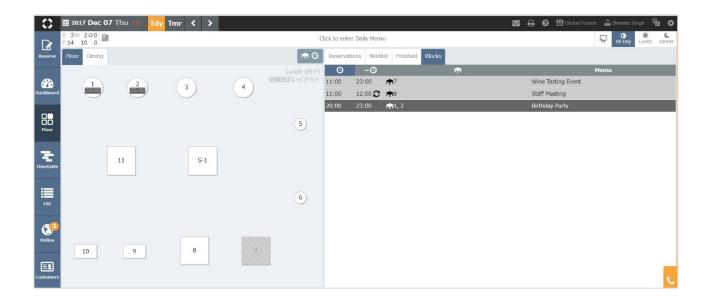
From the Floor Layout, select the table(s) -> Enter required parameters -> Repeat Block.



Choose the recurrent occurrences -> Save.



The block thus created can be seen on the Floor as well as Timetable layouts, with the 2 icon.



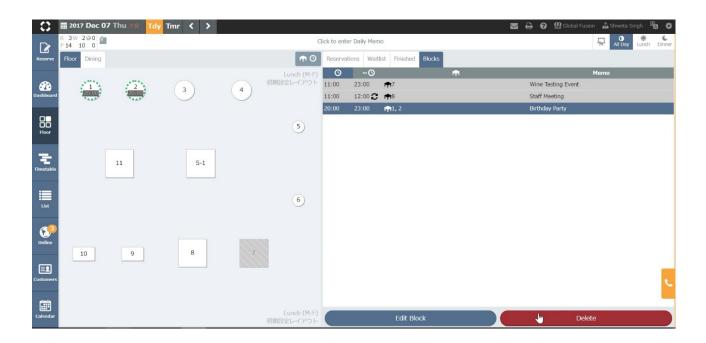
Remove Blocks

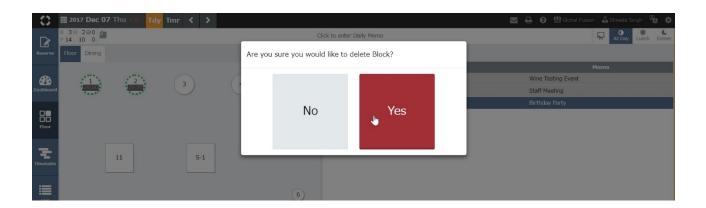
Purpose: A block that is not needed anymore can be removed from the system.

Workflow: A block can be removed by either deleting it or converting it to a reservation.

1. Delete Blocks

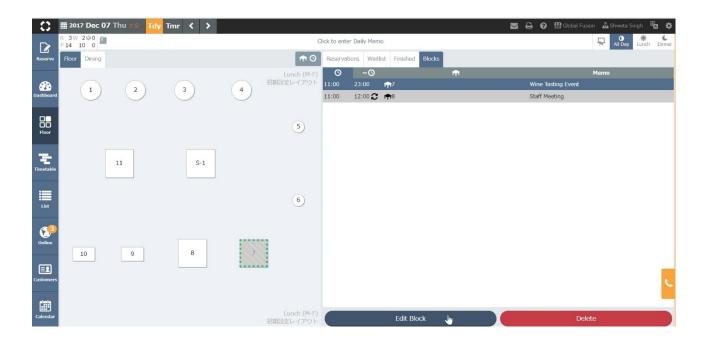
Select the block to be deleted -> Delete.

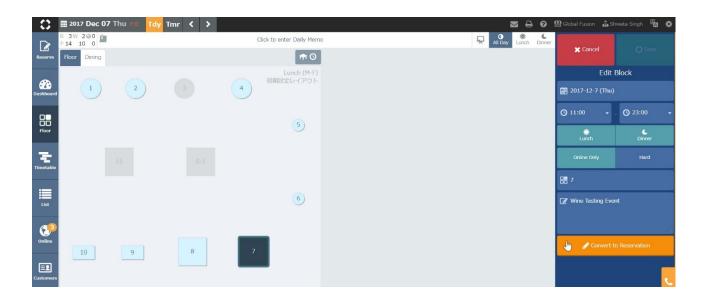


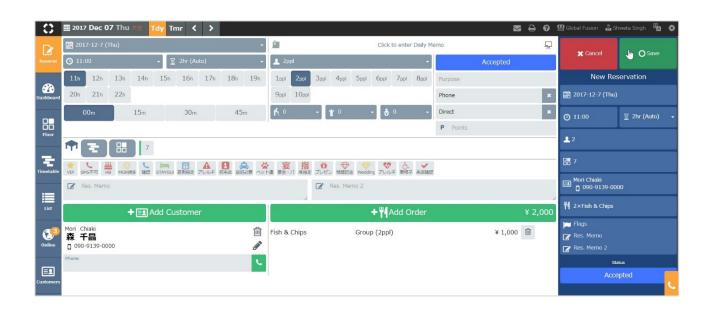


2. Convert Block to Reservation

Select the block that needs to be converted -> *Edit Block* -> *Convert to Reservation* -> Enter Reservation Details -> *Save*.







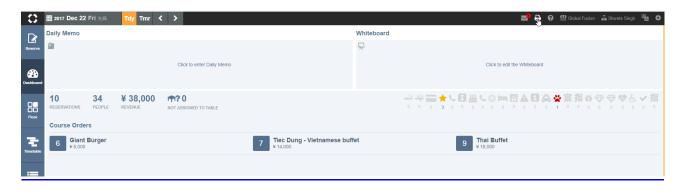
Reports

<u>Purpose</u>: Several types of reports can be generated in the system to translate data into meaningful information and perform various types of analysis. Reports can be daily or monthly and can be based on various parameters like number of reservations, meal periods, menu items etc. as shown in the below images.

The reports are generated in excel file format that makes the analysis of data very simple and meaningful.

Workflow:

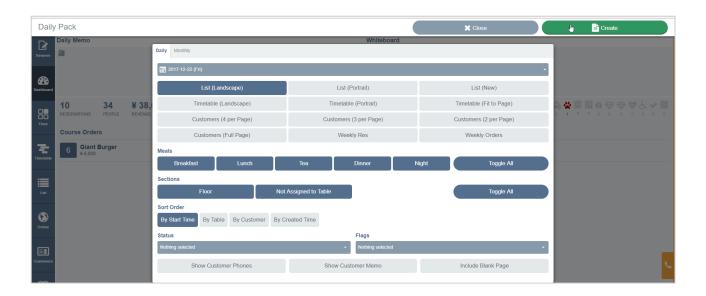
Click on the 🔒 icon to generate a report.



Select the duration of the report and the other desired parameters.

Daily Report

Below is an example of *Daily* Report, parameter chosen - *List*, with all *meals* and *sections* checked, *Sort Order* by Start Time. Click on *Create* and *Download* the Report as shown below.





The Report is generated as shown below.

List (Landscape)

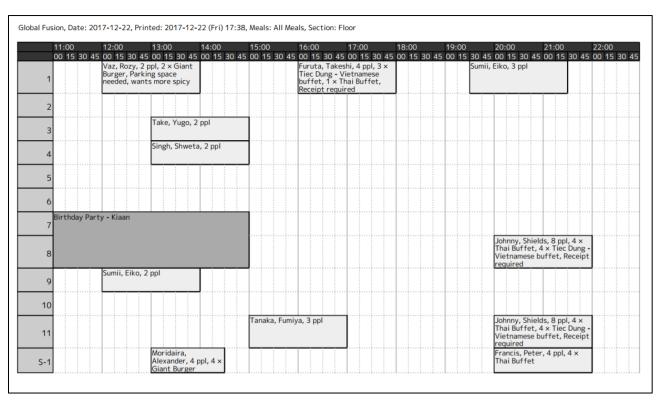
Shop	p Global Fusion			# Peo	ple 10 Groups, 34 People									
	e 2017-12-22 (Fri) d 2017-12-22 (Fri) 17:3	5		Ord		Tiec Dung - Vietnamese 9 Thai Buffet								
	s All Meals			Daily Me	Daily Memo									
	s All Sections													
								CDT (LID						
12:00	Sumii, Eiko	2 Ppl	ables	Status Accepted	Orders	Res. Memo Allergies: 生卵NG	Purpose Direct	CRT/UPD 22 Dec 16:19						
12:00	VESPER VESPER	2	7	Accepted		A Allei gles. ±9040	Direct	Shweta, Singh 22 Dec 16:20 Shweta, Singh						
12:00	Vaz, Rozy	2	1	Accepted	2 Giant Burger	Allergies: Crab, Fish Roe / Caviar Parking space needed wants more spicy	Direct	22 Dec 11:25 Shweta, Singh 22 Dec 11:25 Shweta, Singh						
3:00	Moridaira, Alexander	4	S-1	Accepted	4 Giant Burger	Allergies: Milk, Peanut	Direct	21 Dec 17:50 Shweta, Singh 21 Dec 18:42 三種.朕月						
13:00	Singh, Shweta	2	4	Accepted		Allergies: Milk	Direct	21 Dec 17:53 Shweta, Singh 21 Dec 17:53 Shweta, Singh						
13:00	Take, Yugo	2	3	Accepted			Direct	21 Dec 17:54 Shweta, Singh 21 Dec 17:54 Shweta, Singh						
5:00	Tanaka, Fumiya VESPER	3	11	Accepted		Allergies: Cashew Nuts	Direct	21 Dec 17:55 Shweta, Singh 21 Dec 17:55 Shweta, Singh						
6:00	Furuta, Takeshi 株式会社VESPER	3 ¥ 1	1	Accepted	3 Tiec Dung - Vietnamese buffet 1 Thai Buffet	✿ Allergies: 蕎麦, Egg, Milk, Peanut Receipt required	Direct	22 Dec 11:29 Shweta, Singh 22 Dec 11:29 Shweta, Singh						
9:30	Sumii, Eiko VESPER	3	1	Accepted		★ Allergies: 生卵NG	Direct	22 Dec 16:21 Shweta, Singh 22 Dec 16:22 Shweta, Singh						
20:00	Francis, Peter	4	S-1	Accepted	4 Thai Buffet	Allergies: Shrimp	Direct	21 Dec 17:54 Shweta, Singh 21 Dec 17:54 Shweta, Singh						
20:00	Johnny, Shields 株式会社VESPER	4 ¥ 4	8, 11	Accepted	4 Thai Buffet 4 Tiec Dung - Vietnamese buffet	★ Allergies: 海老, 蟹, Buckwheat, 光り物, Wheat / Gluten, Egg Receipt required	Direct	22 Dec 11:38 Shweta, Singh 22 Dec 11:38 Shweta, Singh						

Below are examples of reports generating by choosing some other parameters.

Parameter chosen - Customers (3 per page)

	7				Bday 1	Fish & Chips			9			
2017-12-2 2017-12-1			3 ppl 1 ppl	2017-12-1 2017-12-1		bal Fusion bal Fusion	3 ppl 8 ppl	2017-12-2 2017-12-2		u Test Restaur DOS CAR	ant	
2047.45.5	Past V		2	2047.42.4		t Visits	2047.42.2		Visits			
Dislikes	Cilantro (Coriander)	Sparklii	J, ヴィオニエ, ng Wine, Meat	Dislikes	Blue Cheese, Sea Urchin	Likes Ginger Soy Lat	Dislikes Likes Champagne, Med (All)					
Allergies	生卵NG			Allergies	Crab, Fish Ro			Allergies	Milk, Peanut	1 1-		
Memo				Memo				Memo				
Tags Cust.	VIP ★, Taxi Needed Apr 27: Birthday			Tags Cust.	Non-Smoker Only plain water		Tags Cust.	Staff Friend				
	Customer	Details				mer Details	Customer Details					
rders				Orders	2 Giant Burger			Orders	4 Giant Burger			
Res. Memo	*			Res. Memo	Parking space neede	d wants more spicy		Res. Memo				
ales Reps		132 Visits	9 Cancels	Sales Reps	Shweta, Singh	18 Visits	0 Cancels	Sales Reps	佐々木	31 Visits		
≜ 2 pints		9 Phone, D		♣2 Points		1 Phone, D	Direct	♣4 Points		Pho	S-1	
	住井,映子	VESPI			Vaz, Rozy		UNKNOWN		森平, Alexand	er 	Male	
	Sumii, Eiko		Unknown	2017-12-22	V D	I.	Unknown		Moridaira, Alexander		Male	

Parameter chosen - Timetable



Parameter chosen - Weekly Reservations

Dec 22 (F)		Dec 2	23 (Sa)	Dec 24 (Su)	Dec 2	5 (M)	Dec 26 (Tu)	Dec 2	27 (W)	Dec 28 (Th)	
12:00 2 People 12:00 2 Pe			2 People		14:00	4 People		18:00 S-1	6 People Bday	18:30 2 P	
Vaz, Rozy		Vaz, Rozy			Takegami, Kiyo 株式会社VESPE	shi		Ooki, Shintard		Hashida, Kana	ko
2 Giant Burger Parking space needed		2 Fish & Chips						6 Fish & Chips Wants spicy chips		プラン: お手軽点手ぶら de BBQ	
12:00	2 People	12:00	4 People								
9 Sumii, Eiko		S-1 Moridaira, Ale	Bday								
Sumii, Eiko VESPER		1									
		4 Giant B	urger								
13:00	4 People				+						
S-1 Moridaira, Ale	xander	1									
		1				I					
4 Giant B	ırger										
13:00	2 People										
Singh, Shweta		1									
]									
13:00	2 People				+			+			
3 Take, Yugo		1									
		1									
15:00 11	3 People										
	a										
lanaka, Fumiy		Į.				I		1			
Tanaka, Fumiy VESPER		l									

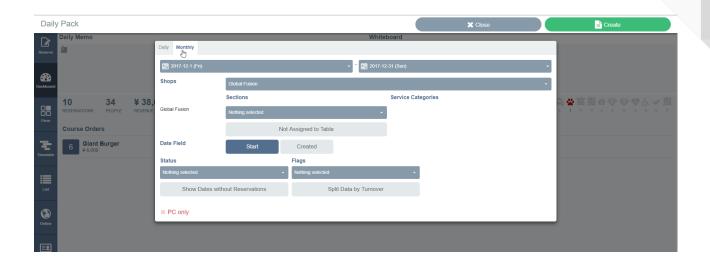
Parameter chosen - Weekly Orders

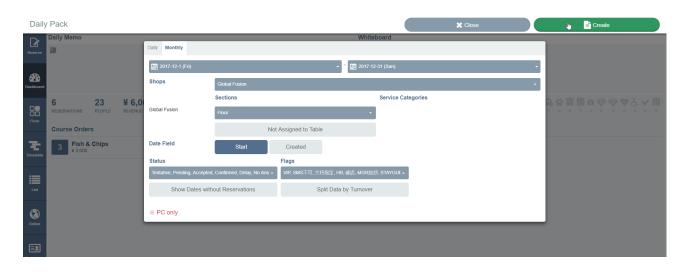
Blobal Fusion	All M				Р	rinted 2017-12-22 (Fri) 17 Shweta, S
2017-12-22 (Fri)	All Se	ections				
Dec 22 (F)	Dec 23 (Sa)	Dec 24 (Su)	Dec 25 (M)	Dec 26 (Tu)	Dec 27 (W)	Dec 28 (Th)
Lunch	Lunch		Lunch		Dinner	Dinner
6 Giant Burger	2 Fish & Chips				6 Fish & Chips	
Tea	4 Giant Burger					
1 Thai Buffet				l		
3 Tiec Dung -	1					
Dinner	1					
8 Thai Buffet	1					
4 Tiec Dung -	1		l	l		1

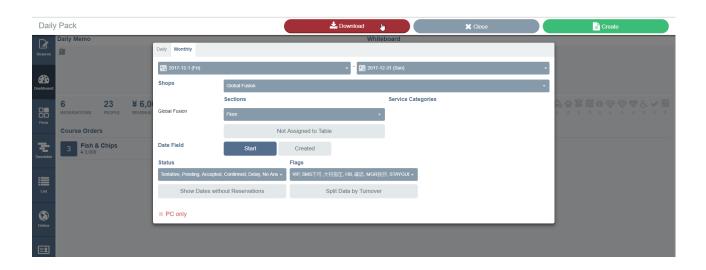
Monthly Report

Below is an example of how to generate a Monthly Report.

Select the parameters -> *Create* -> *Download* the report.





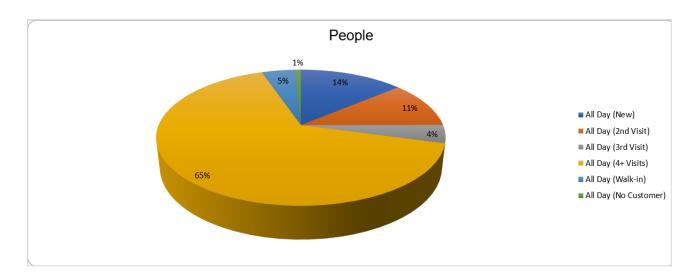


The report shows useful information like reservations' details for each of the meal times, menu items ordered, repeat vs first time customers, purpose of the visit etc. in graphical as well as tabular formats (some examples shown below).

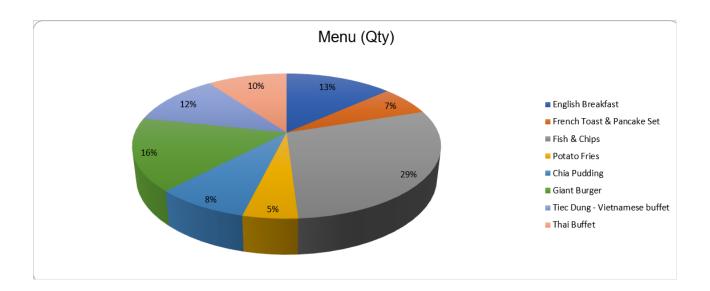
Reservations Analysis based on Meal Times

4	Α	В	С	D	E	F	G	Н	1	J	K	L	M	N	0	Р	Q	R
1	Shop	201	7 Dec	All Day (grp)	All Day (ppl)	All Day (¥)	Breakfast (Breakfast	Breakfast (Lunch (grp)	Lunch (ppl)	Lunch (¥)	Tea (grp)	Tea (ppl)	Tea (¥)	Dinner (grp)	Dinner (ppl)	Dinner (¥)
2	Global Fusion	2017-12-01	Fri	4	20	8000	3	15	8000	1	5	0	0	0	0	0	0	1
3	Global Fusion	2017-12-02	Sat	4	20	10000	1	9	9000	3	11	1000	0	0	0	0	0	1
4	Global Fusion	2017-12-03	Sun	5	27	23000	0	0	0	1	3	0	3	23	23000	1	1	1
5	Global Fusion	2017-12-04	Mon	6	29	23000	1	1	1000	1	8	0	2	14	14000	2	2 6	800
6	Global Fusion	2017-12-05	Tue	4	16	15000	0	0	0	1	2	2000	1	9	9000	2	5	400
7	Global Fusion	2017-12-06	Wed	3	5	10000	0	0	0	1	2	2000	0	0	0	2	2 3	800
8	Global Fusion	2017-12-07	Thu	4	16	6000	1	2	2000	0	0	0	3	14	4000	0	0)
9	Global Fusion	2017-12-08	Fri	4	17	18000	0	0	0	0	0	0	2	10	4000	2	? 7	1400
10	Global Fusion	2017-12-09	Sat	4	11	2000	2	6	0	2	5	2000	0	0	0	0	0)
11	Global Fusion	2017-12-10	Sun	3	12	9000	2	8	7000	0	0	0	0	0	0	1	4	200
12	Global Fusion	2017-12-11	Mon	3	7	0	1	4	0	1	2	0	0	0	0	1	1	I
3	Global Fusion	2017-12-12	Tue	4	13	14000	1	4	4000	2	5	2000	0	0	0	1	4	1 800
4	Global Fusion	2017-12-13	Wed	3	7	2000	2	5	0	1	2	2000	0	0	0	0	0	i
5	Global Fusion	2017-12-14	Thu	3	9	7000	1	4	4000	2	5	3000	0	0	0	0	0	j .
6	Global Fusion	2017-12-15	Fri	2	5	4000	1	2	2000	1	3	2000	0	0	0	0	0	j
17	Global Fusion	2017-12-16	Sat	4	18	18000	1	4	4000	2	6	6000	1	8	8000	0	0)
18	Global Fusion	2017-12-17	Sun	4	11	4000	2	5	2000	0	0	0	0	0	0	2	2 6	200
19	Global Fusion	2017-12-18	Mon	4	8	3000	0	0	0	4	8	3000	0	0	0	0	0)
20	Global Fusion	2017-12-19	Tue	3	6	4000	0	0	0	2	4	2000	0	0	0	1	2	2 200
21	Global Fusion	2017-12-20	Wed	3	6	10000	0	0	0	1	2	2000	0	0	0	2	4	800
22	Global Fusion	2017-12-21	Thu	5	26	12000	0	0	0	3	14	4000	0	0	0	2	12	800
23	Global Fusion	2017-12-22	Fri	10	34	38000	0	0	0	5	12	6000	2	7	8000	3	15	2400
24	Global Fusion	2017-12-23	Sat	2	6	6000	0	0	0	2	6	6000	0	0	0	0	0	j
25	Global Fusion	2017-12-24	Sun	6	23	6000	0	0	0	4	14	6000	1	5	0	1	4	1
26	Global Fusion	2017-12-25	Mon	6	28	26000	0	0	0	5	24	18000	0	0	0	1	4	1 800
27	Global Fusion	2017-12-26	Tue	10	30	25000	3	9	10000	3	11	3000	2	3	2000	2	? 7	1000
28	Global Fusion	2017-12-27	Wed	3	10	10000	1	2	2000	0	0	0	1	2	2000	1	6	600
29	Global Fusion	2017-12-28	Thu	8	33	43000	3	8	8000	0	0	0	1	1	1000	4	24	3400
30	Global Fusion	2017-12-29	Fri	10	38	29000	4	19	19000	3	10	8000	2	6	2000	1	3	i
31	Global Fusion	2017-12-30	Sat	4	21	24000	2	10	10000	1	3	6000	1	8	8000	0	0	1
32	Global Fusion	2017-12-31	Sun	2	21	18000	1	18	15000	0	0	0	1	3	3000	0	0)
33																		
1	→ Grp・	Ppl Groups	Peopl	e Menu P	urpose Sour	ce Media	Timetable					1 4						

Repeat & 1st Time Customers



Menu Items Ordered



5. Special Features

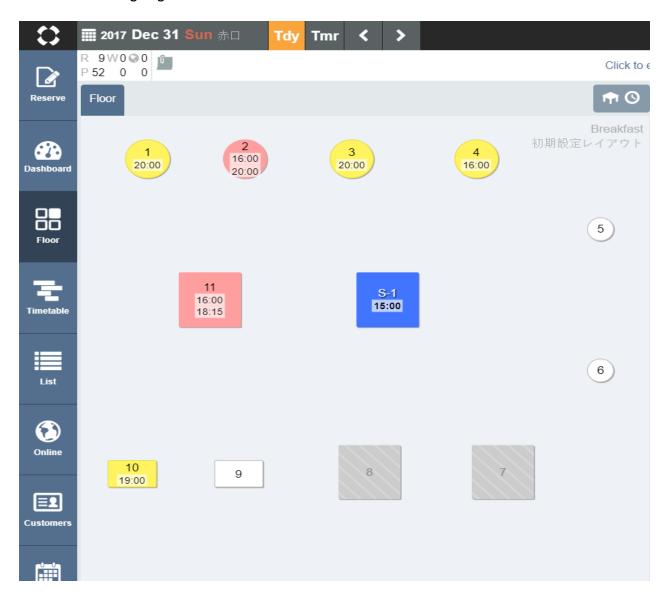
1. Table Color Codes

The Floor Layout has tables that get color coded based on the number of reservations. Also, an ongoing reservation is shown in a different color. The color coding is done as follows:

Table with one reservation - Yellow

Table with multiple reservations - Pink

Table with an ongoing reservation - Blue



2. Merge Customer Records

In case of duplicate customer records, it is possible to merge the details of 2 customer records into one by using the Customer Merge functionality.

Workflow:

Search the duplicate customer records. Select the two (or more) records -> Merge.



The details will be shown on both the sides, select the one that needs to be retained (in case of name) and the other details are merged automatically as shown in the image below.





Click on Merge.

There is only one customer record now as shown in the below figure.



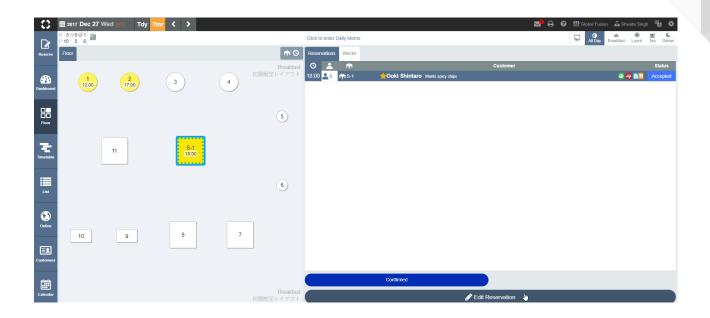
3. Copy Reservation

The **Manager** system has a Copy Reservation functionality using which a reservation details can be duplicated to another time and/or day.

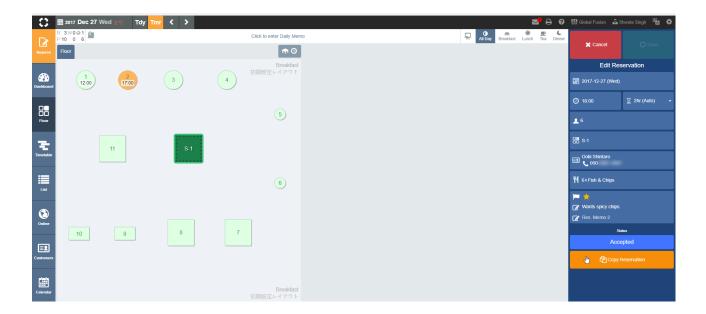
Workflow:

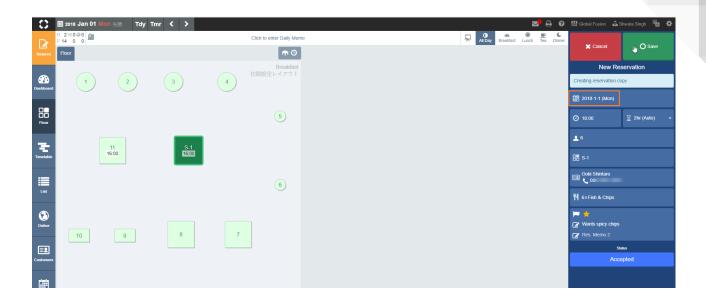
1. From *Floor*

Select the table whose reservation must be copied -> *Edit Reservation*.

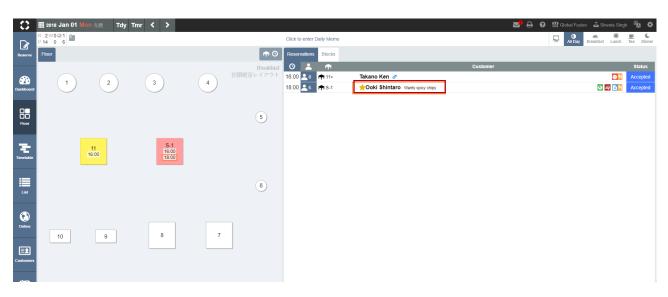


Copy Reservation -> Select the day on which reservation must be copied (Other details can also be changed) -> Save the copied reservation.



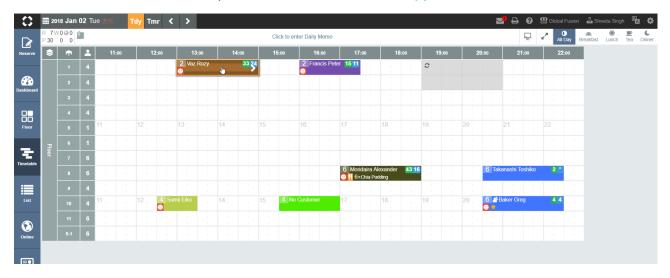


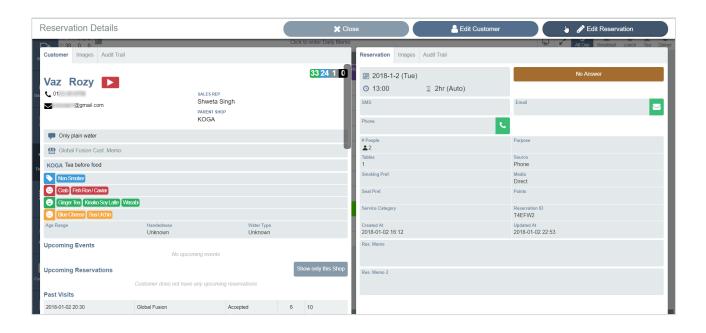
The copied reservation is now visible as below on the new day.

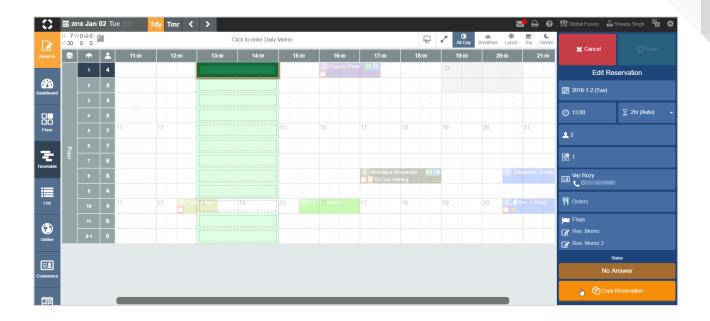


2. From *Timetable*

Select the reservation to be copied -> *Edit Reservation* -> *Copy Reservation*.







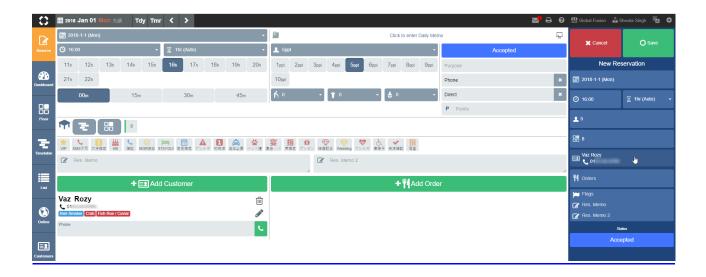
Select the new date (and other details as desired) -> Save.

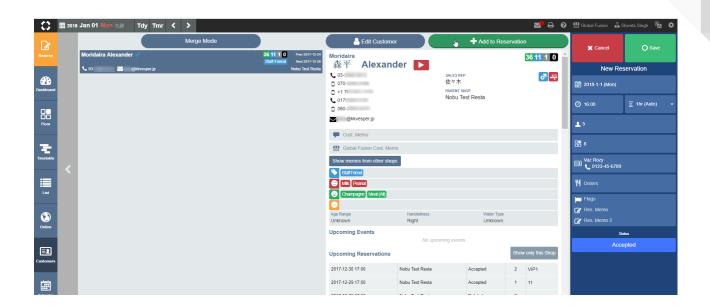
3. Add Multiple Customers to Reservation

Multiple customers can be added to a reservation. This is especially useful in case of a group of 2 or more premium customers, where the shop can track customer preferences of all the customers.

Workflow:

Create the reservation as shown earlier, add 2 (or multiple) customers one after another as shown in the below images.





Multiple customers are shown on the reservation with \triangle icon.

