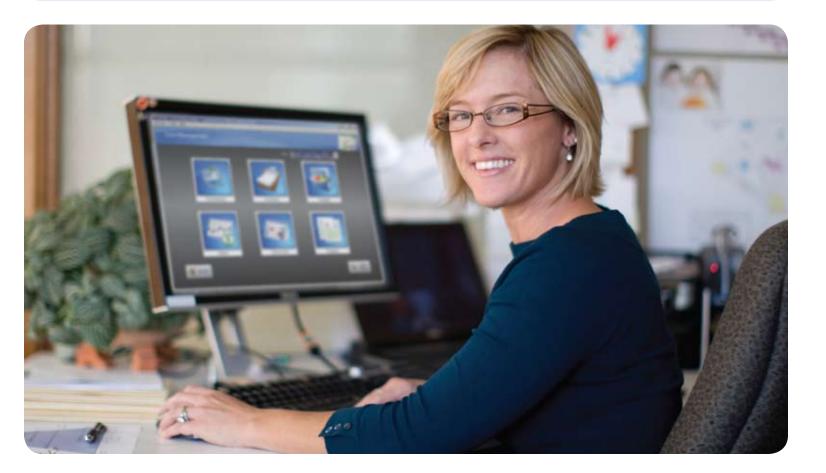## Achieve Outstanding Performance without the Maintenance

Aloha Insight is delivered via an Application Service Provider (ASP) model, which is an easy and cost effective way to deliver tools to your growing business. The software is installed once in a central location and data is provided to users via a standard Web browser. In addition to providing you the latest technology with minimal maintenance, the ASP model offers:

- SAS70 certification - the first service provider in the hospitality market to achieve this

- Certification which includes a voluntary audit to validate internal controls and processes

- Minimal store-level hardware and software requirements (standard PC with Web browser)

- Automatic software updates performed at a central location and immediately made available to all restaurants

- Ongoing system management performed in one location by technology experts, not by restaurant managers or employees

- Exceptional reliability – 99.5% system uptime

- Flexibility in working with both dial-up and high-speed Internet connections

- Scalability for restaurants of any size and geographic location

Aloha Back Office

ALOHA BACK OFFICE

Restaurant operators need comprehensive back office applications to efficiently analyze results, effectively control inventory and labor costs and automatically alert management to issues that require attention.

Aloha Back Office provides the tools necessary to measure your operations in real time to make smart decisions quickly. Our award-winning solution is comprised of three applications, Aloha Insight, which offers consolidated reporting, alerts and intelligent analytic capabilities across all locations and MenuLink Labor and MenuLink Inventory, which provide excellent control over the two most critical components of your business, labor and inventory management.

GROW REVENUE AND PROFITS

- Measure operational performance accurately to make smart business decisions quickly.

INCREASE VISIBILITY AND CONTROL

- Manage critical data across all sites and implement new database changes in a single site or multiple sites – any time, anywhere.

REDUCE OPERATIONAL COSTS

- Measure, control and reduce food costs by highlighting variances and forecast labor scheduling to maximize employee productivity.

IMPROVE CUSTOMER SERVICE

- Spend less time on administration and more time serving customers and improving employee satisfaction.

ALOHA BACK OFFICE

Aloha Insight

Wherever you are, Aloha Insight will let you know exactly how your business is performing. This award-winning management tool offers Web-based reporting that delivers unmatched visibility and control of restaurant operations and allows for fast, accurate decision-making – any time, and from any location.

- Consolidates, multi-store reporting with extensive drill-down analysis by site, region or concept

- Provides sales analysis, forecasting and comparison reporting that is customizable

- Offers data backup service – off-site backup and storage of data with annual updates

Loss Prevention Tools

- Receive robust alerts that highlight unexpected issues and provide guidance for a resolution

- Gain audit exception reporting capabilities - find potential issues by comparing in-store employee activity to their peers

- Increase check-level insight through drill-down capabilities

Customizable Reporting

- Create and customize your own reports with the easy-to-use wizard-based Reports Builder

- Create custom data elements for reports and alerts using standard built-in calculations

- Display only the reports you want on the eDesktop

- Schedule reports and alerts to be emailed on a periodic basis

Integration Capabilities

Integrates to many well known accounting packages such as:

General Ledger

- QuickBooks

- Great Plains

- Lawson

- MAS 90/200, Solomon,

- ACCPAC

Payroll

- Automatic Data Processing (ADP)

- Millennium

MenuLink Labor

Centrally and effectively manage all employees across your organization.

- Optimize staffing by comparing scheduled vs. actual labor with a wide variety of analytical tools

- Allows you to view critical reports that summarize labor time, cost and percent of sales

- Produces interactive and easy to read schedules in graphical formats

- Fully supports employee borrow and transfer between sites and auto-completes government forms

- Provides custom payroll exports and tracks worked and non-worked hours

MenuLink Inventory

Measure, control and reduce food costs by highlighting variances while supporting contract pricing and streamlining communication with suppliers.

- Improve visibility into inventory and recipe management, purchasing, cash management and reporting

- Increase profitability by comparing and analyzing actual to theoretical cost - offers dynamic views the top 20 food cost items
  - Calculates future sales amounts, product mix and guest count down to the 15-minute interval
  - Recommends purchase orders based on trend and delivery schedules

- Provides real-time cost of goods sold based on latest prices or FIFO (first in first out) and quick shelf-to-sheet inventory counts with drag and drop configurations

- Supports product transfers including automatic notification and reconciliation