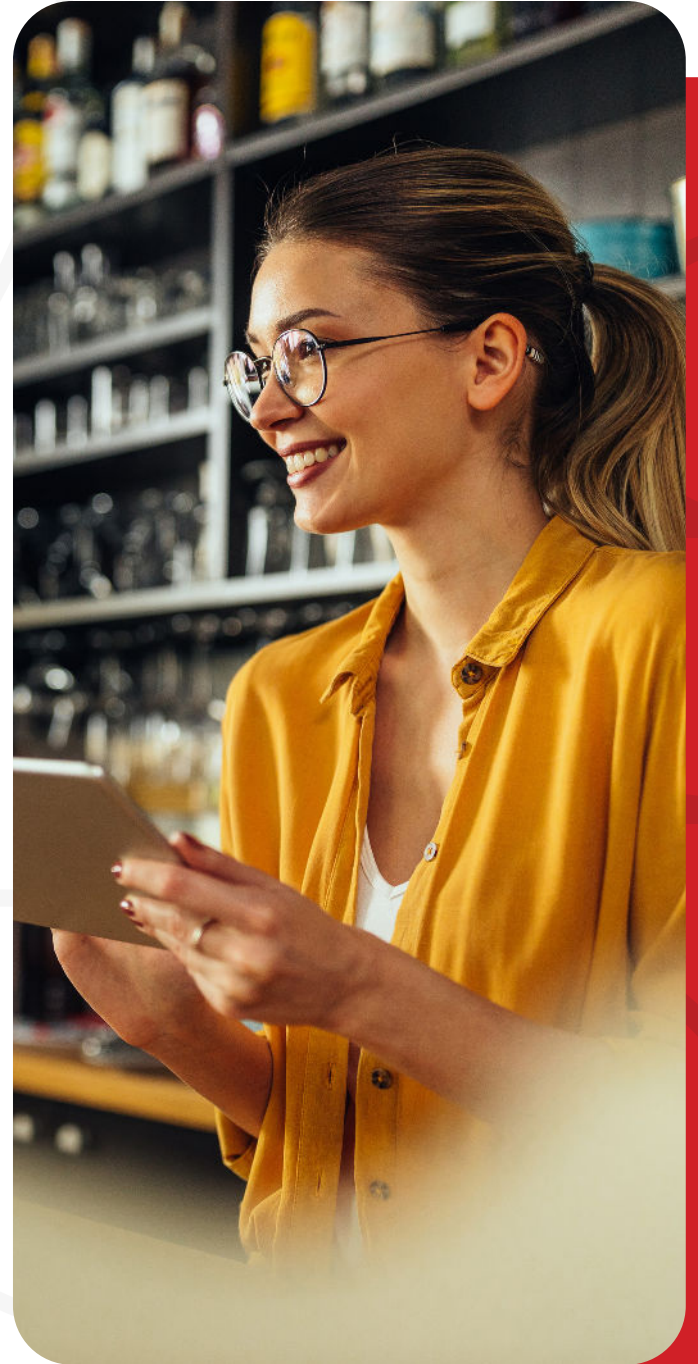




CHECKLIST

# A Day in the Life of a Restaurant Operator



A restaurant operator's priority is to ensure operational efficiency that bolsters margins while doing the same for guests' experiences. Accomplishing that requires actionable, real-time information and the ability to share it and train peers across all levels of the business.

**Today, operators can focus on those two by streamlining their responsibilities in an integrated, all-in-one restaurant enterprise management platform.**

**Read on to see it live:**



 9:00 AM

## Check Yesterday's Daily Sales Summary

The DSS is a snapshot of each restaurant location's daily performance: sales, labor, tips, guest count, all of it. By quickly running through the DSS of each location in their areas of responsibility, operators can quickly spot any rising issues and get with managers to find fast resolutions.

[WATCH VIDEO](#)

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 11:00 AM

## Note the Logbook

For years, the manager's logbook was a physical journal. No more. By digitizing this critical communication tool on the cloud, operators can stay on top of any issues that arise to ensure resolution, while managers can ensure seamless communication across shifts.

[READ MORE](#)

 1:00 PM

## Invoice Experts

Invoicing and accounts payable are among the most complex tasks in the business, and the ones that most never see. By eliminating paper from the process using vendor integrations, virtual invoice uploads, and digital payments, operators get off the paper trail and quickly verify payment accuracy and preserve cash flow.

[LEARN MORE](#)

🕒 3:00 PM

## A Labor of Love

Next to food cost, labor is the largest cost driver in the biz, and one could argue it's even more difficult to control due to the human factor. By using a platform that generates schedules based on historical sales data, restaurant leaders can schedule more precisely while using tools like enforced scheduling and robust reporting to prevent any questionable or unnecessary overtime.

[WATCH VIDEO](#)

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🕒 4:30 PM

## Waste Not, Want Not

The final task before signing off (if that's actually a thing..) includes logging item transfers and examining waste logs. Like invoices, these are the hidden tasks that for operators and the restaurants they oversee are critical to success. Logging and tracking item transfers, for both operators and accountants on the back end, should be no more than a few clicks, enabling operators to dive straight into waste logs to see where their stores are leaving profits on the table, or pitching them into the garbage.

[READ MORE](#)

**Restaurant365**

[www.restaurant365.com](http://www.restaurant365.com)

## Interested in learning more?

**Schedule a free demo of Restaurant365 today.**

