**TondeSoft Ltd**
*Total IT Solutions & Software Development Powerhouse*
Enabling Commerce, Delivering Trust

Tel: 0539 228 215
WhatsApp: 0275 498 774
facebook.com/tondesoft
tondesoft.com

# RestaurantERP

*A Complete Restaurant & Bar Management System by TondeSoft Ltd*

RestaurantERP is an all-in-one, cloud-ready management platform built to help restaurants, bars, and hospitality businesses run day-to-day operations with speed, control, and full visibility. From point of sale and kitchen operations to inventory, finance, compliance, and multi-branch administration, every part of the business is brought together on a single, secure platform. The sections below outline each module available in the system and the value it brings to your business.

## Operations

| | |
|---|---|
| **Dashboard** | A real-time overview of daily sales, orders, table status, and staff activity, giving managers instant visibility into how the restaurant or bar is performing at any moment. |
| **Point of Sale** | A fast, intuitive POS for taking orders, processing payments, and printing receipts at the counter, bar, or table, built to keep queues moving during peak hours. |
| **Kitchen Display** | Sends orders straight from the POS to kitchen screens in real time, eliminating paper tickets and helping chefs prioritise and track preparation without delays. |
| **Orders** | Centralises all dine-in, takeaway, and delivery orders in one place, so staff can track status from placement to fulfilment. |
| **Reservations** | Manages table bookings and walk-in reservations, reducing double-bookings and helping front-of-house plan seating in advance. |
| **Cash Shifts** | Tracks cash drawer opening and closing balances for each staff shift, with variance reporting to keep till management accountable and accurate. |
| **Daily Checklists** | Digitises opening, closing, and routine operational checklists, ensuring hygiene, safety, and service standards are consistently followed every shift. |
| **Alfred (AI Assistant)** | RestaurantERP's built-in AI assistant, helping staff and managers quickly pull reports, find records, and get guided answers from within the system. |

## Customers & Growth

| | |
|---|---|
| **Customers** | Maintains a database of customer profiles and order history, enabling personalised service and targeted marketing. |
| **Loyalty Points** | Rewards repeat customers with points on purchases that can be redeemed for discounts or perks, encouraging customer retention. |

Tel: 0539 228 215
WhatsApp: 0275 498 774
facebook.com/tondesoft
tondesoft.com

| | |
|---|---|
| **Discounts** | Creates and manages promotional discounts, vouchers, and special offers, applied automatically or manually at checkout. |
| **Feedback & Complaints** | Captures customer feedback and complaints in a structured way, helping management identify service issues and respond promptly. |

## Supply Chain

| | |
|---|---|
| **Inventory** | Tracks stock levels of ingredients and supplies in real time, alerting managers before items run out or expire. |
| **Categories** | Organises menu items, ingredients, and products into categories for easier navigation, ordering, and reporting. |
| **Recipes & BOM** | Defines standard recipes and bills of materials for each dish, linking ingredient usage directly to sales for accurate costing. |
| **Waste & Spoilage** | Logs wasted or spoiled stock with reasons and quantities, giving visibility into losses and opportunities to improve efficiency. |
| **Suppliers** | Maintains a directory of suppliers with contact details, pricing, and order history for streamlined procurement. |
| **Purchase Orders** | Creates and tracks purchase orders to suppliers from request through to delivery, keeping procurement organised and auditable. |
| **Stock Transfers** | Manages the movement of stock between branches, stores, or kitchen sections, keeping inventory records accurate across locations. |
| **Dining Tables** | Maps and manages the restaurant floor plan, table numbers, and seating capacity, linking directly to orders and reservations. |
| **Stock Take** | Supports scheduled physical stock counts, comparing actual quantities against system records to catch discrepancies early. |

## Finance

| | |
|---|---|
| **Accounting** | A complete accounting module covering income, expenses, and financial statements, giving owners a clear picture of business performance. |
| **Payments** | Processes and records customer payments across cash, card, and mobile money, consolidating all revenue streams in one place. |
| **Expenses** | Tracks operational expenses such as utilities, rent, and supplies, categorised for clear cost analysis. |
| **Supplier Payments** | Manages payments owed to suppliers, including due dates and payment history, to maintain healthy vendor relationships. |

Tel: 0539 228 215
WhatsApp: 0275 498 774
facebook.com/tondesoft
tondesoft.com

| | |
|---|---|
| **Payroll** | Automates staff salary calculations, deductions, and payment processing, reducing manual payroll administration. |
| **Tips & Gratuity** | Records and distributes tips and gratuities among staff fairly and transparently. |
| **Fixed Assets** | Tracks restaurant equipment, furniture, and property assets, including depreciation and maintenance schedules. |
| **Gift Cards** | Issues, sells, and redeems gift cards, with balance tracking integrated directly into the POS. |
| **Recurring Bills** | Automates recurring expenses such as rent, subscriptions, and utility bills, ensuring nothing is missed or paid late. |
| **Petty Cash** | Manages small day-to-day cash expenditures with logging and reconciliation to maintain accountability. |
| **Bank Reconciliation** | Matches recorded transactions against bank statements to ensure the books stay accurate and discrepancies are caught quickly. |
| **GRA e-VAT** | Integrates with the Ghana Revenue Authority's e-VAT system for seamless, compliant value-added tax invoicing and reporting. |
| **Reports** | Generates detailed sales, financial, and operational reports to support informed, data-driven business decisions. |

## Compliance

| | |
|---|---|
| **Health Inspections** | Logs health and safety inspection records and results, helping the business stay audit-ready and compliant with food safety regulations. |
| **DHIS2 Sync** | Synchronises relevant operational and health-related data with the DHIS2 platform, supporting regulatory and public health reporting requirements. |

## Team & System

| | |
|---|---|
| **Staff** | Maintains staff profiles, roles, and employment details, forming the foundation for scheduling, payroll, and performance tracking. |
| **Time & Attendance** | Tracks staff clock-in and clock-out times, supporting accurate shift records and payroll calculations. |
| **Notifications** | Sends automated alerts for low stock, order updates, shift reminders, and other key events, keeping the team informed in real time. |
| **Audit Log** | Records a detailed history of system actions and changes, providing accountability and traceability across the platform. |

Tel: 0539 228 215
WhatsApp: 0275 498 774
facebook.com/tondesoft
tondesoft.com

| | |
|---|---|
| **Company Setup** | Configures core business settings such as branch details, tax rates, currency, and other system-wide defaults. |
| **Settings** | Customises the RestaurantERP system to match each business's preferences, workflows, and operational needs. |

## Enterprise

| | |
|---|---|
| **Branches** | Manages multiple restaurant or bar locations from a single system, with centralised oversight and branch-level reporting. |
| **ERP Users & Roles** | Controls system access with role-based permissions, ensuring staff and managers only see and do what they are authorised to. |
| **Database Purge** | Provides controlled tools for archiving or permanently removing outdated system data, helping maintain a clean and efficient database. |

**Why RestaurantERP?** Every module is designed to work together, so information entered once — an order, a stock movement, a payment — flows seamlessly across the system. The result is faster service, tighter cost control, and more time for management to focus on the guest experience rather than paperwork.

To schedule a live demonstration of RestaurantERP or discuss deployment for your business, please reach out using the contact details below.

# A closer look

BarRestaurantERP | Visual overview



**Industry context**



**Product visual**

### BUILT AROUND YOUR OPERATIONS

BarRestaurantERP is part of the TondeSoft portfolio of practical business management solutions. The preceding catalogue outlines the functional areas and capabilities available for discussion and deployment.