

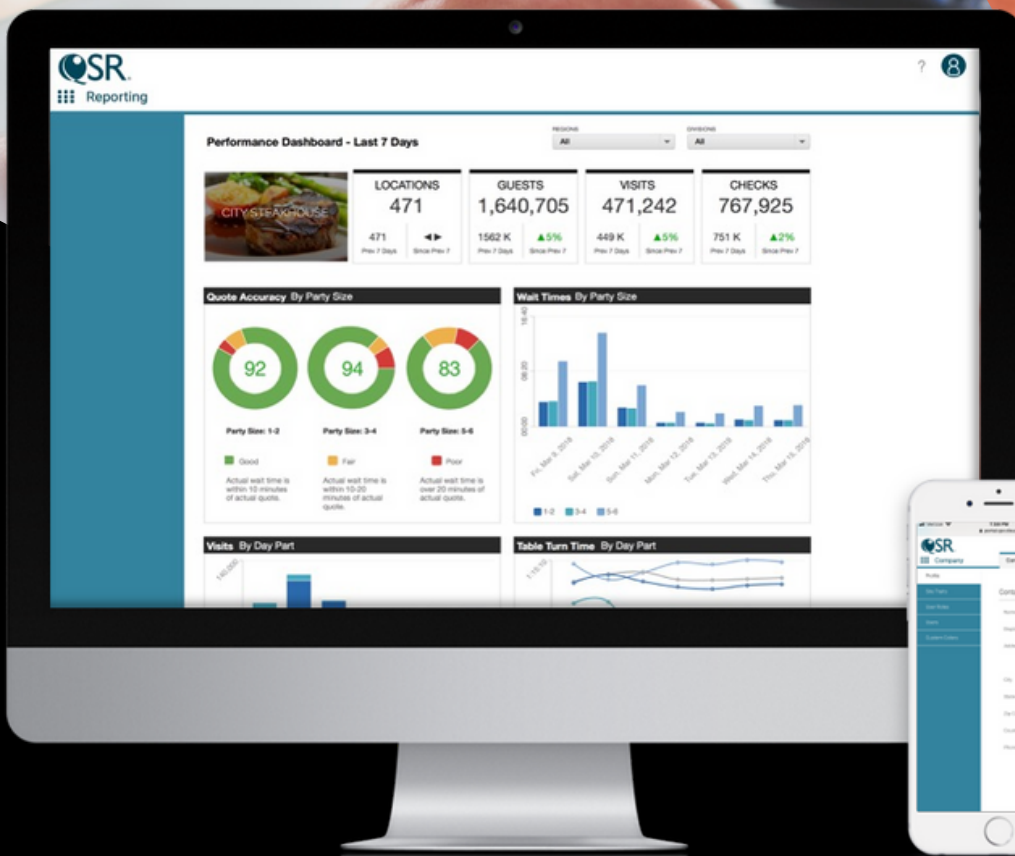
ADD-ON SOLUTIONS

QSR Solutions

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ENTERPRISE PORTAL

QSR Solutions

Manage Your Restaurant From Anywhere

ConnectSmart® platform's cloud-based enterprise features empower you to manage settings in your restaurant organization easily.

Built for scalability, ease, and adapting to unique challenges site to site, these features let operators remotely access and distribute setting configurations for one or multiple restaurants.



Information Backup

Our cloud-powered solutions protect your data in the unlikely occurrence of a connection error, and the server backup system saves the data from before the interruption.



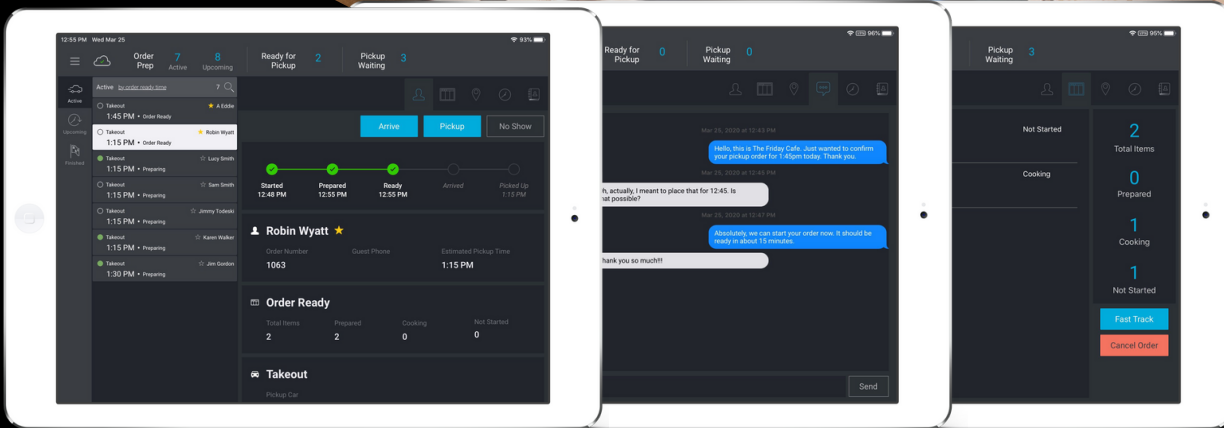
Remote Management

Make adjustments and configuration settings for one or multiple restaurant sites from anywhere, and push the data down.



Accessible Reporting

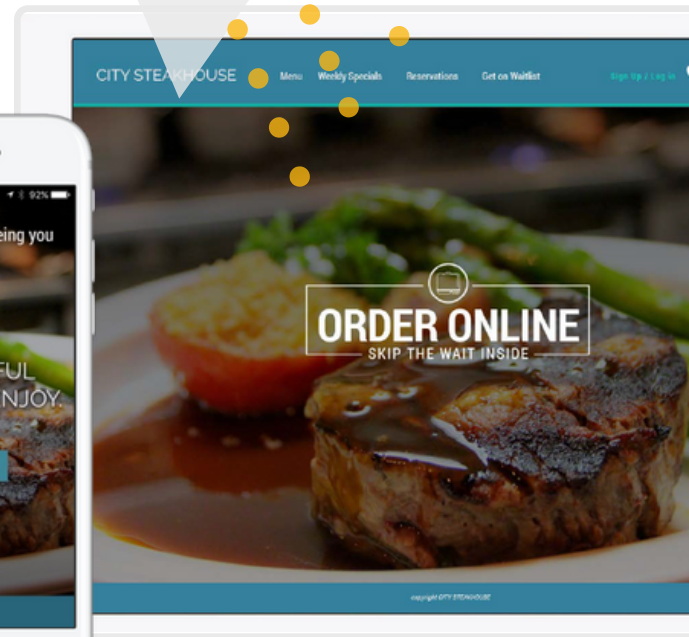
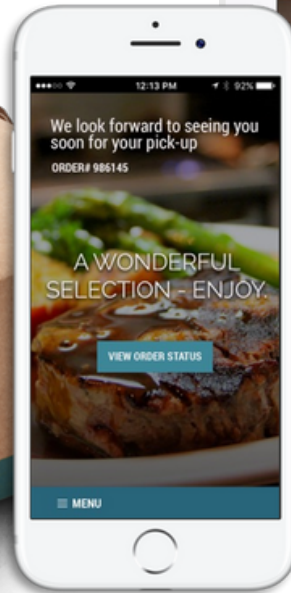
Access real-time insights (remotely!) with summaries for your front and back of house statistics, comparing data across sites, and identifying business trends to make informed decisions from anywhere!



Go

QSR Solutions

Off-Premise Dining



ConnectSmart® Go simplifies the off-premise order process, providing an at-a-glance view of what's coming in and going out, organizing the flow of orders in one easy-to-use platform. Sort orders by their pickup time, show their current status, and the arrival of the guest.



Delivery Platform

QSR's Delivery platform integrates ConnectSmart Kitchen, Host, the in-store POS, and online ordering & delivery partners so operators can capitalize on the growing delivery trend without disrupting in-store diners.



Takeout Platform

QSR's Takeout platform integrates ConnectSmart Kitchen, Host, in-store POS, and online ordering partners so operators can capitalize on the growing takeout demand without disrupting in-store diners.



Order Ahead Platform

QSR's Order Ahead platform integrates ConnectSmart Kitchen, DineTime, in-store POS and online ordering partners so operators can deliver a premiere guest experience that adds to the bottom line.

Use ConnectSmart Go for:

Two-Way SMS

Easily text real-time order updates to diners and delivery drivers. Once they arrive, they text your staff who can bring the order directly to the car for contactless pickup.

Smart Workflows

Bi-directional integrations allow order data and prep statuses to flow between Go, CSK, in-store POS, and third-party online ordering partners.

Configurable Order Flow

Manually release orders to CSK if your guests arrive early. Prioritize the orders to the top of the kitchen screens for your chefs..

Daily Order Insights

View every data point for a big-picture view of your restaurant's efficiency. Analyze order data like total vs. off-premise, active, and orders awaiting pickup and delivery, as well as average times.

Dynamic Capacity Management

ConnectSmart Kitchen's dynamic capacity management blends walk-in and carryout traffic without one stream disrupting the other, all based on real-time kitchen efficiency.

Above and In-store Capabilities

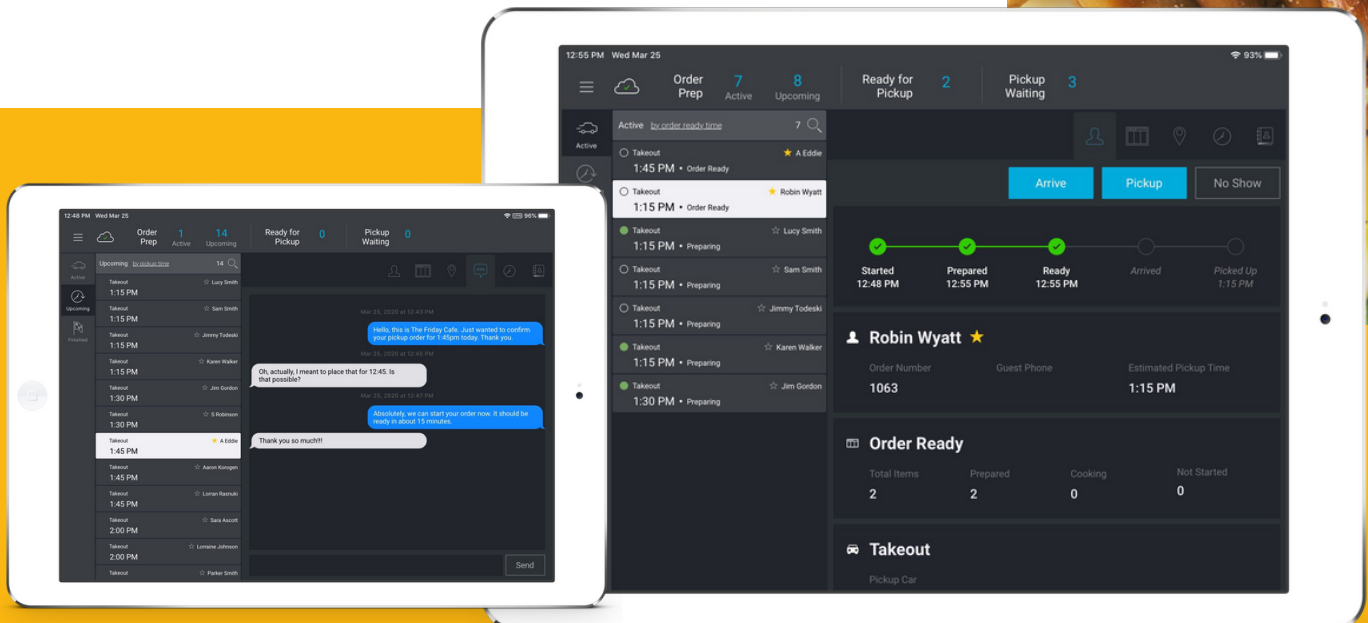
With a platform that's cloud-based and in-store, your operations are 100% redundant. In the event of an unexpected outage, you won't lose functionality.

Customizable Tabbed Views

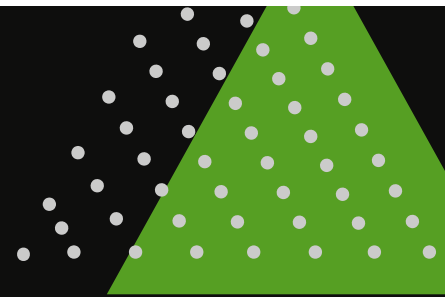
Create and segment your order activity by specific type, including those which are active, upcoming, and completed.

Historical Reporting

Capture and store every milestone and data point from CSK, Connect Smart Host, and third-party platforms for historical reporting to spot operational efficiencies.



How QSR Restaurant Delivery Platform Works



ONLINE ORDERING

Diner places order via your website, app or third-party app creating and order in the delivery platform.

Above Store



DELIVERY/TAKEOUT PLATFORM

Order details are sent to the platform, then routed to ConnectSmart Kitchen in-store until the delivery service/diner arrives.

In Store



CONNECTSMART KITCHEN

Kitchen Staff prepares the order while real-time statuses are sent to CSK Host, website, app and third-party ordering partners.



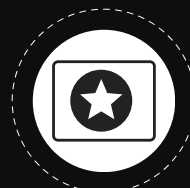
CONNECTSMART HOST

Upon delivery service/diner arrival, order is completed for pickup and dispatched for delivery/takeout.



PERFORMANCE DATA

Operators can review the entire experience with performance/ visit data that is collected throughout the entire diner's journey.



SURVEY DATA

Improve the diner's journey with feedback directly from the guest and compare that feedback to the performance data.



Poached Eggs & Avacado Toast



INGREDIENTS

- 1 egg
- 1 avacado
- 2 pcs whole grain bread
- lime
- salt & pepper
- garlic

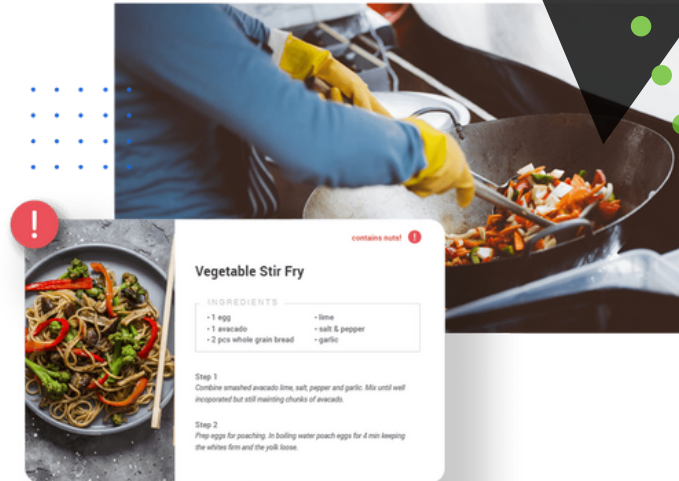
Step 1
Combine smashed avacado lime, salt, pepper and garlic. Mix until well incorporated but still mainting chunks of avacado.

Step 2
Prep eggs for poaching. In boiling water poach eggs for 4 min keeping the whites firm and the yolk loose.



Recipes

A smart, intuitive restaurant recipe viewer for your back-of-house.



The restaurant environment can be intense! **ConnectSmart® Recipes** (formerly TeamAssist) gives your chefs, cooks, and administrators one less thing to worry about when the heat is high and time is on the line. It is an easy-to-use recipe software solution that is seamlessly integrated with QSR's ConnectSmart Kitchen. It manages all your restaurant recipes in one central location to call upon them when you need them, creating high and consistent food quality across one or multiple sites.

What you can do

Your Digital Recipe Book

Save on paper. Store all your recipes in easy-to-access software

Consistency Site to Site

Standardized recipes ensures quality and consistent meals are served from site to site.

Training in a Snap

Innovative software, clear images, and graphical display simplify training and minimizes turnover effects.

Keep Quality Site to Site

Standardized recipes and interfaces ensure staff in all your sites get the same information.

Find it When You Need It

Intuitive search function helps you quickly find a recipe when you need it.

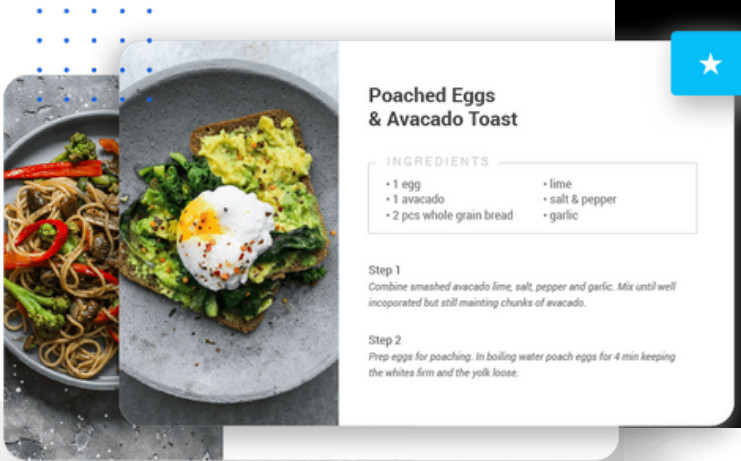
Reduce Costs

No more printed recipes. Reduce the cost of printing with easy-to-use software.



BENEFITS

EASY RECIPE STORAGE – DITCH THE OLD BOOK!



- Digitally store your restaurant's recipes in one central location, featuring graphics and images to accompany the directions.
- Create and add new recipes automatically and update them across sites.
- Use an intuitive search function to find and access recipes quickly – crucial in a busy kitchen.

Cut Training Time and Turnover

- With an easy-to-use recipe book on hand, you can help newly-hired staff train up to your food quality standards, with a 24/7 “trainer” to help them at all times.
- Create easy-to-follow SOP's that streamline the training process further.
- Usability reduces the blow of restaurant turnover, as new hires and quickly begin working at the same level as seasoned employees.

Customize to Your Needs

- Coordinate favorite or frequently used recipes for easy access.
- Call attention to a recipe's nutrition or allergen information.
- Add and update recipes in real-time, and have those updates take effect across multiple sites.

Ensure Consistency Site to Site – Guests Expect the Best!

- Maintain that high, consistent guest experience across your entire restaurant business, multiple sites, and multiple managers.
- Taking the stress and guesswork out of food prep allows your staff to put their energies into providing a top-tier guest experience.

Testimonials



“ There is just no way we could've sold 120 restaurants if we were still doing paper checks. I'd hate to see where we would be without CSK. Life would be drastically different! ”

Keegan Lanier
Director of Operations, Walk-On's Bistreaux & Bar



“ If we removed the CSK system from the kitchen, I think we'd struggle. Everyone's job would become harder, and our whole service would slow down. What CSK has done has completely revolutionized what we're doing in the kitchen, and in the industry as a whole. ”

David Darnborough
Head Chef, The Darwin Brasserie (UK)



“ We've completed a national implementation of CSK, a system that automates our cook time processes. The result will be an annualized savings of \$5 million, from labor reduction. ”

Chief Financial Officer,
The Cheesecake Factory (USA)



“ The ConnectSmart system has had a huge impact It has made every area of our operation more efficient, from the kitchen to the front of house. Our customer service is better. Our table turns are up 30 to 40 per cent. Food quality is excellent. We're getting the numbers of covers without feeling the pain. Our staff are happier and so are our customers. Plus, it's helped us increase our sales by about £2,000 per week. ”

Director, Dishoom (UK)

