CareSinePos

Lower Cost and Increase Productivity

CareSinePos is an essential solution that offers a complete restaurant and Café management system. It includes an order management screen, tables plan, an administration screen and a kitchen display screen. Furthermore, CareSinePos has a smart tabling system which enables for dividing large tables or seating areas allowing each to pay separately, this can be adapted to meet unique restaurant requirements. CareSine POS is suitable for Fine Dining Restaurants, Take Away, Home Delivery, Fast Food, Café, and Cafeteria. The design of the application was inspired by very experienced catering professionals. The main advantages are reducing cost and number of staff by using efficient serving process. It controls all processes in a restaurant such as expenses, transactions, orders, tables, deliveries, staff attendance, and role-based access control. Furthermore, it includes a reporting module which includes a variety of reports,

including a day closing report which reconciles all income and expenses showing cash, bank contact, and meal vouchers. Another report shows income by user in cash, bank contact and meal vouchers. Other reports also show statistics about orders, expenses, and transactions as well as employees attendance. CareSinePOS eliminates any possibility for cheating from staff.

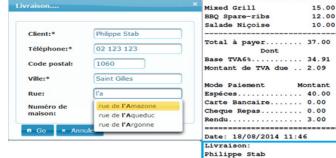**Here is the non-exhaustive list of features offered by the CareSinePOS:**

- Easy to use touch screen.
- Web-based - Supports Windows, Android, iOS, etc. It can be used from tablets and smart phones.
- Print customer receipts
- Delivery Mode, pre-loaded with all streets and cities in Belgium.
- Possibility to break down active orders into smaller orders.
- Kitchen Display System supports multiple kitchen and preparation stations.
- Easy menu configuration.
- Role based security system.
- Ad-Hoc and user configurable reports and analysis.
- Localization and Multi-Language support(NL, FR, EN, possible to add other languages).
- Easy and fast POS.
- Both ingredients and menu level stock maintenance.
- Complete purchasing life cycle.
- Expense management.
- Transactions Management.
- Cash flow management and estimation.
- Employees' attendance management.
- Several available reports for closing the day, statistics, etc.
- Calculation of Value added tax (VAT).
- Invoicing
- Refunding
- Visual composition of the hall map with the table positions, sizes and names.

Kitchen Display and Printing

CareSine POS comes with a kitchen display screen that is connected in real-time with the main application screen. It provides a means to manage orders from kitchen and control kitchen efficiency, and hence, drives customer satisfaction. The screen can be mounted in food preparation areas.

The kitchen system can send the items to a kitchen printer as well.

Certifed Version

CareSinePos has a certified of the cash register POS, which was developed according to the requirements of the Belgian ministry of finance.

The CareSinePos certified version consists of three main components: POS software, a fiscal data module (Black Box) and a private VAT signing card (VSC) sent to the restaurant from the ministry of finance.

Furthermore, the certified version is able to generate reports that provide information to the ministry of finance about orders and VAT.