

# UNITRON RESTAURANT MANAGEMENT SYSTEM

## **Introduction**

KOT is required because inadequate inventory may disrupt production which will result in drop in sales. The Unitron KOT system maintains the right level of inventory as in case of excessive inventory there is unnecessary investment & risk involved such as funds being locked up, the cost of security of goods in the go down, the deterioration of quality & decline in prices. The Unitron KOT System takes into account Order & Billing (Time between ordering a replenishment of an item & actual receipt of sale)

## **System Functions**

- KOT Orders
- Settlement
- Invoice
- Purchase
- Stock Adjustments
- Physical Inventory
- Accounts
- Setup

## **MANAGEMENT INFORMATION SYSTEM Reports**

- Invoice Report
- Customer Ledger
- Supplier Ledger
- Stock List (Group wise)
- Sales Report
- Stock Movement Report

## **System Features**

The Distribution System provide you with the ABC analysis for monitoring the speed of items & controlling the ordering schemes by determining reorder levels & safety stock parameters to minimize stock-outs & overstocks. This way one can increase the customer service level, minimize inventory piling & hence avoid the blockage of capital

## **Security**

Multilevel Security features to eliminate the chances of unauthorized access to inputs & outputs for protection of business secrecy

## **Training/Maintenance**

Efficient after sales servicing schemes including on-site user training & backup support with long-term m