RESTROBYTE

DIGITAL RESTAURANT OPERATIONS

Every order.
One connected team.

Dine-in. Takeaway. Delivery.
Your restaurant, digitally connected.



Vector artwork inspired by the landing-page module cards.
Conceptual workflow, not live customer records.

ORDER / PREPARE / SERVE / DELIVER / REVIEW

For restaurants, cafes, pizza shops and takeaway outlets.

THE BUSINESS CASE

Your restaurant. Digitally connected.

Bring dine-in, takeaway and delivery into a practical operating routine.

01

One order record.

Take orders at the counter, table or customer web menu and follow the recorded items through preparation and billing.

02

Clear responsibility.

Give order takers, kitchen staff, cashiers and riders the permitted actions for their work.

03

A useful business view.

Review sales, stock, customers and available financial information with the supporting order detail.

THE CUSTOMER JOURNEY

Choose. Order. Prepare. Serve or deliver. Settle.

Follow the fulfillment type that fits the customer.

01

1. Capture the order.

Use POS, the web shop or an eligible QR menu. Confirm items, add-ons, prices and the order type.

02

2. Coordinate the handoff.

Follow preparation through the kitchen and then the supported table-serving, collection or rider-delivery action.

03

3. Close and review.

Inspect the bill, record authorized settlement and provide the supported receipt or invoice.

COUNTER & KITCHEN

Keep the counter and kitchen connected.

Make the daily handoff clear to the team.

01

Counter work.

Look up the customer, select products and modifiers, review the quote and create the permitted order.

02

Kitchen work.

Inspect incoming items and preparation detail, follow available status and mark eligible food ready.

03

Cashier work.

Review unpaid tables and ready takeaways, apply authorized billing adjustments and complete the settlement.

CUSTOMER & DELIVERY

Reach beyond the restaurant door.

Support your own digital ordering and delivery routine.

01

Your web menu.

Let customers browse, choose items and place supported collection or delivery orders through your own shop.

02

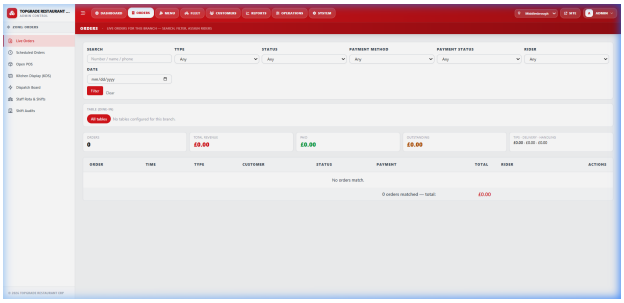
QR convenience.

Use configured branch and table QR links to bring the available menu and order choices to the customer.

03

Delivery responsibility.

Use dispatch and rider tools for assignments, pickup and delivery. Customer tracking depends on actual location updates and connectivity.



Public landing-page gallery: live-orders screen with no customer records.

STOCK & CUSTOMER GROWTH

Know the stock. Remember the customer.

Choose the supporting tools that fit your outlet.

01

Stock and recipes.

Maintain ingredient recipes, batches, expiry and wastage records, with supported purchasing and cost information.

02

Loyalty and feedback.

Use configured rewards, vouchers, customer records and reviewed feedback to support customer relationships.

03

Reports and providers.

Inspect the available branch reports. Validate payments and messaging with the selected providers before rollout.

YOUR DEMONSTRATION

Test a real routine. Agree the rollout.

Use representative dine-in, takeaway and delivery scenarios.

01

Check each order path.

Follow one order through entry, kitchen, handoff and billing; confirm authorized amendments and documents.

02

Check the business tools.

Inspect menu pricing, stock, loyalty and a period report. Test the intended printer and display equipment.

03

Agree the setup.

Confirm data migration, roles, hosting, provider accounts, connectivity, training, pricing and support. Full offline transaction processing is not claimed.

EXPLORE THE DETAILS

Explore RestroByte. Plan your rollout.

Scan for the complete customer feature guide.
Share it with your managers and operations team.

28-page feature guide

Orders and kitchen,
delivery, stock, customers
and rollout planning.

READ THE FULL GUIDE

fastfood.topgradesoftware.com

Book a demonstration to discuss your restaurant workflow.
Modules, providers, migration, pricing and support are agreed in the proposal.