

REPORTS YOU CAN'T LIVE WITHOUT



Maitre'D®

Software that serves you better

www.maitredpos.com



Reports You Can't Live Without

Restaurant owners and operators rely on the robustness of Maitre'D reporting to manage operations and maximize profitability. Maitre'D delivers over 250 pre-formatted and pre-defined reports (many specifically targeting different kinds of businesses), along with the ability to use the detailed data Maitre'D captures to customize and create your own reports and report lists.

With Maitre'D Reports, you'll be able to dig into your operation to a very deep level of detail. Which reports you run depends on your operation (for instance, you may or may not need to run "scale items" reports) and the modules you've installed. And there are some reports that every restaurant manager should run: reports we think you just can't live without.

About the Reporting Data

Maitre'D stores all data, down to the check level, which makes it possible to sort, filter and analyze data in virtually every way that supports business decision making. Is it Big Data? For some, the answer is "not really." Big Data refers to very high volumes of data in a broad range of formats (multimedia, text, unstructured and others). Small and independently-owned operations very likely don't generate enough data to make it "Big" data. Larger restaurants, particularly chains and franchised operations, are different. While any individual restaurant may not have that kind of data volume and variety, the parent operation does: Maitre'D lets you aggregate data from every restaurant to produce a broad analysis that can support the operations of every restaurant individually.

Forecast Sales

Forecast Sales is your best tool for predicting and managing inventory.

The Forecast Sales report uses both Maitre'D-generated historical sales data and calculated coefficients to provide an accurate forecast of sales over a time period you define. With Maitre'D, you have tight control over what days you forecast, including the ability to exclude specific days from the analysis (for instance, days when bad weather slowed business). Use it to get a sales-oriented view of inventory, to anticipate production demands over time, schedule staff, and benchmark your actual performance.

Why You Can't Live Without It

This report is your simplest view into how well you're performing. You'll rely on its insight into sales, inventory, staffing and production, and use it as the basis for benchmarks you'll apply across the operation.

(Learn more about forecasting in our White Paper "[Rain with a Chance of Profit.](#)")

Voids and Corrections Analysis, and Item Transfer Reports

Voids and Corrections is one tool for uncovering inefficient service and potential employee theft.

Use this report to view voids and corrections by station and by mode of payment, in the context of gross and per-invoice sales data. Voids impact cost when there's theft involved and when items returned have to be thrown out.

Why You Can't Live Without It

A pattern of Voids or a high volume of Item transfers is a red flag, pointing to the need for additional training or supervision. Instances where the cash register is opened without a transaction taking place might mean someone made change for a customer, or took change for himself.

Maitre'D Voids/Corrections Analysis Report												
Selected Period : From 01-01-2012 To 07-01-2012												
1013 - Maitre'D Demo												
Total Gross Sales		\$11,726.36		Total No of tickets		108						
Employee	Work Days	Voids	Correction	% Cash	% Credit Card	% RC 2,3,4	0 Sales	< 1.50 Sales	100% Disc	Gross Sales	No Invoices	Inv. Avg
Average for the period	7	0.51%	0.62%	73.91%	0.00%	55.45%	3	3	2	\$11,726.36	108	\$108.58
Verification Index	> 0	+ 0.5%	+ 1.0%	+ 4.0%	+ 4.0%	+ 4.0%						
BAR SERVER	1									\$104.10	1	\$104.10
DELIVERY	1			7.80%		8.02%				\$940.10	2	\$470.05
FAST FOOD	2			10.06%		21.98%				\$2,577.18	9	\$286.35
HEAD SERVER	1									\$182.70	1	\$182.70
HEAD SERVER 1	5			20.13%		22.13%				\$2,594.80	8	\$324.33
HEAD SERVER 2	2									\$286.00	3	\$95.33
MANAGER												
ORDER												
Peter	7			33.59%			3	3	2	\$5,041.68	84	\$60.02
WITH CASHIER												

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Inventory

Inventory is your big picture of what's in the storeroom.

This report looks at every aspect of your inventory for the specified time range—which can include daily, monthly, or “right now.” It reports on beginning and ending stock, variances, sales and losses, operating costs, turnover and more. You'll be able to look into your inventory by item, supplier, location and a broad range of other filters.

Why You Can't Live Without It

This is your most accurate view into how efficiently and profitably you've managed your inventory, over whatever period you select. Pay special attention to the turnover column, which lets you know at a glance if you're overstocked, under stocked, or right on track. This is particularly important for perishables, and should be viewed in conjunction with the wasted items report.

Inventory Control—Items at Risk

Items at Risk alerts you to inventory items you may run out of.

The Items at Risk report marries the Inventory and Forecasting reports. You'll see at a glance which items have sales forecasts that exceed inventory. Run this report weekly—or far enough ahead of your ordering process so that you can get inventory in stock and in time, at a reasonable cost.

Why You Can't Live Without It

This report saves you from the manual process of determining which items in your inventory you're in danger of running out of. Keep your eye out for patterns, which can indicate the need to adjust the way you manage inventory and ordering.

Table of Production—Inventory Items

The Table of Production is your cooking schedule.

Using historical sales forecasting, Maitre'D will let you know what you can expect to cook in the next 15-, 30- or 60-minute window.

Why You Can't Live Without It

This tightens provisioning—minimizing the chance of wasting food. And it raises another red flag when you are at risk of running out of food or dry supplies for any given menu item.

Labor Cost

The Labor Cost report gives you multiple views into how well you're managing your labor costs.

Use Labor Cost to get three distinct views of your labor costs, for the period you specify. It will deliver actual data, such as regular and overtime hours and cost of benefits by type of task (such as take out and table service). It presents labor statistics that break down the percentage of labor costs for each group. This report also produces detailed departmental labor costs (for instance, in the kitchen and at front of house).

Why You Can't Live Without It

This report provides the granular information you need to fully understand, and manage, the cost of preparing meals and serving your customers.

Wasted Items by Date and Time Slice

Minimizing waste is a critical part of effective cost control.

Wasted Items lets you know which inventory items are reported as wasted on an item-by-item basis, for the period of time you specify. Use it to spot possible theft, underperforming staff, and errors in provisioning.

Why You Can't Live Without It

Your cost control strategy relies on minimizing and managing wasted food. As you review inventory control, have this report handy. Discrepancies between inventory-on-hand and production can sometimes be explained by waste (or, you may discover that wasted items are being underreported).

Learn more about cost control in [Beyond Portion Control: Controlling Food Costs](#).

Maitre'D		Wasted Items By Date							
		Selected Period : 5/13/2012 To 5/13/2012							
		6296 - Maitre'D Demo							
By Date		By Time Slice							
Category	Code	Item	Waste Quantity	Unit	Waste Cost	Total Waste			
			Inv. Item	Sales Item	Desc	Cost	Inv. Item	Sales Item	Cost
Default Location									
5/13/2012									
FOOD	3851	BIB HEINZ KETCHUP	0.000	240.000	GRAM	\$0.001	\$0.00	\$0.29	\$0.29
	4558	BROWNIE CHOCOLATE	0.000	4.000	PIECE	\$0.401	\$0.00	\$1.60	\$1.60
	587	BUN BLANC	0.000	30.000	PIECE	\$0.089	\$0.00	\$2.66	\$2.66
	8194	BUN GRIS HYPER	0.000	14.000	PIECE	\$0.162	\$0.00	\$2.26	\$2.26
	9759	BUN SUPREME 2012	0.000	28.000	PIECE	\$0.178	\$0.00	\$4.98	\$4.98
	9649	CHE CHESTER 17gr	0.000	62.000	PIECE	\$0.074	\$0.00	\$4.56	\$4.56
	7717	CHE. CHESTER 19 GR	0.000	9.000	PIECE	\$0.079	\$0.00	\$0.71	\$0.71
	7724	CHE. FROM FON. 12 GR	0.000	23.000	PIECE	\$0.054	\$0.00	\$1.23	\$1.23
	9697	CHEESY BOURS POIVRE	0.000	40.000	PIECE	\$0.067	\$0.00	\$2.66	\$2.66
	6340	CHICKEN FILLET	0.000	5.000	PIECE	\$0.312	\$0.00	\$1.56	\$1.56
	9454	COOKED BACON SMOKES	0.000	40.000	PIECE	\$0.044	\$0.00	\$1.77	\$1.77
	6436	DONUT CHOCO	0.000	4.000	PIECE	\$0.309	\$0.00	\$1.24	\$1.24
	9760	EPICES CHARGRILL	0.000	12.500	GRAM	\$0.019	\$0.00	\$0.24	\$0.24
	3575	FF CHICKEN DIPS	0.000	30.000	PIECE	\$0.066	\$0.00	\$1.97	\$1.97
	5924	FF CHICKEN WINGS	0.000	15.000	PIECE	\$0.119	\$0.00	\$1.78	\$1.78
	5440	FF FISH 'N DIPS	0.000	6.000	PIECE	\$0.104	\$0.00	\$0.63	\$0.63
	622	HAMS LICES	0.000	32.000	PIECE	\$0.005	\$0.00	\$0.16	\$0.16
	5674	KING CRAB HOKI 68 G	0.000	5.000	PIECE	\$0.289	\$0.00	\$1.45	\$1.45
	8199	OIL LESIEUR	0.000	122.124	CENTILITRE	\$0.017	\$0.00	\$2.02	\$2.02
	9108	PATTY 120GR TENDER	0.000	25.000	PIECE	\$0.641	\$0.00	\$16.03	\$16.03



Clear and Complete Reporting from Maitre'D

There's one other thing Maitre'D delivers that's also a "must have," and that's the simplicity of creating and running your reports. All your reports are created in the Maitre'D Report Center. Depending on which Maitre'D modules you're running, that center can contain more than 250 built in reports. In many cases those reports are ready to use just as they're delivered but if not, customization is possible. If you want, you can build entirely new reports from scratch, using industry-standard Crystal Reports®. Shortcuts let you run reports from your desktop with a single click, and you can group your critical reports together so they launch at the same time. Reports can be set to be automatically emailed to a specified recipient list. And export facilities are broad, allowing you to deliver data to Excel, in HTML, as a PDF file, and in a range of other formats. The Maitre'D DataBoard mobile app allows you to access high level reports and critical POS data from your smart phone anytime, and from anywhere.

Which makes it as simple as possible to set up, fine tune, and produce the reports that you can't live without.

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Learn more about POS.

Consider this tip sheet just the beginning of a fruitful POS process. To learn more about selecting the right POS for your restaurant or restaurant group, talk to a Maitre'D expert at 1-888-404-2662 or visit us online at www.maitredpos.com.

Maitre'D Software is a leading provider of POS applications for restaurateurs worldwide. With 20,000 customers worldwide, Maitre'D boasts an international presence.



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