Asterisk Food & Beverage/ Restaurant Solution

powered by Microsoft Dynamics NAV











Having a centralized kitchen is one of the major challenges major restaurants and food & beverages company face every day. From financial management related concerns, to having a centralized system of procuring, delivering and producing ingredients and relevant items that are HACCP Compliance up until calculating each product batch's yield and the costing of each recipe till delivering it to each restaurant outlet and monitoring and managing the most popular recipe, everything has to be smoothly integrated, ensuring an effective workflow process that can only be found within a truly efficient centralized kitchen system.

Asterisk Food & Beverage/ Restaurant Solutions powered by Microsoft Dynamics offers you that and more.

Why Choose Asterisk Food & Beverage/ Restaurant Solution

Different industries need different solutions. The food & beverage/ restaurant has unique requirements that are varied and are challenging to understand and acquire in nature.

Asterisk Food and Beverage/ Restaurant Solution is created specifically for this type of business, perfectly tailored to handle its special requirements. A ready-to-use solution, it automatically reduces implementation and deployment time and lowers product risk. From optimizing critical ingredients or menus, consolidating procurement processes which allows you to get bulk discount from suppliers, identifying popular dishes that will help you pre-plan supply demands and tracking the profitability and costing of existing outlets locally or worldwide, the Asterisk Food and Beverage/ Restaurant Solution provides you a comprehensive system for your business.

Careful handling of food processes, managing several branches and controlling costing is top priorities in the F&B/ Restaurant industry and Microsoft Dynamics NAV - Food and Beverage/ Restaurant Solution would be able to help you with that and more. Microsoft Dynamics NAV - Food and Beverage/ Restaurant Solution gives you more reign in running your F&B/ Restaurant industry.

Why Choose Microsoft Dynamics NAV

Ease of use and integration Individuals and organizations using Microsoft Office tools such as Outlook and Excel would find it comfortable to fully optimize Microsoft Dynamics NAV, with its familiar functions and intuitive user interface. It's designed to integrate smoothly with current Microsoft systems, streamlining processes and workflow.

Fast ROI, Low TCO When considering factors that affect total cost of ownership (TCO)— such as licensing, services, training, deployment, administration, and maintenance—Microsoft Dynamics NAV is regarded by many customers and industry analysts as one of the best values in the industry.

Tested and Reliable Having more than 85,000 installations in multiple countries and the global network of Microsoft partners makes it a tested and highly effective, world-class ERP solution

Sure-Step Methodology Microsoft has the Sure-Step methodology which gives customers a better understanding of how the ERP system would be implemented, what practices would be followed and what processes would be involved.

Hub and Spoke Operation Microsoft Dynamics quickly adapts to your business ever evolving demands, bringing you the agility you need to adapt and positively respond to industry and market trends and re-allocated existing investments. It conforms to your businesses best practices and version upgrades are flexible and easy to implement, even integrating it with your other existing ERP softwares is possible.

Continued excellence With over 9.5 billion dollar budget in research and development, you can be assured of the revolutionary level of quality Microsoft Dynamics offers to its customers

Trusted Worldwide Our global network of partners and consultants brings Microsoft Dynamics the high quality of expertise, driving successful results.



Key Points

Ease in Operation of Several Outlets

Monitoring daily activities from multiple restaurant branches becomes a possibility, as management can easily track the progress of each outlet and identify trends and quickly act on areas that may prove to become a future concern. Revenue reports, food costing and relevant issues and even kitchen-related crisis can be easily brought up by other restaurant managers for easy remedy and a fast implementation of solution from the over-all management team.

Integrated Methods & Efforts

Issuance of production orders for particular food items is all systematically coordinated, synchronizing delivery time and production schedules. Missed deliveries, forgotten requirements and delays in delivery and in the recipe preparation stages are quickly avoided. Immediate requests and modifications in restaurant personnel, food ingredients, recipes and even equipment are speedily acted upon on, clearing pending issues and gearing up the staff for an oncoming slay of requests and orders.

Effective Recipe Management System

Processing of ingredients and recipes for food production and creation are significantly improved, even as far as creating a default quantity for item's that have been done before, totally overhauling the production and delivery process. Inventories are carefully taken care and meticulously noted of. Items near their expiration date are immediately thrown away and recalling of spoilage or affected product batches are a thing of the past.

Key Functionalities

Industry Standards & Regulations

- Efficient handling of food process, ensuring a HACCP compliance system is engaged
- Provides a Materials Requirements Planning function, giving a summary of all available raw materials and identifying those that needs to be replenished or those that have not been used yet
- Enables systematic arrangement based on picking rules such as FIFO (first in first out) or LIFO (last in first out)

Effective Recipe Management

- Inducing of an effective recipe management, calculating the production yield of each recipe and measuring the output of the finished goal and comparing it against the ingredient used
- Easily locate product information and details by sharing real-time data across your organization

Harmonized & Centralized Database

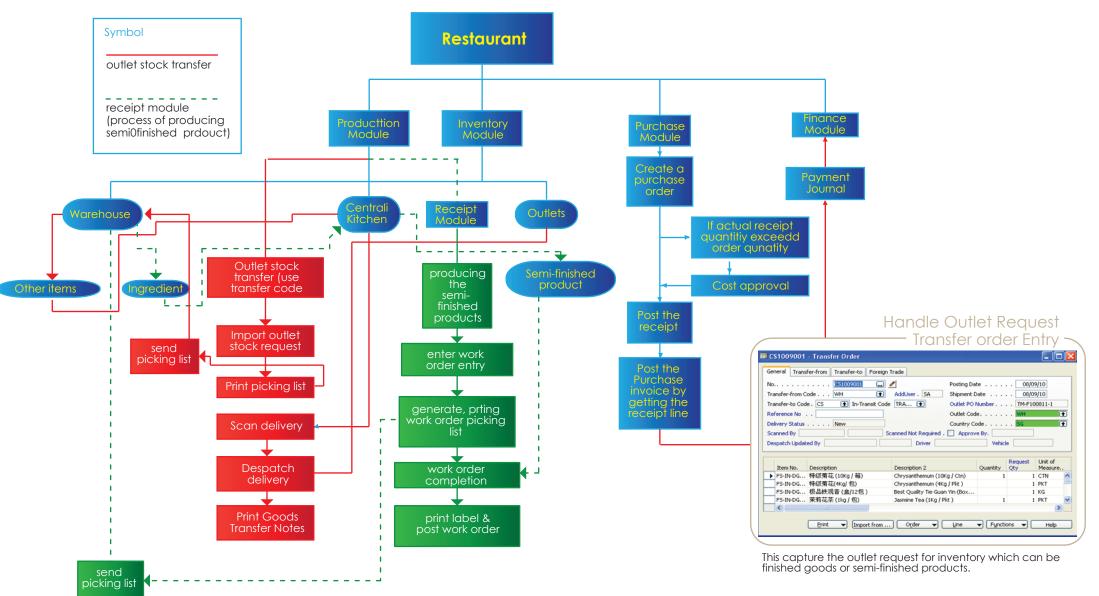
- Identify profitability trends, inventory movements and monitor your orders and fulfilments
- Stores each and every one of your department's activities, from financial, manufacturing, inventory & distribution including individual transactions and related events
- View buying histories, create user specific criteria allowances and share updated information with customers regarding your products and services
- Enables data customization by attributing and setting up characteristics and values to your recorded information





Centralized Kitchen Workflow Diagram





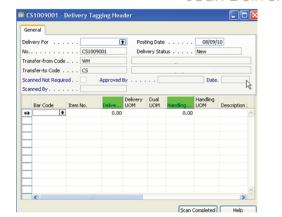




General Invoicing R	eplenishment Pl	anning Foreign Trade Item	Tracking E - Comm	erce Ware	shouse Kitting
No	. FS-IN-SP-0020	. / s	iearch Description .	CRISP	Y CHICKEN
Description	. 颱皮烧鸡(只)		nventory		94
Description 2	-				
Base Unit of Measure	■ FS-IN-SP-00	20 脆皮烧鸡 (只) - Bil	l of Materials		
Dual UOM.	T., No.	Description	Bill of Ma	Quantity	Unit of M G
Handling UOM		l 手标油(16Kg/桶)		1	G
Storage Condition	I FS-IN-SE	P 脆皮鸡腌料		1	KG
	I FS-IN-SE	P Crispy Oil		1	KG
Shelf No	I FS-VG-V	Lemon		1	PC
Automatic Ext. Texts	▶ I FS-PO-C	小鸡仁(1.3Kg/只)		1	PC
Item Category Code.	I FS-IN-IN	I 合装盐 (箱/48合*500g)		1	G
Product Group Code.					
Bulk Item					
Short Description	<				

User can define the recipe (Bill of material) to produce one unit of semi-finished product.

Handle Outlet Request

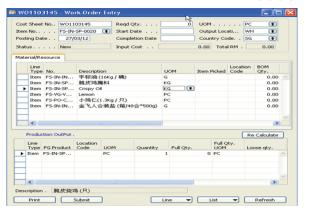


This scans the items to be delivered to outlets before the items are actually despathced

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User can compare the order item and scanned item . If the information is correct , they can confirm the dispatch in this screen

Producing the Semi-finished Product



This the work order which contains both the ingredient(input) information and the output information, the production process of semi finished products are all handled in this screen

Handle Outlet Request Pick List

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	Item No.	December Minut					
à.	和号	Description 蜀述	Location 位置	UOM 单位	Order Qty 订货	Ship Qty 出货	Remark 备往
'n		Bescription 蜀述 特征菊花(10Kg / 前)					
nin	料号	纖速		单位	订货	出货	
'n	科号 FS-IN-DG-0047	描述 特级菊花 (10Kg / 箱)		単位 CTN	订货 1.00	出货 1.00	备往
- nin	料号 FS-IN-DG-0047 FS-IN-DG-0047R	描述 特级 <u>第花 (10kg / 箱)</u> 特级 <u>第花(4kg/ 包)</u>		单位 CTN PKT	可要 1.00 1.00	出货 1.00 0.00	备注 缺货
- mh	料号 FS-IN-DG-0047 FS-IN-DG-0047R FS-IN-DG-0011	描述 特征菊花 (10Kg / 箱) 特征菊花(4Kg/ 包) 极品铁现音 (盒/12包)		单位 CTN PKT KG	可算 1.00 1.00 1.00	出货 1.00 0.00 0.00	备注 缺货
-m/	料号 FS-IN-DG-0047 FS-IN-DG-0047R FS-IN-DG-0011 FS-IN-IN-0044	描述 特征菊花 (10Kg / 箱) 特征菊花(4Kg/ 包) 极品铁现音 (盒/12包)	位置	单位 CTN PKT KG PKT	1.00 1.00 1.00 1.00 1.00	出貨 1.00 0.00 0.00 1.00	备注 缺货
-ma	料号 FS-IN-DG-0047 FS-IN-DG-0047R FS-IN-DG-0011 FS-IN-IN-0044 FS-BE-WI-0011	描述 特征菊花 (10Kg / 箱) 特征菊花(4Kg/ 包) 极品铁现音 (盒/12包)	位置 	单位 CTN PKT KG PKT BOT	1.00 1.00 1.00 1.00 1.00 1.00	出货 1.00 0.00 0.00 1.00 1.00	备注 缺货
- mb	料号 FS-IN-DG-0047 FS-IN-DG-0047 FS-IN-DG-0011 FS-IN-IN-0044 FS-BE-WI-0011 FS-BE-WI-0021	描述 特征菊花 (10Kg / 箱) 特征菊花(4Kg/ 包) 极品铁现音 (盒/12包)	位置 A1 A1-L1	单位 CTN PKT KG PKT BOT BOT	1.00 1.00 1.00 1.00 1.00 1.00 1.00	出算 1.00 0.00 0.00 1.00 1.00 1.00	备往 缺贫 缺贫
- m/	料号 FS-IN-DG-0047 FS-IN-DG-0047R FS-IN-DG-0011 FS-IN-IN-0044 FS-BE-WI-0011 FS-BE-WI-0021 FS-BE-WI-0022	#記 特征期花(10%g/前) 特征期花(4%g/包) 您品終現音(金/12包) 書冊板(前/12 包*2.5ks)	位置 A1 A1-L1 A1-L1	#02 CTN PKT KG PKT BOT BOT BOT	1.00 1.00 1.00 1.00 1.00 1.00 1.00 1.00	出資 1.00 0.00 1.00 1.00 1.00 0.00	备社 缺货 缺货
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The is the picking list for the outlet request . Each transfer order is one pick list





Profile

Founded on 1988, Asterisk Computer (FE) Pte Ltd has been in the consulting business for 20 years, making us one of the market leaders in implementing & deploying business enterprise application software solutions. With more than 2,000 licensed customer users, 50 highly esteemed & experienced consultants (averaging an experience of 10 years and more) and global committed partners, we have effectively serviced Food & Beverage/ Restaurant businesses by giving them the best practice for their industry.

Our 20 years of experience in IT consultancy, software innovation and our best practice of industry solutioning-methodology have given us teeming domain knowledge and keen insights in helping our customers to run their business.

Awards

- 2011 Microsoft Dynamics President's Club
- 2010 Microsoft Dynamics President's Club
- 2008 Microsoft Dynamics President's Club
- 2007 Microsoft Dynamics President's Club
- 2010 Microsoft Dynamics ERP Partner of The Year
- 2011 Accredited Microsoft Sales Specialist
- 2011 Accredited Microsoft Pre-Sales Specialist
- 2011 Accredited Microsoft Sure-step Project Methodologies Specialist
- 2011 Accredited Microsoft C-Side Development Specialist
- 2011 Nominee for the Microsoft Dynamics ERP Partner of The Year





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