

MY POS 5.0 – New in this Version

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This version contains a new design and features for the cash-point, and a new module: the kitchen monitor. This can be additionally licensed for your installation. Please contact us, we will be happy to demonstrate the handling in an online presentation and advise you on the selection of suitable hardware.

Our kitchen monitor solution provides information about the status of processing in the kitchen to the service staff and is not tied to certain hardware or staff and is very flexible in setting up individual views. So each station sees what it needs to see In addition, you can set up additional views for the passport, who wants to see everything except drinks, for example. We have designed the operation for the kitchen with as few clicks as possible.

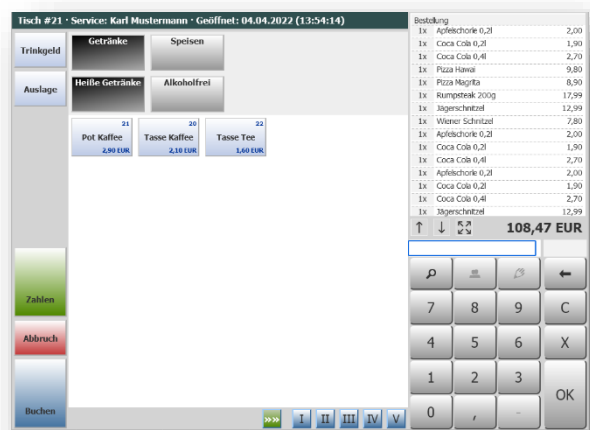
On this occasion, we have extended the management of the order printers: you now define kitchen stations where service staff orders are produced. If you already use MY POS order printers, nothing must be considered: your order printers are automatically converted into kitchen stations. But above that, you can now send orders to several printers, for example an order for a steak with salad to both the main kitchen and the salad station.

Revised Service View

Changing the view



For work in darker or lighter environments, the service staff can change the view. Each staff member can change the view from Blue to Silver with this icon. The Silver view offers a brighter display, blue is more contrasting and is the default when logging in.:



Quick control

You will now find the most important toggle actions in the top right-hand corner. Actions that are currently possible are shown in colour. Actions that build on a previous selection are greyed out.



Change Outlet



Change Cashpoint



Change User



Change between Express-Checkout and Table Management



Reload Items and View



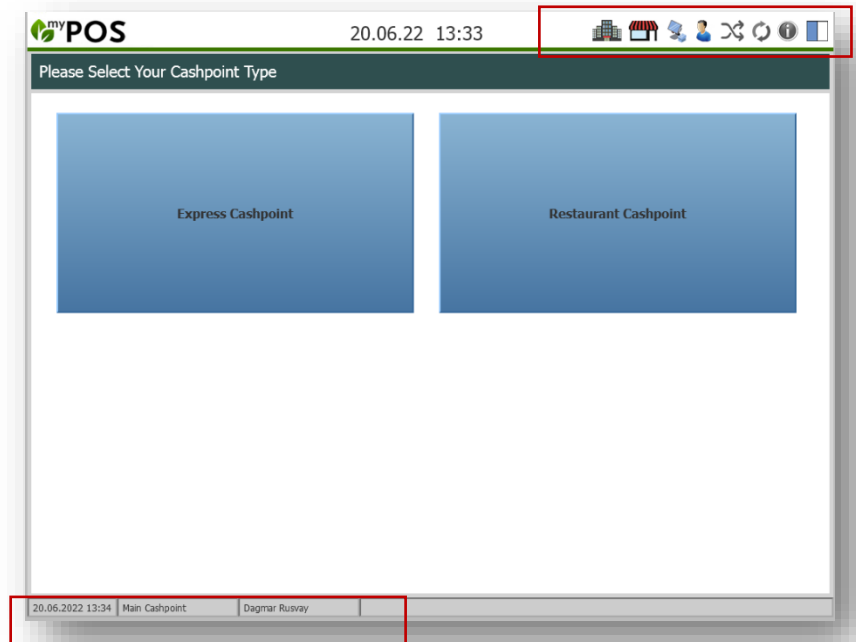
Status and Infos



Change Colour



Change property (only for Multi-Property installations)



The info bar for date, cash point, staff is located at the bottom of the screen.

Managing the Booked Item List

Your orders are generally displayed grouped by incoming order. However, if ordered items are assigned to meal courses, the items are displayed grouped accordingly.

Clicking on an item opens up options for editing an item - cancellation, changing the quantity, adding a note or a course.

1x	Tiramisu	3,80
1x	Schoko Brownies vanilla ice	2,00 

If more items are booked than are visible in the view, you can scroll through the list using the arrows. On mobile devices, this is also possible by swiping up or down.






































You will find icons at the bottom of the item list with which you can expand the view of the item list. The numeric keypad is hidden when you expand it and you will find information from the kitchen next to the cancellation buttons if you use the kitchen monitor option.



Close the view by clicking on the collapse icon to show the numeric pad again.

Order		
1x	San Pellegrino 1,0l	4,80
1x	Tonic Water 0,2l	2,70
1x	Coca Cola light 0,2l	2,70
1x	Aqua Panna 0,5l	3,40
Courses: I		
1x	Bruscheta	3,50
1x	Tapenades	3,50
1x	Vorsp. Antipasti manual price	14,50
Courses: II		
1x	Thunf. Carpaccio	6,50
1x	Pastateller	6,50
Courses: III		
1x	Tiramisu	3,80
1x	Tiramisu	3,80
1x	Schoko Brownies	2,00
		57,70 EUR

Order		
1x	Saint Laurent HH (-50%)	19,00  
1x	Mionetto Sergio MO 0,75l HH (-50%)	14,25  
1x	Adel prick. 0,5l	1,95  
1x	Cola light 0,4l	2,10  
Courses: I		
1x	Bruscheta HH (-50%)	1,75  
	Ketchup HH (-50%)	0,25  
1x	Bruscheta HH (-50%)	1,75  
	Ketchup HH (-50%)	0,25  
1x	Tapenades HH (-50%)	1,75  
1x	Thunf. Carpaccio HH (-50%)	3,25  
1x	Salat	4,80  
Courses: II		
1x	Rumpsteak 350 Medium Rare	27,00  
		0,00 
1x	Lammfilet Well Done	16,50  
		0,00 
1x	Rumpsteak 350 Medium	27,00  
		0,00 
1x	Pastateller frutti di mare	6,50  
1x	Pastateller aglio olio	6,50  
Courses: III		
		142,40 EUR

Kitchen Stations

Whether bar, salad kitchen, patisserie or simply kitchen - under Master Data - Kitchen stations you can create the production areas of your premises where something is produced and to which orders are sent by the service staff. You can assign printers to your stations and, with the Kitchen Monitor add-on module, also monitor views..

If you assign several printers to a kitchen station, orders and meal courses are sent to these printers simultaneously..

Printer	Deactivated	Kitchen Order	Pass-Bon
Julia Epson TM-U220	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
dry	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

- Master Data
- Properties
- Outlets
- Kitchen Stations
- Employees
- Items

This has been implemented as part of the introduction of the Kitchen Monitor add-on module. To make the switch easier for you, kitchen stations have been automatically created from those of your printers that were previously used for order printing. The name of the printer is taken over as the name of the kitchen station; you can of course change the name.

To assign new printers to a kitchen station, select the desired printer from the list of your previously created printers and save your printer selection first. You can select several printers in one step by clicking on the + icon.

Edit the station again to define whether kitchen receipts for orders and meal courses are to be issued to these printers and, if you use the Kitchen Monitor add-on module, whether individual receipts per booked item are to be generated at the pass.

Printer	Deactivated	Kitchen Order
Julia Epson TM-U220	<input type="checkbox"/>	<input checked="" type="checkbox"/>
dry	<input type="checkbox"/>	<input type="checkbox"/>

Kitchen Monitor

Instead of printing out the orders of the service staff, the orders can be managed on kitchen monitors. The status of preparation is marked with little effort for the chefs: Accepted, In Progress, and Ready to Serve.



A printout for the plate or tray is generated at the counter after completion. The service staff can see the status of the order on the Cash-Point.

Please note that the Kitchen Monitor module must be licensed. Feel free to contact us, we would be happy to advise you on the selection of suitable hardware.

Monitor view and operation

Each kitchen monitor view is structured according to the configuration in your MY POS Administration. You will find a central view of the orders, sorted by tables, an overview of all orders, sorted in three lists that can be opened and closed, as well as icons for control and an info bar at the bottom.

The screenshot displays the myPOS Kitchen Monitor interface. On the left, there is a sidebar with a menu and three lists: 'Menu Course Called', 'To Do', and 'In Progress'. The main area shows four tables (Table 1, Table 2, Table 3, and Table 5) with their respective orders and status. Each table has a header with the table number, name, and time. The orders are listed with their status (Accepted, In Progress, Ready to Serve, or Completed) and a corresponding icon. The status is indicated by a green checkmark, a chef's hat, a fork and knife, or a right arrow. The interface also includes a bottom bar with the user name 'Chef's', the name 'Alexandra Adams', and the date and time '27.06.22 14:13'.





Table	Table Name	Time	Status	Order
Table 1	Ronja Dambeck	22:38:39	Accepted	1x Adelholz still 0,5
Table 1	Ronja Dambeck	22:38:39	In Progress	1x Arco,hell vom Fass 0,5l
Table 1	Ronja Dambeck	22:38:39	Ready to Serve	1x Weinschorle 0,2l
Table 1	Ronja Dambeck	22:38:39	Completed	1x Adelholzener 0,25l
Table 1	Ronja Dambeck	22:38:39	Completed	1x Apfelsaft 0,2l
Table 2	Ronja Dambeck	22:51:39	Accepted	1x Cappuccino
Table 2	Ronja Dambeck	22:51:39	In Progress	1x Adelholz pric 0,25l
Table 2	Ronja Dambeck	22:51:39	Ready to Serve	1x Obstkuchen
Table 2	Ronja Dambeck	22:51:39	Completed	1x Sahnetorte
Table 2	Ronja Dambeck	22:51:39	Completed	1x Hauswein, weiss 0,2l
Table 2	Ronja Dambeck	22:51:39	Completed	1x Hauswein, rot 0,2l
Table 2	Ronja Dambeck	22:51:39	Completed	1x Kaffee
Table 2	Ronja Dambeck	22:51:39	Completed	1x Tiramisu
Table 3	Ronja Dambeck	21:48:22	Accepted	1x Adelholz still 0,5
Table 3	Ronja Dambeck	21:48:22	In Progress	1x Apfelsaft 0,2l
Table 3	Ronja Dambeck	21:48:22	Ready to Serve	1x Cappuccino
Table 3	Ronja Dambeck	21:48:22	Completed	1x Espresso doppelt
Table 5	Andreas Olenberg	25:57	Accepted	1x St. Laurent
Table 5	Andreas Olenberg	25:57	In Progress	1x Mionetto Sergio MO 0,7l
Table 5	Andreas Olenberg	25:57	Ready to Serve	1x Adel prick. 0,5l
Table 5	Andreas Olenberg	25:57	Completed	1x Cola light 0,4l

Item Lists

On the left are the overviews of all orders that have been assigned to this kitchen monitor view:





- 'Menu Course Called' shows all items that have been ordered by the service staff within a meal course
- 'To Do' collects all item orders that have not yet been processed
- 'In Progress' shows all items where meal preparation has begun.

These lists can be opened and closed and also completely hidden in favour of the table overview:

	Menu Course Called	
	To Do	
	In Progress	
	Adelholz still 0,5	1
	Adelholz pric 0,25l	1

You can expand or close the three lists by clicking on the icons, as well as collapse the entire list view.



	Menu Course Called	
	Rumpsteak 350	5
	Medium Rare	1
	Lammfilet	3
	Well Done	1
	Medium	1
	Pastateller	3
	To Do	
	Kaffee	1
	Tiramisu	5
	MÖ. Vanilla	4
	Frische Waffeln	1
	Adelholz still 0,5	1
	Apfelsaft 0,2l	1
	Rumpsteak 350	4
	Medium Rare	1
	In Progress	
	Adelholz still 0,5	1
	Adelholz pric 0,25l	1
	Hauswein, weiss 0,2l	1
	Hauswein, rot 0,2l	1

Tables

Tables with open orders are displayed sorted by table number. Tables with orders that have not yet been accepted are shown at the top. As soon as orders are processed, they move down in priority. Thus, in the following illustration, table 5 is shown before the others, because all orders for table 2 ordered courses have already been prepared.

Table: 5 Andreas Olenberg 19:25 <div> <div></div> <div></div> </div> <div> Courses: I <div></div> </div> <div> 1x Bruscheta 13m <div></div> Ketchup 13m <div></div> 1x Bruscheta 13m <div></div> Ketchup 13m <div></div> 1x Tapenades 13m <div></div> 1x Thunf. Carpaccio 13m <div></div> 1x Salat 13m <div></div> </div> <div> Courses: II <div></div> </div> <div> 1x Rumpsteak 350 13m <div></div> <div>Rare</div> 1x Lammfilet 13m <div></div> <div>Well Done</div> 1x Rumpsteak 350 13m <div></div> </div>	Table: 2 Ronja Dambeck 22:45:07 <div> <div></div> <div></div> </div> <div> Order <div></div> </div> <div> 1x Cappuccino <div></div> 1x Obstkuchen <div></div> 1x Sahnetorte <div></div> 1x Kaffee 2m <div></div> 1x Tiramisu 2m <div></div> </div> <div> Courses: I <div></div> </div> <div> 1x Vorsp. Antipasti <div></div> 1x Tagessuppe <div></div> </div> <div> Courses: II <div></div> </div> <div> 1x Athen Teller <div></div> 1x Wiener Schnitzel <div></div> </div> <div> Courses: III <div></div> </div>	Table: 987 Art Blakey 02:18:19 <div> <div></div> <div></div> </div> <div> Courses: I <div></div> </div> <div> 1x Tomate/ Mozzarella 3m <div></div> 1x Tapenades 3m <div></div> 1x Tomate/ Mozzarella 3m <div></div> 1x Tapenades 3m <div></div> </div> <div> Courses: II <div></div> </div> <div> 1x Rumpsteak 350 3m <div></div> <div>Rare</div> 1x Lammfilet 3m <div></div> 1x Rumpsteak 350 3m <div></div> <div>Rare</div> 1x Lammfilet 3m <div></div> </div> <div> Courses: III <div></div> </div>
--	--	--

Guests who have been waiting for their order for longer than specified in the configuration of your kitchen monitor view are displayed with the colour specified in the configuration as a reminder or warning.

Tisch: 2 Ronja Dambeck 01:55 <div> <div></div> <div></div> </div> <div> Bestellung <div></div> </div> <div> 1x Cappuccino 1m <div></div> </div>

Waiting Time ok

Tisch: 10 Ronja Dambeck 01:08:16 <div> <div></div> <div></div> </div> <div> Bestellung <div></div> </div> <div> 1x Hauswein, weiss 0,1l 50m <div></div> 1x Erdinger alkoholfrei 0,5l 50m <div></div> </div>
--

Guests-Waiting Reminder

Tisch: 10 Ronja Dambeck 01:22:44 <div> <div></div> <div></div> </div> <div> Bestellung <div></div> </div> <div> 1x Hauswein, weiss 0,1l 1h5m <div></div> 1x Erdinger alkoholfrei 0,5l 1h5m <div></div> </div>
--

Guests-Waiting Warning

The longer guests have to wait for their orders according to the configuration, the higher they move up the table list.

Mark the Preparation Status

Within the display of a table, you will see those part of the order that is relevant for the kitchen. For example, the Salads view only sees the tables with the salad orders, the Drinks view only sees the drinks orders, the Chef's view probably wants to see all orders of a table of all stations.



When you start preparing, you can click on the 'Start' icon for an item, a group or the entire table. The status of the item, group or table will now change to 'in progress'



'In Progress' shows that you have started preparing the order. In the list overview, these items change 'To Do' to 'In Progress'. Clicking on 'In Progress' again changes to the next status



'Ready to serve' indicates that the preparation is finished. A table receipt is automatically generated for each item if a printer is assigned in the station and the counter receipt option is selected.



The status 'Ready to serve' can be changed to 'Done' by the Chef or kitchen staff. This removes the view on the kitchen monitor.

Table: 2				
Ronja Dambeck				
22:49:28				
Order				
1x	Cappuccino			
1x	Adelholz pric 0,25l	45d22h4		
1x	Obstkuchen			
1x	Sahnetorte			
1x	Hauswein, weiss 0,2l	45d21h4		
1x	Hauswein, rot 0,2l	45d21h4		
1x	Kaffee	7m		
1x	Tiramisu	7m		
Courses: I				
1x	Vorsp. Antipasti			
1x	Tagessuppe			

Order next Meal Course

If the service order the next meal course, you will see this in the kitchen monitor. The meal course is displayed in green on the table and the items change from 'To Do' to the column 'Ordered' in the list overview:

my POS			Table: 1				
			Ronja Dambeck				
			22:37:17				
Menu Course Called			Order				
Rumpsteak 350	5		1x	Adelholz still 0,5	45d22h3		
Medium Rare	1		1x	Arco, hell vom Fass 0,5l			
Lammfilet	3		1x	Weinschorle 0,2l			
Well Done	1		1x	Adelholzener 0,25l	45d21h5		
Medium	1		1x	Apfelsaft 0,2l	45d21h5		
Pastateller	3		Courses: I				
To Do			1x	Tomate/ Mozzarella			
Kaffee	1		1x	Riesl. Suppe			
Tiramisu	5						
MÖ. Vanilla	4						

Message for the Service

The operation of the kitchen monitor may be unfamiliar to kitchen staff at the beginning and, when there is a lot to do, certainly annoying at some point. Nevertheless, it is worth it, because the service staff can see the information in the cash point interface.






















All entries of the preparation status in the kitchen monitor are shown in the display of the cash point interface for the service staff. In the table overview you can see that something is ready to be served.



If you open the table in the cash point and expand the list of orders by clicking on the 'Expand view' icon, you can see in detail what the preparation status is for the entire table in the kitchen or the bar and can provide the guest with information directly.



Order		
1x	Saint Laurent HH (-50%)	19,00
1x	Mionetto Sergio MO 0,75l HH (-50%)	14,25
1x	Adel prick. 0,5l	1,95
1x	Cola light 0,4l	2,10
Courses: I		
1x	Bruscheta HH (-50%)	1,75
	Ketchup HH (-50%)	0,25
1x	Bruscheta HH (-50%)	1,75
	Ketchup HH (-50%)	0,25
1x	Tapenades HH (-50%)	1,75
1x	Thunf. Carpaccio HH (-50%)	3,25
1x	Salat	4,80
↑	↓	↔
		142,40 EUR

Order		
1x	Saint Laurent HH (-50%)	19,00 
1x	Mionetto Sergio MO 0,75l HH (-50%)	14,25 
1x	Adel prick. 0,5l	1,95 
1x	Cola light 0,4l	2,10 
Courses: I		
1x	Bruscheta HH (-50%)	1,75 
	Ketchup HH (-50%)	0,25 
1x	Bruscheta HH (-50%)	1,75 
	Ketchup HH (-50%)	0,25 
1x	Tapenades HH (-50%)	1,75 
1x	Thunf. Carpaccio HH (-50%)	3,25 
1x	Salat	4,80 
Courses: II		
1x	Rumpsteak 350	27,00 
	Medium Rare	0,00 
1x	Lammfilet	16,50 
	Well Done	0,00 
1x	Rumpsteak 350	27,00 
	Medium	0,00 
1x	Pastateller frutti di mare	6,50 
1x	Pastateller aglio olio	6,50 
Courses: III		
↑	↓	↔
		142,40 EUR

Monitor-Control



The icon bar at the top right offers you the quick control.

Change the monitor view:



If desired, you can change the staff member operating the monitor,



as well as change the basic representation of the tables from blue, to grey, to green.



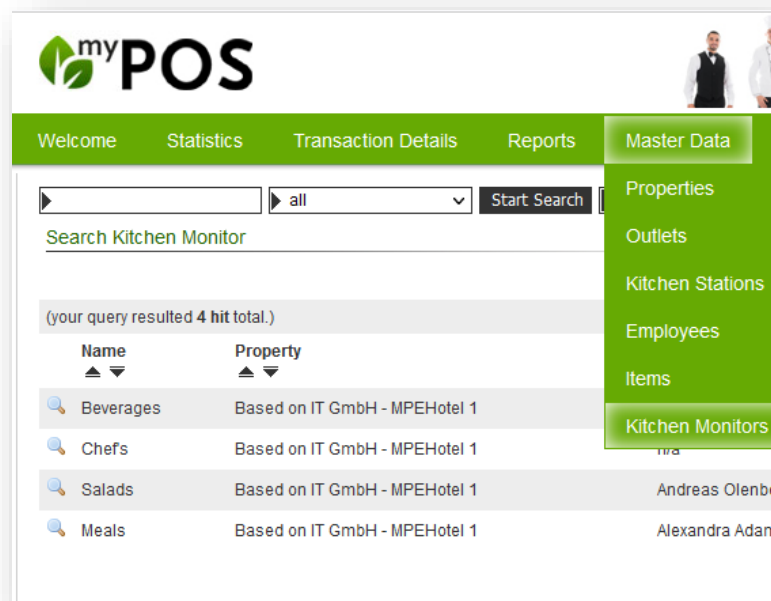
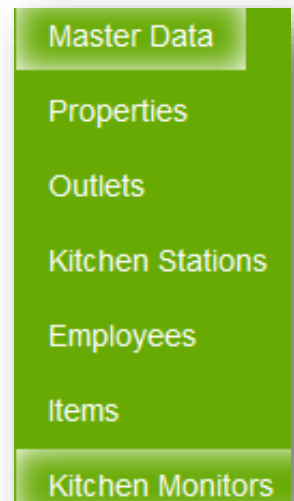
Multiproperty installations will also find the selection of the desired hotel..

Content setup of monitors

Once you have purchased the MY POS module licence Kitchen Monitor, you will see an additional sub-menu item 'Kitchen Monitors' in the MY POS Administration.



The first step is to configure your monitor views. There is no need for technical assignment by means of IP addresses, but you use this to control the views between which you want to be able to switch within a business, for example a 'Salads' view in which you see all the processes that contain salad orders. Or a view for the counter, where you want to see all the transactions. Or a view for the bar in which only the drinks orders are shown. Or a view of all orders for the Service Chef. You can configure as many kitchen monitor views as you like.

Select the menu item Master Data - Kitchen Monitors - New Entry. Enter the name of the monitor view. This can be whatever your stations are named, but you can also create a view 'All dishes', or 'Food and drinks' or 'Salads' within a station, for example. On a physical monitor, you can switch between the monitor views during operation.



In the configuration of the kitchen monitor view you determine:

- A colour scheme – contrasts in blue or grey
- Ob die Liste der Bestellungen zusätzlich zu den Tischen mit ihren Einzelbestellungen gezeigt werden soll
- After which waiting time the tables should be displayed at the top of the priority and in which colour a reminder or warning that guests are waiting for a long time should be shown
- The font size of the display
- A default user for operating the kitchen monitor view.

Ihr K...
 You a...

Welcome Statistics Transaction Details Reports Master Data Administration

all

Edit

Property

Name

Colour scheme

Font size pixels

Show article overview ☒

Table-is-Waiting Reminder after Minutes

Reminder Colour



Table-is-Waiting Alarm after Minutes

Alert Colour

Default User

Deactivated

You can select an existing employee for this, or let your staff log in personally when they start working at the monitor. In order not to make it too inconvenient, login buttons are set up in MY POS Administration under Master data - Employees for changing employees at a monitor:

Welcome Statistics Transaction Details Reports Master Data Administration Server

all

Edit User "88"

Initials

User Rights

Salutation

Language

First Name

Last Name

Property

Outlets

User Rights

Allow negative booking ☐

Deactivate Table/Transaction Protection ☐

Z-Report ☐

Transaction Discount ☐

Login Data

CIN

Alternative Service Code

User Login button ☐

Kitchen Monitor Login Button ☒

Check the option to enable login to the kitchen monitor for this employee.

Assignment of monitor views to stations

Similar to how you assign printers to your production stations, to which the item orders are to be sent for printing, you now also assign the monitor views.

The screenshot shows the 'myPOS' web interface for editing a station. The top navigation bar includes 'Welcome', 'Statistics', 'Transaction Details', 'Reports', 'Master Data', and 'Administration'. Below the navigation bar, there are search and creation buttons: a dropdown menu, a search button, and a 'Create a new entry' button. The main content area is titled 'Edit Station' and contains the following fields:

- Property:** Based on IT GmbH - MPEHotel 1
- Name:** Bar Terrasse
- Deactivated:** ☐

Below these fields are two sections for assigning resources:

Assigned Printers

Printer	Deactivated	Kitchen Order	Pass-Bon	Delete
Julia Epson TM-U220	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
dry	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="text" value="Please select a printer"/>	<input checked="" type="checkbox"/>			

Assigned Monitor-Views

Kitchen monitor	Deactivated	Delete
Meals	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text" value="Please select a kitchen monitor"/>	<input checked="" type="checkbox"/>	

The dropdown menu for 'Please select a kitchen monitor' is open, showing the following options:

- Salads
- Chefs
- Beverages

You now determine which stations are to be displayed in which monitor view. For example, if you have a side kitchen on the terrace in addition to your main kitchen, you can also assign one or more views to this additional station.

Would you prefer to continue working with paper receipts at the bar? No problem, simply do not assign a kitchen monitor view and instead tick the option Kitchen receipt in the Assigned Printer section.

Do you decide to work with a monitor in the bar as well? Then select in which kitchen monitor views the beverage orders should be shown. Only in the Beverages view? Or additionally in the Chef's view?

A word about Hardware

Kitchen monitor hardware basically has to endure a lot. On the software side, however, we only have the same hardware requirements as our entire cash register: you need a PC with an operating system and a browser. You can access the kitchen monitor view with any tablet or PC, and operate the view with keyboard as well as touch.

There are reasonable kitchen monitor providers that allow mounting above the workplace with rear-mounted PCs. As for our MY POS interface, we also offer our MY POS Stick for accessing the kitchen monitor views, which has everything you need with Linux and a browser.



At the counter and the bar, however, you will be more comfortable with a robust checkout monitor. Since calling up the kitchen monitor view is not hardware-bound, nothing stands in the way.

We will be happy to assist you in selecting suitable hardware.



Other

Display of 0,- € Items

Guest receipts can be configured in the outlet so that 0,- € items are not printed. This has no effect on the printouts for beverage or food orders.

Additional Information		
Add. lines name/ room	<input type="checkbox"/>	Property Info "On the House" <input type="checkbox"/>
Tip	<input type="checkbox"/>	Tip Intermediate Receipt <input type="checkbox"/>
Show VAT	<input type="checkbox"/>	Print 0,- items on invoice <input checked="" type="checkbox"/>
		ProdGr. Info "On the House" <input type="checkbox"/>
		Food Sequence: with Details <input checked="" type="checkbox"/>

By deselecting this option you can suppress the output of positions with 0,- on hotel invoices, house receipts and external invoices.