MY POS 5.2 - New in this Version

ORACLE | Partner

New Interface: Opera Cloud

With this version, MY POS is already in productive operation in connection with Opera Cloud. If you are considering a change of hotel system, nothing stands in the way.

Printing from the cloud is also possible with this version, provided your printers can communicate with the ePOS Printer interface.

Talk to us, the switch is easy because MY POS has always been based on web-based cloud technology and can therefore go into operation directly without changing the on-site infrastructure.

Orders - Same again, please!

With the Rebook function, you have the option of re-booking the same items of an order. This saves you having to select the already booked item again for the rebooking..

In your list of orders on the right, activate the item that the guest would like to have again and enter the desired number in the number field. Confirm by clicking on OK.

Deposit

Would you like to issue deposit items at one of your points of sale? Then please first activate the Deposit option in MY POS Administration under Master data - Outlets:

Then create the deposit items in the corresponding item subcategory. You can either manage them in their own sub-category or add them to the corresponding category. Important to know: Please select 'Deposit' as the article group and the tax rate of the content for which the deposit article is intended.
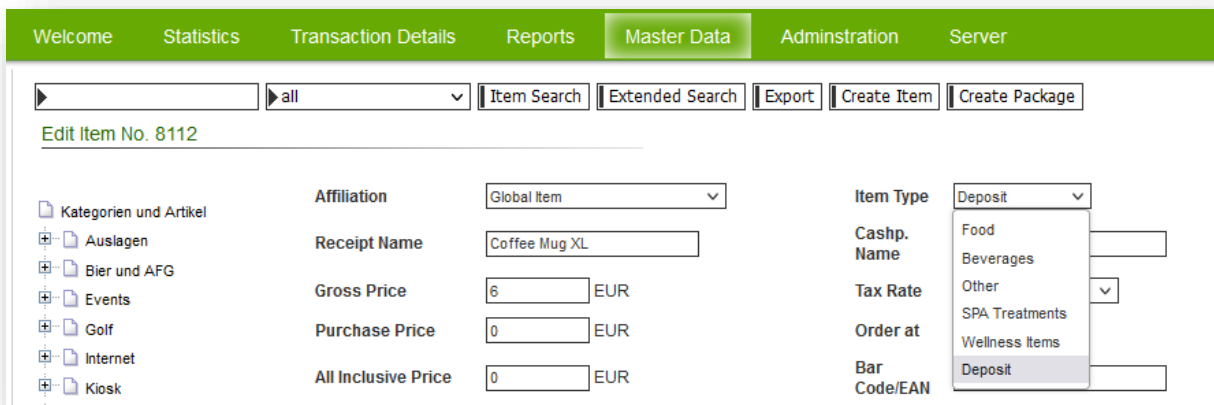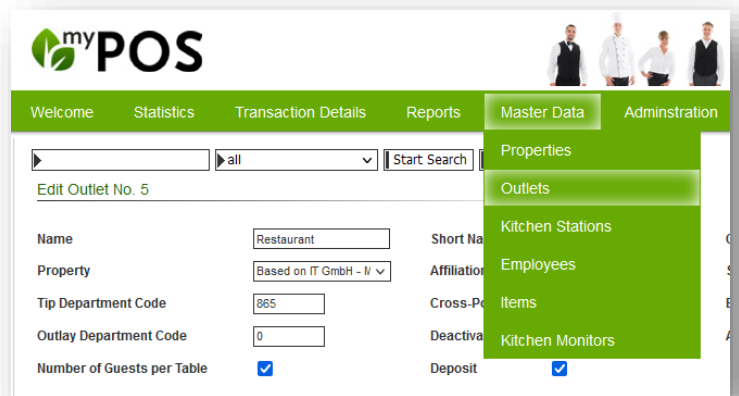
In the MY POS Touchscreen, the new button Deposit as well as Return is offered in the point of sale. The deposit items are shown as a normal items for booking within the category, and you can also scan them by barcode like all other items to select them. You can now book within the category either the products directly together with the deposit item.

Or you can have only the deposit items shown across all categories by clicking on the button 'Deposit'. All categories in which there are deposit items are shown.

If a deposit item is being returned, please click on the Return button. All deposit items are displayed and you select the corresponding item, which is then booked in negatively. Here, too, the item can be identified via the barcode:
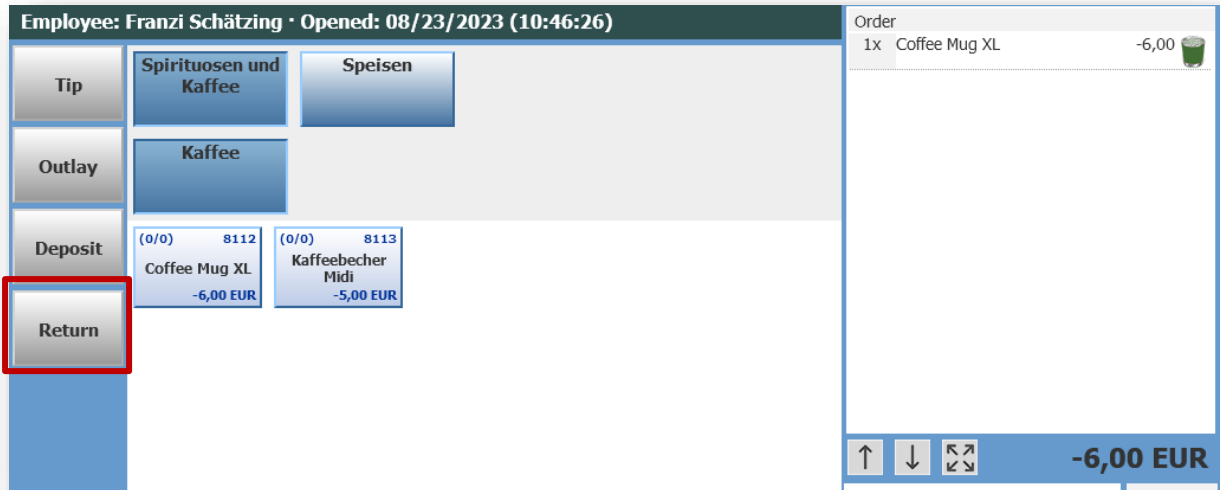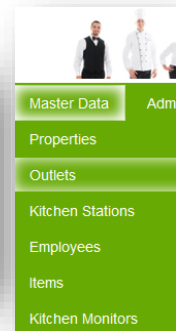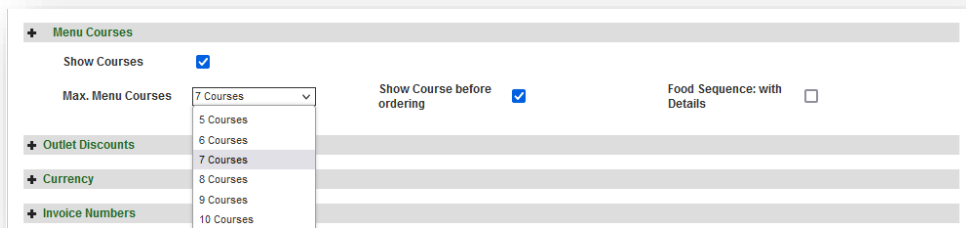
Meal Course Settings

You can set whether Menue Courses shall be used in an outlet, and if so, how many.

In another setting, you determine whether the service staff should check and confirm the next course again in the overview before ordering it.

The option is called "Show Course before ordering" and leads to the display of the selected Course in the MY POS Cashpoint. Another click on "Order" is required to trigger the order in the kitchen station. If you decide against the option of additional display, the order is given directly to the kitchen station.

Materials management - Menu plan

In order to save enquiries in the kitchen, the kitchen can use the menu plan function to specify how many portions of a dish are available today. The chef enters the number daily and determines whether this information is binding or can be overbooked if necessary. This information is displayed to the service staff in the item overview.
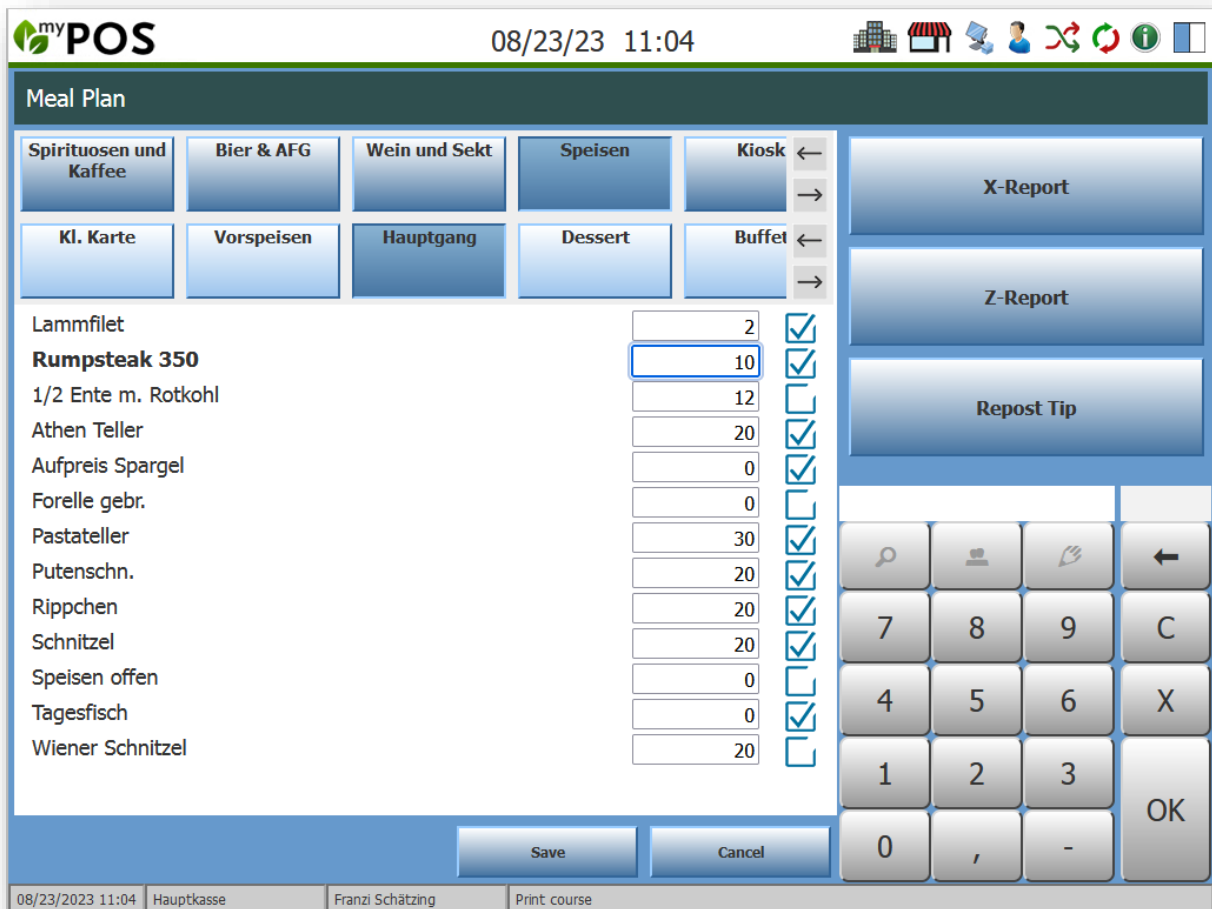
First set up the MY POS internal merchandise management system in MY POS Administration under Master Data - Properties:

You will then find a new button "Menu plan" in the table and transaction functions of the Cashpoint Touchscreen:

Within the plan, select the dishes for which you want to save availabilities within the categories:

The tick behind the dish determines whether overbooking is allowed. If it is set, the set number can be overbooked.

Colours in the article overview

Red items: there are only three or less of this item with a number in the menu plan. The numbers (2/0) here mean that 2 portions are available and no more have been ordered so far. (2/1) means there is only one portion left because one portion of 2 has been ordered. If an item is no longer available today (and may not be overbooked), it appears greyed out.

Kitchen Monitor

In ongoing operations, it has become apparent that it is sometimes important to see the overview of all orders, but when things get busy, you want to reduce the view to the orders that are relevant now. Therefore, we have introduced two new icons.
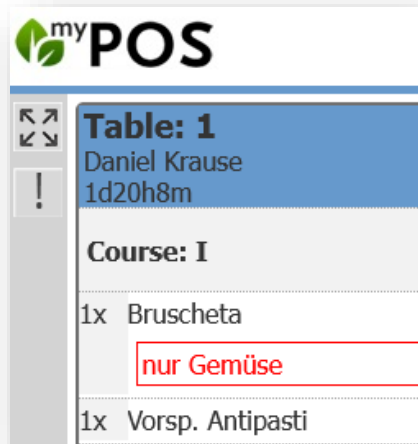
··· Show all orders

You can limit the display of the kitchen monitor to those orders that are to be produced now, i.e. the courses or beverage orders released by the service staff. By clicking on this button, you can see the order for your production facility as a whole, i.e. also orders that still have to be produced later.

! Relevant now

The display is limited to what has been ordered and directly released by the service staff.

What's next?

Among other things, we are currently working on the overview of the screen for the service staff to facilitate the settlement of bills shared at the table and to enable the cancellation of entire transactions.