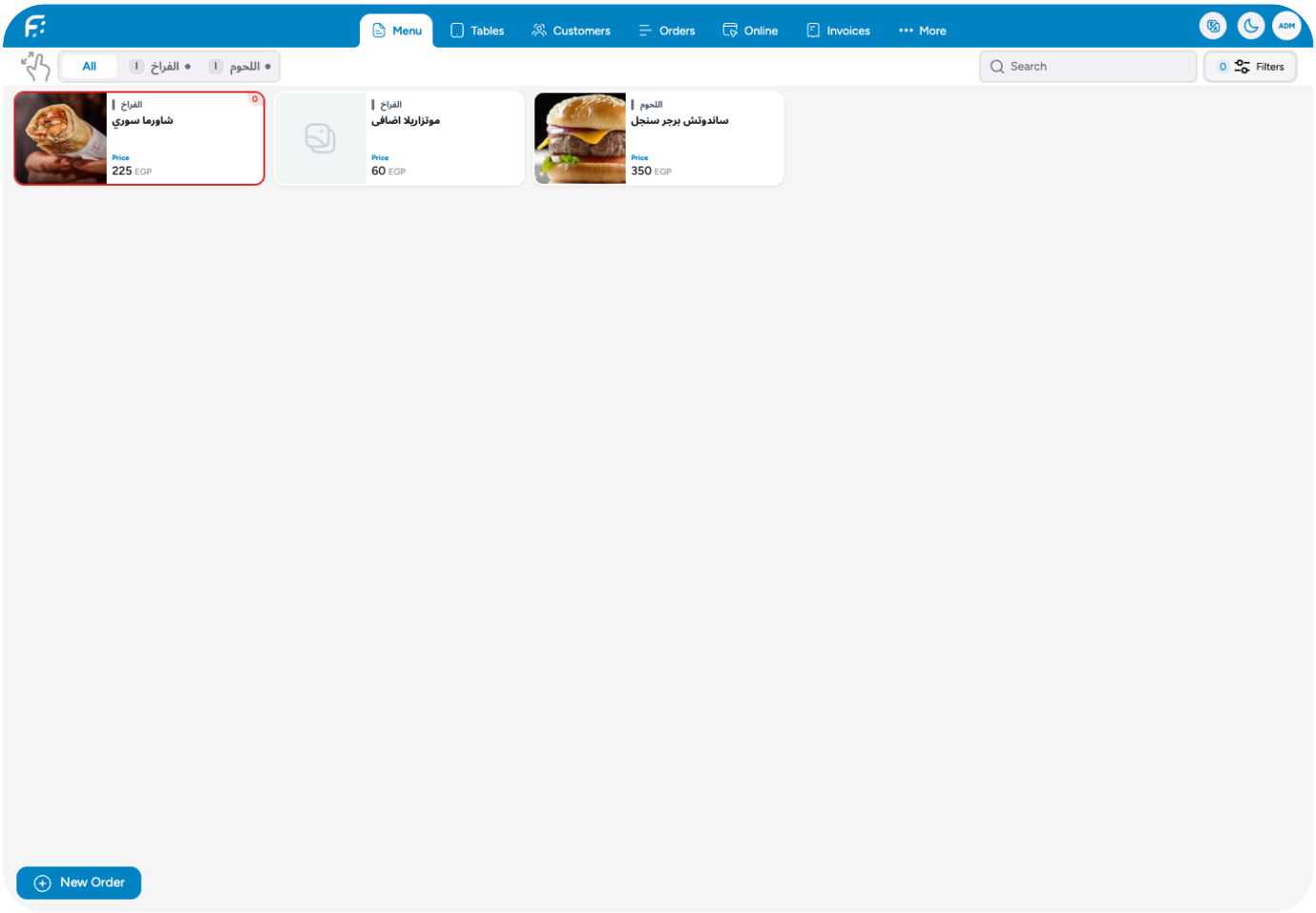
INTRODUCING POS

Keep service moving.
Keep every sale connected.

Bring menu selection, tables, kitchen confirmation, payment, and cashier control into one restaurant selling workflow.



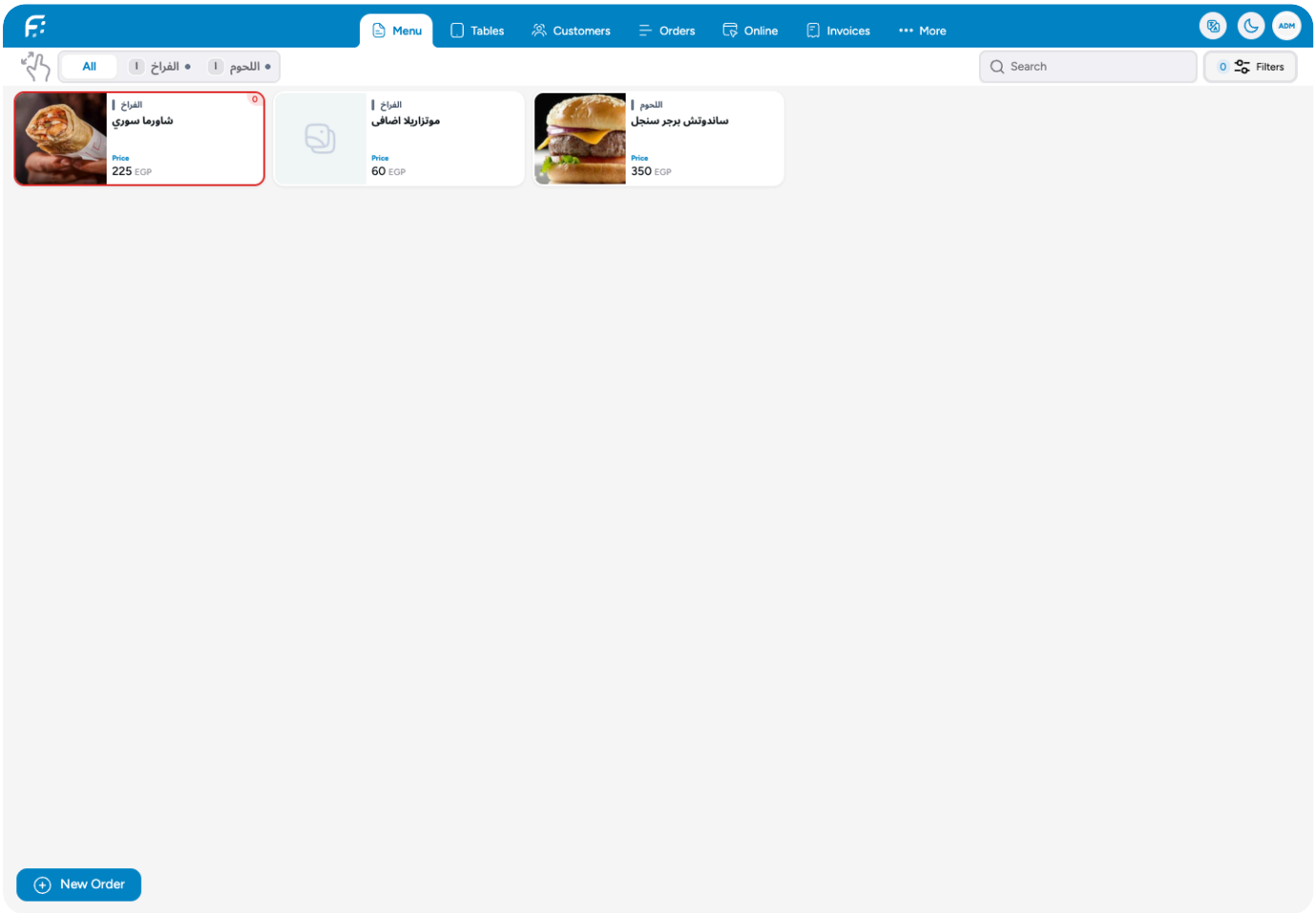
POS · Actual menu and order-taking screen on the demonstration site.

Take orders clearly | Settle with confidence | Close with a trail

MENU SELECTION

Make the right item easy to find.

Browse the menu available to the current restaurant context and build the order from its real products and prices.



POS · Actual product menu.

Categories and search

Find the next product using supported browsing and filters.

Selling context

The profile, branch, menu, and order type shape the available choices.

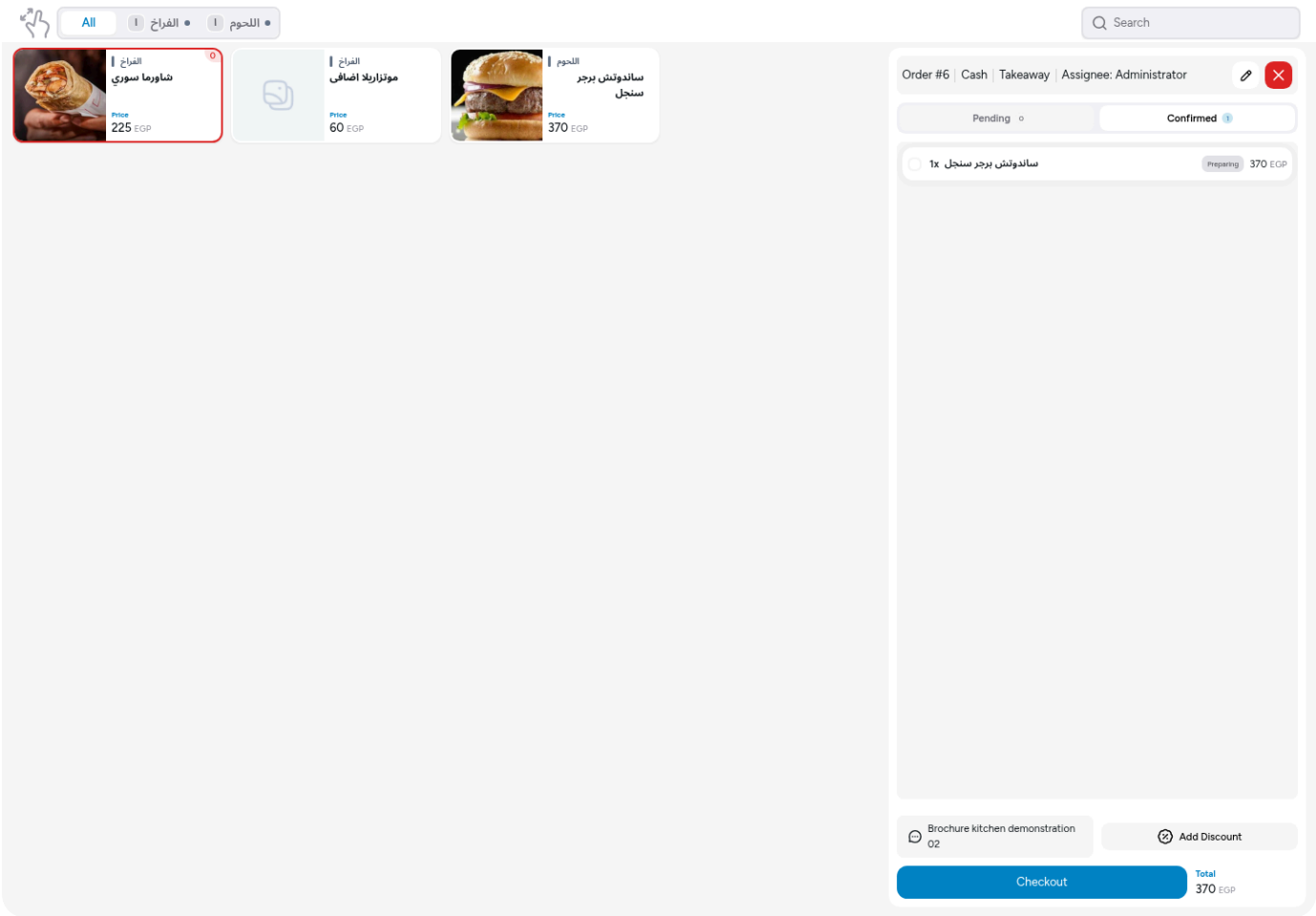
Current availability

Product availability and configured limits still apply.

MODIFIERS AND NOTES

Take the order the way it was requested.

Keep supported modifiers, quantities, and preparation notes connected to the relevant product.



POS · Actual basket and item controls.

Product options

Choose the valid options for the item.

Preparation instructions

Keep the kitchen note beside the item.

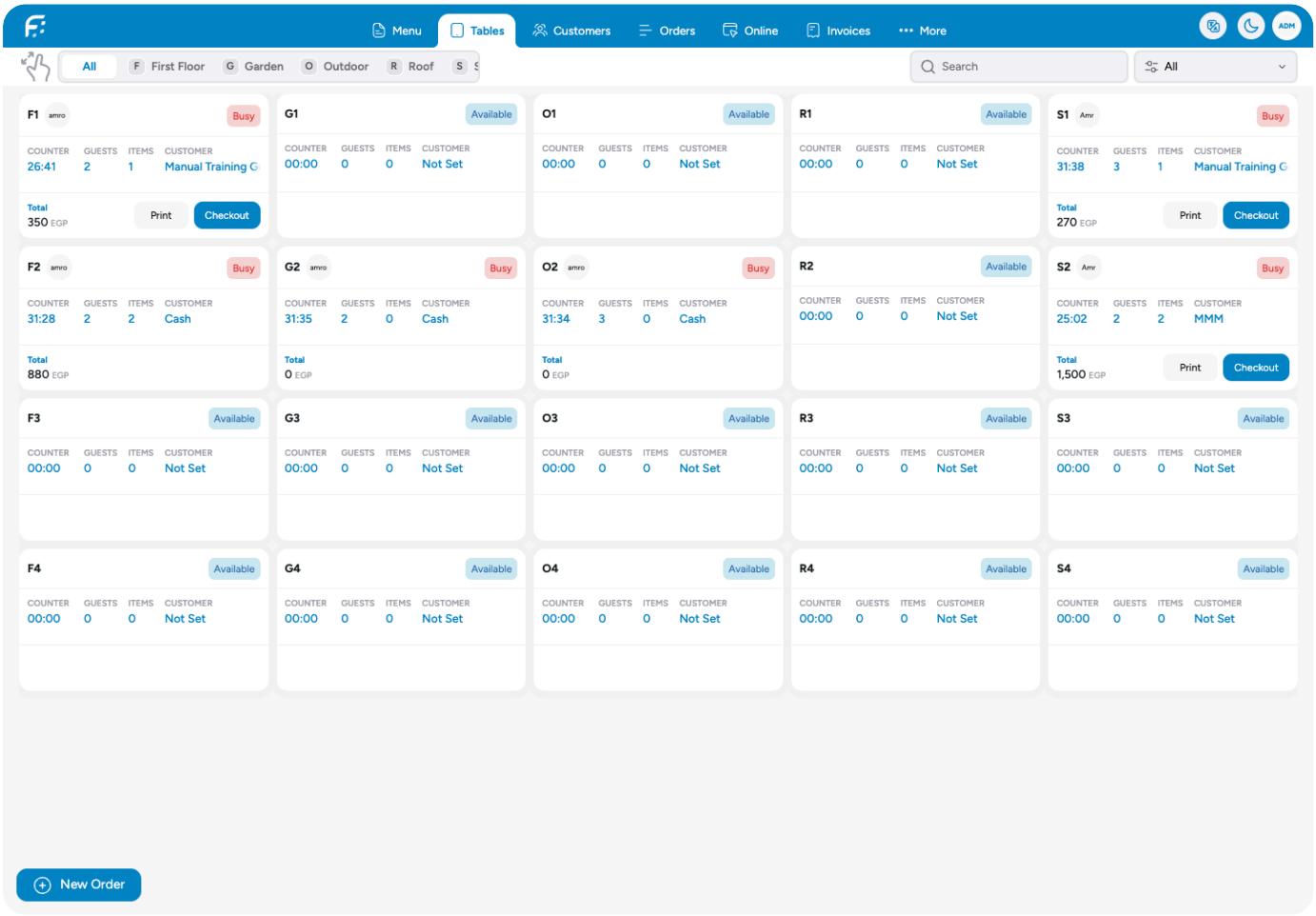
Calculated basket

Review the updated quantities and total after changes.

DINE-IN SERVICE

See the floor. Connect each table to its orders.

Use the tables view and supported order actions to maintain context through dine-in service.



POS · Actual table view in the demonstration environment.

The service context

Keep the table reference with the order.

Multiple requests

Follow the supported table and order workflow.

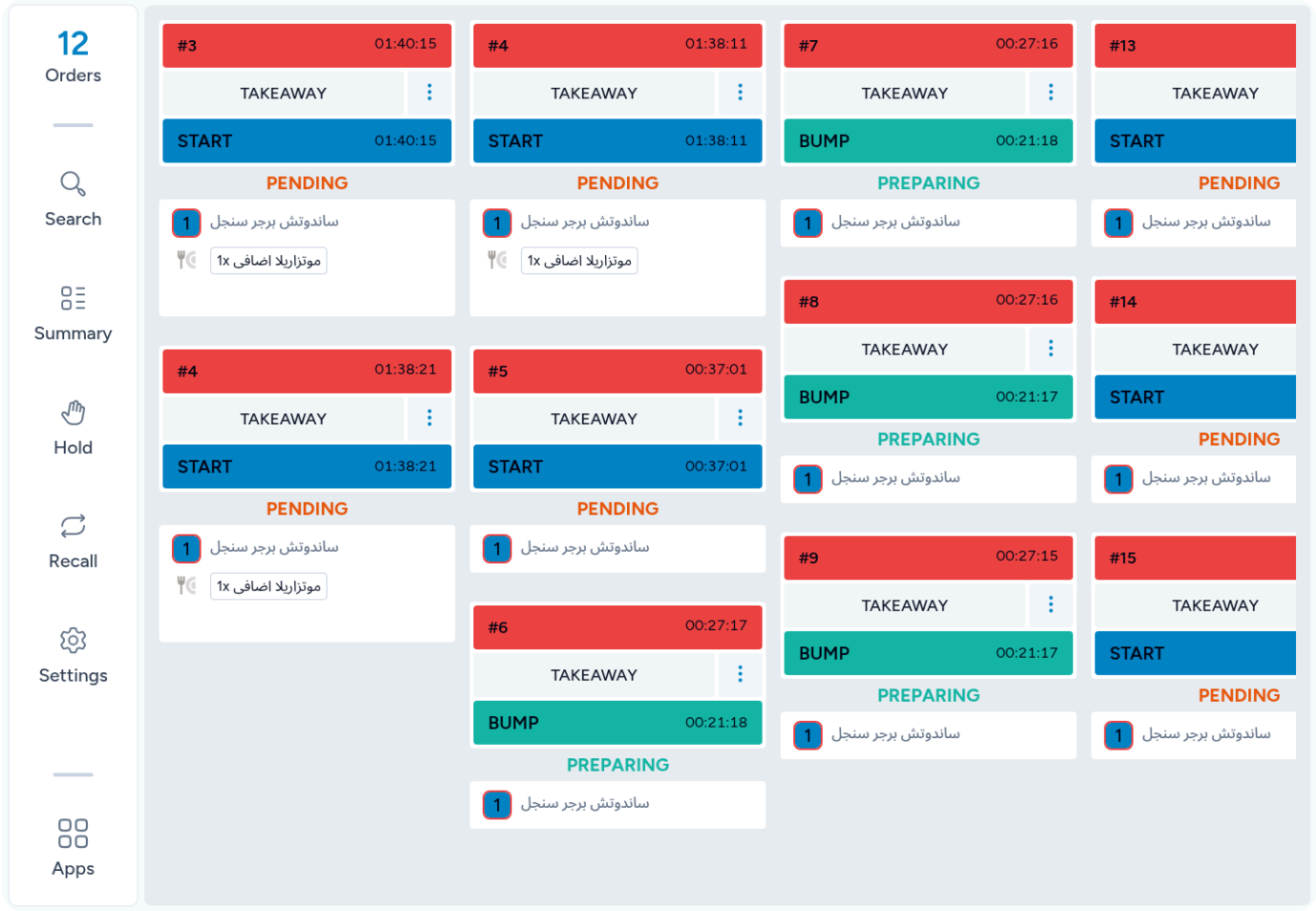
A clear handoff

Help staff find the right order during service and settlement.

KITCHEN CONFIRMATION

Let the kitchen work from the same order.

Confirm the applicable items through the restaurant workflow so preparation receives the supported order information.



KDS · Confirmed demonstration work from the restaurant workflow.

Preparation routing

Configured preparation areas determine the destination.

Shared item details

Products, modifiers, and notes stay associated.

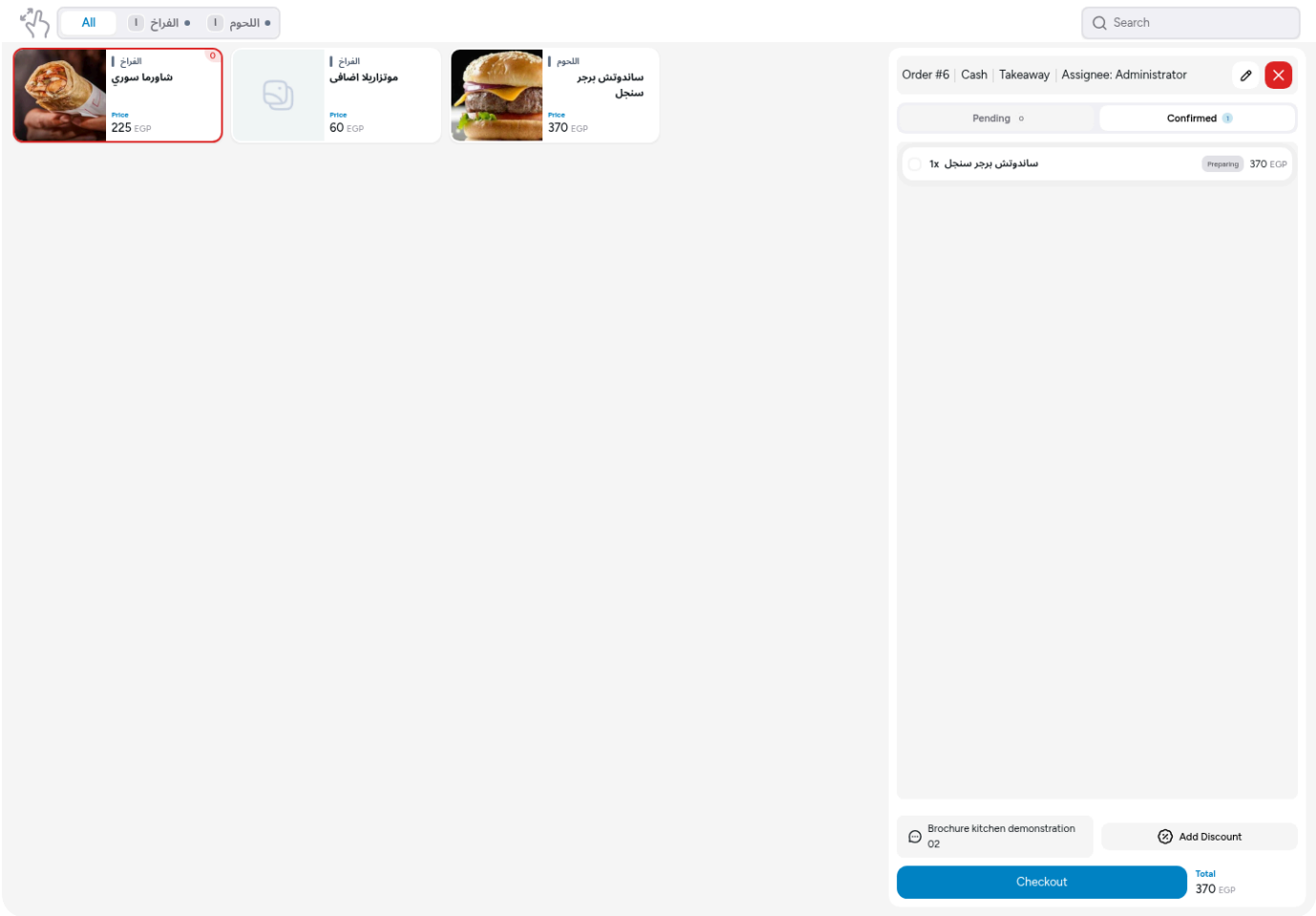
Separate milestones

Kitchen readiness and financial settlement are distinct steps.

PRICING AND PERMISSIONS

Apply the offer.
Keep the reason and the total.

Use configured promotions or permitted discount actions and review the resulting payable amount before payment.



POS · Actual order basket and financial controls.

Configured offers

Eligibility and permitted combinations govern the discount.

Staff control

Discount actions follow the effective role and limits.

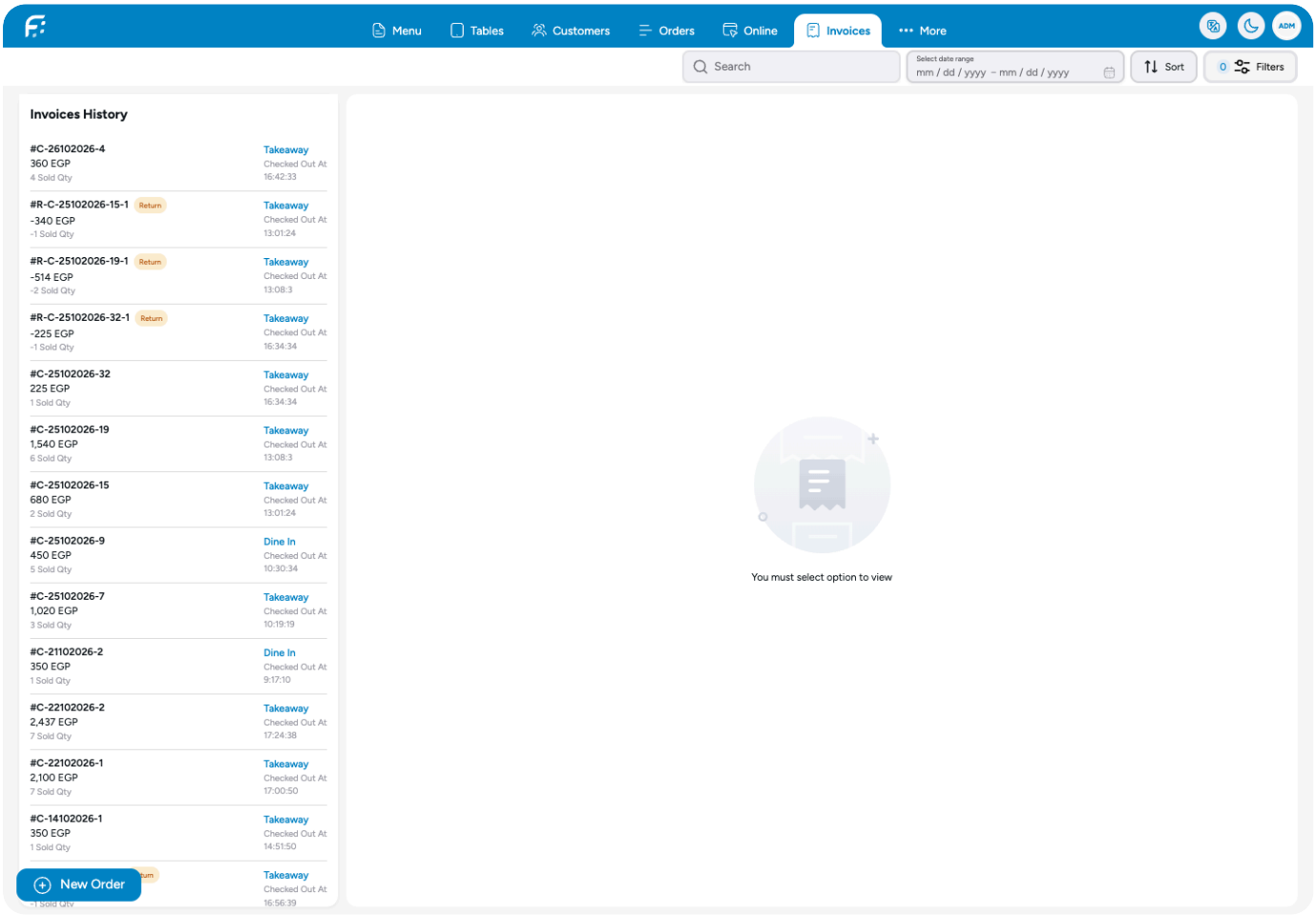
Transparent review

Read the updated total back before settlement.

FLEXIBLE SETTLEMENT

Settle the right items with the right payment.

Use the supported split-check and payment workflow to handle the way the guest wants to settle.



POS · Actual invoice and settlement history.

Split-check support

Work with the supported item/quantity selection flow.

Payment choices

Use the methods configured for the POS profile.

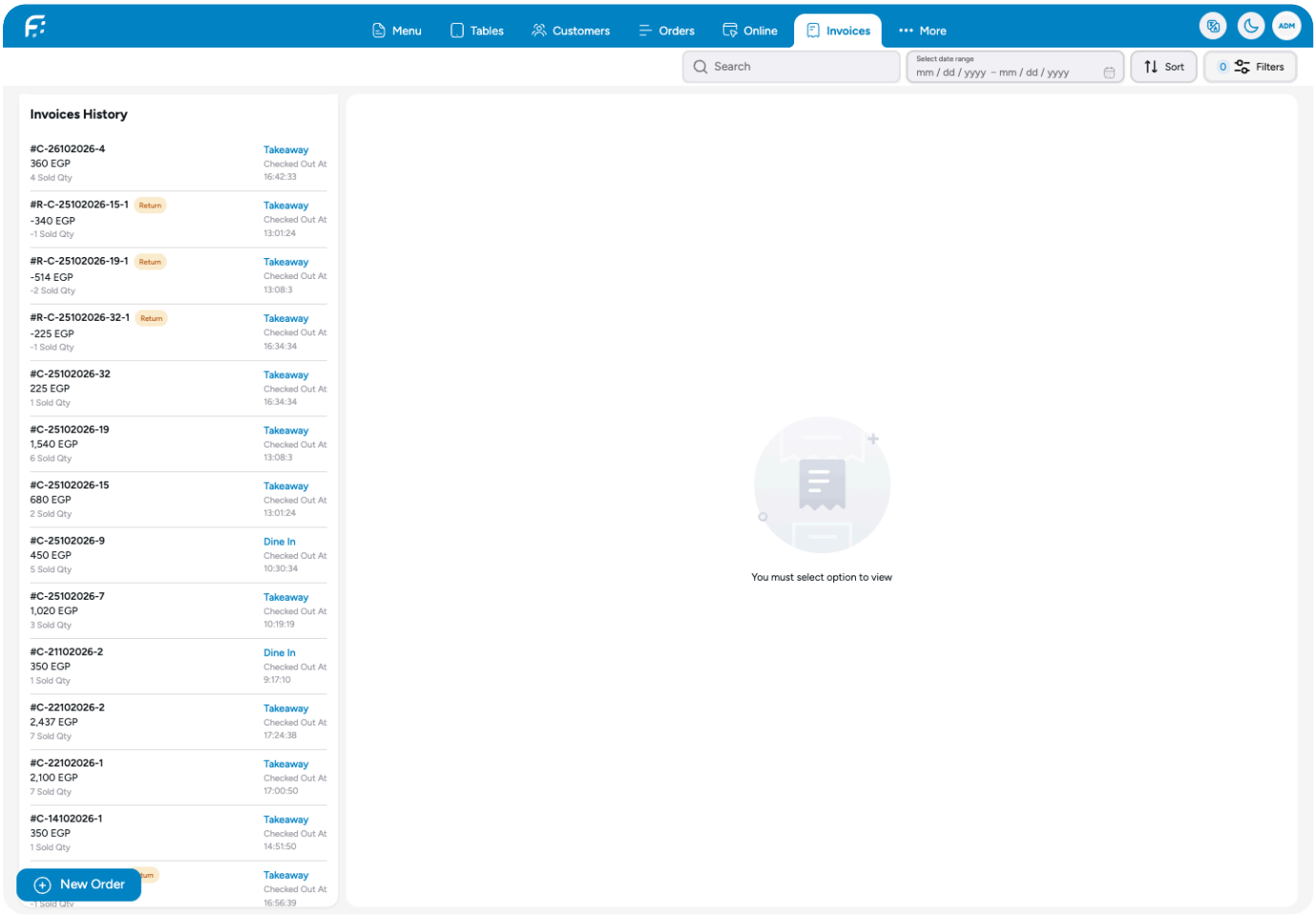
Recorded value

Review the invoice and payment references together.

THE SALE RECORD

Give every sale a record to return to.

Find the settled invoice and its details when a guest, manager, or accountant needs to check what happened.



POS · Actual demonstration invoice list.

Searchable history

Locate the invoice using the supported search and filters.

Receipts

Use the configured print and receipt workflow.

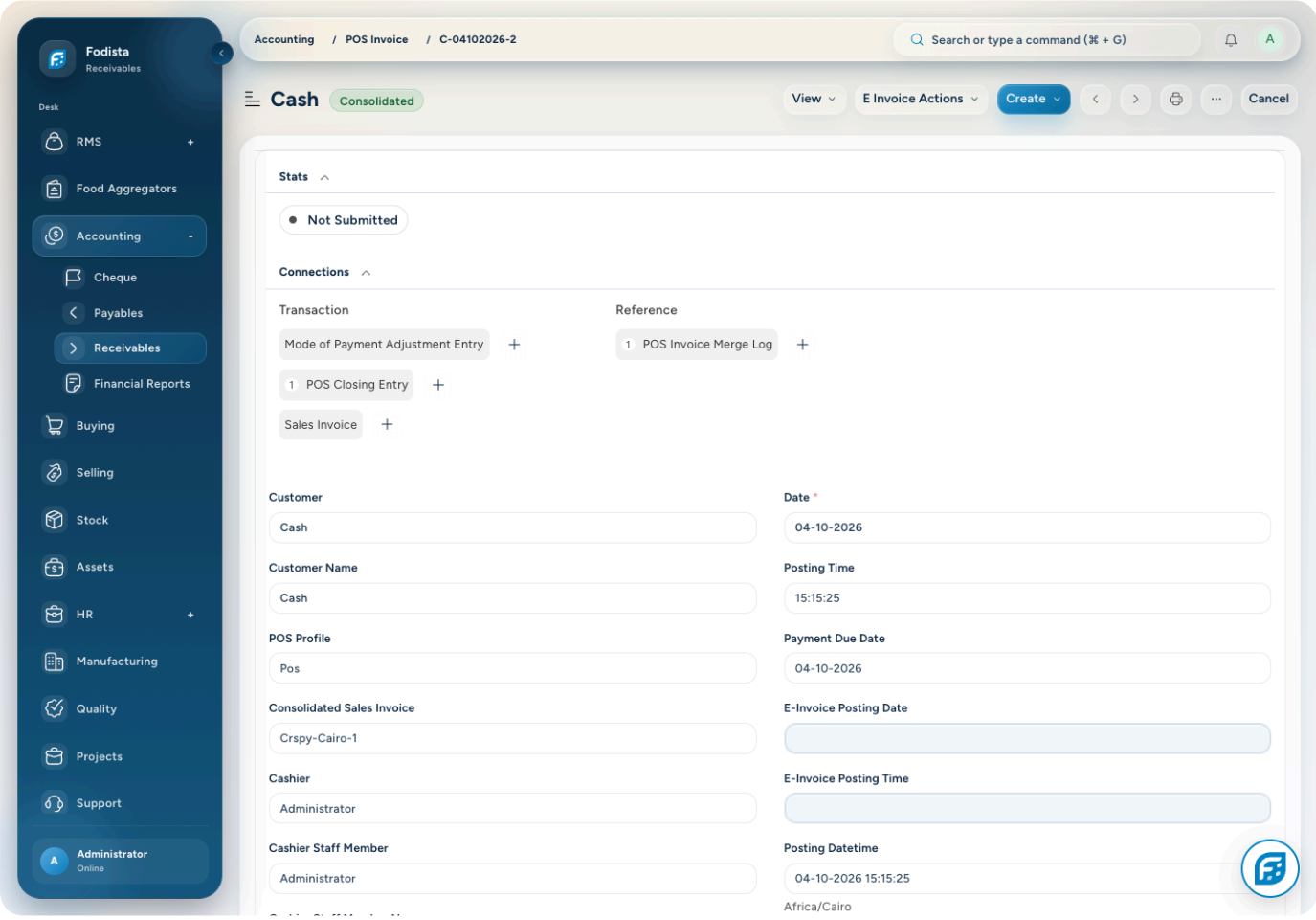
Downstream accounting

The invoice connects the sale to the configured financial process.

RETURNS AND CORRECTIONS

Correct the transaction. Preserve the history.

Use the permitted return or cancellation workflow rather than losing the relationship to the original transaction.



RMS · Actual return/correction document view in the demo.

Original reference

Keep the correction connected to its source.

Permission gates

Refund and cancellation actions depend on the configured rules.

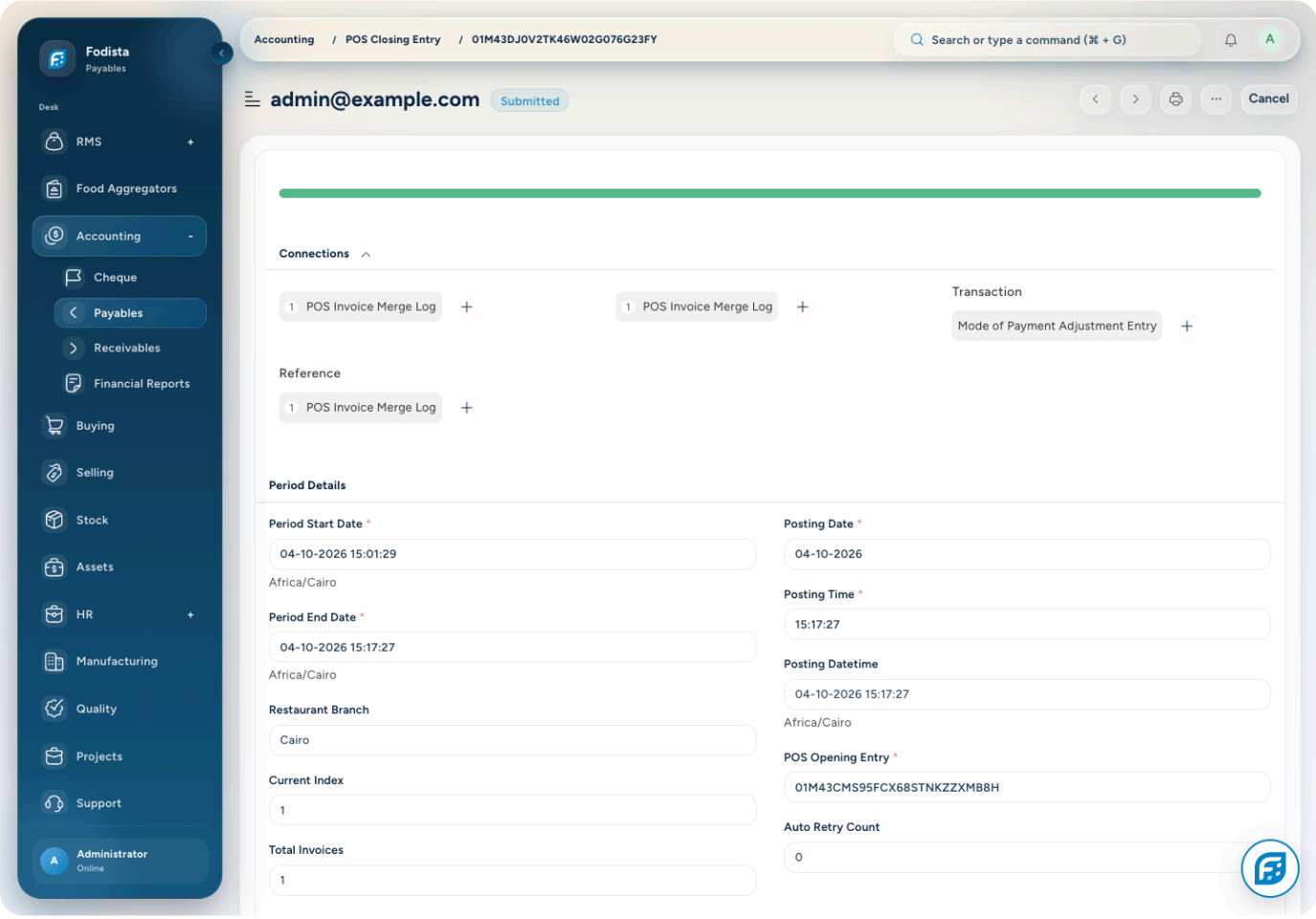
Explain the effect

Review quantities, amounts, and the recorded result before retrying.

CASHIER SESSIONS

Begin with a balance. Finish with accountability.

Use cashier opening and closing records to connect sales and payment totals to the session being reviewed.



RMS · Actual POS closing records and session controls.

Opening context

Begin service with the intended profile and cashier setup.

A payment view

Review totals by the supported methods.

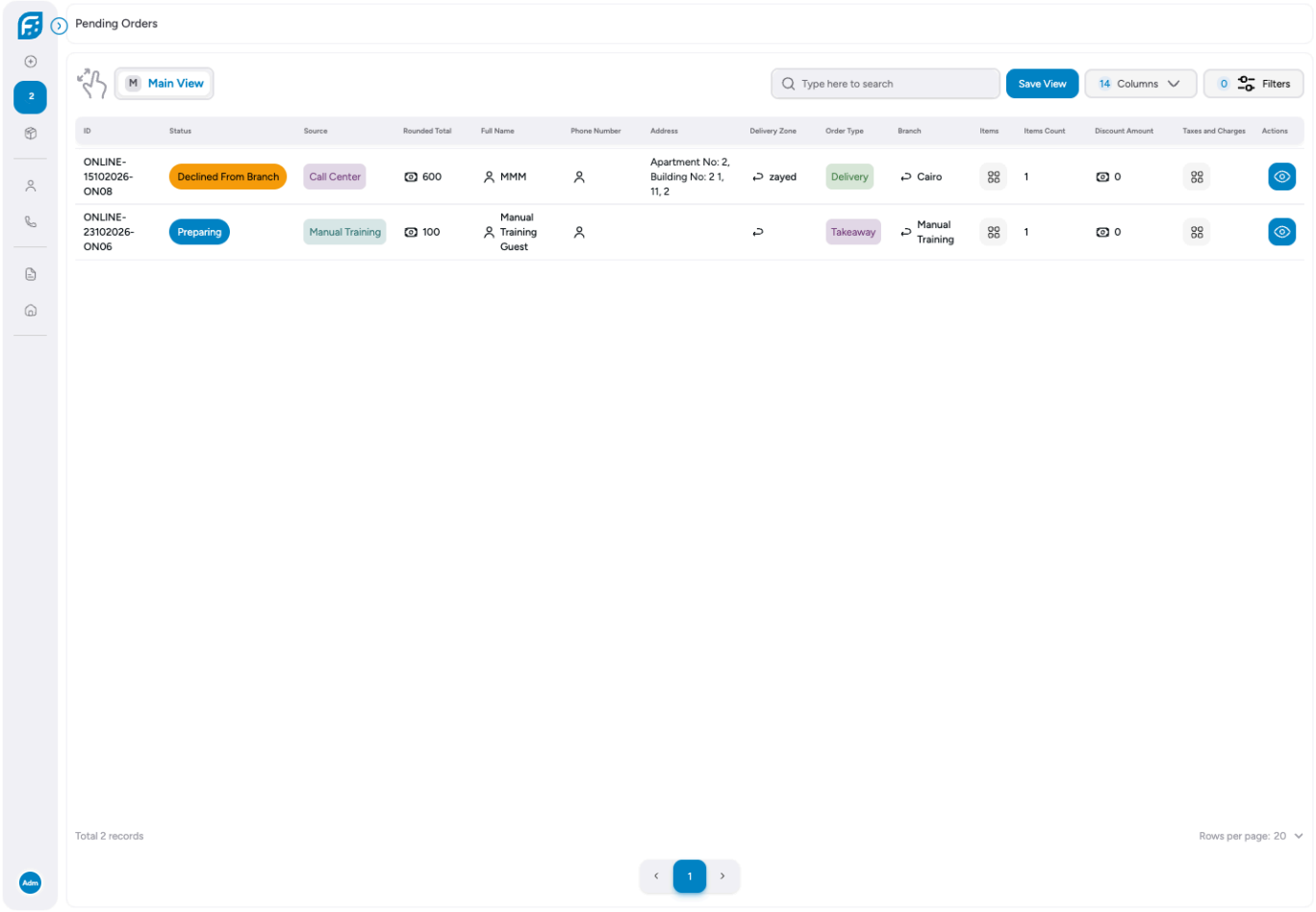
Close and investigate

Use the session records when checking a difference.

OTHER SALES CHANNELS

Keep incoming orders in the operating picture.

Review online orders from the supported connected channels alongside the restaurant's own work.



Call Center · Actual online-order queue connected to restaurant operations.

A common order context

Keep customer, branch, and order status together.

Configured channels

Available sources depend on the installed integrations.

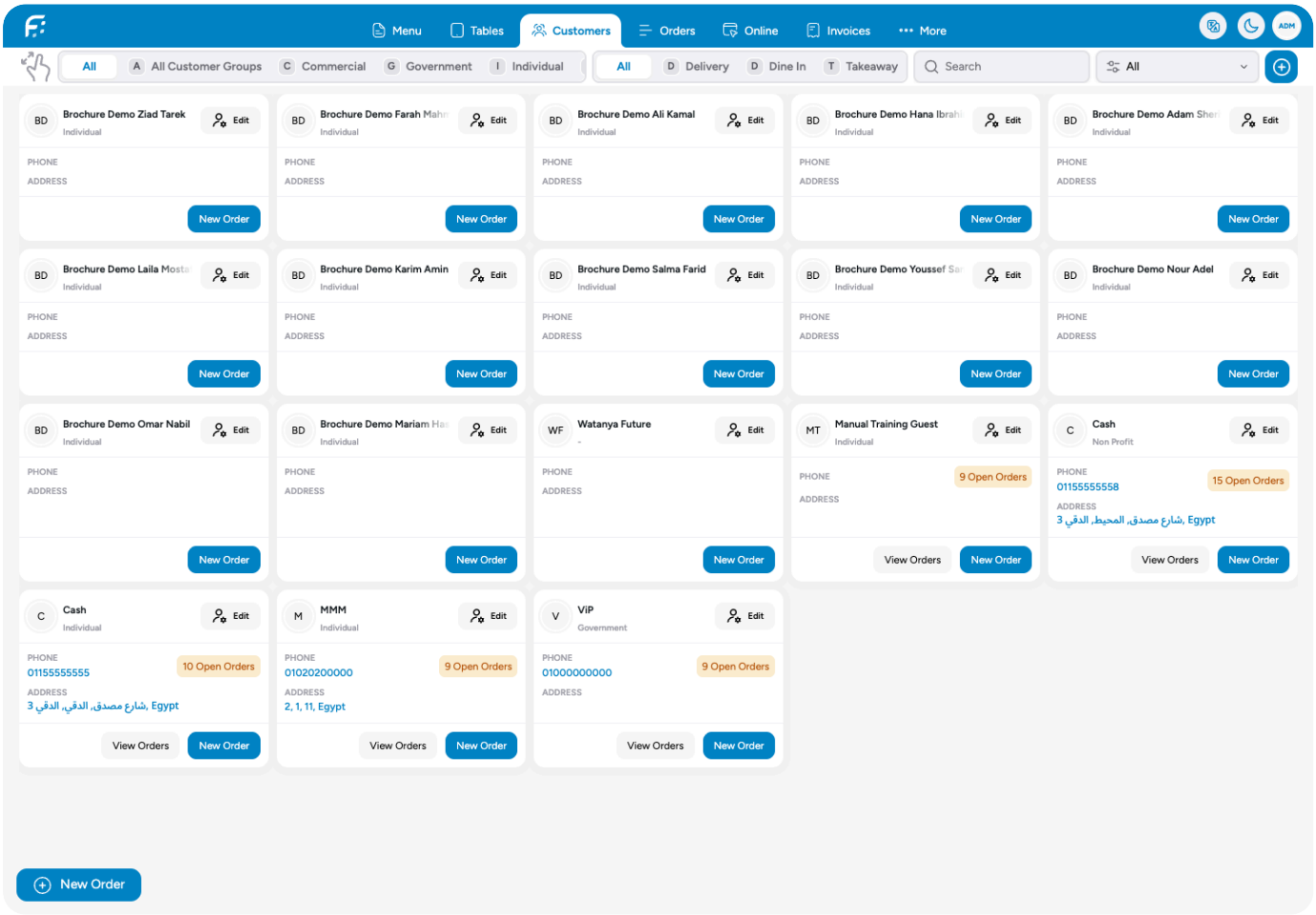
Follow fulfillment

Use the saved order state for the next service action.

CUSTOMER CONNECTION

Recognize the guest behind the sale.

Use the supported customer records and loyalty setup without separating the guest relationship from the transaction.



POS · Actual customer view with synthetic demonstration accounts.

Customer identity

Find the intended guest record.

Configured loyalty

Use loyalty only where the program and redemption setup permit it.

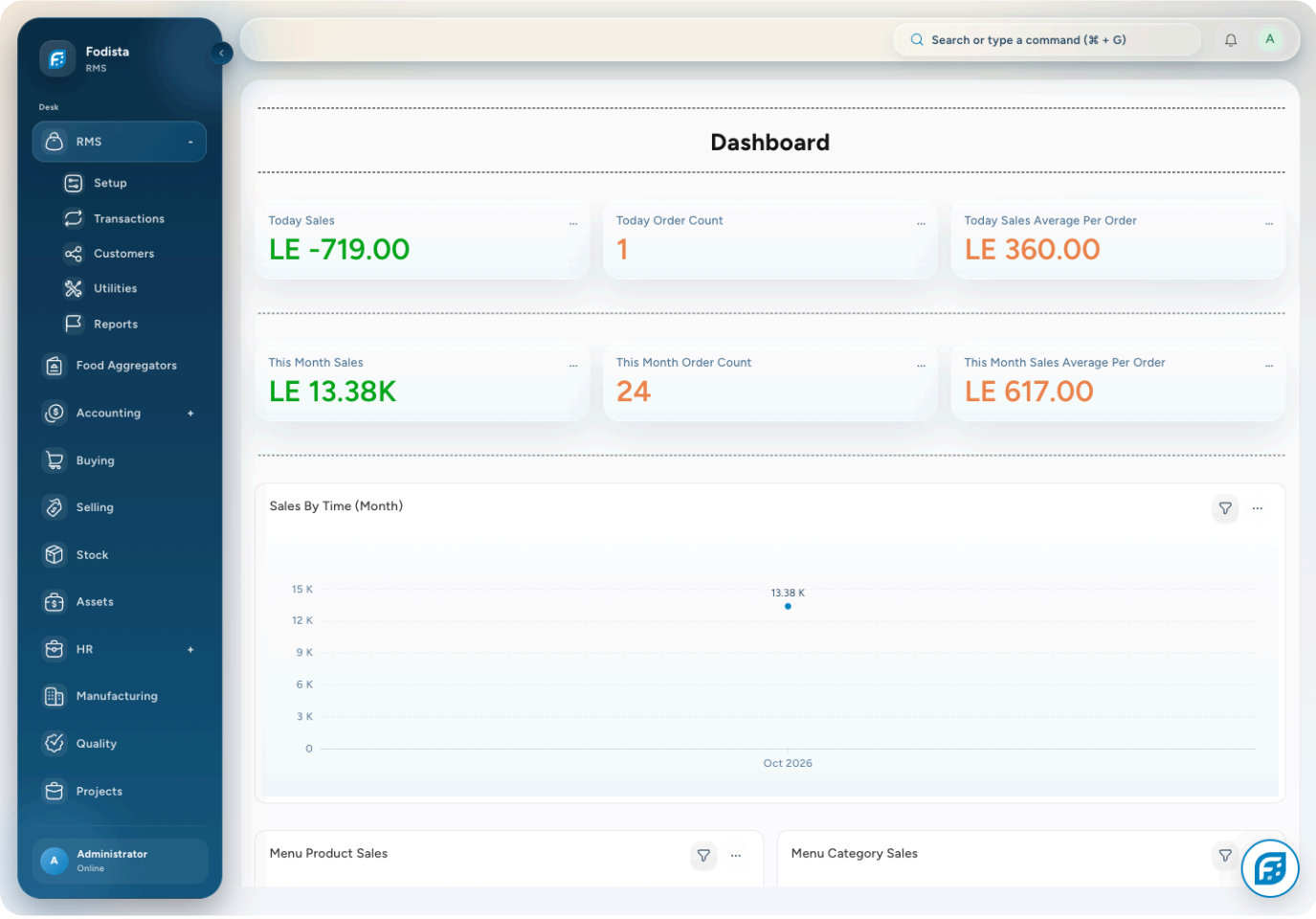
Consistent records

Keep future questions tied to the right customer and invoice.

SALES REPORTING

Review the service. Understand the money.

Connect invoice and cashier history with sales, payment, and financial reporting for the period being reviewed.



RMS · Demonstration sales and operating dashboard.

Sales context

Review the period, branch, and source behind each figure.

Payment context

Compare recorded settlement methods and cashier history.

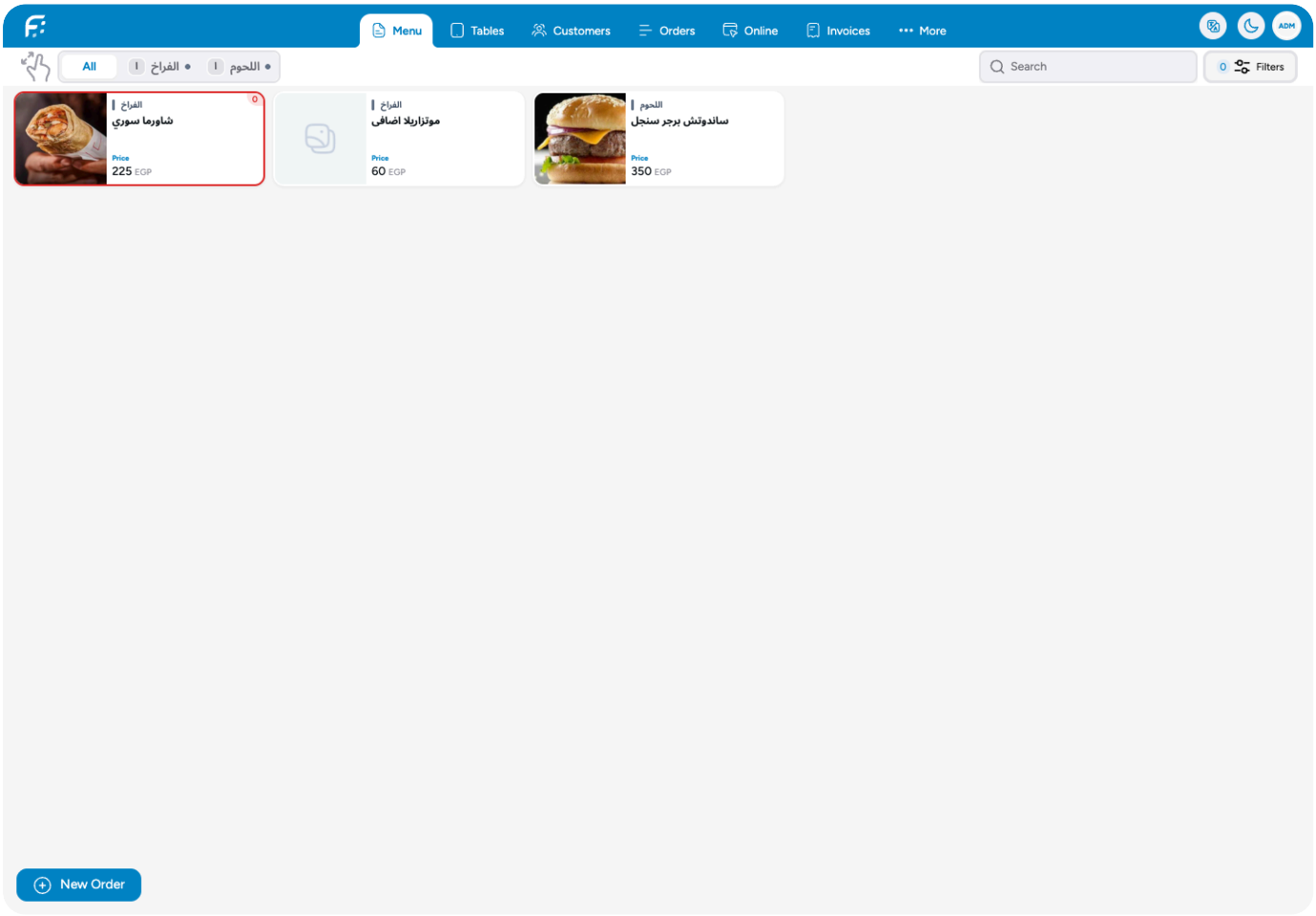
Financial follow-through

Use accounting reports to understand the resulting financial records.

CONNECTED WITH FODISTA

From the first item to the final close.

Give the team a connected view of the sale, and give managers a record they can review after service.



POS · Actual menu and order-taking screen on the demonstration site.

See POS in your business.

Discuss the workflow and setup that fit your team.