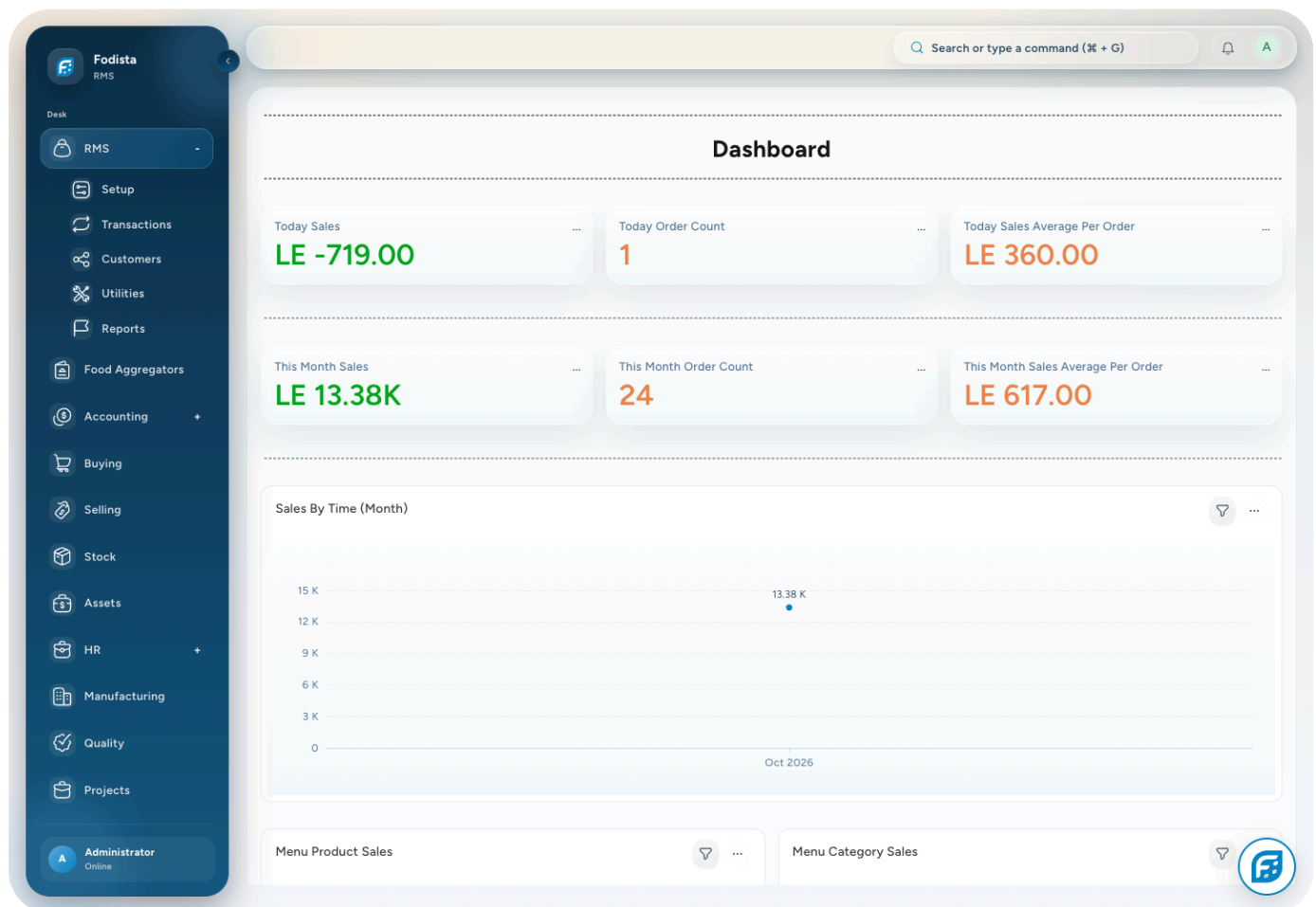


INTRODUCING RMS

Run the restaurant. Connect the whole operation.

Bring the menu, the team, the branches, and the operating rules together, with a clear line from everyday service to cost and financial review.



RMS · Actual demonstration operations dashboard.

Set the standard

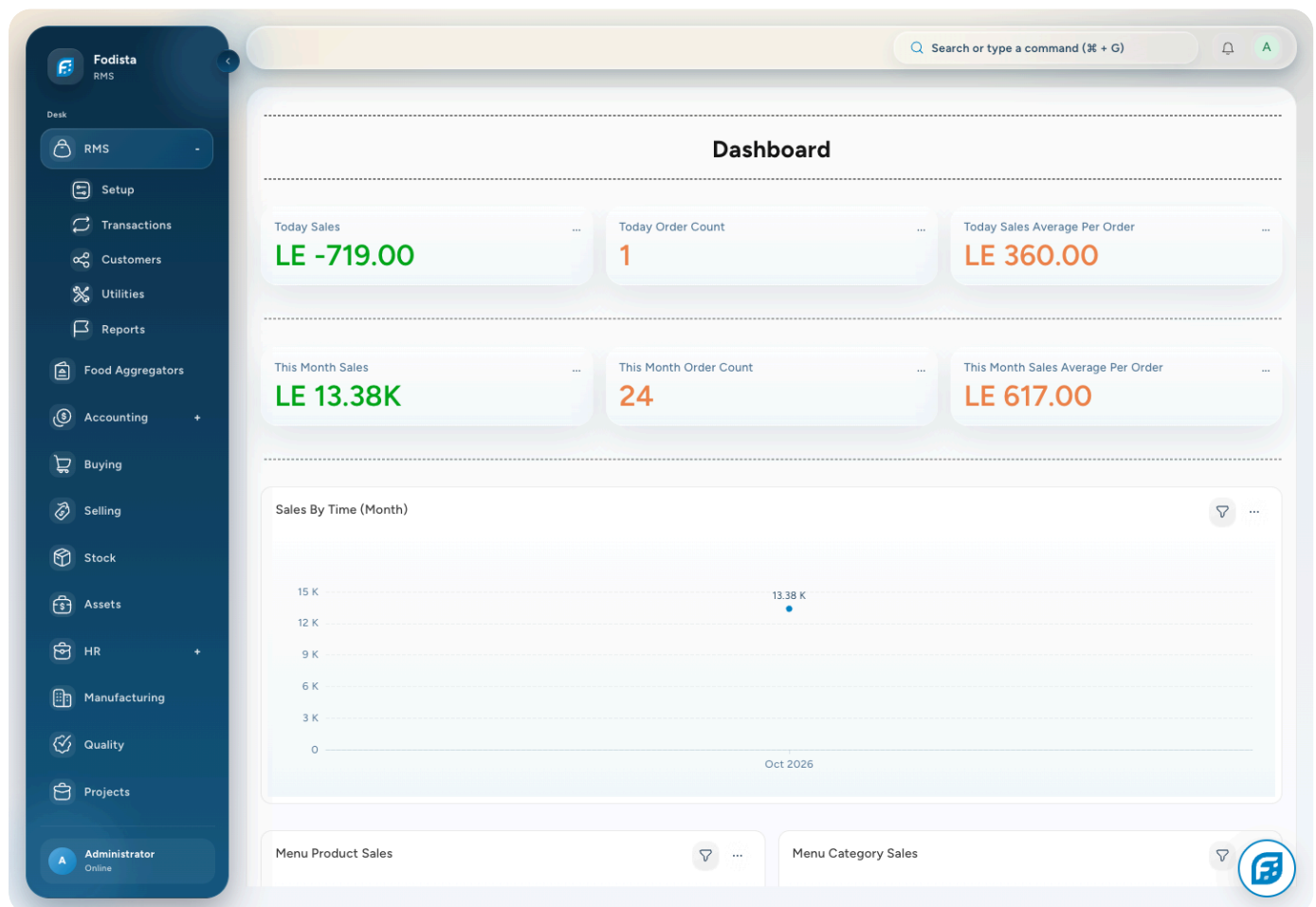
Coordinate the branches

Review the result

OPERATING OVERVIEW

Start with the day. See the wider picture.

Review sales, order activity, and the available operating charts in the restaurant workspace.



RMS · Real dashboard values from the demonstration environment.

A period in context

Read each figure with its period and filter.

Operating signals

Use the supported order and sales views to choose the next question.

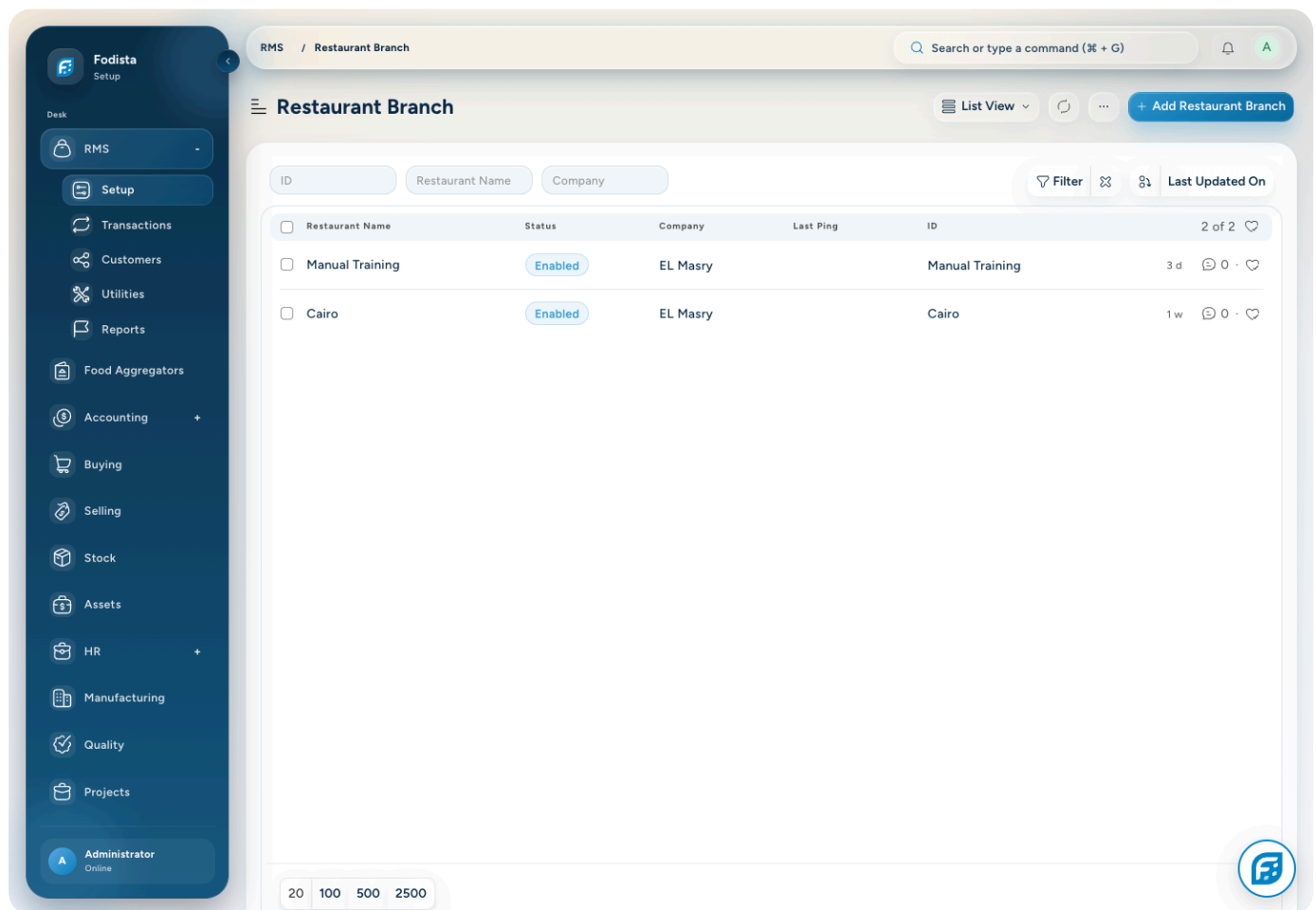
Financial connection

Follow important differences into the underlying records.

BRANDS AND BRANCHES

Keep each branch distinct. Keep the setup connected.

Organize restaurant brands and branches with the company, service, and availability settings that support each location.



RMS · Actual restaurant branch list.

A defined location

Keep the branch's identity and company context together.

Shared standards

Reuse the operating configuration where appropriate.

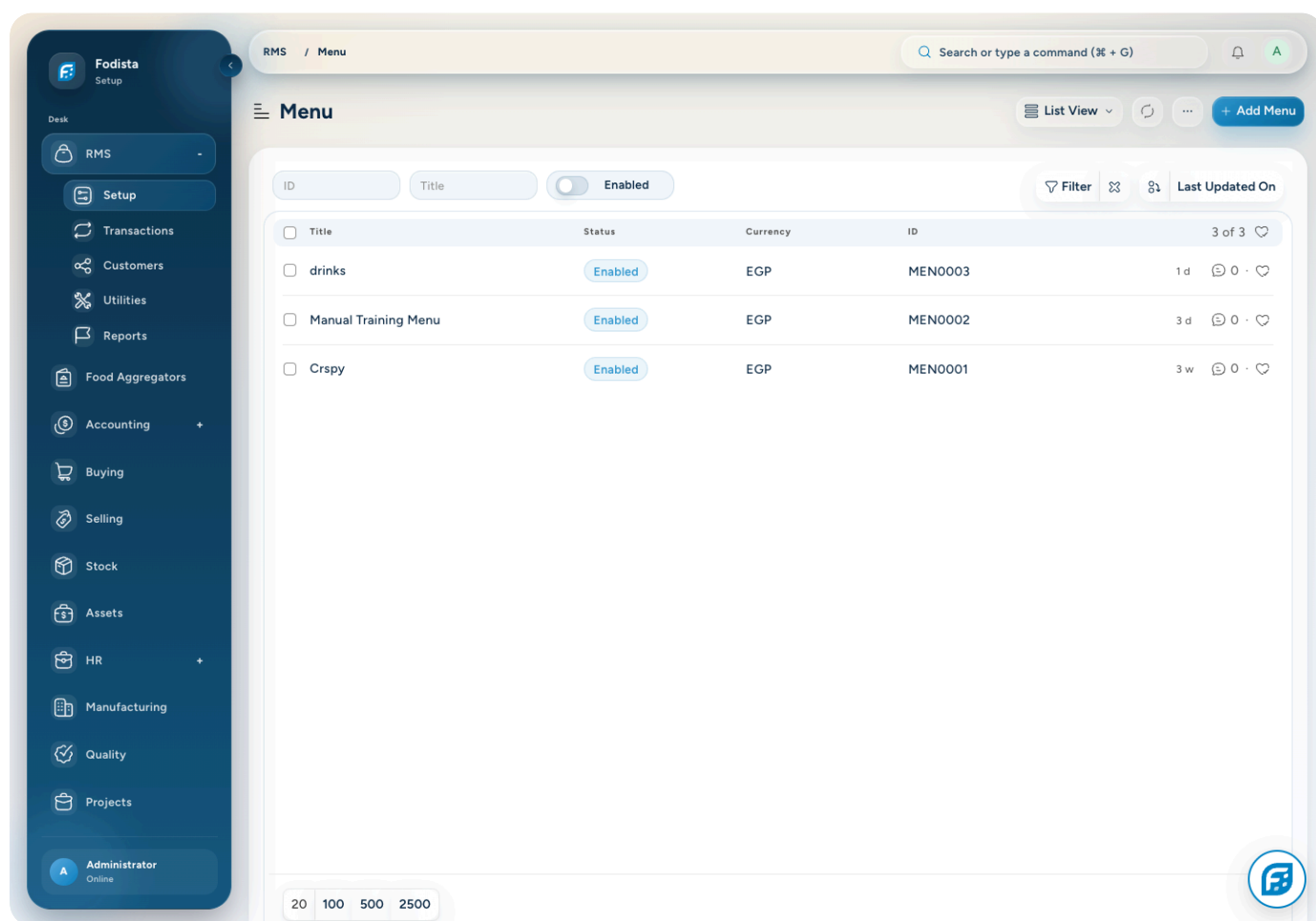
Local requirements

Review the settings that differ by branch.

MENU STRUCTURE

Give the menu a consistent foundation.

Connect menus, categories, products, and selling context so each channel starts from the intended offer.



RMS · Actual menus on the demonstration site.

Menu choices

Maintain the menu available to the relevant restaurant context.

Clear organization

Use categories and product details to organize the offer.

Enabled context

Check the effective menu and availability settings before launch.

PRODUCTS AND OPTIONS

Define what you sell. Explain how it is served.

Maintain product identity, modifiers, preparation information, and the supported selling rules in one configuration.

RMS / Menu Product / MP0001

Search or type a command (⌘ + G)

ساندوتش برجر سنجل Enabled

Details Pricing Cost Auto Pricing Selling Shortcuts Food Aggregators Nutrition and Allergens Dashboard

Title (In Menu) *
ساندوتش برجر سنجل
Click on earth icon if you want to translate title to other language

Menu *
Crspy

Menu Category *
اللحوم

Menu Currency
EGP

Menu Product Classification *
Unclassified

Default UOM *
Unit

Enabled

Is Modifier

Tags

Item
MP0001

Has Options

Allow Negative Stock

More Information

Selling

Rate Before Discount
0.00
Used to display the original price beside the current price. Leave as 0 to hide.

Default Rate *
350.00

Include In All Order Types

Available On *
Delivery × Takeaway × Dine In ×

RMS · Actual Menu Product form.

Product details

Keep the title, category, and selling context aligned.

Modifiers

Use supported option groups and relationships.

Preparation context

Connect the product to the operating information needed downstream.

RECIPES AND COSTING

Connect the item to its ingredients and cost.

Use configured product and recipe information to relate what is sold to stock consumption and menu economics.

RMS / Menu Product / MP0002

Search or type a command (Ctrl + G)

Training Burger Enabled

Details Pricing **Cost** Auto Pricing Selling Shortcuts Food Aggregators Nutrition and Allergens Dashboard

Configurations

Target Profit Margin %
0.00

Modifiers Cost Calculation Method
Average

Calculate Total Cost Based On *
Highest Order-Wise Cost

Cost Summary

View Cost Summary

Totals

Company	Total Cost	Profit Margin %
EL Masry	LE 10.000	90.00%

Comments

A Type a reply / comment

Activity

+ New Email @ New Event

You changed the value of Include In All Order Types from 0 to 1 · 3 days ago (on 23 Oct 09:41pm)

RMS · Actual Menu Product recipe and costing screen.

Ingredient structure

Maintain the supported recipe and unit relationships.

Cost context

Review the current cost basis before a pricing decision.

Operational effect

Configured transactions determine the related stock and accounting effects.

PRICES AND PROMOTIONS

Make the price match the offer.

Maintain applicable price lists, promotions, and discount rules for the way the restaurant sells.

RMS / Promotion

Search or type a command (⌘ + G)

Filter

2 of 2

ID	Title	Status	Company	Time Interval	Action Type	ID
13		Enabled	EL Masry	Lifetime	Add Disco...	b8nh6v8e8u
500		Enabled	EL Masry	Lifetime	Add Disco...	6tb5ot0mge

20 100 500 2500

RMS · Actual promotion configuration view.

Selling prices

Review the menu and channel context of the rate.

Offer conditions

Check dates, products, limits, and combinations.

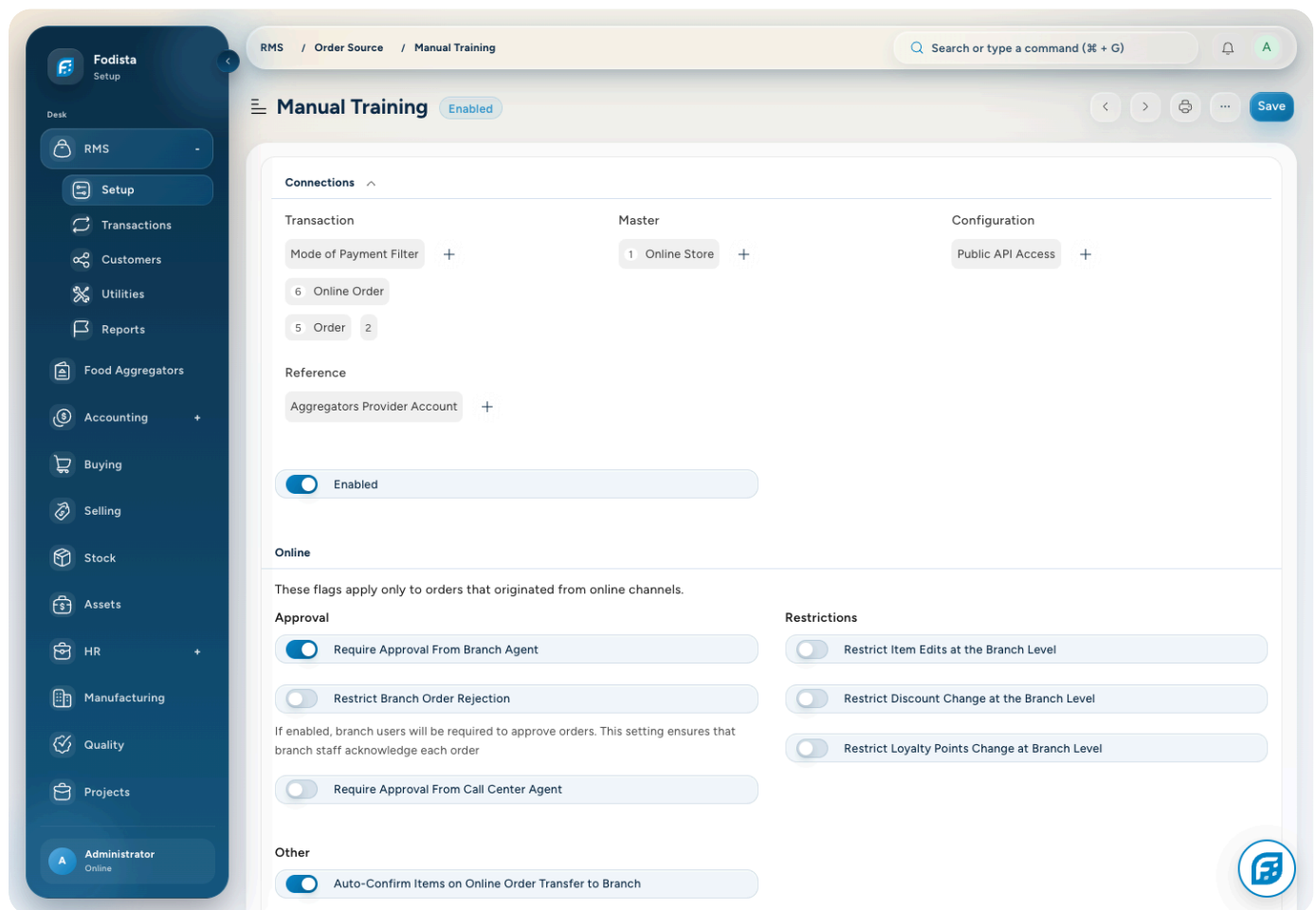
Protect clarity

Test the final payable amount before advertising the offer.

SERVICE TYPES AND SOURCES

Different ways to order. One clear set of rules.

Use order types and sources to define the requirements and confirmation path for each service flow.



RMS · Actual order-source configuration.

Service requirements

Delivery, dine-in, takeaway, and reservations can require different details.

Source policy

Configure the appropriate confirmation and branch handling.

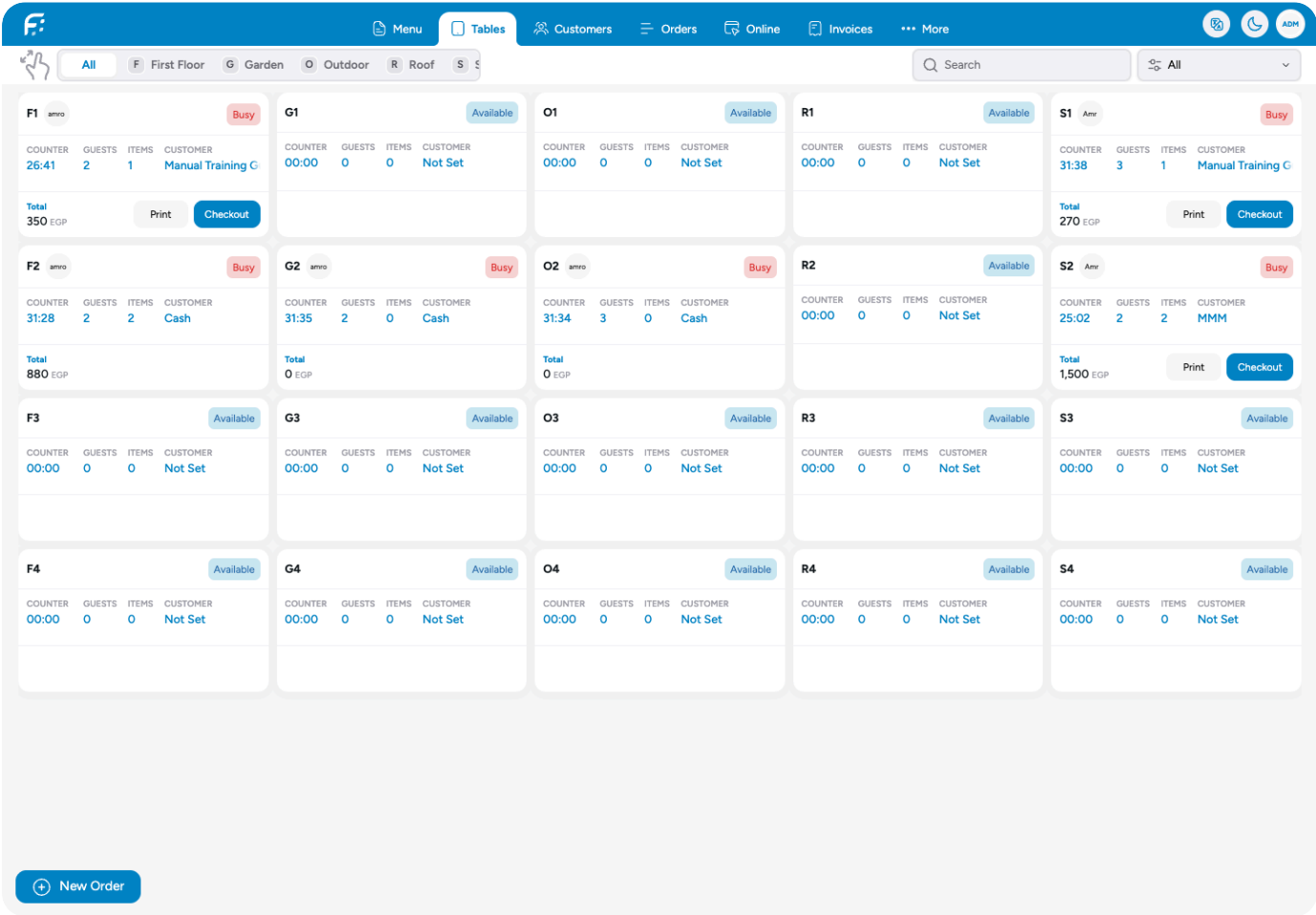
Useful reporting

Retain source and type as context for the resulting activity.

TABLES AND FULFILLMENT

Keep service
connected to the floor.

Connect table context and preparation with the orders the front-of-house team is handling.



POS · Actual table view linked to restaurant operations.

Table identity

Find the order associated with the guest's place.

Preparation handoff

Use the configured kitchen workflow.

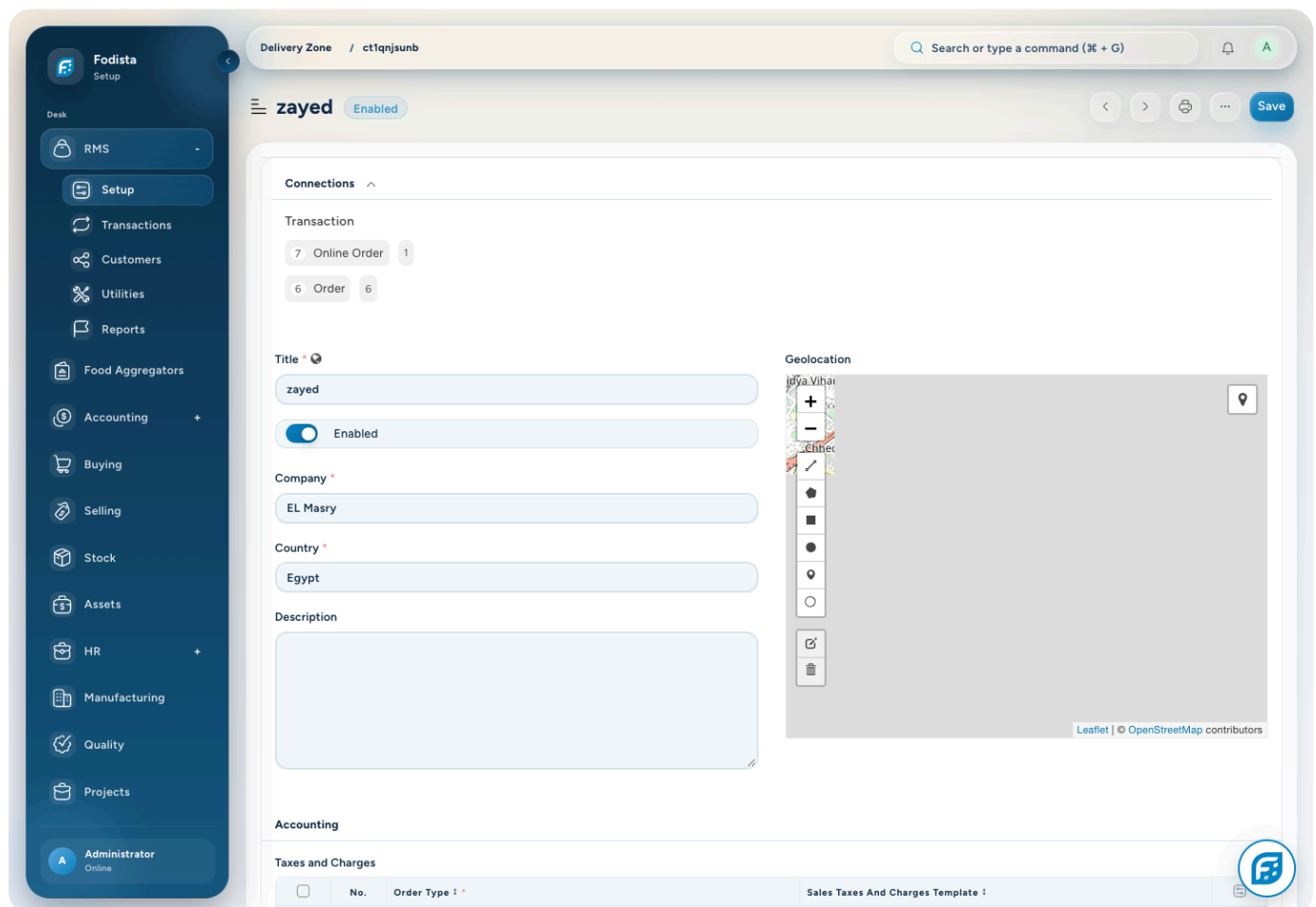
Service status

Follow the actual order stage rather than inferring settlement.

DELIVERY READINESS

Know where you serve. Know what can be promised.

Review delivery zones, branch availability, and the configured fulfillment requirements before accepting the request.



RMS · Actual delivery-zone configuration.

Coverage

Use the configured zone and eligible branch.

Timing

Respect hours, closures, and any required schedule.

Connected record

Keep the destination and fulfillment context with the order.

SALES CHANNELS

Bring each order source
into the same business.

Connect the supported POS, Call Center, online ordering, QR menu, and installed aggregator workflows to the operating records.



Pending Orders



Main View



Type here to search

Save View

14 Columns

Filters

ID	Status	Source	Rounded Total	Full Name	Phone Number	Address	Delivery Zone	Order Type	Branch	Items	Items Count	Discount Amount	Taxes and Charges	Actions
ONLINE-15102026-ON08	Declined From Branch	Call Center	600	MMM		Apartment No: 2, Building No: 2 1, 11, 2	zayed	Delivery	Cairo		1	0		
ONLINE-23102026-ON06	Preparing	Manual Training	100	Manual Training Guest				Takeaway	Manual Training		1	0		

Total 2 records

Rows per page: 20

Call Center · Actual incoming online orders.

Channel context

Know where the order came from.

Shared operations

Use the configured branch and preparation flow.

Financial follow-through

Keep sales and settlement linked to the downstream records.

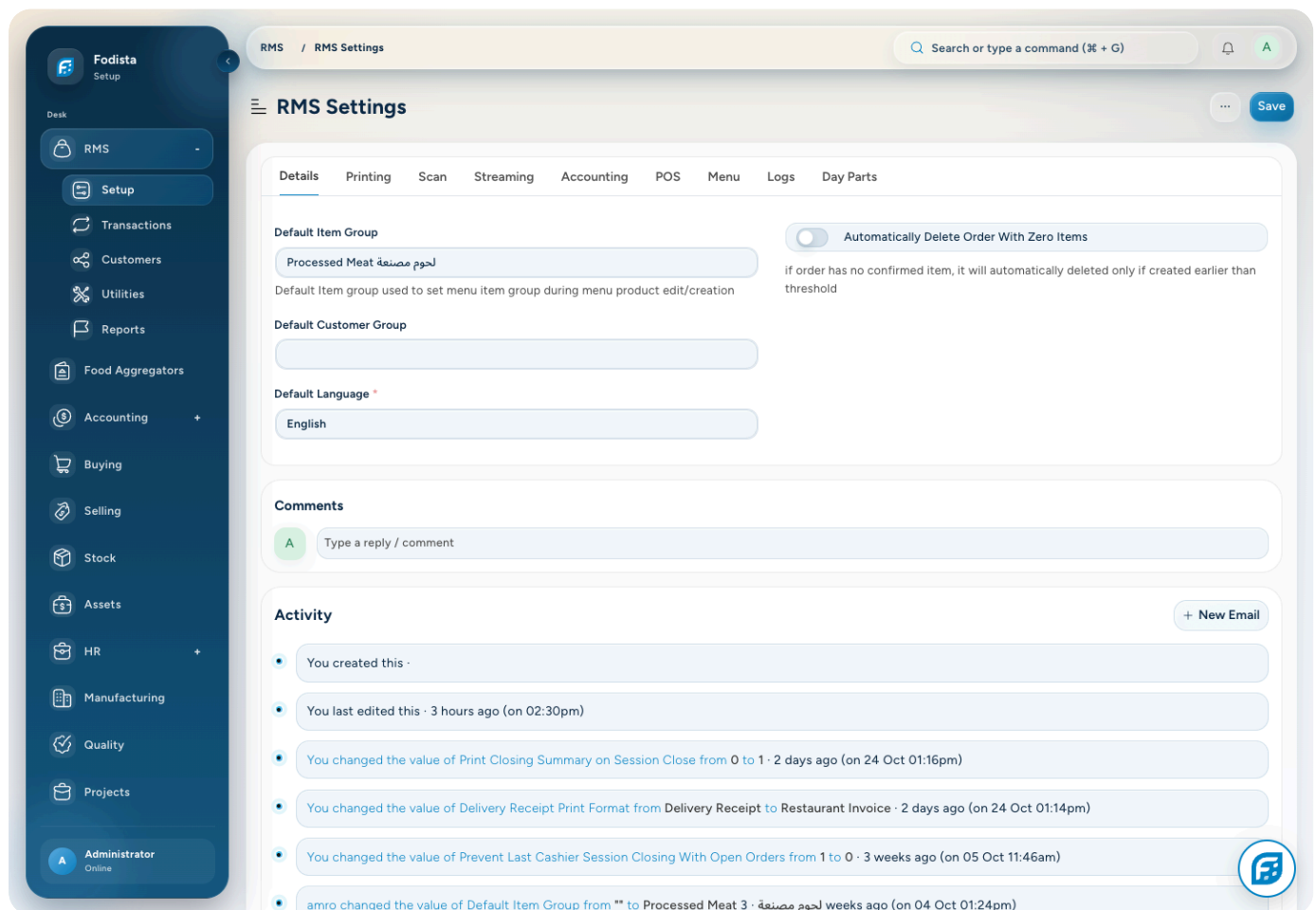
Fodista RMS · Sales channels · Tax ID: 751-927-988 · Demo screens

11 / 14

ROLES AND CONTROLS

Give each team the right operating authority.

Use staff roles, branch context, and action permissions to keep sensitive actions with the people responsible for them.



RMS · Actual operating settings.

Defined responsibilities

Review the staff and branch access in use.

Controlled actions

Discounts, corrections, and other actions follow the applicable permissions.

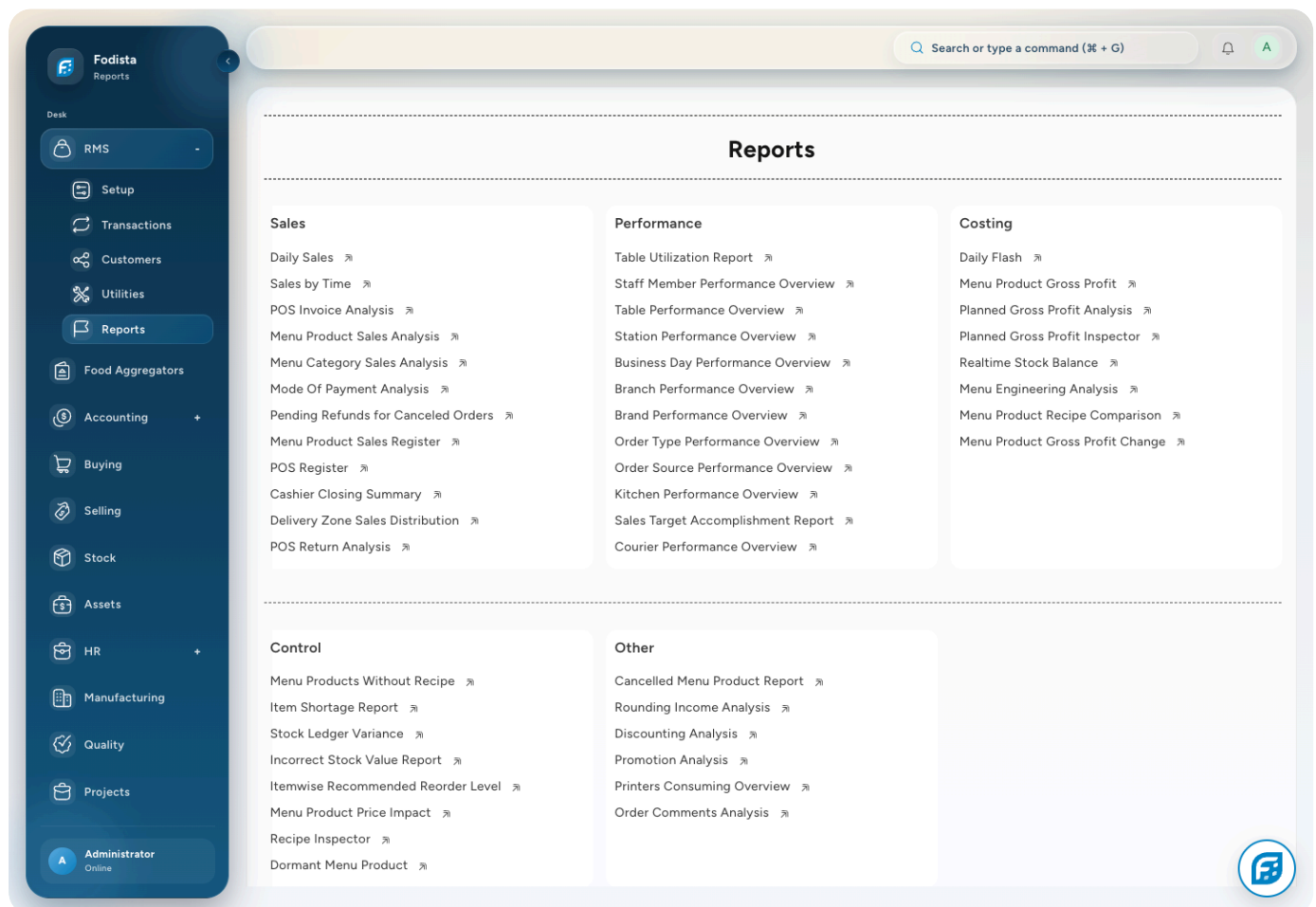
A consistent setup

Use saved configuration rather than informal workarounds.

OPERATING AND FINANCIAL REVIEW

Ask the next question. Follow the evidence.

Use restaurant reports to review products, channels, branches, and payments, then connect the result with accounting and stock.



RMS · Actual report families available in the demonstration site.

Sales analysis

Review products, categories, order types, and branches under the selected filters.

Cost and inventory

Connect operational questions to stock and recipe context.

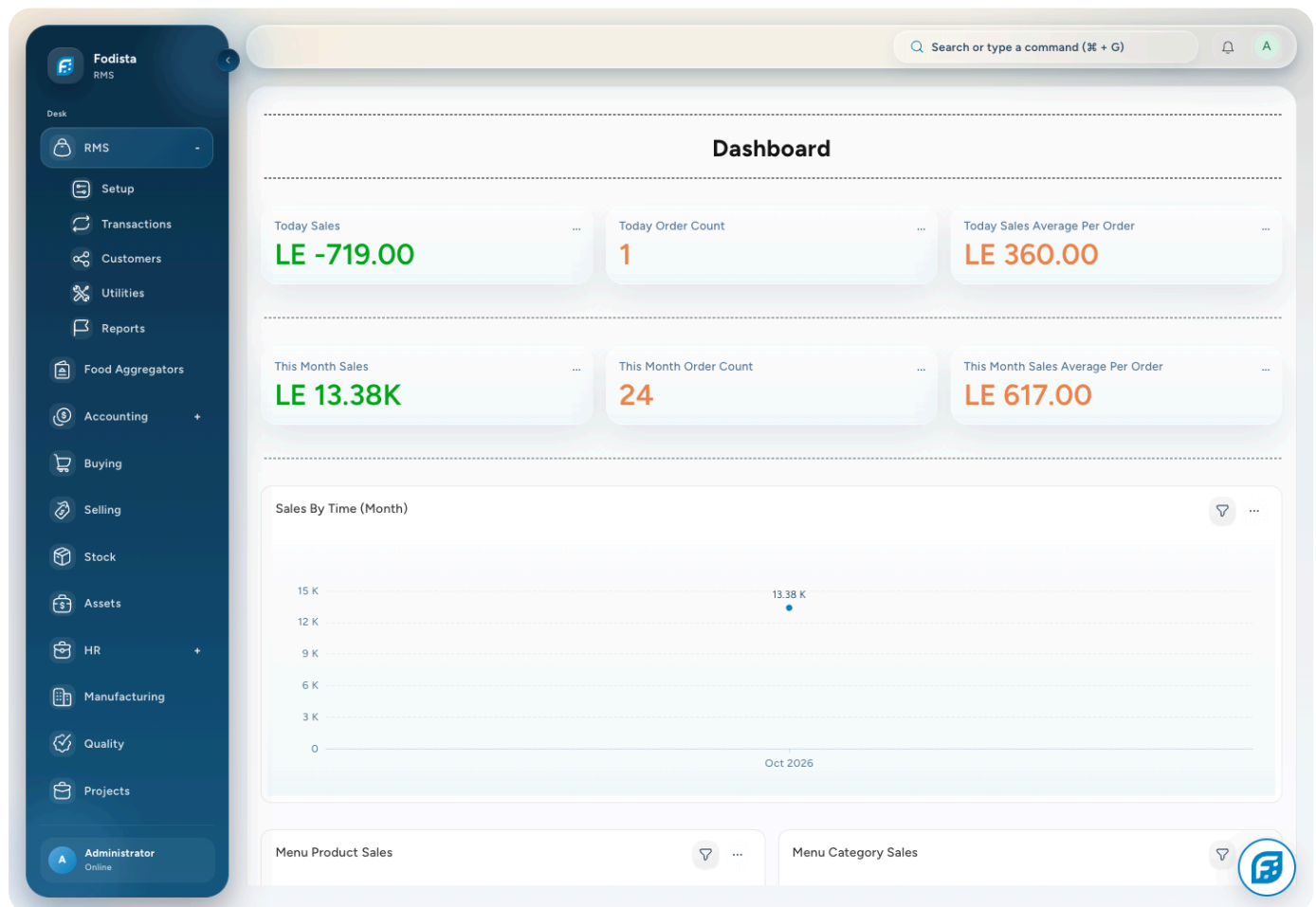
Financial perspective

Use profit and loss, cash, receivables, and payables alongside service metrics.

CONNECTED WITH FODISTA

One operating picture. Better-informed decisions.

Connect restaurant decisions to the orders, costs, stock, and accounting records that explain their effect.



RMS · Actual demonstration operations dashboard.

See RMS in your business.

Discuss the workflow and setup that fit your team.