

Optimum Control Pro & Premier

Optimum Control LITE

Optimum Control Labour PRO

Optimum Control Inventory for Pocket PC

OC Pro hospitality software includes many powerful features, ensuring that you are in control of your business.

Recipe Costing - OC Pro allows you to cost your recipes and stock items faster and more efficiently than traditional methods.

Stock Taking and Tracking - OC Pro will accurately track your stock using customisable count sheets and entry screens.

Ordering and Purchasing - OC Pro provides interactive ordering functions and proficient tracking of stock purchases.

Menu Analysis - OC Pro will analyse menus and individual portion costs maximising your menu's profitability.

Functions - OC Pro can cost out catering events and buffets quickly and easily using a wizard function that includes shopping lists and prep requirements.

Reporting - OC Pro can give you more than 50 detailed reports, including comparison of actual vs. theoretical usage.

Systems Integration - OC Pro's powerful interfaces allow you to import information from virtually all point-of-sale (POS) systems and export to many popular accounting systems.

Features & Benefits

OC Pro has several features that will save you hours of time. Now ordering is a breeze, receiving is easier, counting is more accurate, and you have reports that give you the information you need to make good business decisions!

- Recipe and food costing
- Stock taking and tracking
- Sales mix and POS imports
- Order entry and export to web based ordering systems
- Invoice and purchase entry
- Request bids from suppliers and analyse
- Theoretical vs. actual usage on every item
- Daily sales reporting including waste
- Cost of sales analysis reporting
- Catering wizard
- **New** - buffet wizard
- Recipe sizing
- Multiple profit centre option available
- Know your bottom line with over 50 reports

Try it FREE for 30 days

www.optimumcontrol.co.uk
info@optimumcontrol.co.uk
 or call us at 01566 779470

*Ask about OCPremiere designed for hotels and resorts and OCEnterprise for multiple restaurant (chain) head office reporting.

If recipe costing is your main need and the powerful inventory and purchasing features of OC Pro are unnecessary, then OC LITE may be just the ticket. Designed specifically for menu costing, OC Lite will provide you with theoretical usage, menu sales analysis and many more reports to assist you in your business.

Recipe Costing - OC LITE allows you to cost your recipes and inventory items faster and more efficiently than traditional methods.

Theoretical Food Costing - OC LITE will provide you with a theoretical usage based on your recipes and sales mix.

Reporting - OC LITE can give you more than 15 detailed reports all exportable to many popular formats.

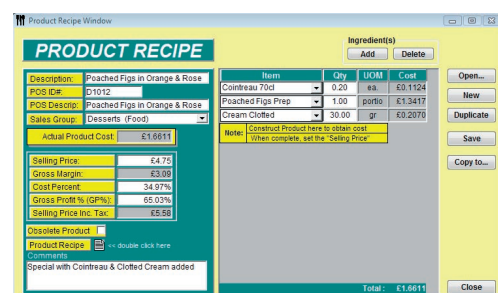
Systems Integration - OC LITE's powerful interfaces allow you to import information from virtually all point-of-sale (POS) systems.

Features & Benefits

OC LITE is a scaled down version of our popular OC PRO software. Get all the powerful sales mix and recipe costing features in a value priced package.

- Recipe and food costing
- Sales mix and POS imports
- Upgradeable to OC PRO at any time
- Generate over 15 detailed reports

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The most intuitive staff rota planner and labour reporting tool available today!

Take control of your labour cost.

User Friendly - OC Labour PRO presents a workspace in an easy to use format, allowing you to drag and drop employees onto the desired shifts and see immediately if all shifts are covered.

Scheduling - OC Labour PRO is designed for the business owner or manager who is looking for a no nonsense straightforward tool to assist him / her with the day to day scheduling of his / her staff, combined with labour cost management.

Payroll - OC Labour PRO allows you to report actual hours each day with payroll reporting ready for exporting to your payroll service or entering into your accounting system.

Now save time and money with **OC Labour PRO!**

Easy to use staff scheduling software can help to control your labour more tightly than you ever could with paper and pencil.

Features & Benefits

OC Labour PRO is ideal for restaurants, hotels, non-profit establishments, retail, clinics, healthcare and office.

OC Labour PRO includes detailed rota and cost analysis reporting and detailed documentation, including Getting Started Guide and User Manual.

- Simple drag and drop interface
- Create rotas quickly and easily in the schedule worksheet
- Create and print, email or post to the web your staff rotas
- Print daily sign in sheets for your employees
- Indicate on the printed rota whether employee works until a specified time or to "close" or "+ / - by sales"
- Analyse projected revenue and desired labour percentage
- Assign different wages for different positions and eliminate scheduling staff in positions they are not trained for
- Availability filter, know who can't work when creating the rota
- Payroll reporting, exports to Microsoft Excel and other spreadsheet programs

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Works with OC PRO to upload stock counts or order information directly from your pocket PC.

OC Inventory is an easy, one step stock counting and ordering tool that works in conjunction with OC PRO.

No more clipboards and paper count sheets required!

Enter your stock counts or orders on your handheld device whilst touring your store room and quickly upload the information to OC PRO for automatic updating. **OC Inventory** is available with barcode compatibility. Just scan and count. It's as simple as that.

Features & Benefits

- Easy one-step counting and ordering
- Stock count sheets are uploaded in the locations you specify. No more missed counts.
- Upload order sheets for one or all suppliers, so you can be as specific as you like.

No more mistakes due to addition and extension errors!

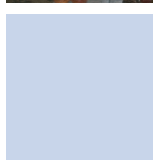
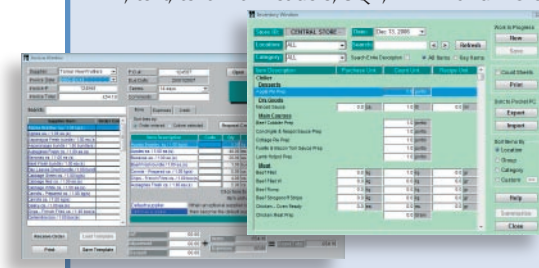
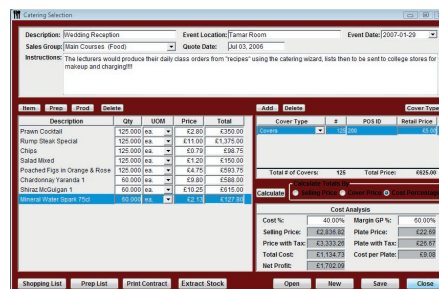
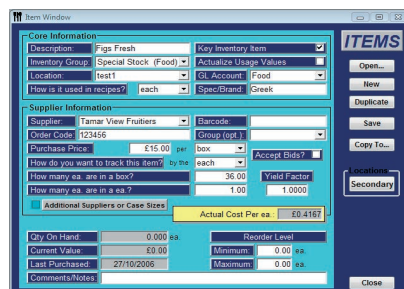
** Requires (not supplied) a suitable hand held PC device with Windows Mobile software.

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Our customers believe this is the easiest to use software in the entire hospitality industry.

Optimum Control currently includes over 50 detailed reports and forms. All are exportable to such applications as MS Excel, dBase 2/3, Lotus, MS Works, DIF, text, text with headers, SQL, HTML and more.



take control with **OPTIMUM CONTROL** Hospitality, Restaurant & Catering Software

Download your FREE trial version - today!

Visit our website for an online demo, system requirements, screen shots and product comparison. Start controlling your expenses and stock TODAY.

www.optimumcontrol.co.uk

FREE technical support!!

