KARIBU RESTAURANT

MANAGEMENT SOFTWARE

BROCHURE

1- OVERVIEW

Registered in Uganda, Karibu Software Solutions Ltd provides a one stop software management solution for hotels and restaurants. Depending on the size and requirements of your hotel, Karibu is customizable to meet your requirements. We provide the optimum and customized software solutions made for your organization.

Karibu hotel software is a comprehensive ALL-IN-ONE restaurant management software designed to streamline your business operations and enable effective management through its customizable suite of modules that include:

2 – MODULES

a) - POINTS OF SALE MODULE

The points of sale module manages all points of sale like restaurants, bars and health club. It also includes recipe management, menu costing and budgeting and restaurant reservations..

The module also manages sales in the health club like massage, swimming, and sauna.

Likewise, health club clients' restaurant or bar orders can be sent and printed directly in the bar or kitchen from the health club.

Module Features

- Multiple points of sale
- Printing captain orders in the kitchen
- Recipe management
- Food costing and budgeting
- Table reservations and payment deposits
- Menu costing
- Auto stock reduction upon selling
- Customizable user roles
- Kitchen display
- Post guest bills to rooms.
- Multiple settlement options like cash, credit, complimentary, electronic and mobile money
- Compatible with touch screens, tablets and normal computers

TABLET ORDERING

Alongside the traditional POS terminals, waiters can also place orders using Tablets. This can boost your wait staff's efficiency, improve interactions with your customers and better client service.

Once the chef updates the sent order as ready for picking, the waiters are immediately notified on their respective devices.

KITCHEN DISPLAY SYSTEM (KDS)

Karibu's Kitchen display system (KDS) displays incoming orders in restaurant kitchen. It streamlines kitchen communication, reduces human error, and monitors cook times for each dish.

The chef can also view a dish's ingredients at the touch of a button.

Once the order is ready, the system notifies the waiters on their ordering devices.

b) - STORES / INVENTORY MANAGEMENT MODULE

This module automates the stores management and monitors inventory and stock in all departments and stores..

It tracks items at all stages from the stage requisitioning, purchasing and usage including menu / recipe ingredients.

Menu items' ingredients automatically reduce whenever a sale is made.

Features

- Real time view of all item and quantities in all departments.
- Automated stocks reduction on selling
- Departmental requisitions management
- Purchase requisitions management
- Multi level requisition approvers
- Inter-departmental stock transfers
- Purchase Orders (LPOs)
- Low stock alerts

- Purchases management
- Automated item bin cards
- Goods Received Notes (GRNs)
- Stock Issue Notes and others
- Inventory shelf management
- Assets management including cutlery and others
- Purchases and inventory reports

c) - ACCOUNTS AND FINANCE

The accounts module integrates with the other system modules and automatically manages the restaurant accounting including clients and debtors management, suppliers management, expenses, assets management, costs of sale and double entries.

Karibu automatically generates financial reports including profit and loss statements and balance sheets.

Module Features

- Automated complete accounting
- No need for a separate accounting software
- Suppliers management
- Debtors management
- Assets management
- Expenses management
- Assets register
- Payment vouchers

- Costs of sales management
- Assets depreciation, valuation and disposals.
- Financial reports like the balance sheets, profit & loss statements
- Bank Reconciliation
- Bank and cash accounts management
- Operational and Financial Budgets

d) – HUMAN RESOURCE MANAGEMENT

This module manages employee bio-data and payrolls.

Module Features

- Employee bio-data management
- Customizable payroll
- Mid-month salary processing
- Automated NSSF, PAYE and Local Service Tax

- Salary advances
- Staff bills management from points of sale
- Birthday notifiers
- Leave management

g) - FOOD COSTING AND EVENT FOOD BUDGETING

By entering a food cost percentage, Karibu automatically calculates the selling prices of menu items basing on the cost of the recipe items. As the costs of the recipe ingredients change, Karibu will also automatically change the item's selling price so that you are always aware of the price to sell at in order to maintain your desired profit margin

With the event food costing feature, upon selecting the menu item or buffet, Karibu automatically calculates the quantity require per ingredient used, the total cost per plate, the overall food cost, and the profit and profit margin.

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h) - ASSETS MAINTENANCE AND REPAIRS MANAGEMENT MODULE

Karibu gives you the tools you need to provide timely and consistent repairs and assets maintenance.

Different departments can post their maintenance or repair needs in the system, like rooms with leakages, and the system reports this to the maintenance department. You can then instantly track the repairs progress from Karibu.

You can also set maintenance notifications for all your assets and the system automatically alerts you whenever the assets' maintenance is due.

h) - REMOTE ACCESS

The remote access feature enables one to access all the business operations from anywhere in the world using an internet enabled device.

The software also automatically sends a daily email to the directors or selected recipients with a summary of the day's sales, purchases, expenses, and cash flows.

HARDWARE REQUIREMENTS GUIDE

Description	Units
Server Computer 8 GB RAM and minimum of 3.2 Ghz processor speed. SSD Hard disk	1
Accounts computer	1
Restaurant and Bar Cashier Computer 4 GB RAM and minimum of 3.2 Ghz processor speed.	1
Waiters' POS Touch computers. (minimum 2.5 Ghz and 4GB RAM). **Note:** The number of POS Touch screens is not limited and depends on your business requirements.	-
Stores computer	1
Thermal Receipt Printers - Kitchen **network** KOT printer - Cashier **network** receipt printer	2
For on-premise installations, all stations should be networked to each other preferably through a LAN cable network.	

Regards,
Karibu Software Team

For more details about Karibu Software , please visit: https://www.kariburestaurantsoftware.com.