



CONTACT US:

0861 00 GAAP



OUR CLIENTS

Better Portioning Means Better Food Cost

Product portioning is one of the most important activities in any restaurant. It affects your guests' experience, food quality and food cost.

During the preparation process, inaccurate quantities of ingredients in recipes can alter the food's flavour and texture. Have you ever heard a regular ask, "What have you done to the Napoletana sauce?"

Then there is the issue of food cost. Consistently over-portioning a R50.00 per Kg meat product just 50g adds almost R2.50 to the serving cost. Say you serve 20 a day, that's R350 lost per week or almost R12 600 in a year and that's with just ONE product!

Make use of GAAP's Portioning Analysis as well as Manufactured Items using Bulk Recipes and Made as Needed Items. This will give you specific costs for each meal prepared, and give your staff a guideline for preparation.

Anything you can do to help your staff do a better job of portioning is usually money well spent. Does your staff have the appropriate sized cups, scoops, ladles and other measuring devices at their disposal and are they consistently using the correct ones?

Also, never expect what you don't inspect. One sharp operator we know has a habit of pulling one item off the line each shift and weighing the key ingredients. If something's not right, he addresses the issue immediately with his kitchen staff. He says that this one practice, more than any other, helps him control portion sizes and keep his food cost in line.

How's your portioning? Any improvement in this area should result in happier guests, lower food cost and a healthier bottom line.

UPS / dedicated power

With winter on the way, and the risk of power interruption that typically increases at this time of year, we thought it appropriate to discuss power backup and filtering solutions.

A single dedicated UPS that covers all your IT equipment is an ideal way of protecting your POS investment from the unreliable power supply we often experience.



We have even solved quite a few inconsistent and irregular network problems by installing a dedicated electrical circuit filtered through a good quality UPS. This also offers the additional benefits of having printing at remote points (like kitchen and service bar) continue after power failures. Keep in mind that UPS's are designed to filter the power supply and give you just enough time to print final orders and bills and then shut the PC's down correctly. For extended system operation without Eskom power, you should look at generator solutions. You can discuss these solutions with any GAAP rep.



Customer News

We are very proud to announce that Kauai has chosen GAAP as their IT partner. Their first store opened in 1996 in Cape Town and their unique health food options are now available in over 80 locations as well as inside a number of gyms. Kauai has become synonymous with healthy, nutritional, high quality food that tastes as good as it is good for you!

After an extensive evaluation process, the national coverage of GAAP combined with the solid hardware offering and ability to customize certain software modules contributed to the decision to convert all stores onto GAAP and a national roll-out is now in progress.

You have received this email as a subscriber to **GAAP News**.
[Click here to unsubscribe.](#) if you feel that you have received this email in error,
or wish to be removed from our mailing list.