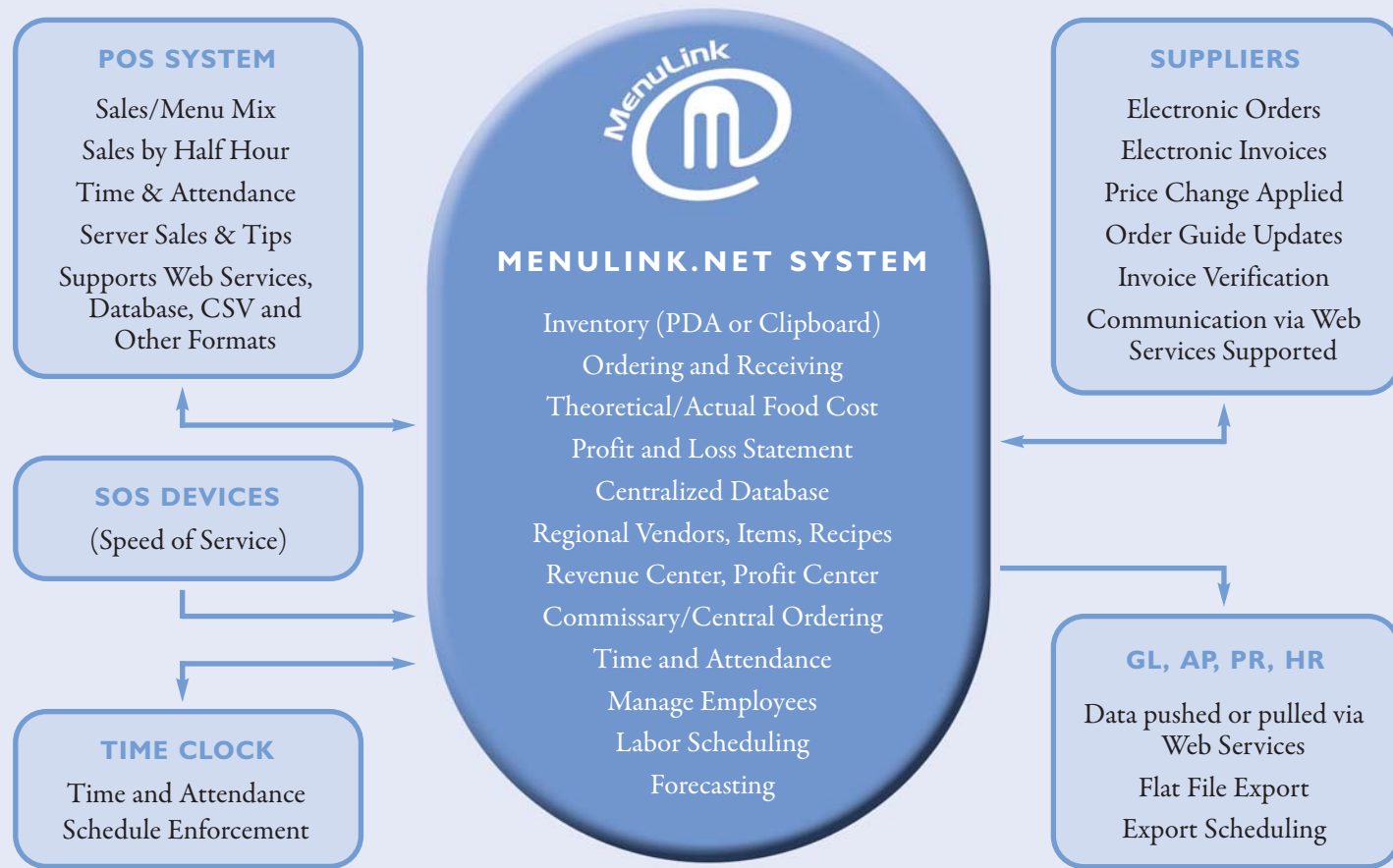


## MENULINK.NET™ APPLICATION OVERVIEW



### FLEXIBLE CONFIGURATION

*MenuLink.NET can be installed to support many unique operational practices.*

- Manage multiple profit centers in one store
- Easily set up data hierarchies – apply settings for store groups to the store level and user groups to the user level
- Extend the applications using your own IT resources to get a custom solution without the custom price
- Applications are available in Spanish and easily translated to other languages

### ADDITIONAL FEATURES

- **A/P Interface** exports purchases and sales for a variety of accounting packages
- **Electronic Ordering** with vendors saves time and cuts purchasing errors
- **Profit & Loss** produces report showing sales, expenses and profit by week and period
- **POS Interface** collects a variety of data for restaurant management for most major POS systems
- **Inter-Store Transfers** of raw and prepped items
- **Forecasting Projects Sales** for labor scheduling, raw material ordering and prep schedules
- **Translatable** into languages, currencies and cultures without reprogramming



**MENULINK.NET**  
for the hospitality industry



Restaurant operators need comprehensive tools to manage costs and information in order to make good business decisions in a timely manner. MenuLink.NET is an internet-based solution that will take you to higher levels of profitability and efficiency by allowing greater control with less work.

#### ➤ CONTROL FOOD COSTS

Minimize inventory waste, enforce contract pricing and rebates and streamline communication with suppliers.

#### ➤ DECREASE LABOR COSTS

Cut labor costs by eliminating unnecessary overtime and time spent on employee administration.

#### ➤ IMPROVE CUSTOMER SERVICE

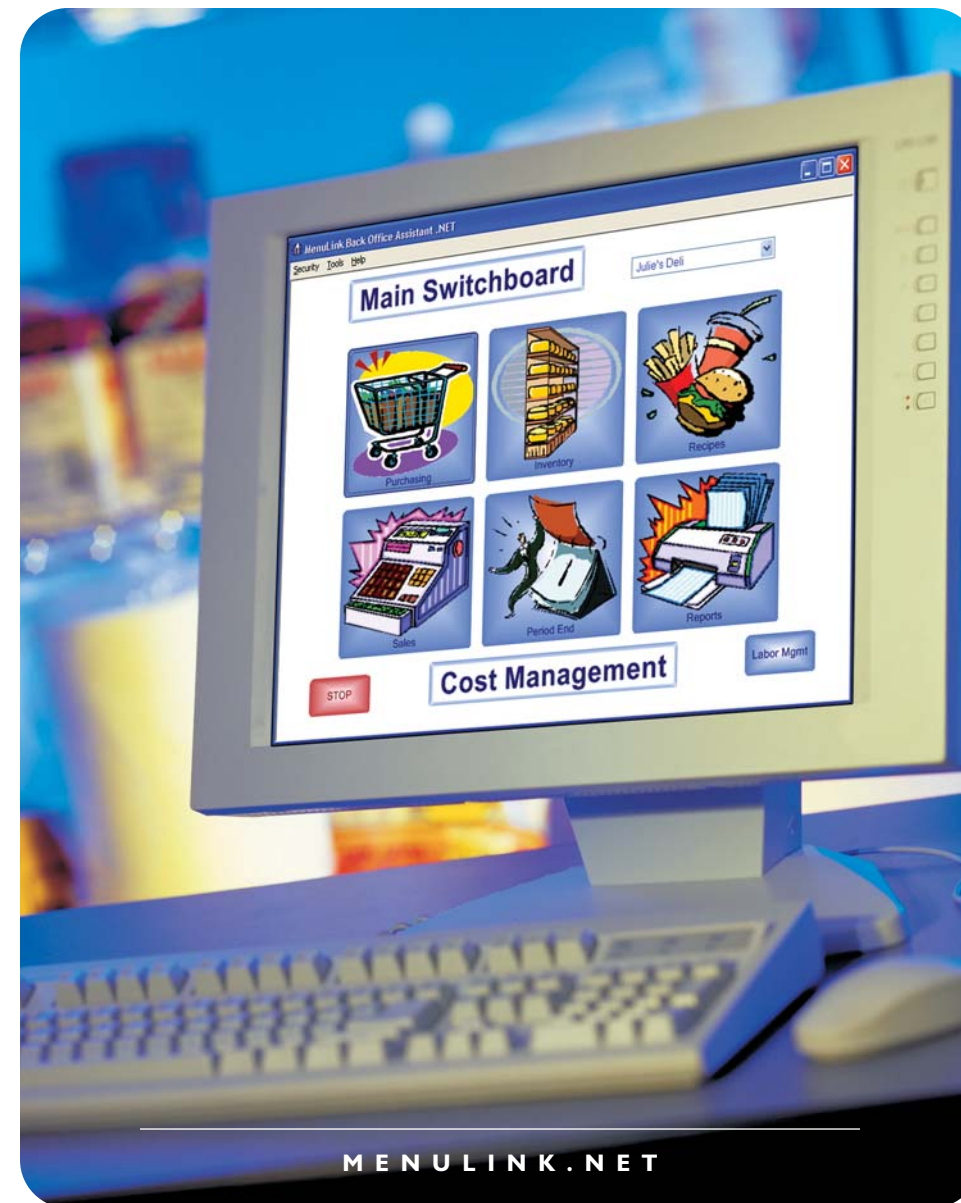
Spend less time on administration and more time serving customers and coaching employees.

#### ➤ MAKE GOOD DECISIONS QUICKLY

Use accurate, near real-time information presented in a comprehensive format to make smart business decisions.

#### ➤ ADAPT THE SYSTEM TO YOUR BUSINESS

Take advantage of rich configuration options to adapt the MenuLink solution to your way of doing business – without the high cost of custom software development.



FOR MORE INFORMATION, PLEASE VISIT US AT  
[WWW.RADIANTSYSTEMS.COM](http://WWW.RADIANTSYSTEMS.COM) OR CONTACT US AT 877.794.RADS

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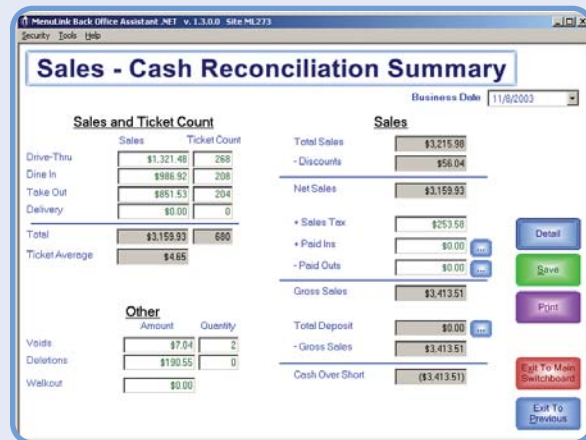
MENULINK.NET

Team up with the largest and most recognized back office provider in the hospitality industry. MenuLink.NET includes inventory and recipe management, purchasing, labor management, cash management and reporting.



### FOOD AND LABOR COST CONTROL

- Increases profits by cutting food and labor costs
- Readily identifies loss and waste
- Unparalleled ease-of-use
- Centralized database
- Most comprehensive system on the market
- Customizable interface in several languages



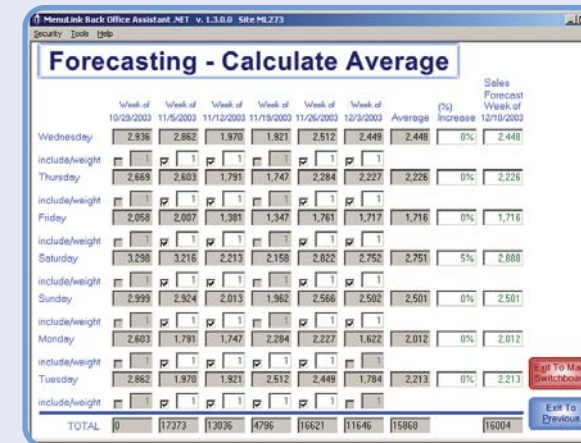
### CASH AND SALES RECONCILIATIONS

- Reports sales by type, tender, discounts, voids and labor costs
- Imports data from point-of-sale (POS) system
- Provides store performance reports
- Generates daily flash sales reports for chains
- Consolidates daily sales, sales mix and purchases
- Enter and track bank deposits



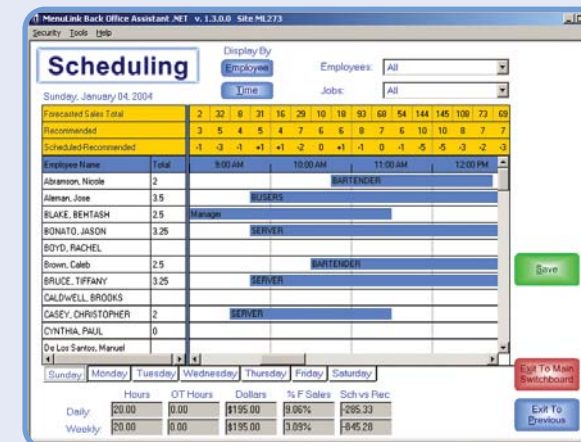
### INVENTORY MANAGEMENT

- Values inventory
- Simple entry by hand or PDA
- Counts conducted in any frequency
- Allows for multiple locations per item in shelf order
- Tracks waste entry and transfers
- Maintains recipes and multi-level sub-recipes



### FORECASTING

- Calculates future sales amounts, sales mix and guest counts
- Recommends purchases and labor needs based on forecast
- Compares actual usage for each item to theoretical usage
- Reports "Top 20 Overused Items" and "Top 10 Underused Items"
- Provides current theoretical recipe costs based on latest prices
- Reports include: "Where Used" and profit contribution



### LABOR MANAGEMENT/SCHEDULING

- Provides new hire information
- Imports clock in/out times from POS systems or time clock device
- Exports to third-party Human Resources software packages
- Logs vacation and sick time
- Tracks employees borrowed from other sites
- Produces easy-to-read bar graph schedules
- Report summarizes labor time, labor cost and percent of sales
- Compares actual to recommended labor

YOUR WEB-BASED BACK OFFICE SOLUTION