



# Deterministics Labor System™

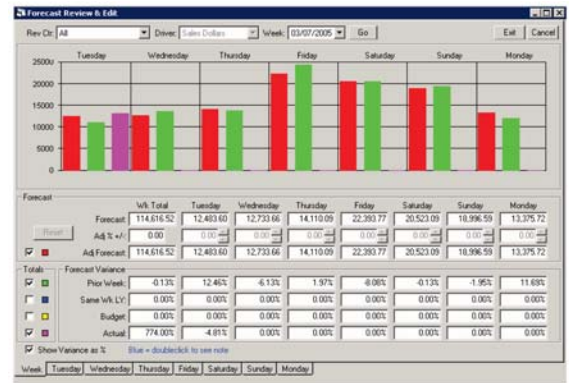
## Restaurant Labor Management with Precision

### Managing Work vs. Managing Labor

To successfully plan and manage labor, you must first be able to accurately define workload at a level of detail and specificity that reflects the complexity of real world restaurant operations. A workload management strategy is needed to account for all of the diverse factors that determine workload requirements: menu changes, recipe changes, changes in brand standards, seasonal variations, marketing programs and changing consumer preferences.

Deterministics applies its restaurant operations engineering and software engineering expertise to offer a comprehensive labor management system that lets you accurately forecast workload requirements and create highly optimized labor schedules.

Based on time-measured Labor Recipes™, Deterministics Labor System™ (DLS) uses the only approach that maximizes throughput and minimizes waste by considering the impact of business patterns and menu mix variations over time and across restaurants. It creates analysis reports and accurate schedules while considering all aspects of restaurant operations and processes.



Schedule creation with workload forecast module

### The Labor Recipe™ Difference

For the same reason that all operators appreciate the importance of standardized food recipes, Deterministics has developed Labor Recipes, a time-measured methodology that defines labor requirements based on a detailed analysis of all of the activities that consume labor. Labor Recipes specify work requirements for every detailed operation within a restaurant. Whether it's guests arriving at the restaurant, which triggers the need for service staff, or menu item demand at the sauté station, Labor Recipes are used for creating labor schedules with a new level of precision.

Workload Management +



Labor Management =



Deterministics Labor System

### Benefits:

- **Increase revenue and reduce labor costs** with accurate quarter-hour labor schedules based on detailed workload forecasts, variance analysis, and restaurant-specific operation requirements.
- **Deliver consistent level of service** by incorporating company service standards as measurement and analysis parameters for labor schedule development.
- **Expand management effectiveness** with exception reports and analysis that easily identify optimum staff levels for each operation within and between restaurants.
- **Measure the impact of change** with accurate models of in-restaurant process changes prior to implementation.
- **Straightforward implementation and ease-of-use** allows quick start-up time with minimal training.

Deterministics Labor System is a complete workload analysis and labor management system developed to meet the specific needs of multiunit restaurant companies. It is the industry's first fully integrated labor management system, combining Deterministics' 20+ years of restaurant operations engineering expertise with robust software tools and a web-based implementation.





*A complete workload assessment solution delivers the most accurate labor schedules.*

## Deterministics Labor System includes:

### Labor Recipe Development Services

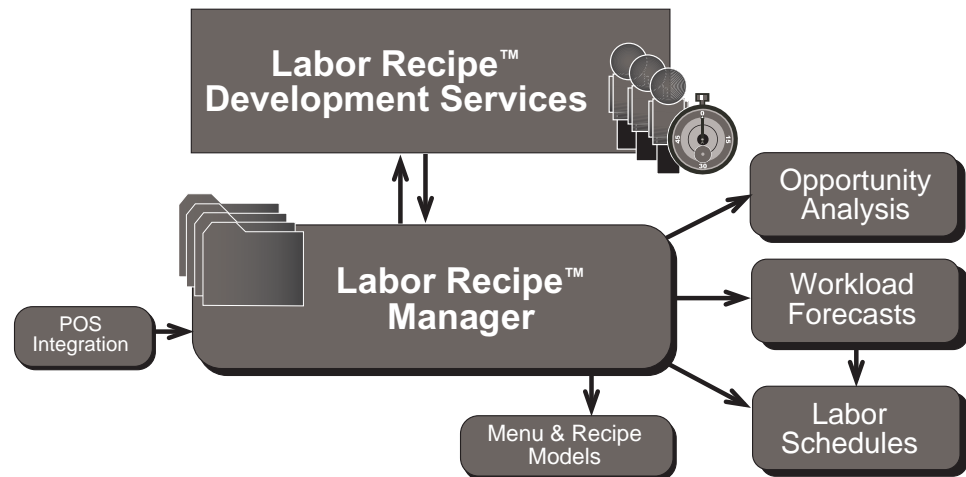
- Time-study services accurately define the time required to complete each task in the restaurant, step by step
- Labor Recipes cover all variable, fixed and semi-variable work in the restaurant
- Time measured Labor Recipes accurately represent service styles and brand standards

### Labor Recipe Manager

- Provides real-time and continuous support for maintaining Labor Recipes and configuration parameters
- Accommodates changes in Labor Recipe standards with easy-to-use, web-based toolset
- Predicts impact of recipe and process changes on labor needs
- Evaluates outcome of Labor Recipe changes at the ingredient level (e.g. changing from pre-washed and packaged lettuce to cut and wash in-house)

The Deterministics approach to labor management is more precise because DLS calculates workloads first and then assigns the correct number of staff based on:

- Time-study-based Labor Recipes
- Menu item-level detail



### Opportunity Analysis

- Compares actual staffing to ideal staffing by workstation and position
- Identifies insufficient staffing for peak periods and waste staff levels that exceed demand
- Reports non-productive time based on company policies such as minimum staffing requirements

### Workload Forecasts

- Forecasts workload by quarter hour and menu item
- Depicts unique business patterns for each restaurant using weighted-average forecasting
- Tracks sales-impacting events such as holidays and severe weather with searchable event log entries

### Labor Schedules

- Creates labor schedules optimized to workload forecast by quarter hour and position
- Reduces computer time with easy-to-use tools and logical graphic interfaces

### Menu and Recipe Models

- Develops aggregate menu mix base for any set of restaurants and days
- Modifies Labor Recipes to reflect changed process definitions; creates menu engineering scatter graphs
- View impact of "what if" changes on total work time, throughput time and workstation load

### POS Integration

- Seamless integration with most point of sale systems

Find out how you can bring more precision to your restaurant's operation by contacting us at [info@deterministics.com](mailto:info@deterministics.com) or visiting [www.deterministics.com](http://www.deterministics.com).

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**Deterministics**

Productivity and performance solutions for restaurant operations

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