

LABOR MANAGEMENT SERVICES

Menu of deliverables

Defining predictable and reliable restaurant labor standards is the backbone of our unique approach that allows you to make value-based decisions for your restaurant company. Deploy a labor management system that managers buy into and keeps customer service paramount with our uniquely-packaged labor management software and services.

DEPARTMENT PARTNERS						
	OPS	MKTG	TRAIN	R&D	DESIGN	FINANCE
LABOR ANALYTICS						
Labor Standards Accuracy	x		x			x
Ideal Staffing Compliance	x		x			
Staffing Trend Analysis	x		x			
Minimum Staffing Assessment	x	x	x			x
Alternative Deployment Modeling		x	x			
Station Workload Modeling		x	x	x	x	
LTO Labor Impact		x	x			x
New Menu Labor Impact		x	x			x
Cookline Recipe Engineering		x	x	x	x	
Prep Recipe Engineering		x	x	x	x	
LABOR SYSTEM SERVICES – RESTAURANT						
Ideal vs. Actual Staffing Analysis	x		x			x
Demand Forecasting	x		x			x
Labor Scheduling – Deterministics	x		x			
Labor Scheduling – 3rd Party	x		x			
Labor Scheduling – In House	x		x			
LABOR SYSTEM SERVICES – ABOVE STORE						
Exception Reporting/Alerts	x		x			
Comparative Reporting	x		x			
Historical Tracking	x		x			
LABOR SYSTEM SERVICES – CORPORATE						
Labor Recipe Maintenance				x		
Matrix Management						x
Menu & Recipe Modeling	x	x		x		
Forecasting/Budgeting Support	x		x			x
Third Party Integration	x					
Labor Analytics	x	x	x	x		x

For more information visit www.deterministics.com or call 1.800.322.4146.