

OUR SOLUTION FOR FOOD SERVICE

RABco HCM solution for food service delivers innovative solutions that help you handle workforce management issues and deliver a quality guest experience that drives loyalty and value to your bottom line.

Better control labor costs

With workforce costs being your largest controllable expense, engaging, retaining, and effectively managing staff make sound financial sense. Using our forecasting and scheduling tools that consider historical data on guest traffic, you can create schedules that reflect demand and employees' preferred availability. The result is cost-effective, efficient, and compliant schedules for both front-of-house and back-of-house employees, from salaried managers to full-time and part-time hourly staff.

Increase employee engagement and productivity

Disengaged employees are typically less productive, less happy, or less apt to interact with guests in a positive way. Our self-service tools enable employees to easily view their schedules, accrued time, and other employment information, helping boost their engagement and job satisfaction.

Enhance guest experience

When your guests arrive, they expect excellent service throughout their visit. Our HCM solution for food service assists in attracting and retaining employees with guest-oriented skills. The solution helps ensure your staff is optimally scheduled, productive, and fully engaged to meet the needs of your business and your guests. When your workforce is engaged and efficiently managed, you have time to focus on making sure your guests are enjoying a pleasant, memorable experience.

Minimize workforce compliance risk

The food service industry is under increased scrutiny for labor law violations, from wage rates and overtime payments to meal and rest breaks. Our HCM solution for food service helps you create schedules that adhere to all labor laws, track regular time and overtime in real time, show that employees have attested to taking meal and rest breaks, and ensure accurate pay.

Key Benefits

- » **MOBILE SELF-SERVICE TOOLS** provide quick and easy access to view schedules, request time off, and swap or pick up shifts.
- » **TIME AND ATTENDANCE TOOLS** provide visibility into employee info such as accrued pay, hours worked, time off, absences, and more.
- » **ADVANCED SCHEDULING TOOLS** help eliminate manual paperwork and allow you to create predictable schedules optimized for demand.
- » **ANALYTICS AND REPORTING TOOLS** provide actionable insight into performance by location to manage opportunities for cost savings and productivity gains.
- » **AUTOMATED COMPLIANCE TOOLS** proactively manage federal, state, and local labor laws including FLSA, ACA, joint employer standards.
- » **HR AND PAYROLL TOOLS** source, track, evaluate, and manage top talent to increase employee retention and engagement.

4 in 5 restaurant operators agree that restaurant technology helps increase sales, makes their restaurant more productive, and gives their restaurant a competitive advantage.³

³ Mapping the Restaurant Technology Landscape (July 2016), found at <http://www.restaurant.org/News-Research/Research/Mapping-the-Technology-Landscape>