ORACLE

Oracle Food and Beverage Off-Premises Tune-Up

Delivery and off-premises dining has moved from popular to mission-critical in a very short period. Your restaurant, café or pub needs to be well tuned to handle the surge in delivery demand so you can continue to generate revenue when footfall is severely restricted or completely halted.

OPTIMIZE YOUR OPERATION TO FOCUS ON OFF-PREMISES DINING AND DELIVERY

Oracle Food and Beverage is offering a complimentary review of your current off-premises operations with one of our industry experts who can help pivot and tune for optimal performance.

During the review our solution engineers can log in to your POS system remotely with you to assess details like the following:

1. **Evaluate Supplemental Ordering Options:** Is online ordering enabled? Can you leverage other ways for customers to place orders, such as drive thru, kiosks, click and collect etc

2. **Menu Discovery:** uncover most popular and profitable menu items

3. **Reporting Cross Check**: reevaluate menu items with a focus on three key attributes: ease of transport, dietary restrictions and family friendliness

4. **Packaging Considerations:** discover requirements for effective transportation

5. **Operational Flow:** evaluate and consider the customer or third-party journey for collection or delivery through a lens of social distancing

BOOK YOUR COMPLIMENTARY 5 POINT REVIEW:

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