

Automation of public r-keeper

Mamatova D.X
4761



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Introduction

I have been working on public nutrition and almost every working day encounter with this program. I record information using POS station. It can be classic or pseudo-touch keyboard. The device is also possible without a keyboard, where all actions are performed through a touch of a finger on a touch-sensitive LCD Touch-screen monitor. The latter option is more convenient for me to rest. The presence of graphical shapes me much easier to find the required position. In addition, this system is compact. You can put it on the wall, thus reducing the risk of damage. Message transmission technology makes interoperability between different public services food improved.

In the base program I record data: name and address of the client, the day of his birth, the preferred method of payment-card or cash, nearest metro station.





What is r-keeper?



R-Keeper - a trademark of UCS under which sold software and hardware and software systems, intended mainly for the integrated automation of restaurants.

The history of the emergence of r-keeper

Developed by the Russian company UCS Russia, Moscow. from 1992 onwards.

Currently (July 2015) is a version of R-Keeper v7. Prevalent prev version system R-Keeper v6.

In 2007 year, R-Keeper held 34% of the market for automation of restaurants, automating more than 9500 restaurants .





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The history of the emergence of r-keeper

In April 2009, was automated 15000 restaurants. According to the developer for the summer 2011 year, R-Keeper is set to more than 20000 restaurants, cafes, restaurants, FastFood type, clubs and entertainment centers in the 30 countries of the world, and according to July 2015 year R-Keeper already installed in the 38000 restaurants in 46 countries around the world .



Advantage:



- The large number of implementations that would mean the stability of the system and product quality.
 - Easy to implement, easy operation, the minimum hardware requirements with the ability to work under DOS.
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- Widespread system R-keeper is giving the market already trained waiters and cashiers to work with the system if they have experience in catering.



Disadvantages



- Low quality of technical support due to the inability to reach a large number of integrators clients simultaneously.
- Ease of implementation creates a temptation for "homegrown" integrators to try yourself in this business.

- Any automation system for the implementation of the work of waiters, cashiers, bartenders doomed to be like competing and having almost the same interface, with a few exceptions.



Installing r-keeper



Installing the software program modules are designed for platforms with 32-bit systems. The computer operating system may be either Windows, or Linux. system software and drivers update automatically. All user data is securely encrypted and supplied to the SQL-server, all information is stored in the "cloud."

The program provides the automatic and delayed synchronization of directories, as well as the automatic renewal of network interruptions.



Installing r-keeper



- R-keeper supports TCP / IP network protocols. The system involves the installation of special kitchen monitors, devices to call the waiters, and printing checks.

Find the program on the Internet is impossible to buy R-keeper can only authorized dealers, the list of which is published on the website of UCS.

Price and service users Installing the software, POS terminals and modules takes 3-4 days.



Conclusion

The modern world-technology, Tablet, wi-fi, Internet access and much more touched and restaurant business! Today no self-respecting institution will not work on manual accounts. Today 21 technologies, today in every restaurant, cafe, hotel, etc. shall stand as the records management program for the warehouse and financial. Everyone who is associated with restaurant business knows what is automation and most importantly know that there R-Keeper.





Conclusion

As I mentioned at the very beginning of this narrative, my desire was not to advertise any of software products. Desire was to convey to you, brethren on restaurant business, information that may be of interest to you.

From all the above, you can draw conclusions yourself. On my own I would like to add the following-what would a program to automate public food you won't marry me, more importantly, what you are thinking on this issue.





Thank you for attention!!!