



Production Module

Campaign
Manager

Celbux Integration

YOCO Card Integration

MasterPass /
SnapScan /
TABBS payment
integration



General Release Notes [PILOT4.1-201709xx]

PILOT4.1 is a general release, covering:

- Bug Fixes
- Report Improvements
- Stability Fixes
- Production Manager
- Campaign Manager
- Celbux Integration
- MasterPass and SnapScan Integration

PILOT SOFTWARE

South Africa | Zimbabwe |
Botswana | Namibia |
Zambia | Mozambique |
Kenya | Tanzania

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IMPORTANT NOTES

Upgrading

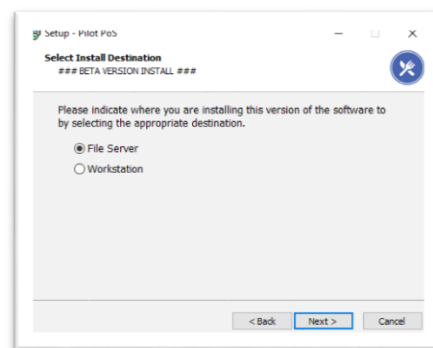
- You can only upgrade to this release from Pilot 20161206 SQL3-P2 and later versions
- Ensure that PilotLive is not running during the upgrade
- Upgrade needs to be done before or after trade
- Ensure a full backup is done before the upgrade takes place
- Pilot offers an automated backup and upgrade procedure – contact your key account manager

Required Programs

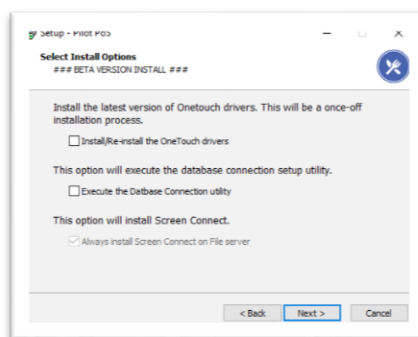
- Validate.dll V3.00
- Datatools v4.02
- Print Server PPSrve.exe v4.8.18
- PilotAPI V4.01.12
- Pilot Gateway client (minimum .NET 4.5)
- SystemUpdate v4
- New install:
 - Modified the install process to use a newer installation engine (Inno Script Studio)
 - ScreenConnect installed by default



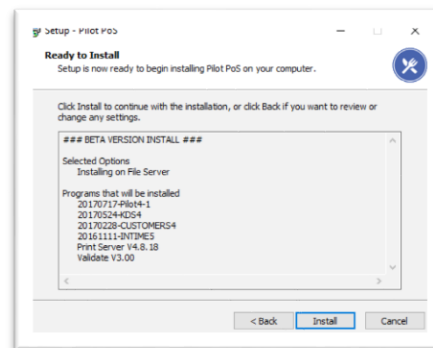
Screen 1



Screen 2



Screen 3



Screen 4

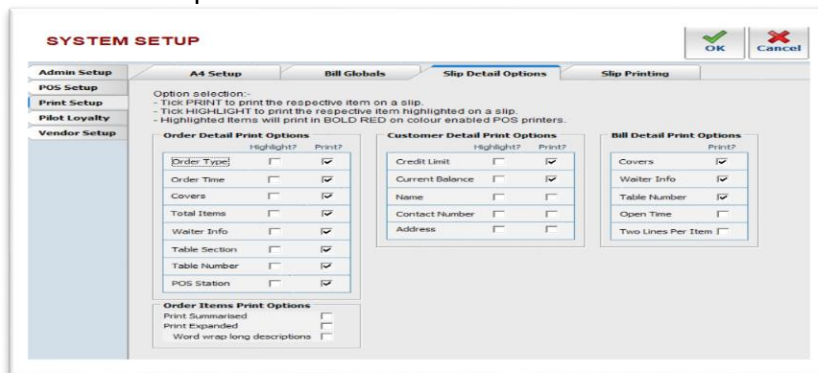
PILOT ADMIN

Bug Fixes/Additions

- Admin; Add authorizations to campaign manager and new reports
- Admin Cashup
 - Change the cashup display to list vendors for Approved payments
 - Vendors are added to the list depending on contracts
 - Allow approved payments to be auto-banked
 - Set up - Allow the operator to select which vendor payments may be auto-banked
 - Change banking report to list the approved payments per vendor
- Bulksheet
 - Cannot edit some fields - fixed
 - Not all Bulksheet items are shown – fixed
 - Bulksheet issues not saving – fixed
 - After period selections when trying to do a bulk issue, gives exception cannot focus on an invisible window – fixed
 - Bulk sheet history fails with field missing - fixed
 - Fixed updating of the cost of portioned items
 - Doing bulk to bulk portioning caused the costings to be lost - fixed
 - Selecting history data can show duplicate records when the cost amounts differ - fixed
 - Printing Bulk costing for a period range shows multiple entries for the same item when the costs differ. Changed so that it now does average costing over the selected period
 - Added a Find button
 - Added a Produced column to Rcut & Dcut History tables
 - Changed the day end to copy the produced values
- Bulk variance report - change to include all variances greater or less than zero
- Changed all the Find buttons in Admin to have the same icon
- Day End:
 - Department sales fail with query timeout – fixed
 - Added a donations summary
 - bulk sheet copy to history: the quantity field is incorrectly set the to the item's weight for bulk items - fixed
 - Dayend - check for outstanding Online Orders
 - All tables must be closed before day-end can run
 - Dayend hangs when the operator selects to cancel on one of the message boxes - fixed
 - Department sales show the same value for both monthly and today sales – fixed
 - Day-end; fixed a bug that would cause bulk / back stock production totals from being excluded from the opening balance of the next day
- Delivery client info not printing on A4 – fixed
- Dynamic help menu - show menu items sorted by description

PILOT ADMIN

- Expired Tables
 - Add Expired entries to the system log
 - Add Table Expired Log UI & Report to both PoS and Admin
- F/Veg & Dry stock sometimes doesn't display items – fixed
- Fiscal printing - Invoice printing failed with missing columns – fixed
 - Admin -> System Setup -> Print setup
- Order print: Changed to handle long descriptions
 - Added Print Expanded;
 - Enabled: the item print as it does currently (default)
 - Disabled: the items print at normal size
 - Added Print wrapping
 - Enabled: When a description doesn't fit on one line, this option will wrap it across two lines
 - Disabled: The description is truncated to 20 characters so that it'll fit on one line



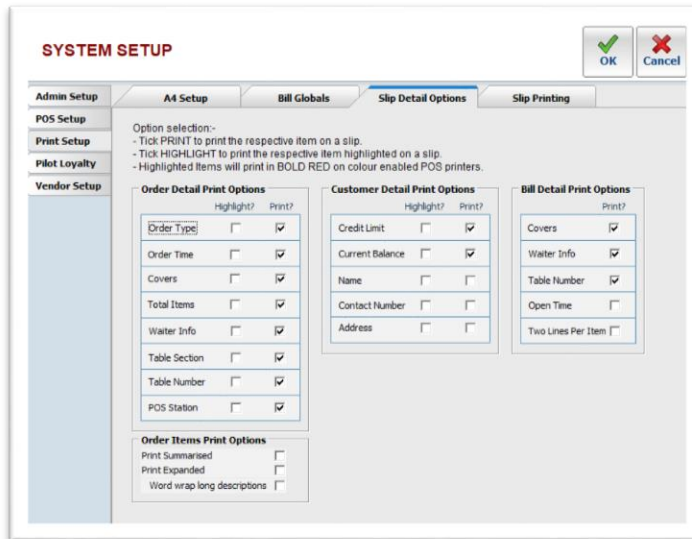
- Admin -> System Setup -> Print setup
- Income statement doesn't allow selecting of cost centres – fixed
- Master File edit fails when you change the count sheet for an item – fixed
- PLU Costing copy failed with connection missing – fixed
- PLU Costing - make the Options QTY editable
- Prep Sheet:
 - Prepsheet - cannot enter fill values – fixed
 - When you enter a value and immediately click on a button the value is not posted - fixed
 - Prepsheet - on period selection gives error that fields do not exist - fixed
 - Prepsheet - failed when the selected date is greater than the trading date - fixed
 - Prep sheet history and period selection - added back
 - Added a ProducedB and ProducedF fields. This is to carry the production values depending on whether prep B/Stk or F/Stk was used
 - Changed the display and added a second production column to show F/Stk used
 - Prepsheet sales doesn't always show/update - fixed
 - Table dpt was correctly updated with the sales, it was the display that did not refresh correctly

PILOT ADMIN

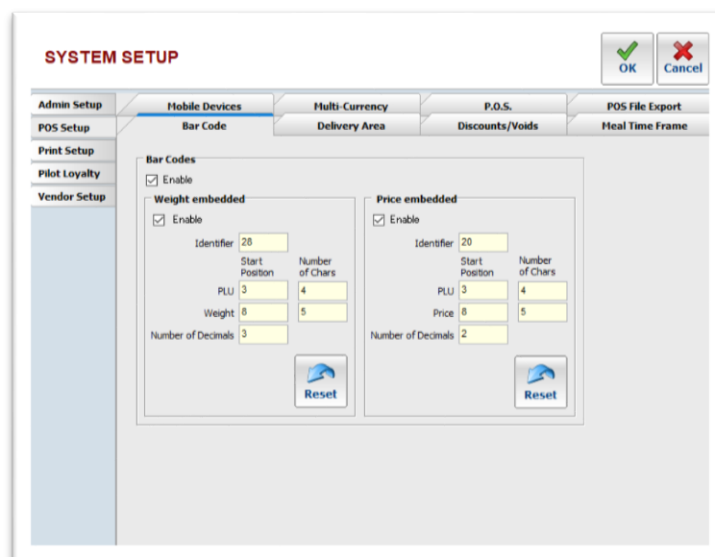
- Purchase Invoice payments totals are incorrect - fixed
 - Fixed the report to show the correct totals
 - Improved the transaction search screen
 - Add totals at the bottom of the transaction display
- Reports
 - Income statement gives a query time-out when the period when the period selection is large - fixed
 - Main Meal Comparatives report; it gave query timeouts when the period range is a full month
 - Split the SQL query into smaller chunks and run them separately
 - Add a progress bar to the status display so that the operator can see progress of the data extraction
 - Donations report
 - Added to the Admin - Sales menu
 - Added to the PoS - reports menu
 - Monetary Tender report headings doesn't show the proper tender descriptions - fixed
 - The grid and report headings are now the same
 - Multiple reports didn't show the correct company name - fixed
 - PLU costing report prints portrait instead of landscape – fixed
 - R/M Usage report
 - Changed to use dev-express grids
 - Change the look-and-feel of the summary at the bottom of the form
 - Added a Produced column for Production manager data
 - Fixed some of the progress messages that were blank
 - Fixed the reports so that they are all linked to their correct print buttons
 - On the summary at the bottom of the form, some of the values were displayed in the wrong row – fixed
 - Changed the summary to show correct values
 - New Franchise Fee Declaration
 - Replaces Royalty Report
 - Added to Admin - reports menu
 - Theoretical sales have a vertical bar running through the period display – fixed

PILOT ADMIN

- Setup -> Settings
 - Admin: Add a setup page for YOCO initialization and to manage YOCO devices
 - Bill printing



- Add option to enable/disable printing of table Open time on the slip
- Add option to enable/disable printing an item over two lines when the description is longer than 20 characters
- Invoice print; added print options to enable / disable table and waiter info on a bill (for retail environments)
- Multicurrency setup:
 - Change to use dev express grids
 - Included an add button to look-up and add currencies
- New - Price Embedded barcodes



PILOT ADMIN

- The /BRCS switch has been removed and replaced with the bar code setup in Admin
- The price on the barcode will be used as the actual price for the item and the qty will be one [1]
- Discount & Voids
 - You cannot add reasons using Pilot Admin setup – fixed
- Stock file create does not update opening stock amount for some items - fixed
 - This happens when the item incorrectly exists in multiple sheets
 - Added a check to only update the items from the sheet they're assigned to

PILOT POS




PoS Enhancements

- SnapScan mobile payment solution added
- MasterPass mobile payment solution added
- Celbux mobile payment solution added
- TABBS payment solution added
- YOCO Pay@Counter and Pay@Table functionality added
- Zapper V2
 - Changed to handle discounts

Bug Fixes/Additions

- Account payment printing gives an exception - fixed
- Billing - add checks to trap table close issues
- Billing - ticket claims giving problems
 - Ticket reduction not properly disabled- fixed
- Billing - Add status message for requesting Zapper payment info
- Billing: Temporarily disable Voucher Reduction - caused MaxiClub vouchers to be reduced incorrectly
- Billing - remove polling for payment information
 - Zapper changed to work via notification gateway
- Billing - EFT/Cards menu display changed
 - Moved to overlay the keypad on the right
 - Refresh payment button has been removed – no longer required

PILOT POS

TABLE BILLING		TENDER	
Table: 101	B/No: 1	LOYALTY	MasterPass
BILL AMOUNT	: 29.90	wigroup	SnapScan
+ Service Fee	: 0.00	CelBux	Zapper
+ Levy	: 0.26	Pay@Counter	
BALANCE OUTSTANDING:	30.16	QR Codes	
		ESC	
   		Activate Windows	

- Billing - QR code showed incorrect values below MasterPass QR code - fixed
 - This happened when you switch between Zapper and MasterPass QR code displays
- Billing - multicurrency
 - Changed the Forex message to be more understandable
- Class not found error when opening tables – fixed
- Delivery Table
 - Add delivery table button to the form where the table number is entered
 - This allows a delivery table to be created from any waiter
 - This button will only be visible when Deliveries are enabled for a site
 - This button will only be visible when select Order Type is enabled in the Station Setup
- Delivery Re-order sometimes gives an exception - fixed
 - Also changed it to add item links to fix order print issues
- Order messages prints blank -fixed
- Debtor slip print - removed duplicate line
- Discount & Voids
 - When voiding using minus-minus the voids selection form sometimes doesn't display – fixed
 - When there is a Discount / Void reason but no sub-reason the discount/void isn't applied - fixed
- EFT/Cards selection: change to show QR Code and Pay@Counter vendor selection
- EFT screen changed to add YOCO integration (Pay@Counter)
- Invoice print - item names not showing when printing grouped with no group name – fixed
- Loyalty redeems - authorization code may not be blank - changed
- Menu screen allows an order message to be rung up before any other items are rung up - fixed
 - This caused the order message to have a blank OUTM code
- New take-away tables randomly give record has been changed exception – fixed

PILOT POS

- IOU's: when there are missing tables the sql query fails - fixed
- Open tables view sometimes give BookTB exception - fixed
- Order dispatch slip: wrong invoice number printed – fixed
- Order times - make sure that all the displays and reprints show "n/a" instead of 00:00 when an order was not printed (modifiers or items not actually printed)
- Order times - print in wrong sequence - fixed
 - Fixed this both on the Table View and on the slip print
- Order times - Reprinting multiple order-times slips after each other, printed the same slip each time – fixed
- Order slip print - fixed truncating of the print line when expanded and no-wrapping is selected
- Order slip word wrapping of sub-items did not work, causing the description to incorrectly overflow to the 2nd print line - fixed
- Order slip print items out of sequence - fixed
 - This happens when the order is printed summarized. After summarizing the bill, the list was sorted by PLU code and not by the time the item was rung up
- STOCK POS: sorting changed to work the same as the Prepsheet
 - Items are shown sorted on Prepsheet Group field only
- Pay@Table sometimes fails with access violation – fixed
- Pro-forma print automatically sets order times to 00:00 for unordered items - changed
 - Add the order print checks to the proforma
 - When AutoPrint is enabled - print the outstanding orders
 - When AsktoPrint option is enabled - prevent the pro-forma from printing when the operator declines to print the outstanding orders
 - When both are disabled, in other words orders are not printed, continue and print the proforma and in this case set the order times to 00:00
 - Sometimes the progress message doesn't go away – fixed
- Pro-Forma Printing
 - bill messages are wrongly centered – fixed
 - Status display doesn't always go away – fixed
- Quick table
 - The reference for Take away tables disappears after the table was billed - fixed
 - Delivery tables quick tables will show customer list for selection
 - On creating a new delivery table
 - It will now also show the customer list for selection
 - In Station setup, the Delivery reference can now be set as required
- Reservations / Bookings create duplicate tables - fixed
- Semper - not all room detail gets pulled into Pilot – fixed

PILOT POS

- TABBS
 - Allow pro-forma to be printed for zero bills
 - Changed Zapper captions to show Zapper / TABBS when TABBS contract exists
- When using TABLEVIEW the Table info screen pops up unnecessarily – fixed
- Waiter cash up;
 - Add full, detailed breakdown per each tender received
 - For approved payments, the breakdown is per vendor showing the vendor name
 - Waiter cashup - on the summary print some of the totals gets displayed truncated - fixed
 - Added two options:
 - Print Totals only; will only print the summary when selected
 - Print Invoice detail; will list all the tables
 - Both these options are off by default

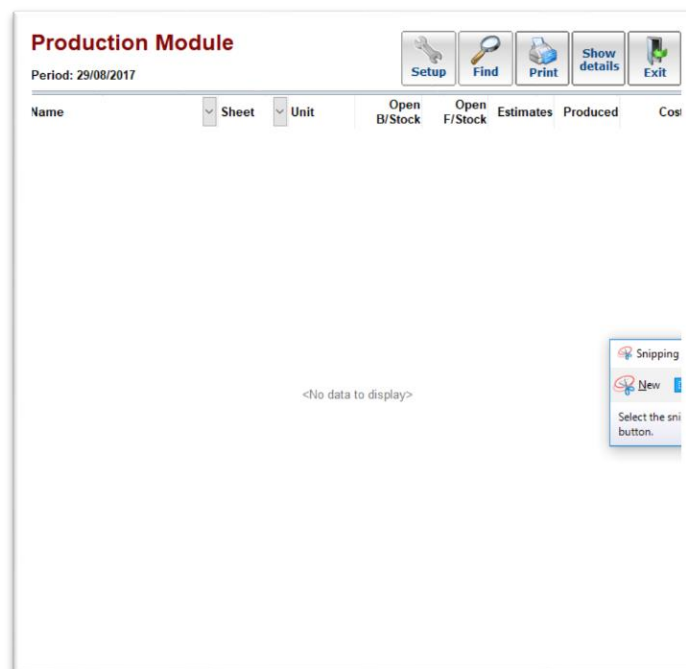
Note: The summary together with the tender breakdown will from now on print by default
- Waiter menu:
 - Change Device allocation to handle both payment device, and iPad pairing to a waiter
 - This includes pairing of a YOCO device
- Zapper QR code print - changed as per Zapper's request
 - Zapper with a discount voucher gave an exception – fixed
 - Zapper payments not pulling into Pilot - fixed
 - Reverted to requesting payment detail from Zapper
 - Added a parameter to IntfParams (vendor parameters) to enable Zapper Notifications
- Changed the menu display to fix issue found with data, where PLU Field PS1 contain a zero instead of null
 - When PS1 equals zero the query contained duplicate items, with the effect that not all buttons are shown on the screen
- Menu screen - after proforma gives an exception when going to tables screen – fixed

PILOT KDS

- Item Order - prep time not saved for the kds entries - fixed

PRODUCTION MODULE

- Production Module is a new tool that allows you to setup items that are produced from other stock items; this is much like the bulk sheet but allows for additional weight, making production much easier
 - For example, when issuing 5kg Mince, the result cannot weigh more than 5kg using the Bulk Sheet, as this caters only for the weight being issued of the bulk item
 - With production, you can now include other ingredients ending up with the total weight of the produced item
- All items manufactured through the Production Module are deducted from the various control sheet they are assigned to, resulting in more accurate On-Hand Stock Levels
- Items that have been added to the Production Module that already have Raw Material Costings will have the ingredients/recipe items copied over automatically, resulting in less time duplicating work

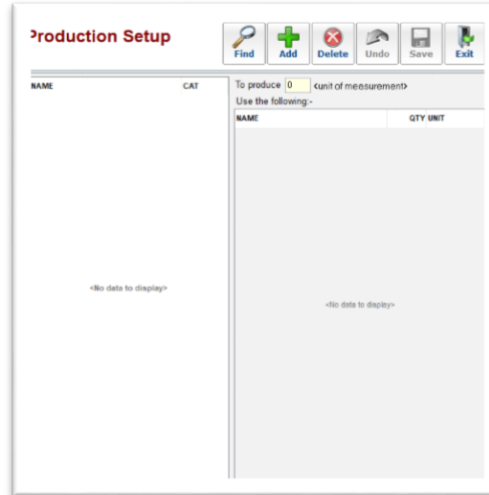


To setup a complete 150gr Burger Patty, please see steps below:

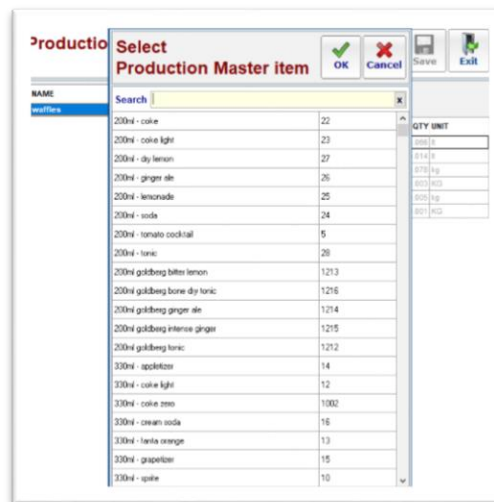
Production Module Setup

- Click on Setup
This will take you to the Production Setup where you will add Items to be produced and link the ingredients

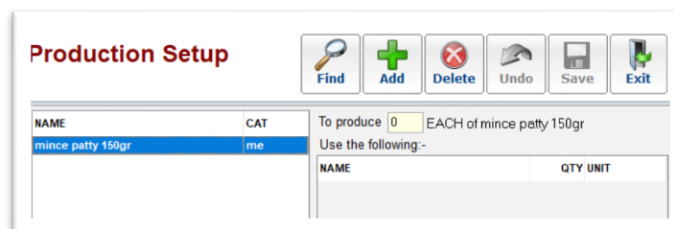
PRODUCTION MODULE



- Click on ADD to add the item you need to produce (screen will look as follows)



- Type in the Name of the item that you want to add to Production and click on OK



- The selected item will be added to the Production List
- Click on the window on the right and select Add to start adding in all the ingredients

PRODUCTION MODULE

Production Select OK Cancel Save Exit

Production Detail item

Search mince x 30gr

NAME	QTY UNIT
mince patty 150gr	
mince bulk	1002
mince lasagne bulk	1003
mince patty 150gr	1009

Production Setup Find Add Delete Undo Save Exit

To produce 0 EACH of mince patty 150gr

Use the following:-

NAME	QTY UNIT
mince bulk	0 KG

- Add all items used in the production until complete
- Once all the ingredients are added, click in the TO PRODUCE Field and type in the amount of Portions/KG's/Liters the recipe makes and click on SAVE

Production Setup Find Add Delete Undo Save Exit

To produce 10 EACH of mince patty 150gr

Use the following:-

NAME	QTY UNIT
mince bulk	0.9 KG
onions	0.1 KG
garlic	0.01 KG
spice - ground cumin	0.005 KG

- Once completed click on EXIT

Production Module Setup Find Print Show details Exit

Period: 29/08/2017

Name	Sheet	Unit	Open B/Stock	Open F/Stock	Estimates	Produced	Cost
mince patty 150gr	PREP	EACH					2.36

- The Item will now be added to the Production Module

How to use the Production Module

- To start using the Production Module, enter in the required amount of stock in the ESTIMATE field for the item or items you will be manufacturing

Name	Sheet	Unit	Open B/Stock	Open F/Stock	Estimates	Produced	Cos
mince patty 150gr	PREP	EACH			50		2.36

- Click on Print

Reports

Continuous
 Single item per page

The following options are available;

- Selected Item: This will print the estimated items for the item you have selected only
 - All Items: This will print the estimated items for all the items being produced
 - Ingredients Summary Only: This will give you a summary of the ingredients needed to produce all items
 - Item Costing: This will print the item costing for the manufactured item
- Click on All items

PSH Internal		Period : 19/07/2017		
All Items				
me - beef patty 150g	Unit	Qty To Produce		
	EACH	20.00		
	Unit	Qty To Use	Qty Issued	F/Stock Used?
gr- ground cumin	KG	0.10	_____	_____
me - beef mince	kg	1.80	_____	_____
fv - garlic	kg	0.20	_____	_____
fv - onions	kg	0.20	_____	_____
waffles	Unit	Qty To Produce		
	EACH	50.00		
	Unit	Qty To Use	Qty Issued	F/Stock Used?
salt - fine	KG	0.05	_____	_____
flour - self raising	KG	0.15	_____	_____
da - milk	lt	3.30	_____	_____
sugar - white kg	kg	0.25	_____	_____
flour - cake	kg	3.90	_____	_____
oil - olive oil	lt	0.70	_____	_____

PRODUCTION MODULE

- This sheet will print out the Production list of items that will be required based on your initial setup and recipe for each item; this is calculated on the Estimated QTY required
- You will see the following columns on your sheet that need to be filled out:
 - QTY Issued: This is the amount that was used in the production
 - F/Stock Used: Should any of the ingredients used be part of your front stock, this should be ticked so that the stock adjusted is from Front Stock and not Back Stock
- Once the sheet has been filled out the information needs to be entered on the system
- In the Produced field enter in the QTY Produced and press Enter
- Press Enter again

Production Module
 Period: 29/08/2017

Name	Sheet	Unit	Open B/Stock	Open F/Stock	Estimates	Produced	Cost
mince patty 150gr	PREP	EACH			50	50	2.36

- The system will take you into the Production Details

The following information will be displayed:

Production Details
 mince patty 150gr


Qty Produced: 50 EACH
 Total Cost: 0.00
 Cost per EACH: 0.00

Name	Sheet	Unit	Unit Cost	Qty Used	Cost	F/Stock Used?
garlic	FVEG	KG	15.00	0	0.00	
mince bulk	BULK	KG	17.54	0	0.00	
onions	FVEG	KG	17.54	0	0.00	
spice - ground cumin	DRYSTOCK	KG	39.95	0	0.00	

- NAME: This is the name of the master file item
- SHEET: This is the Control Sheet the item is currently assigned to
- UNIT: This is the unit of measure
- UNIT COST: This is the current cost price
- QTY USED: This is where you will enter the amount of stock used in the production
- COST: This will reflect the cost of the QTY used in the production
- F/STOCK USED?: Should the stock used come from you front stock this will deduct the stock from the relevant stock holding

PRODUCTION MODULE

- Enter in the quantity of ALL the items used in production



Production Details OK Cancel

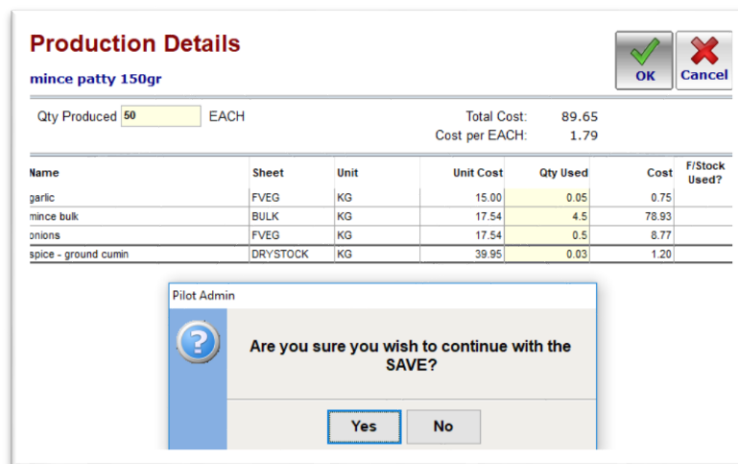
mince patty 150gr

Qty Produced EACH Total Cost: 89.65
Cost per EACH: 1.79

Name	Sheet	Unit	Unit Cost	Qty Used	Cost	F/Stock Used?
garlic	FVEG	KG	15.00	0.05	0.75	
mince bulk	BULK	KG	17.54	4.5	78.93	
onions	FVEG	KG	17.54	0.5	8.77	
spice - ground cumin	DRYSTOCK	KG	39.95	0.03	1.20	

As the quantities are entered, the system will update the COST of total production, and calculate a cost for each produced item

- Once all the information has been updated click on OK



Production Details OK Cancel

mince patty 150gr

Qty Produced EACH Total Cost: 89.65
Cost per EACH: 1.79

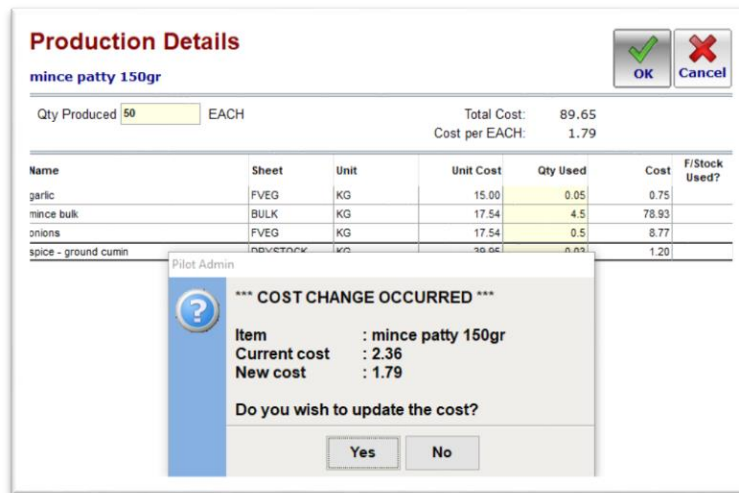
Name	Sheet	Unit	Unit Cost	Qty Used	Cost	F/Stock Used?
garlic	FVEG	KG	15.00	0.05	0.75	
mince bulk	BULK	KG	17.54	4.5	78.93	
onions	FVEG	KG	17.54	0.5	8.77	
spice - ground cumin	DRYSTOCK	KG	39.95	0.03	1.20	

Pilot Admin

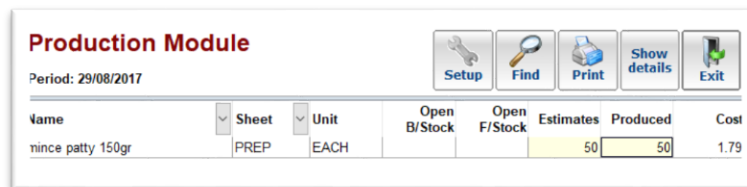
Are you sure you wish to continue with the SAVE?

- The system will prompt you if you would like to save the changes, click on YES
- The next screen will prompt you if you wish to update the new unit cost for the produced item, click on YES to update the new unit cost

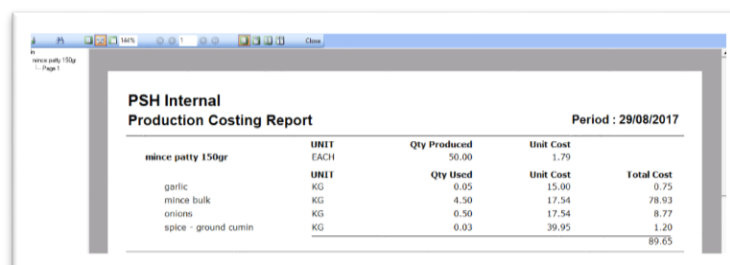
PRODUCTION MODULE



- Once the changes have been saved the system will return you to the Production sheet where you need to repeat the above steps for the rest of the items on the Production sheet.



- Once all the information has been completed you need to print out an Item Costing
- Click on Print and select Item costing



- The system will display a breakdown of the items used in the production, and costs per item making up the unit cost of the produced item
 - This can be printed out and filed for reporting purposes

PRODUCTION MODULE

- When going into the Prep Sheet, you will see the following effect on the stock item

Prep Sheet
Period: 29/08/2017
Include Open Tables

Day End Estimate Period Select Find Print Refresh Sales Other Functions Exit

OPEN	CLOSE	POS	Item View							
B/STOCK	PRODUCTION	PURC.	F/OPEN	ITEM	ESTIMATE	PRODUCTION	FILL	TOTAL		
			2	rump 200gr				2		
			3	rump 300gr				3		
50	50		3	mince patty 150gr				3		
			2	lasagne port				2		
			.5	sauce - cheese				-.5		
30				egg						
			20	burger roll				20		
100			5	chips				5		
48			48	500ml coke				48		
48			48	500ml aprte				48		

- Me – beef patty 150g has been increased by 50 portions, this item has Back Stock so the relevant stock level has been updated
- If you look at the various Sheets that the Ingredients are assigned to, you will see the stock movement from the Production Module:
 - Bulk Sheet:

The Mince used in the production of the Burger Patty has been decreased by the stock used

Bulk Portioning
Period: 29/08/2017

Find Period Print Issue Exit

BULK ITEM	O/STK	PRODUCTION	PURCHASE	ISSUE	C/STK UNIT	COST
mince bulk	20.00	-4.50			15.50 KG	17.54
mince lasagne bulk					KG	1.00
rump bulk	30.00				30.00 KG	35.08
rump aprtate	2.00				2.00 KG	24.00

- Fruit and Veg and Dry Stock Sheets:

DRY-STOCK FRUIT & VEG

Find Print Exit

Fruit & Veg Dry Stocks

UNITS	NAME	OPEN	EST	PRODUCTION	PURCHASES	TOTAL	CLOSE	USAGE
LT	cream	5				5		5
EACH	fruity bread	3				3		3
KG	garlic	8			-.05	7.95		7.95
KG	mince	7			-.01	6.99		6.99

DRY-STOCK FRUIT & VEG

Find Print Exit

Fruit & Veg Dry Stocks

B/STOCK	PRODUCTION	UNIT	NAME	F/OPEN	ISSUE	F/CLOSE	USAGE
10		KG	butter				0
10		KG	cheese - cheddar				0
2		KG	coffee				0
25		KG	flour				0
10		KG	pasta				0
10		KG	rice - basmati				0
6	-.03	KG	spice - ground cumin				0
10		KG	spice - pepper				0

New FEATURE – CAMPAIGN MANAGER

- This is a solution for running specials/promos/set menus/Buy One Get One Free
 - Any number of specials, or campaigns, can be run at the same time, or at various times
- This is a solution for the previously complicated set menus (no need to create/duplicate PLU's, no new screens, and no extra time spent on touch design)
- The solution is transparent to waiters
 - Waiters simply ring up PLU items as per normal
 - The associated campaign will be applied at billing time, or can be viewed on-screen
- To create a new campaign, click ADD
 - Enter the campaign name and description (e.g. Happy Hour – Beers @ 50% off)
 - Choose available options
 - Print campaign detail on invoice
 - Campaign only valid for loyalty clients / choose loyalty vendor
 - Take away orders included / excluded
 - Delivery orders included / excluded
 - click SAVE

PLEASE NOTE - to be able to make changes to a campaign, the campaign **CANNOT** be Active

The screenshot displays the 'Campaign Manager' interface with the following components:

- Header:** 'Campaign Manager Campaigns & Specials' with navigation icons for Link, Unlink, Edit, Add, Delete, Undo, Save, and Exit.
- Left Panel:** A sidebar with 'Campaign Setup' selected, containing sub-sections for 'Order Rule Setup' and 'Time Rule Setup'.
- Main Content Area:**
 - Tree View:** Shows a hierarchy starting with 'PLU Special Price' and 'Happy Hour'. Under 'Happy Hour', a 'Time Rule (default): Campaign runs every day all day' is listed.
 - Form Fields:**
 - Active:** A checkbox that is currently unchecked.
 - Campaign Name:** 'Happy Hour' (highlighted in yellow).
 - Description:** 'selected drinks are sold at reduced prices or buy one get one free' (highlighted in yellow).
 - PLU:** A dropdown menu.
 - Options:** A list of checkboxes:
 - Print the campaign detail items on the invoice
 - Campaign is only valid for Loyalty Clients (with a dropdown for 'Campaign is only valid for this Loyalty Provider')
 - Take Away orders excluded from Campaign
 - Delivery orders excluded from Campaign
 - Precedence Control:** A box at the bottom with the text 'Click the UP / Down arrows to change the precedence order of campaigns' and two arrow buttons (up and down).

CAMPAIGN MANAGER

- Once the Campaign has been named and saved, you can setup Order Rules
 - On the Order Rule Setup Tab, click ADD
 - Name the Order Rule (if unique, i.e. only required for one campaign, make it the same as the campaign name)
 - Choose the PLU's that will be part of the campaign
 - Choose your TAKE and GET options
 - click SAVE

Campaign Manager

Order Rule Setup

Edit Add Delete Undo Save Exit

Campaign Setup

Order Rule Setup

Time Rule Setup

Order Rules

Happy Hour

PLU Special Price

Name:

Take the Following AND Get the Following

How Many ?

One of each

Any

Get the item(s) free

Note: This rule only looks at the PLU / Item price

PLU / Rule Items:-

ID	Description	Value	Price
2603	Amstel		25.00
2616	Becks		25.00
2610	Black Label		22.00
2611	Blue Label Beer		22.00
2606	Castle Lager		22.00
2608	Castle Lite		22.00
2602	Corona		35.00
2612	Hansa Lager		22.00
2604	Heineken		27.00
2708	Hunters Dry		25.00
2706	Hunters Gold		25.00
2605	Millers MGD		22.00
2704	Savanah Dry		25.00

Value:

Value Type

Amount

Discount Amount

Discount Percentage

PLU Rules

Search:

Show Hidden Items

PLU	ITEM	DEPT	PRICE
2204	500ml Golden Lager	BEER	35.00
2206	340ml Golden Lager	BEER	27.00
2208	500ml Irish Red Ale	BEER	35.00
2210	340ml Irish Red Ale	BEER	27.00
2212	500ml Honey Porter	BEER	35.00
2214	340ml Honey Porter	BEER	27.00
2216	500ml IPA	BEER	35.00
2218	340ml IPA	BEER	27.00
2220	500ml American Blond	BEER	35.00
2222	340ml American Blond	BEER	27.00
2224	500ml Ginger Berry	BEER	35.00
2226	340ml Ginger Berry	BEER	27.00
2228	500ml Pilsner	BEER	35.00
2229	Latrappe Dubbel	BEER	55.00
2230	340ml Pilsner	BEER	27.00
2231	BH Full Taster Golden	BEER	10.00
2232	BH Half Taster Golden	BEER	5.00
2233	BH Full Taster Irish Re	BEER	10.00
2234	BH Half Taster Irish Re	BEER	5.00
2235	BH Full Taster Honey f	BEER	10.00
2236	BH Half Taster Honey	BEER	5.00

(DEPT = BEER)

= Rule is linked to an active campaign OR you are busy changing a rule

Hidden Item

CAMPAIGN MANAGER

- Once the Campaign has Order Rules set, you can setup Time Rules
 - On the Time Rule Setup Tab, click ADD
 - Name the Time Rule (if unique, i.e. Only required for one campaign, make it the same as the campaign name)
 - From & To dates, or days are selected
 - Choose times
 - Blank From/To dates = every day
 - Blank From date = every day until to date
 - Blank To date = every day starting on from date

Campaign Manager
Time Rule Setup

Time Rules

PLU Special Price

Happy Hour

Name: Happy Hour

From Date: 01/06/2016 To Date: 30/06/2016

Time Rule From/To Dates:-
- Blank From and To dates = every day
- Blank From Date = every day ending on To Date
- Blank To Date = every day starting on From Date

Time Periods

Day	From Time	To Time
Every Day	10:00	18:00
Mon, Wed-Thu, Sat	10:00	18:00

Time Period Detail

From Time: 00:00 To Time: 00:00

Select the day(s)

Monday
 Tuesday
 Wednesday
 Thursday
 Friday
 Saturday
 Sunday

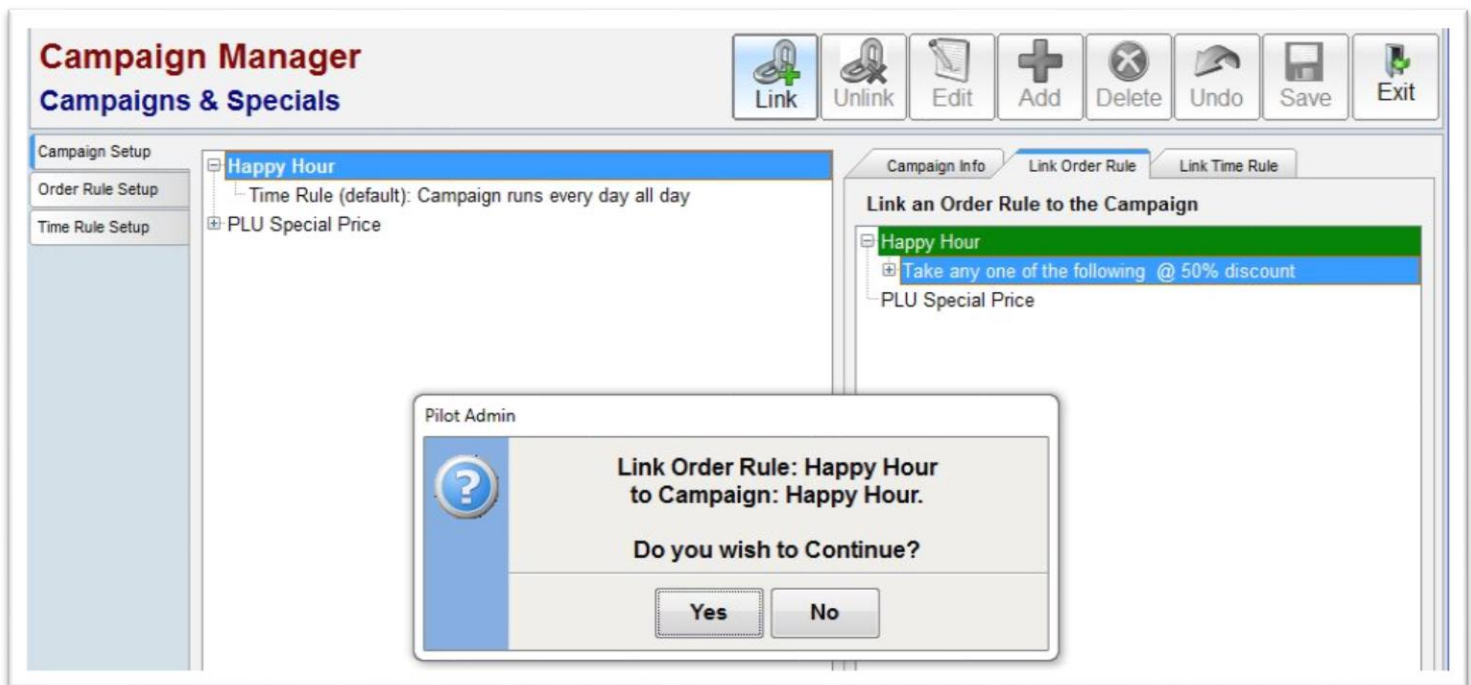
Ok Cancel

Add New Time Period Delete Selected Time Period

= Rule is linked to an active campaign OR you are busy changing a rule

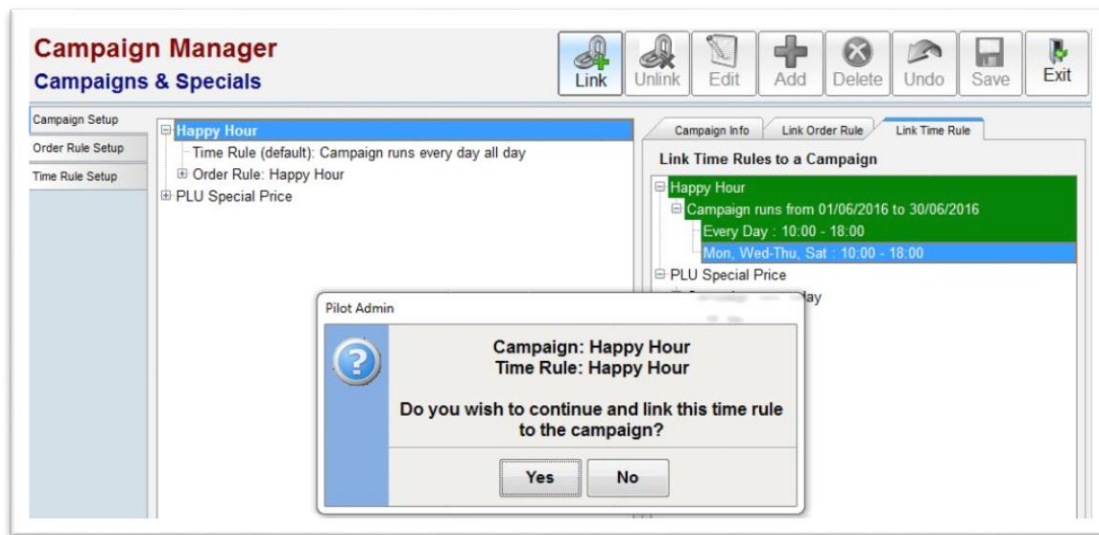
CAMPAIGN MANAGER

- Once order and time rules have been created, they need to be linked to the campaign
 - They are not linked automatically, as they may apply to multiple campaigns
 - Click on selected campaign, and expand it
 - Choose the required Order Rule
 - Click on 'Link' button,
 - Then click 'Yes' to confirm

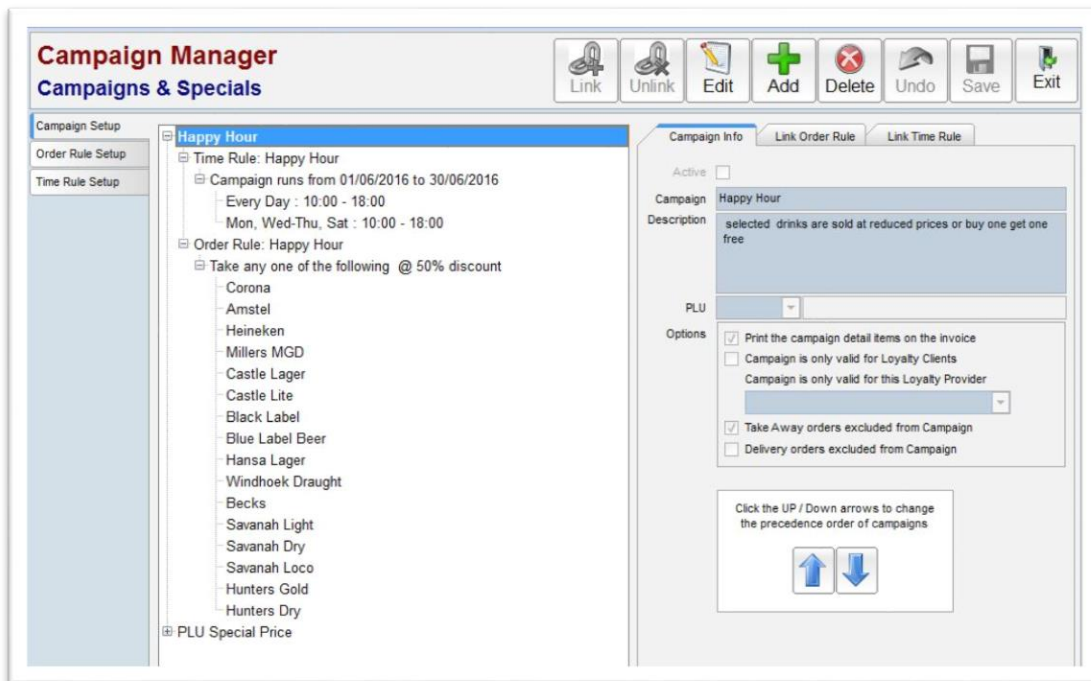


- Now, on the campaign tab, select 'Link time rule' tab (on right of window)
- Click on selected campaign, and expand it
- Choose the required Time Rule
 - Click on 'Link' button
 - Then click 'Yes' to confirm

CAMPAIGN MANAGER



- For this Campaign, named Happy Hour,
 - the selected PLU's will have 50% discount,
 - every day as from 1 June till 30 June
 - or every Mon, Wed, Thurs and Sat from 10:00 till 18:00



- You only need to create 1 campaign per specific Promo/Special/Set Menu
 - But that campaign might have more than 1 order rule
 - It might also have more than one time rule
 - Remember to make the campaign 'ACTIVE'

CAMPAIGN MANAGER – SET MENUS

- Create a new PLU for the set menu item with a zero value (e.g., 3 Course Set Menu 1)
 - In campaign manager, create the Set Menu campaign

The screenshot displays the 'Campaign Manager' software interface. At the top, the title 'Campaign Manager' is in red, with 'Campaigns & Specials' below it. A toolbar contains icons for Link, Unlink, Edit, Add, Delete, Undo, Save, and Exit. The main area is divided into a left sidebar and a right main panel. The sidebar has three sections: 'Campaign Setup', 'Order Rule Setup', and 'Time Rule Setup'. Under 'Campaign Setup', a list of campaigns is shown: 'Happy Hour' (ACTIVE), 'burger special' (ACTIVE), '3 course set menu 1' (highlighted in blue), and 'PLU Special Price'. The right panel has tabs for 'Campaign Info', 'Link Order Rule', and 'Link Time Rule'. The 'Campaign Info' tab is active, showing an 'Active' checkbox, the campaign name '3 course set menu 1', and a 'Description' field containing '1 starter', '1 main', and '1 dessert'. Below this is a 'PLU' dropdown menu. An 'Options' section contains several checkboxes: 'Print the campaign detail items on the invoice', 'Campaign is only valid for Loyalty Clients', 'Campaign is only valid for this Loyalty Provider' (with a dropdown menu), 'Take Away orders excluded from Campaign', and 'Delivery orders excluded from Campaign'. At the bottom of the right panel, there is a box with the text 'Click the UP / Down arrows to change the precedence order of campaigns' and two arrow buttons (up and down).

CAMPAIGN MANAGER

- In the Order Rule, create rules for starters, mains, and desserts
 - In each of these rules, add the PLU's that make part of this set menu
 - All at 0.00 value, and 'Any 1'

Campaign Manager
Order Rule Setup

Order Rules: 3 course meal, burger special, dessert, Happy Hour, mains, PLU Special Price, **starters**

Name: starters

Take the Following AND Get the Following

How Many ?
 One of each
 Any 1
 Get the [] item(s) free
 Note: This rule only looks at the PLU / Item price

PLU / Rule Items:-

ID	Description	Value	Price
1002	Monique Chic Livers		45.00
1004	Roast Bone Marrow		45.00
1006	Hot Wings		55.00
1008	Steamed Mussels		65.00
1010	Bobotie Springrolls		55.00
1012	Cheese Croquettes		45.00

Value: 0.00
 Value Type: Amount Discount Amount
 Copy to Get list

PLU Rules

Search []

Show Hidden Items

PLU	ITEM	DEPT	PRICE
0040	ICE CREAM	DESRT	20.00
1097	Plain fillet	MAINS	145.00
1102	Rst Butternut Salad	SALAD	55.00
1104	Boccancini Salad	SALAD	60.00
1106	Rocket_Parmasan Sal	SALAD	55.00
1108	Chic Orange Salad	SALAD	68.00
1110	Greek Salad	SALAD	55.00
1202	Fig_Blu Chs Pizza	PIZZA	90.00
1204	Rst Butternut Pizza	PIZZA	90.00
1206	Pulled Pork Pizza	PIZZA	90.00
1208	Brisket Pizza	PIZZA	90.00
1209	chicken/mushroom/pin	PIZZA	80.00
1210	Tandoori Chic Pizza	PIZZA	95.00
1212	Parma Ham Pizza	PIZZA	95.00
1214	Magarita Pizza	PIZZA	60.00
1299	FOCASSIA	PIZZA	60.00
1302	300g Picanha Rump	STEAK	160.00
1304	500g Rib Eye	STEAK	200.00
1306	NY Strip Sirloin 450g	STEAK	180.00
1308	Stuffed Fillet	STEAK	190.00
1310	Milhaus Fillet	STEAK	170.00
1311	Waovu Steak	STEAK	350.00

CAMPAIGN MANAGER

- Now, create the Order Rule '3 Course meal'
 - In the order rule, choose 'One of Each'
 - in the 'value' box, enter the price you'll be charging for the full 3 Course Set Menu
 - select the 'Rules' tab on the right
 - now, assign the 3 rules that are required for this 3 Course Meal Set Menu (starters, mains & dessert)

Campaign Manager
Order Rule Setup

Order Rules: 3 course meal

Name: 3 course meal

Take the Following | AND Get the Following

How Many?
 One of each
 Any

Get the [] item(s) free
Note: This rule only looks at the PLU / Item price

PLU / Rule Items:-

ID	Description	Value	Price
8	starters		
9	mains		
10	dessert		

Value: 300.00
Value Type:
 Amount
 Discount Amount
 Discount Percentage

Rules tab active. Search: []

ID	Name
7	burger special
6	Happy Hour
4	PLU Special Price

Legend: [] = Rule is linked to an active campaign OR you are busy changing a rule [] Hidden Item

- Save the changes
- Choose or setup a Time Rule
- Link the Order and Time Rules to the campaign
- Remember to make the campaign 'ACTIVE'

CAMPAIGN MANAGER

Campaign Manager

Campaigns & Specials

Link Unlink Edit Add Delete Undo Save Exit

Campaign Setup

Order Rule Setup

Time Rule Setup

- Happy Hour ACTIVE
- burger special ACTIVE
- 3 course set menu 1**
 - Time Rule (default): Campaign runs every day all day
 - Order Rule: 3 course meal
 - Take one each of the following @ R300.00
 - starters
 - Take any one of the following
 - mains
 - Take any one of the following
 - dessert
 - Take any one of the following
 - PLU Special Price

Campaign Info

Link Order Rule

Link Time Rule

Link an Order Rule to the Campaign

- 3 course meal**
 - Take one each of the following @ R300.00
 - starters
 - mains
 - dessert
- burger special
- dessert
- Happy Hour
- mains
- PLU Special Price
- starters

CAMPAIGN MANAGER – BUY ONE GET ONE FREE (BOGOF)

- Create the Campaign
 - Select PLU items that are part of the campaign (in Order Rule)
 - select 'ANY' (enter desired quantity)
 - Select 'Get The...' checkbox
 - Select desired option: (typically cheapest), and the quantity to be given for free,
 - Alternatively, select the 'AND get the following' tab
 - add the quantity of items,
 - and the desired discount/value

