

What's New in TouchBistro 8.2

TouchBistro now allows you to customize the order of Modifier Groups and Modifier options. We've added new menu category/modifier group icons. A new Cost of Goods Sold report reports on the cost of items sold regardless of sales categories. Finally, the Guest Check now displays the server's staff type name instead of the fixed "Waiter" title.

Need More Help?

Email support@touchbistro.com if you are experiencing any issues with this update.

Setting Modifier Sort Orders

In previous versions of TouchBistro, **Modifier Groups** (e.g., "Cooking Instructions", "Salad Dressing", "Spice level") and **Modifier Options** (e.g., "Rare/Medium/Well Done", "Ranch/French/Italian", "Mild/Medium/Spicy") were automatically sorted by TouchBistro alphabetically.

In Version 8.2, you can now customize the order of Modifier Groups and the modifier options.

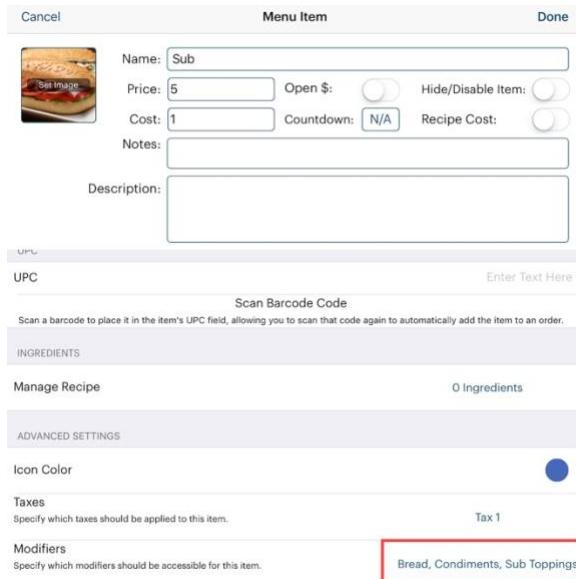
Note: Sorting is available only on the iPad. You cannot sort Modifier Groups and modifier options via the cloud's Remote Menu Management.

Customize Modifier Group Order

	Sub	Done
	Additions	
	Bread	
	Condiments	
	Meat	
	Menu Item	
	Custom	
Cucumber	\$0.00	
Lettuce	\$0.00	
Red Onions	\$0.00	
Tomato	\$0.00	
White Onions	\$0.00	
Current Modifiers		

In the example above, our **Modifier Groups** for a submarine sandwich menu item are in alphabetical order

(Additions, Bread, Condiments, Meat), but not in a preferred order. Your workflow would query the customer about sub toppings (meat and vegetables) before asking them for their preferred condiments.



The screenshot shows the 'Menu Item' creation screen. In the 'ADVANCED SETTINGS' section, under 'Modifiers', the text 'Bread, Condiments, Sub Toppings' is listed, with 'Sub Toppings' highlighted by a red box. This indicates that the modifier groups are being customized for this specific menu item.

To customize the **Modifier Group** order for a menu item, tap on the menu item's associated **Modifier Groups**.

Modifier Groups	Done
Tap the '+' symbol to add a new group or tap a cell to specify how many modifiers from a group will be required for the current item. You can also view a list of the modifiers in a group by tapping the detail button.	
	Sort
	Additions
	Bread
	Condiments
	Meat

Tap Sort.

Modifier Groups

Done

Tap the '+' symbol to add a new group or tap a cell to specify how many modifiers from a group will be required for the current item. You can also view a list of the modifiers in a group by tapping the detail button.

	Done Sorting
 Additions	≡
 Bread	≡
 Condiments	≡
 Meat	≡

You can use the pickup bars associated with the **Modifier Groups** to arrange them into your preferred order. Tap **Done Sorting** and then tap **Done**.

Repeat these steps for other menu items that may require a customized sorting of **Modifier Groups**.

Note: Modifier Groups are no longer sorted alphabetically, but in the order you add them to menu items.

Modifier Options

Cancel

Edit Modifier Group

Done

Edit Modifier Group	
Group Name:	Spice
Minimum number of selections required per menu item:	0 <small>(Default value, can be customized for different menu items)</small>
 Icon:	
Sort	
Honey Garlic	\$0.00
Killer	\$0.00
Medium	\$0.00
Mild	\$0.00
Nuclear	\$0.00
Spicy	\$0.00

By default, TouchBistro sorts modifier options alphabetically. However, that's usually not the ideal order. In the above example, an alphabetic sorting of spice level can lead to confusion. Is, say, "Nuclear" spicier than "Killer"?

When you create your Modifier Group, you can tap the **Sort** option to customize the order.

Cancel

Edit Modifier Group

Done

Group Name: Spice

Minimum number of selections required per menu item: 0

(Default value, can be customized for different menu items)



Icon:



Done Sorting

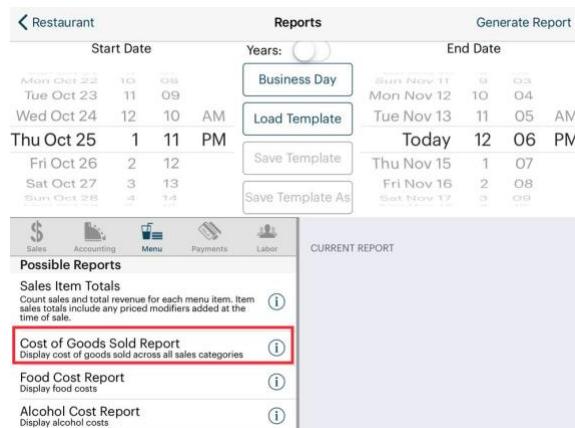
Honey Garlic	\$0.00
Mild	\$0.00
Medium	\$0.00
Spicy	\$0.00
Killer	\$0.00
Nuclear	\$0.00

Tap and hold an option and use the pickup bars to change its order. Tap **Done Sorting** and then **Done**.

Note: Modifier options are no longer sorted alphabetically, but in the order you add them to the Modifier Group.

Cost of Goods Sold Report

Previously TouchBistro only reported on menu item costs if the menu item was under a Food or Alcohol sales category. If you had custom sales categories (e.g., Merchandise), TouchBistro would not report on the cost of items sold under those custom categories.



The screenshot shows the TouchBistro iPad app interface. At the top, there are buttons for 'Restaurant', 'Reports', and 'Generate Report'. Below these are fields for 'Start Date' (set to 'Thu Oct 25'), 'Years' (set to 'Business Day'), and 'End Date' (set to 'Sun Nov 11'). Under the 'Reports' section, there are several buttons: 'Load Template', 'Save Template', and 'Save Template As'. A large button labeled 'Cost of Goods Sold Report' is highlighted with a red box. Below this, there are buttons for 'Food Cost Report' and 'Alcohol Cost Report'. At the bottom, there is a section titled 'CURRENT REPORT' with a 'Possible Reports' table.

TouchBistro now offers a **Cost of Goods Sold** iPad report (**Admin | Reports | Menu**) that reports on the cost of all goods.

Cost of Goods Sold Report	
Food	
Chicken And Artichoke Panini x 1 Sales: \$6.25	Cost: \$2.14 (34.2%)
Prosciutto And Pepper Panini x 1 Sales: \$5.65	Cost: \$2.14 (37.9%)
Category Totals	
Total Sales: \$11.90	Total Cost: \$4.28 (36.0%)
Merchandise	
T-shirt x 1 Sales: \$12.99	Cost: \$6.00 (46.2%)
Coffee Tumbler x 1 Sales: \$9.99	Cost: \$3.00 (30.0%)
Category Totals	
Total Sales: \$22.98	Total Cost: \$9.00 (39.2%)
Alcohol	
Pilsner x 1 Sales: \$5.00	Cost: \$0.20 (4.0%)
Category Totals	
Total Sales: \$5.00	Total Cost: \$0.20 (4.0%)
Totals	
Total Sales: \$39.88	Total Cost: \$13.48 (33.8%)

The new **Cost of Goods Sold Report** will break out costs via their **Sales Category** and give you an overall sales vs item cost calculation.

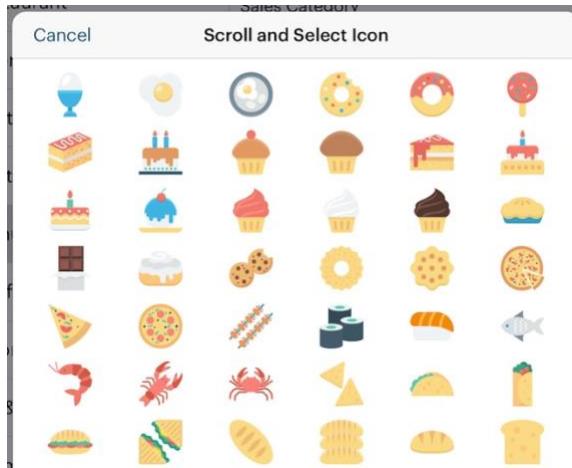
Costs are calculated based on either the menu item's **Cost** field setting or the recipe cost if you're using the **Ingredient Inventory System**.

The **Snapshot** report will also calculate cost ratios based on all menu items sold. The Cloud portal's **Gross Margin by Day** report also reflects costs of all menu items sold.

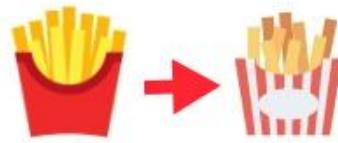
Food/Alcohol Cost Reports

We have not removed the individual **Food/Alcohol Cost** reports. However, we may remove them in a future version. If you have added these to your **End of Day** report or any other saved report template, you should replace them with the **Cost of Goods Sold Report**.

New Menu Category and Modifier Group Icons



We've updated the icon pallet used by **Menu Categories** and **Modifier Groups**. We've also added several new food/drink related icons. Version 8.2 will update any existing icons to the new look.



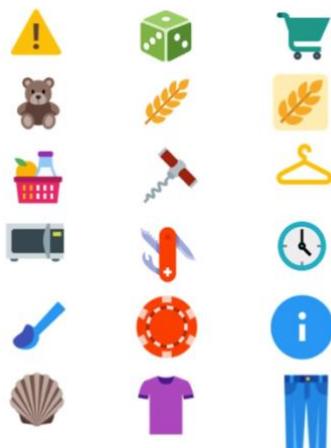
For example, if you associated a **Menu Category** with the "French Fry" icon, it will update to the new look.

Retired Icons

Several icons (mostly non-food/drink related) have been retired. If you have a menu category or modifier group using a retired icon, it will remain on update. However, if you remove it, you can't re-associate a retired icon.



The retired icons are as follows:



Staff Type Name Now Appears on the Guest Check

November 20, 2018 at 12:27 PM Order #: 765
Table: Cash Register 1, , 1 guest
Party Name: 65
Food Tax #: R0123456789

In previous versions of TouchBistro, the guest check identified the server who opened the order by the fixed term "Waiter".

TouchBistro now uses the name of the **Staff Type** the server clocked in under.

November 20, 2018 at 12:28 PM Order #: 766
Table: Cash Register 1, , 1 guest
Party Name: 66
Bartender: Leo K.

For example, Leo K. clocked in as a **Bartender** staff type. The guest check will use the **Bartender** staff type name to identify the role of the person who opened the order.

Double Check All Staff Type Names

Name: Bartender

GENERAL STAFF PERMISSIONS

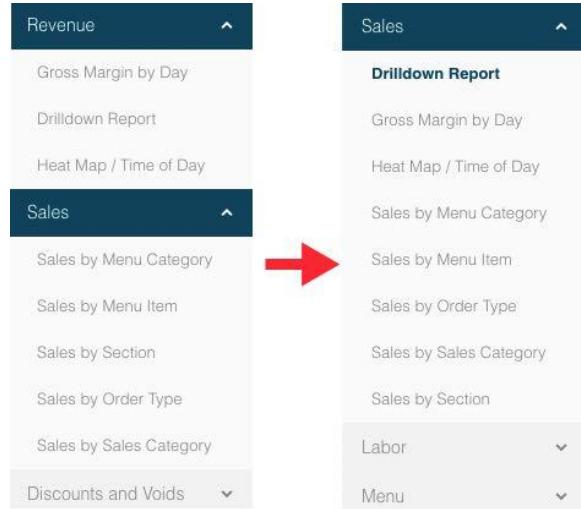
Can Access Accounts

Can Access Other Waiter Tables If Same Role

These terms were previously internal and not customer facing. Because they now have the potential to appear on guest checks, we suggest reviewing all your **Staff Type** names (**Admin** | **Admin Settings** | **Staff**) for spelling and appropriateness.

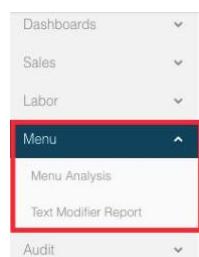
Cloud Reporting

Report Menus Rearranged



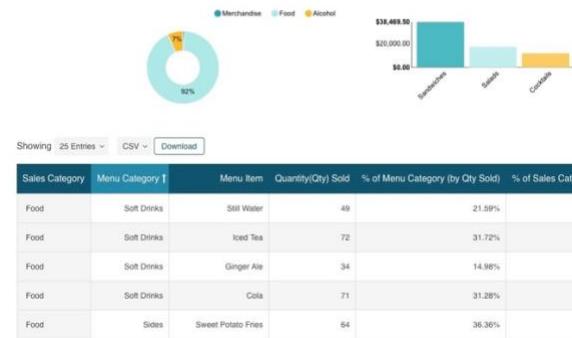
The Revenue reports section has been removed. The Drill Down, Heat Map, and Gross Margin by Day reports have been moved under the Sales report section. All reports under all sections (Sales, Labor, Audit, etc.) are now listed in alphabetical order. Additionally, the Discounts and Voids reports section has been moved to the bottom of the menu of reports.

New Menu Reports



We've added a new **Menu** section with reports focusing on menu-item related analytics. You will find two new reports under **Menu**.

Menu Analysis



The **Menu Analysis** report helps you gauge a menu item's performance relative to other menu items in its **Menu Category** and **Sales Category**. You can now more easily compare menu item preference/popularity by **Menu Category** and **Sales Category**.

This is a good report to answer questions like:

1. What are my best selling appetizers?
2. What percentage of steak sales are striploin steaks?
3. What percentage of beer sales is craft beer?

Text Modifier Report



Showing 25 Entries CSV Download

Modifier	Quantity Sold	Gross Sales
2% Milk	18	\$0.00
Almond Milk	19	\$7.00
Soy Milk	28	\$5.00
Whole	13	\$0.00
	78	\$12.00

Showing 4 Entries

The **Text Modifier** report shows you the performance of your text modifiers for the selected reporting range.

If a custom modifier was entered, it will be reported here as well. You can see popular, recurring custom modifiers at a glance. You can add these as text modifiers to help speed ordering. As well, you can quickly spot unusual custom modifiers that may indicate server issues (lack of training or maybe fraud).