

Aloha Smart Manager with Aloha Essentials: Starter + Core Inventory User Guide

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10/21/2025	Updated the document to include Core functionalities.
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Getting started with Aloha Smart Manager

Aloha® Smart Manager (ASM) is a cloud-based, all-in-one restaurant management solution for reporting, inventory, scheduling, and labor management. ASM is intuitive, easy to set up, and offers a great user experience.

This guide includes content for both Starter and Inventory Core.

Starter capabilities

The Starter package of Aloha Smart Manager offers essential tools for streamlined operations, allowing you to spend less time in your back office and more time in front of your guests:

- [Inventory management](#): Keep track of stock levels and reduce food waste.
- [Staff scheduling](#): Ensure the right staff are in the right place at the right time.
- [Sales reporting](#): Gain insights into your sales and employee performance.

Inventory Core capabilities

The Inventory Core solution streamlines restaurant inventory management and operations. Together, these capabilities empower operators to make data-driven decisions, reduce waste, and drive profitability across their restaurant operations.

- [Managing units of measure](#)
- [Managing recipes](#)
- [Viewing and mapping sales items](#)
- [Viewing modifier groups](#)
- [Counting inventory and managing locations](#)
- [Viewing 'Cost of goods sold' report](#)

Things you need to know when getting started with Aloha Smart Manager

- [Signing in and logging out of Aloha Smart Manager](#)
- [Switching between apps](#)
- [Working with the dashboard](#)
- [Working with your account](#)
- [Configuring and using notification settings](#)
- [Accessing Help](#)

Package offerings

ASM is offered in four packages which you can opt based on your restaurant's size and business requirement. The available packages are:

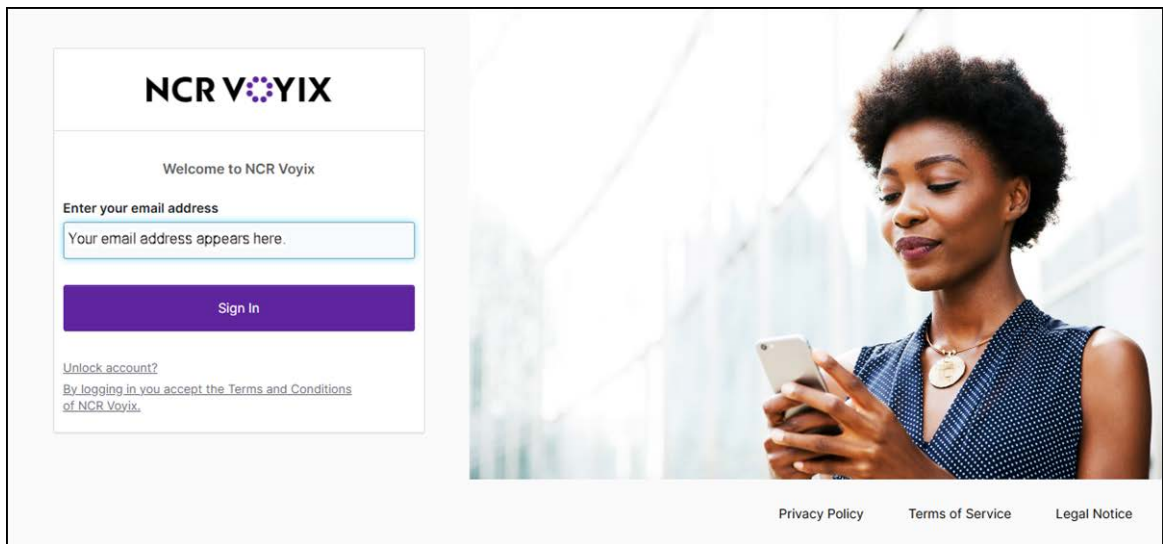
- **Base** – The 'Base' package is included with any Aloha Traditional or Aloha Cloud subscription. The 'Base' package includes the following capabilities:
 - Platform single Sign-on and User Management.
 - Sales Reporting and corresponding Dashboard.
 - POS Transaction viewer.
 - POS Audit log.
- **Starter** – The 'Starter' package is targeted at very smaller and simpler (one to five) restaurant operators. It includes all the Base package capabilities and in addition to the following capabilities:
 - The ability to manage restaurant employee data and labor cost.
 - Do weekly scheduling.
 - Manage House Accounts.
 - Manage invoices.
 - Employees can view their weekly schedule and update their personal data on the restaurants Employee website.
- **Core** – The Core package includes all capabilities from Base and Starter.

Signing in and logging out of Aloha Smart Manager

After successfully creating your account, every time you launch Aloha Smart Manager, the landing page appears. Your account profile and level of access control the information that appears on the landing page.

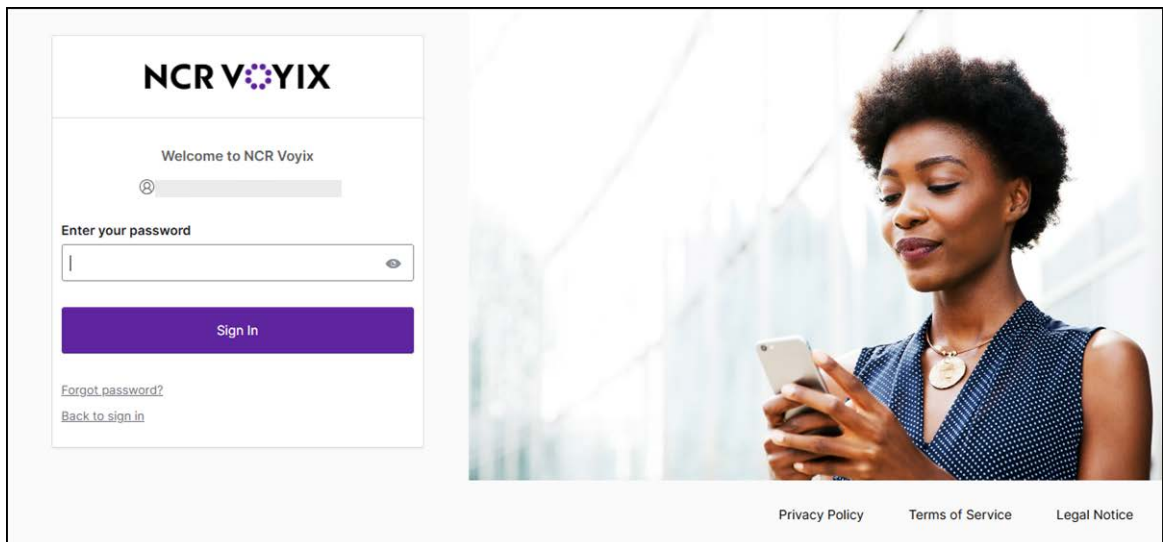
To sign in to ASM:

1. Launch **Aloha Smart Manager**. The Welcome to NCR Voyix login screen appears.



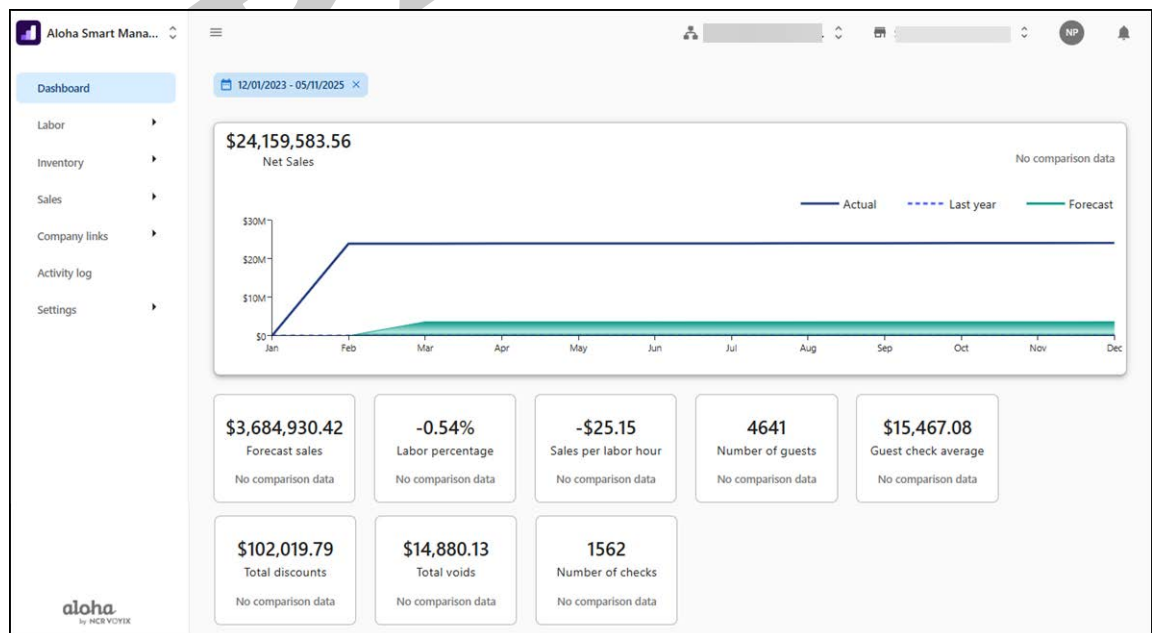
Welcome to NCR Voyix email address entry screen

2. Verify the **email address** that appears is correct and click **Sign In**.



Welcome to NCR Voyix password entry screen

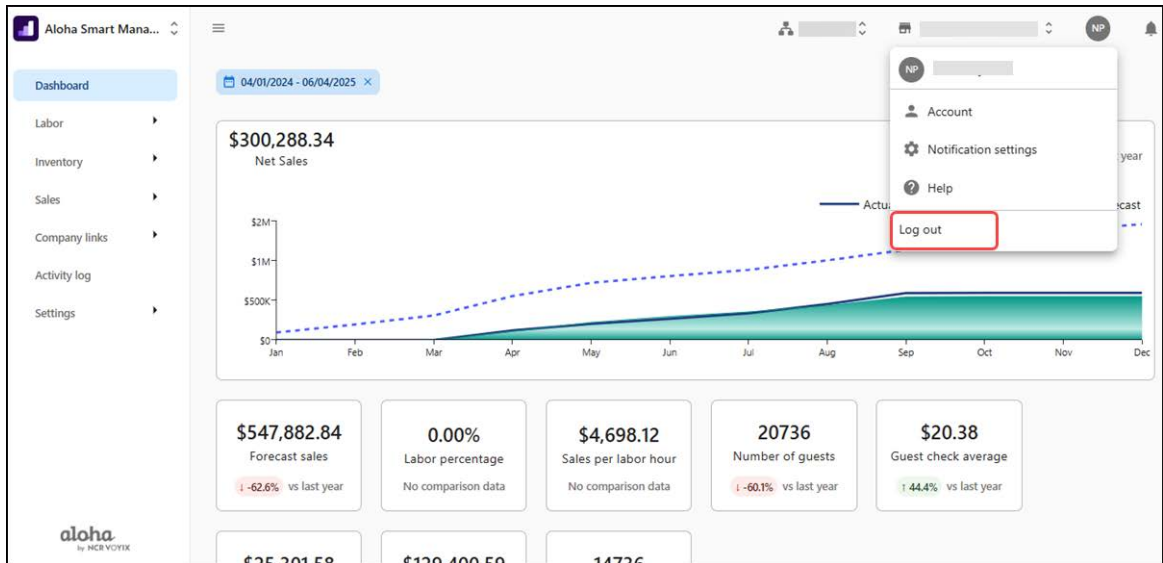
3. Type your **password** and click **Sign In**. Aloha Smart Manager opens to the landing page with the store mapped to your account appearing in the top right corner and the dashboard appearing on the screen, if available for your user profile.



ASM landing page

To log out of ASM:

1. Click the **profile icon** in the top-right corner.



Logging out of ASM

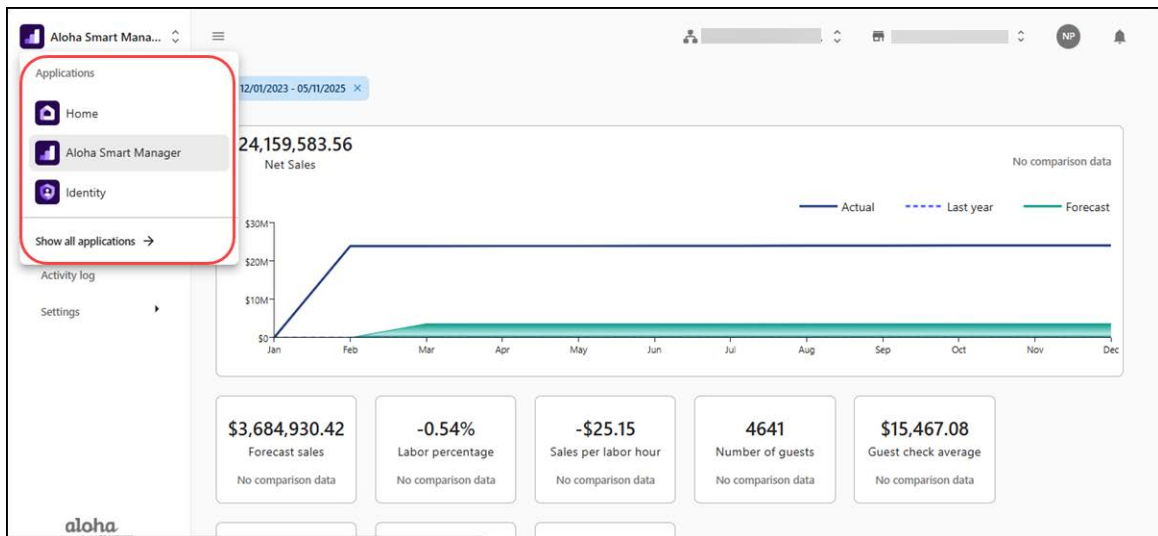
2. Click **Log out**.

Switching between apps

Located in the top left corner of the ASM landing page is an app switcher that allows you to easily switch between all NCR Voyix applications to which you have been assigned through Identity.

To switch between applications using app switcher:

1. Click **Aloha Smart Manager** in the top left corner of the screen to see the list of applications available to you.

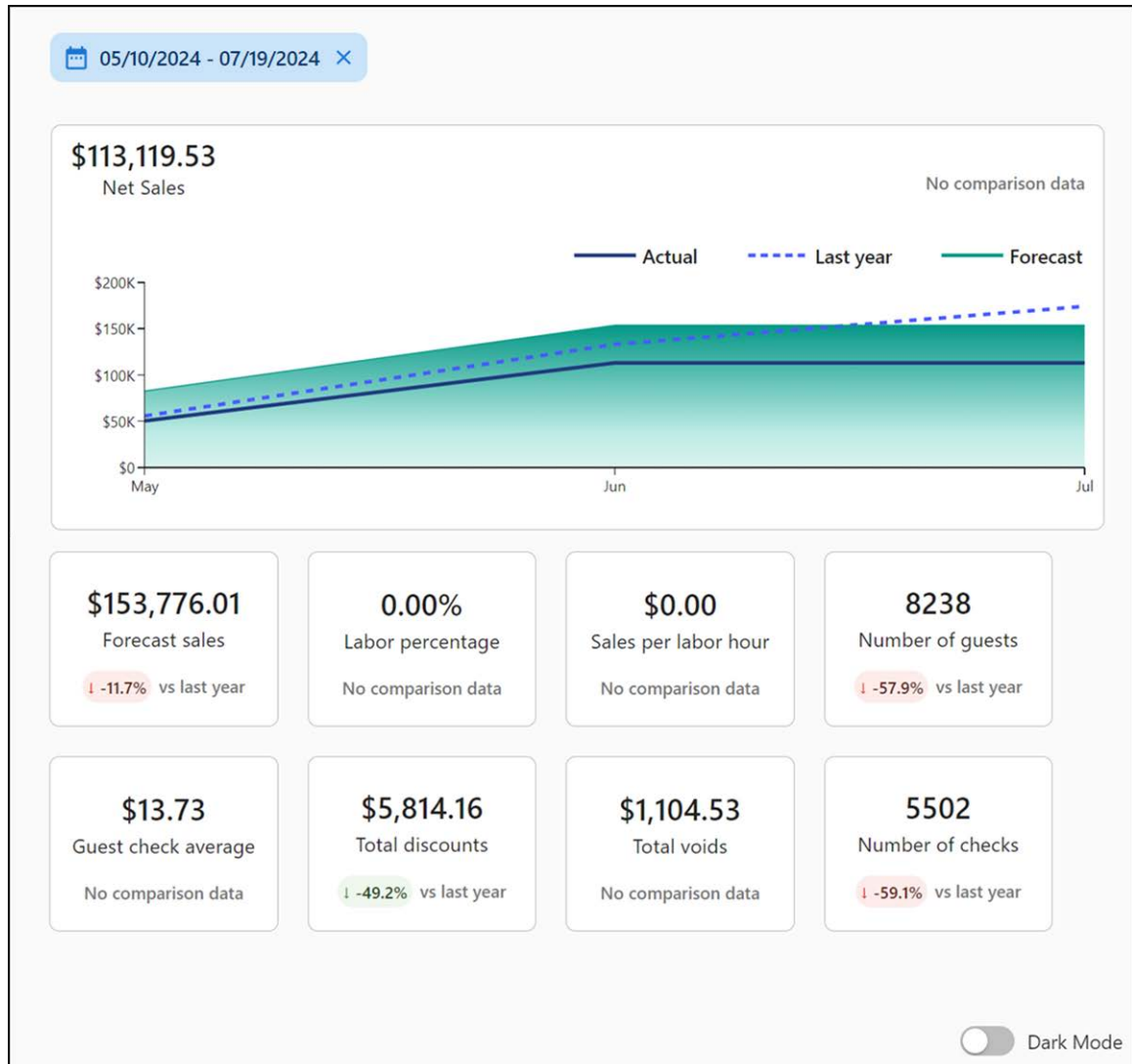


Switching apps

2. Select the **application** to access from the list or click **Show all applications** to expand the list and display all applications available to you. You are automatically redirected to the selected application.

Working with the dashboard

The dashboard appears on the landing page when you sign in to Aloha Smart Manager, if available for your user profile, and provides an 'at-a-glance' view of the performance of your restaurant. The data generated on the dashboard is from the period selected from the calendar start and end options for the currently selected site. Each time you sign in, the data from the previous day appears by default. The data appears as a graphical line chart and interactive widgets.



ASM dashboard

The following widgets help you navigate to a specific report or screen:

Widget	Purpose
Forecast sales	View the sales forecast in detail. Note: This widget is not interactive in this release.
Labor percentage	View the labor percentage for the selected site. Select this widget to navigate to the 'Shift tracker' function.
Sales per labor hours	View the sales per labor hour for the selected site. Select this widget to navigate to the 'Shift tracker' function.
Number of guests	View the total number of guests who visited the store, for the selected period. Select this widget to navigate to the Sales summary report.
Guest check average	View the average amount of sales per guest check for the selected period. Note: This widget is not interactive in this release.
Total discounts	View the total number of discounts applied for the selected period. Select this widget to navigate to the 'Viewing transactions' screen.
Total voids	View the total voided transactions for the selected period. Select this widget to navigate to the 'Viewing transactions' screen.
Number of checks	View the total number of checks for the selected period. Select this widget to navigate to the 'Viewing transactions' screen.

Changing the date to report

The dashboard displays data for the previous day, by default; however, you can switch to another date or select multiple dates to appear.

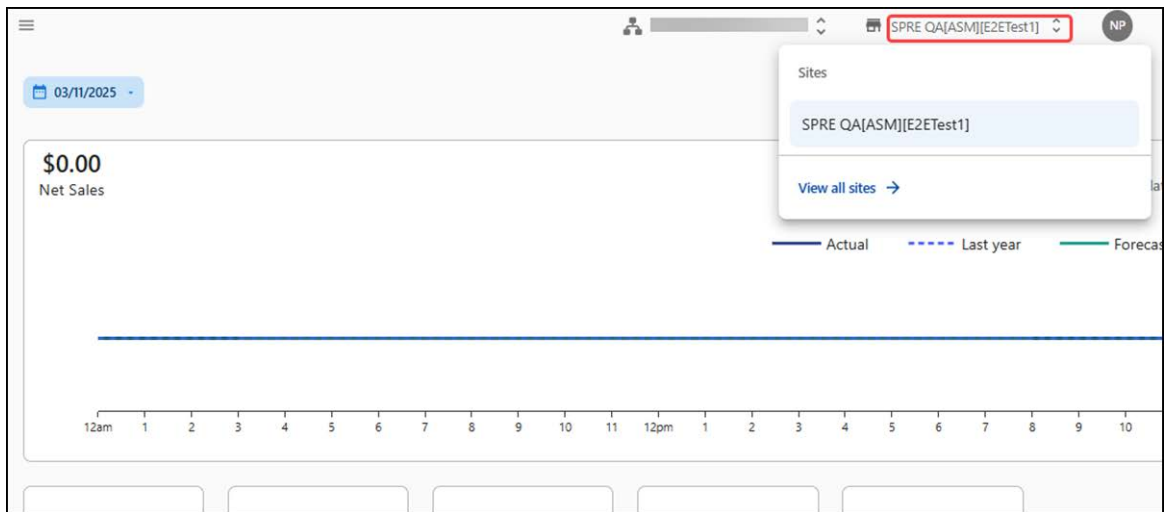
To change the dates to view on the dashboard:

1. With the dashboard active on the screen, select the **start** and **end dates to view**. Alternatively, you can select the start and end dates from the predefined date range picker (Yesterday, Last 7 days, Last 14 days, Last 30 days, and Last 90 days) to generate data for the corresponding number of **days**.
2. Click **Done**. The screen refreshes to reflect the data for the selected dates.

Changing the site

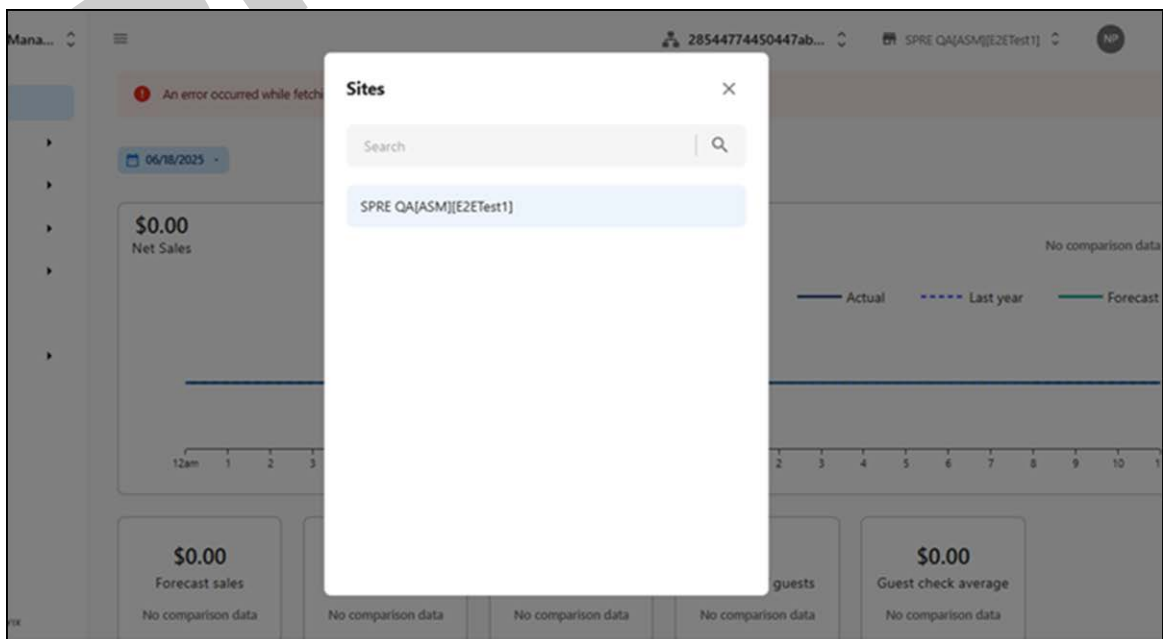
The dashboard displays the default site assigned to you. If you use a multi-store account, you can easily switch from one site to another to view data and perform tasks within that site.

1. With the dashboard active on the screen, click the displayed **site**. The 'Sites' popup appears with the currently selected site appearing first in the list.



Switching between sites

2. If needed, click **View all sites**. A 'Sites' search box appears allowing you to search for the **site** you need or select from the **list** that appears.

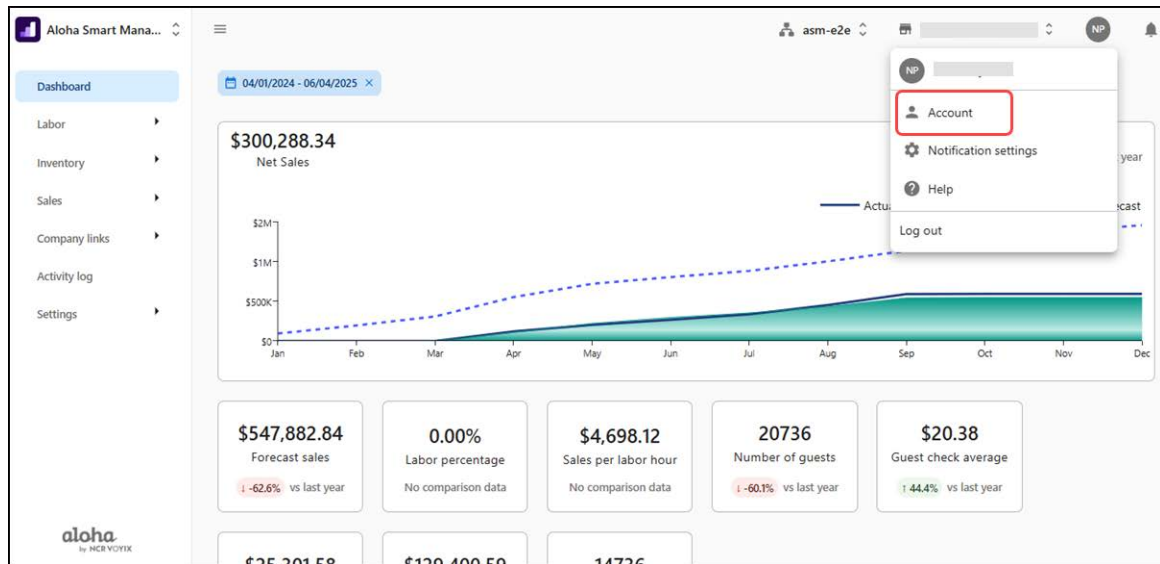


Selecting sites

3. If needed, type the **site name** in 'Search' to narrow the list or select a **site** from the drop-down list. The dashboard refreshes to display the data for the selected site.

Working with your account

When you sign in to ASM, the profile icon appears in the top right corner of the screen, with either Multi-Store (All Stores) or the specific store name you selected appearing. Click the profile icon to access a menu from which you access several options that allow you to control your ASM environment.



ASM profile icon and menu

Establishing your account profile, preferences, and login credentials

When your account was first created in ASM, if you were designated as an above-store employee, you were redirected to NCR Identity from the Welcome email to complete the creation of your user profile. This information is available for edit when you select Account from the menu that appears when you click your profile icon.

Note

If you did not receive a Welcome email, your account preferences are set up for you.

The Profile screen provides access to three pages: Profile, Preferences, and Security, as shown below. Use the options on these pages to make changes to your first and last name, phone number, email address, display options, login credentials, and more.

NCR VOYIX Account

Profile
Update and manage your personal details in one place.

Basic info

First name
NCR

Last name
Admin

Date of birth
-

Phone number
-

Email

Email
ncr.cbo.eng.qe.adm+admin@gmail.com [Change email](#)

Address

Address
-

County
-

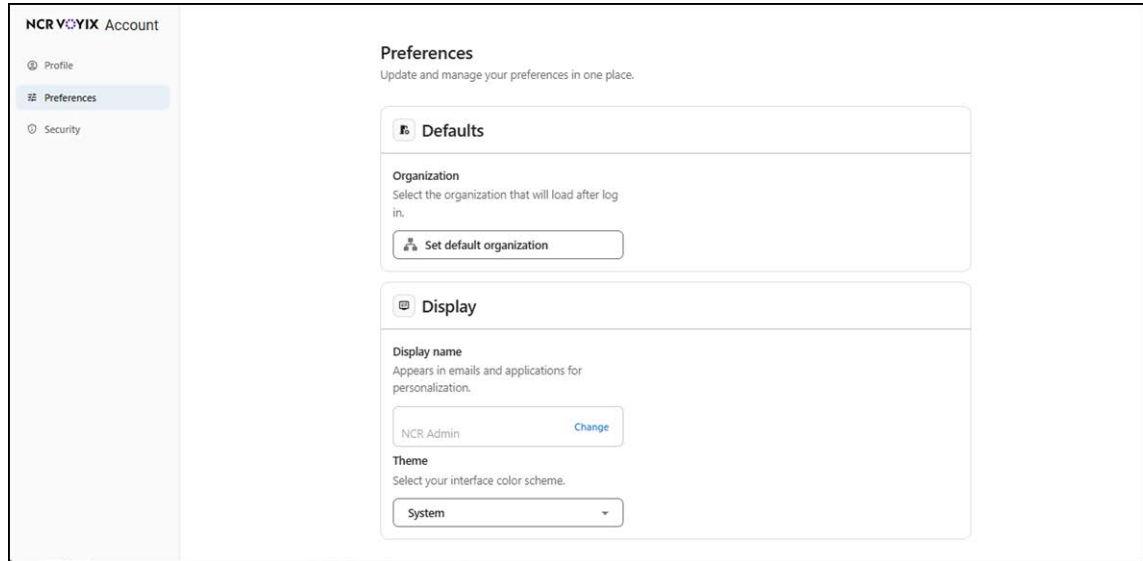
Edit the Profile page

To update your account profile:

1. Click the **profile icon** and select **Account** from the menu that appears.
2. Under the 'Basic info' group bar, click the **pencil icon** to the right and edit the **first name, last name, date of birth, and phone number**, then click **Save**.
3. Under the 'Email' group bar, click **Change email** to display a popup screen in which you can change the email address, then click **Submit**.
4. Under the 'Address' group bar, click the **pencil icon** to the right, edit the **address**, then click **Save**.
5. Continue to the **next procedure** or click **X** in the top right corner of the screen to exit the **Account** function.

To update your account preferences:

1. Select **Preferences** in the navigation pane on the left.



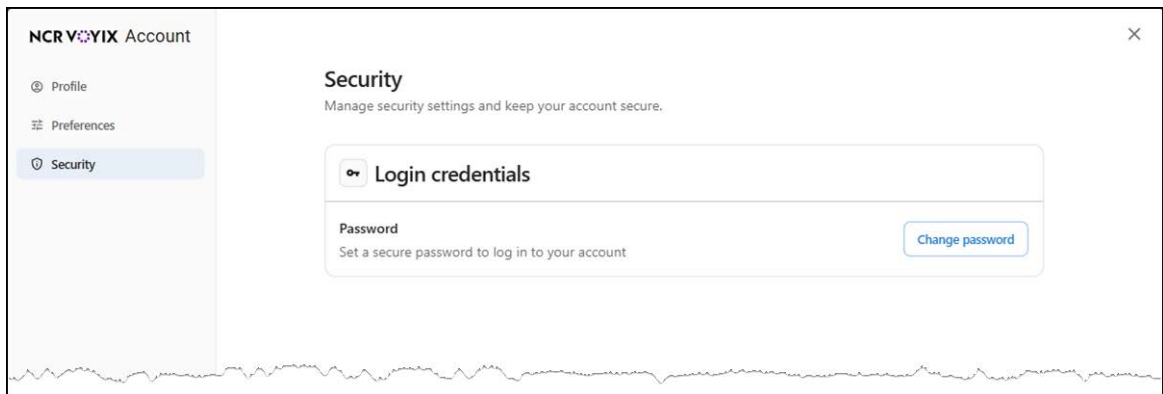
Edit the Preferences page

2. Under the 'Defaults' group bar, click **Set default organization** to establish the **organization** that loads upon login.
3. Under the 'Display' group bar, click **Change** under 'Display name' to change the name that appears on the screen when you sign in, and click **Save**.
4. Select the **interface color scheme** from the 'Theme' drop-down list. Your choices are System, Dark, and Light.

Continue to the **next procedure** or click **X** in the top right corner of the screen to exit the **Account** function.

To update the password to use when logging in to ASM:

1. Select **Security** in the navigation pane on the left.



Edit the Security page

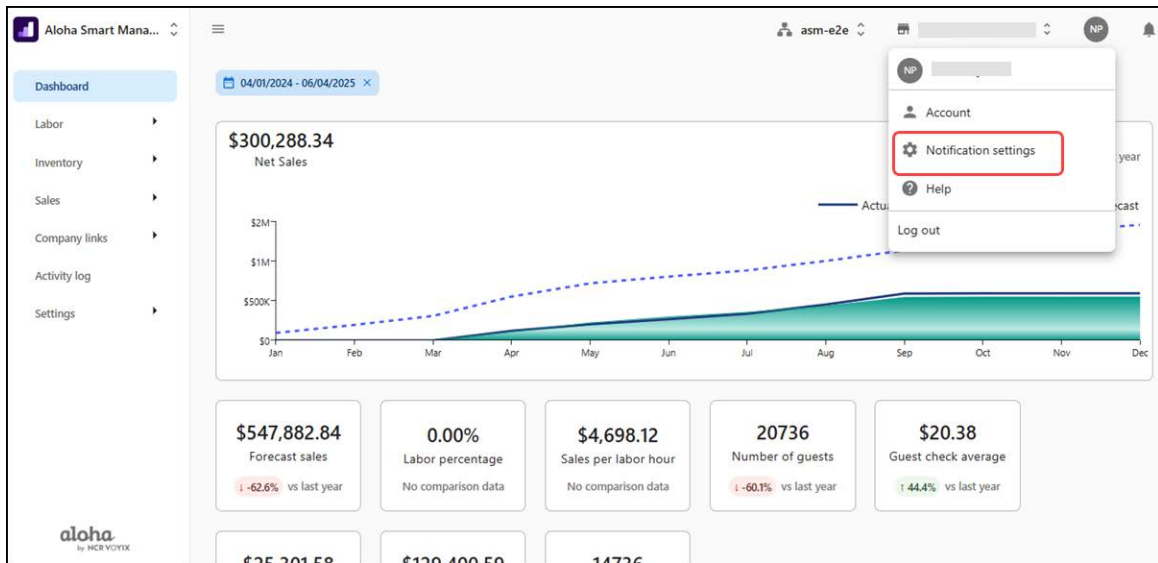
2. Under the Login credentials group bar, click **Change password** to display the Change Password screen.

A screenshot of the 'Change Password' modal window. It has a title bar with 'Change Password' and a 'View password policy' link. There are three input fields: 'Current Password *', 'New Password *', and 'Confirm password *', each with an eye icon for toggling visibility. To the right is a 'Password requirements' section with a list of rules: '12 characters', '1 upper case letter', '1 lower case letter', '1 number', '1 special character', 'Must not contain First Name or Last Name', and 'Passwords match'. The first five rules have red 'X' icons, while the last two have green checkmark icons. At the bottom is a 'Submit' button.

Change Password screen

3. Type your **current password**.
4. Type your **new password** and then type it again in **Confirm password**.
5. When all password requirements are met, indicated by a green check mark, click **Submit**.
6. Click the **X** in the top right corner of the screen to exit the **Account** function.

Configuring and using notification settings



'Notification settings'

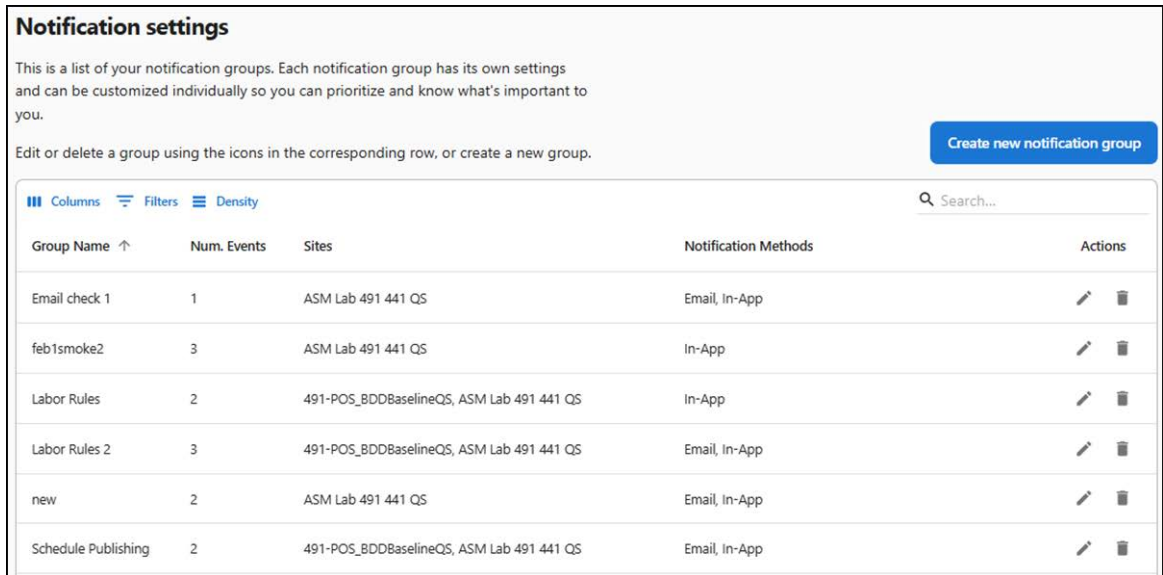
Use 'Notification settings' to create general site notifications that appear to all users at login during the designated time frame. A notification group allows you expedite messages of upcoming events and announcements to select employees without directly interacting with the recipients. Each notification group utilizes one or many events that allow you to send notifications through an email, an SMS text message, or an in-app message. You can also set priorities on the notification as high or normal.

Examples of how you can use a notification are:

- Let an employee know they did not, or were late to clock in.
- The stock of an inventory item is running low or is at zero.

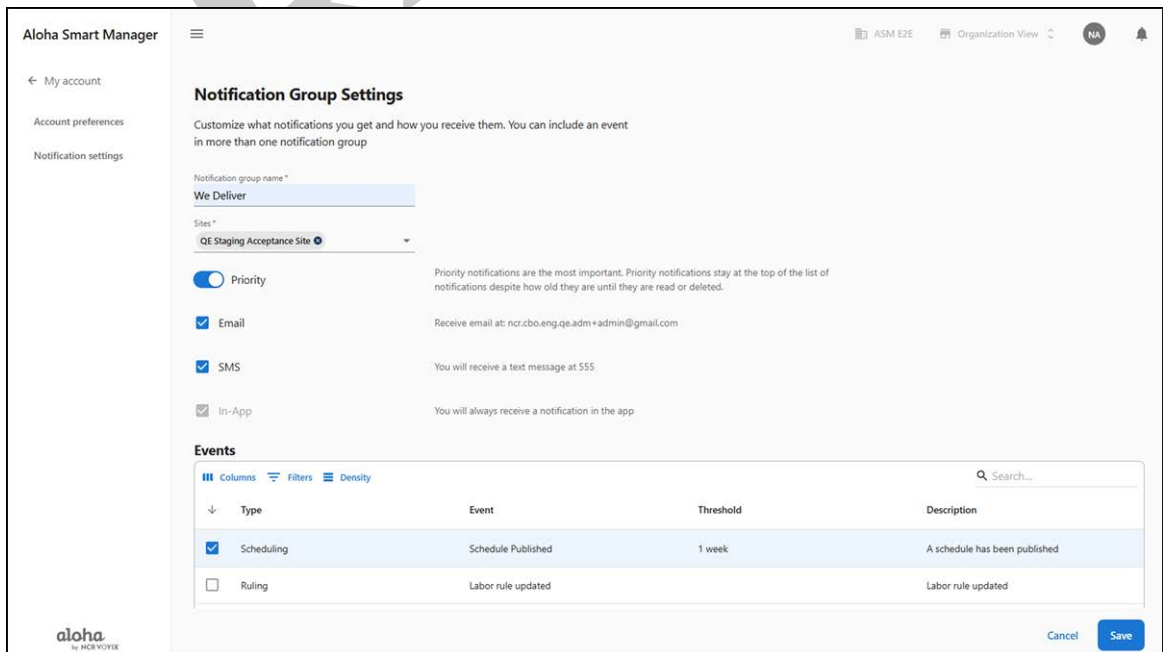
Configuring notification groups

1. Click the **profile icon** and select **Notification settings** from the menu that appears. The 'Notification settings' screen appears.



'Notification settings' screen

2. Click **Create new notification group**. The 'Notification Group Settings' screen appears.



'Notification Group Settings' screen

3. Type a **name** for the notification group.
4. Select the **sites** to include in the notification group. Only the sites to which you have access are available for selection.
5. Toggle **Priority** to on to set a high priority for the events within the notification group. A high priority event appears at the top of the notification list until it is read or deleted. Toggle **Priority** to off to set a normal priority for the events within the notification group.
6. Select **Email** to send the notification by email. The system defaults to the email address of the person who is logged in to Aloha Smart Manager.
7. Select **SMS** to send the notification by short message service (SMS). The system defaults to the phone number configured in the 'Account preferences' screen.



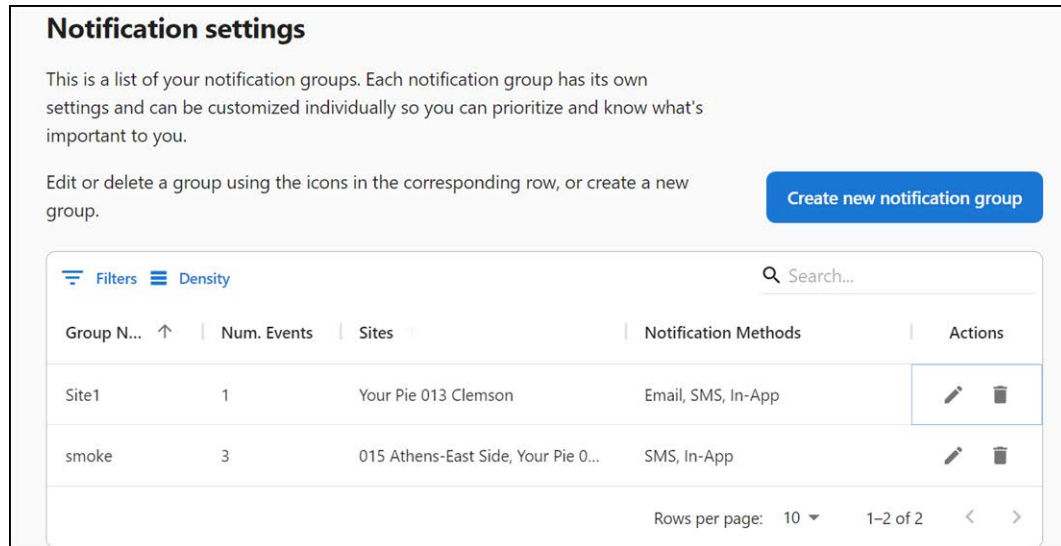
Tip

To use a different phone number, click 'Add phone number' to display the 'Account preferences' screen and enter a phone number.

8. Select **In-App** to receive notifications within the application. You can select the 'bell icon' in the top-right corner of the dashboard to view these events.
9. Under the Events section, select the **event(s)** to include in the notification group. You can add multiple events to a single notification group.
10. Click **Save** to create the notification group. The notification group appears in the 'Notification settings' screen.

To edit or delete a notification group:

1. Click the **Profile icon** and select **Notification settings** from the menu that appears. The 'Notification settings' screen appears with a list of existing notification groups.



'Notification settings' screen

2. Click the **three dots** under **Actions** for the notification group to edit or delete.
3. Click the **pencil icon** to make changes to the group and continue to the **next step**.
-OR-
Click the **trash can** to delete the group.
4. Make the **necessary edits** and click **Save**. A success message appears and automatically dismisses.

Viewing a notification sent to you

If you opted to send an in-app notification, the bell-shape icon at the top-right corner of the dashboard highlights to let the recipient know a notification is sent.

An in-app notification contains the following:

Priority — Indicates the severity of a notification as either normal or high priority. Use a normal priority for when the stock of an inventory item is running low and requires no action from the manager. Use a high priority for when an inventory item is completely depleted and a manager must mark the notice as read. High priority notifications always appear above all normal priority notifications.

Time — Indicates the time when the notification is received, such as 2m ago (two minutes ago) or 2d ago (two days ago).

Mark read — Indicates the notification is read without opening.

Mark unread — Indicates the notification is not read.

Delete — Deletes the notification.

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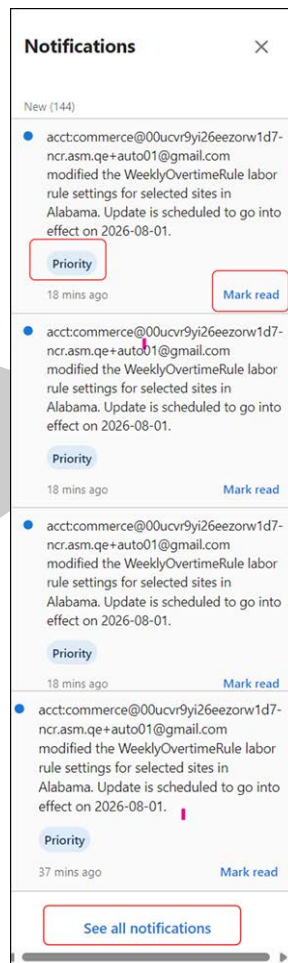
To view a notification:

1. Sign in to **Aloha Smart Manager**.



Notifications Icon

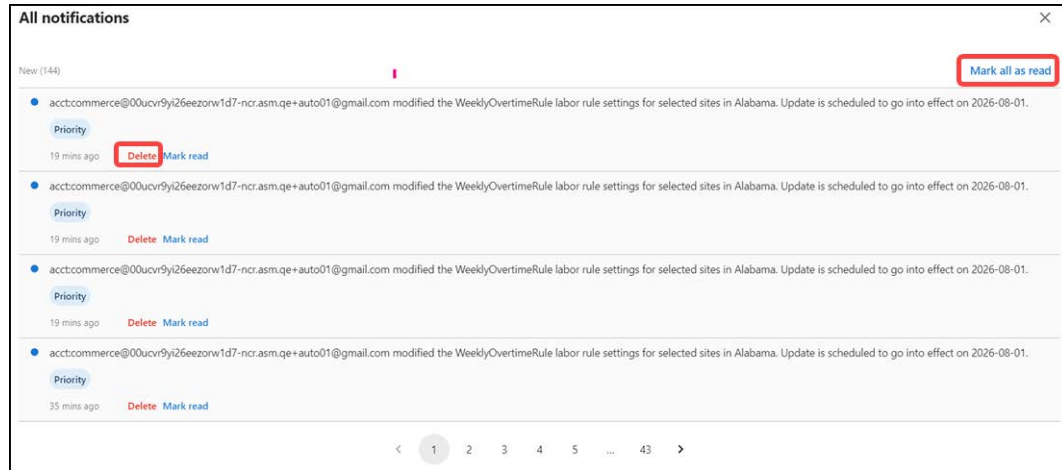
2. Click the **bell** in the top-right corner of the screen. The **Notifications** drawer appears.



Notifications Drawer

3. Click **Mark read** to mark a notification as read.

- (Optional) Click **See all notifications** to view the remaining notifications. The 'All notifications' screen appears.

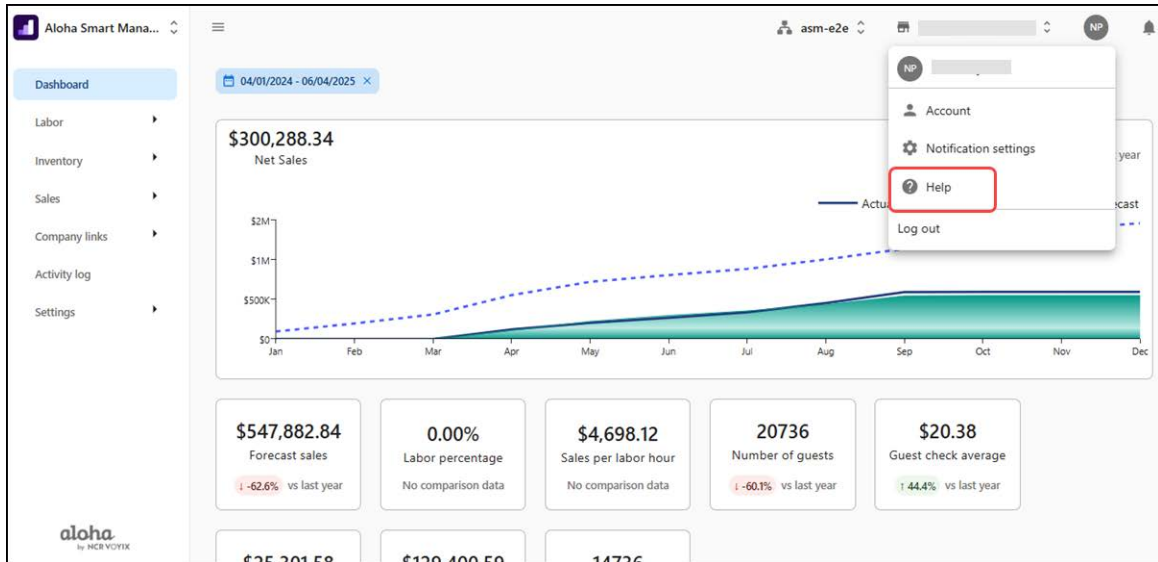


All notifications

- Click **Mark all as read** to mark all notifications as read.
- Click **Delete** on any notification to delete the respective notification.

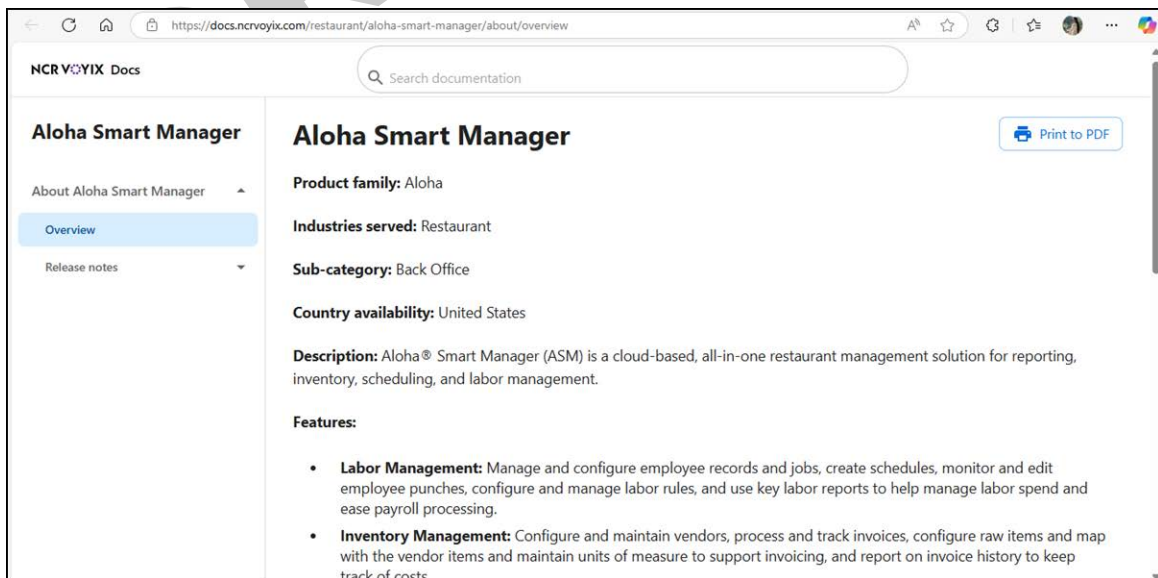
Accessing Help

Use the 'Help' link to enhance your user experience and obtain assistance whenever needed for any feature. This link redirects you to the [documentation website](#), where you can find detailed descriptions of every feature and instructions on how to use them.



Navigating help feature

To use the help link, click the **Profile icon** and select **Help** from the menu that appears.



Docs portal home page

About inventory management

Using the Inventory features, you can maintain vendor information, assign raw items to more than one vendor, and define and maintain the allowable reasons for recording and tracking waste and spoilage. You also have the ability to set up specific raw items with associated prices, and then monitor the price fluctuation using Back Office reports.

Some key areas of the Inventory module are:

- [Managing units of measure](#)
- [Working with raw items](#)
- [Working with vendors](#)
- [Working with invoices](#)
- [Viewing 'Invoice history' report](#)
- [Counting inventory and managing locations](#)
- [Viewing 'Cost of goods sold' report](#)
- [Managing recipes](#)
- [Viewing and mapping sales items](#)
- [Viewing modifier groups](#)

See Also:

- [Appendix A: Bulk importing vendors and vendor items](#)
- [Appendix B: Uploading an invoice](#)

Managing units of measure (Inventory Core only)

A unit of measure (UOM) is the unit in which you count and track stock items, such as by case, package, six-pack, single can, two-liter bottle, and more. These units of measure determine how you measure your inventory items for ordering, invoicing, prepping, and food cost analysis. A successful inventory strategy relies on using a consistent set of units of measurement across the restaurant for raw item conversion.

ASM comes equipped with the industry-standard Imperial and Metric units of measure names in the volume, weight, and count classes for receiving units. The receiving units are typically made up of container, pack, size, and a size standard name. All receiving units must contain a standard unit of measure reference (size).

ASM contains some predefined units of measure. If the predefined (default) units of measure do not suit your needs, you can create a custom unit of measure and use the unit in all places in the system.

Units of measure are used in the definition and maintenance of raw items, vendor items, menu items, batch items, and modifier items. Units of measure are also used in:

- Raw Items: Purchasing, Invoicing, Transferring, Wasting, Inventorying and Reporting.
- Menu Items: Recipes, Waste and Reporting.
- Batch Items: Recipes, Waste, Transfers, Forecasting Suggested Prep, and Reporting.
- Modifiers: Recipes and Reporting.

Creating a custom unit of measure

If the default units of measure in ASM do not suit your needs, you can create a custom unit of measure to meet your business needs.

To create a custom unit of measure:

1. Select **Inventory > Units of measure**. The 'Units of measure' screen appears.

Units of measure

Units of measure are used to define amount of goods for ordering, invoicing, prepping, and food costing. View and manage all units of measure here. [Create unit](#)

Columns Filters Density Search...

Unit Name	Unit type	Conversion type	Class	Qua...	Unit
1 L=2 ea	Custom	Neither	Count	2	Each (ea)
1 kg=1 dz	Custom	Neither	Count	1	Dozen (dz)
1 kg=20 ea	Custom	Neither	Count	20	Each (ea)
1 kg=10 ea	Custom	Neither	Count	10	Each (ea)
1 kg=5 ea	Custom	Neither	Count	5	Each (ea)
1 L=5 ea	Custom	Neither	Count	5	Each (ea)
dz=1 ea	System	Neither	Count	1	Each (ea)
gal=5/1 L	System	Metric	Volume	5	Liter (L)
cs=5 kg	System	Metric	Weight	5	Kilogram (kg)
cs=100 ea	System	Neither	Count	100	Each (ea)

Rows per page: 10 1-10 of 180

'Units of measure' home screen

Unit Name — Indicates the conversion formula of the unit of measure.

Unit type — Indicates the type of units of measure:

System — The system type units are predefined and available in the system, which you cannot modify or delete.

Custom — The custom type unit are created as per the business requirement, which you can modify or delete.

Conversion type — Indicates the measurement classification for this item:

Imperial — Lists non-metric units of measure common to many western hemisphere and some European countries.

Metric — Lists units of measure using the metric system.

Neither — Specifies a custom unit of measure that defaults to the standard count by each (EA).

Class — Indicates the type of unit you defined for this unit of measure, volume, weight, or count.

Volume — Units of measure for items dispensed by volume measurement regardless of weight, typically liquid measurements.

Weight — Units of weight measurement, typically dry measurements.

Count — Determines the numerical value associated with the quantity.

Quantity — Converts the industry standard for the unit to the quantity of the class and type of unit of measure you define.

Unit — Indicates the standard of measurement.

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2. Click **Create unit**. The 'Custom unit of measure' sliding panel appears.

Close

Custom unit of measure

* Indicates required fields

Custom

Quantity * Starting unit *

is equal to

Class *

Quantity * Conversion unit *

Preview Name:

This unit is

Cancel

Save

'Custom unit of measure' screen

3. Specify the conversion **quantity** to match the converted measurement.
4. Select a **starting unit** type from the drop-down list, such as Case.
5. Select a **class type** from the drop-down list, such as Volume.
6. Enter the conversion **quantity** that matches the converted measurement. For example, one pound (Imperial) equals to 0.453 kilos (metric).
7. Select a **conversion unit** type from the drop-down list, to calculate the equivalent measurement based on the default unit of measure you defined when you added the item to the database. For example, the system converts a '1/4 Cup' default measurement (Imperial) to Milliliters or Liters (Metric).

To sell a case that contains water bottles with 10 units of one liter each, here is how you set it up:

Starting Unit = Case, Class = Volume, Quantity = 10, and Conversion unit = Liter (L)

The **preview name** shows the details of the unit type and its respective conversion.

Close

Custom unit of measure

* Indicates required fields

Custom

Quantity* Starting unit*

1 Case (cs)

is equal to

Class*

Volume

Quantity* Conversion unit*

10 Liter (L)

Preview Name:

1 cs=10 L

This unit is 1 cs containing 10 L or 10,000 mL

Cancel

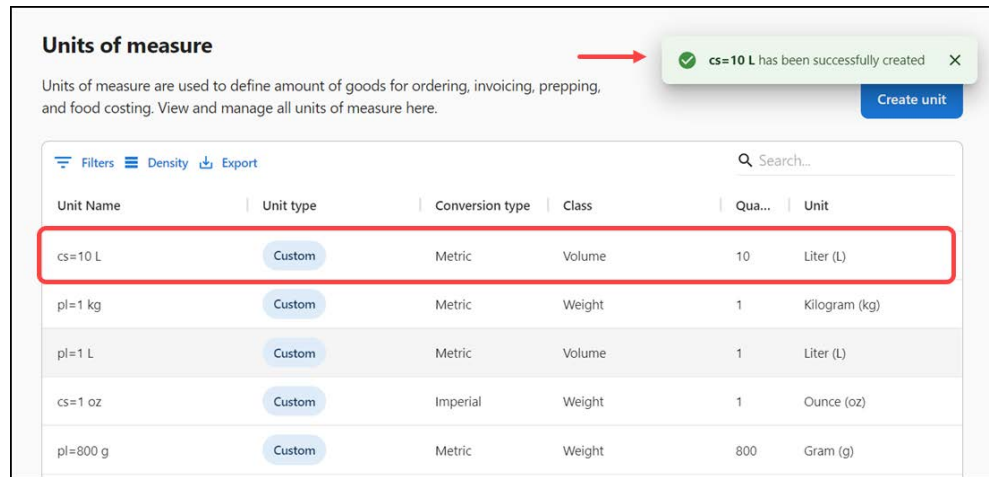
Save

Saving custom unit of measure

- Click **Save** to confirm the custom unit of measure. A success message appears.

Note

If a units of measure of equivalent measurement already exists in the system, instead of the success message, an error message appears as 'Custom unit of measure already exists. Duplicate units cannot be created.' An example of the error message is '1 L=2 ea already exists. Duplicate units cannot be created.'



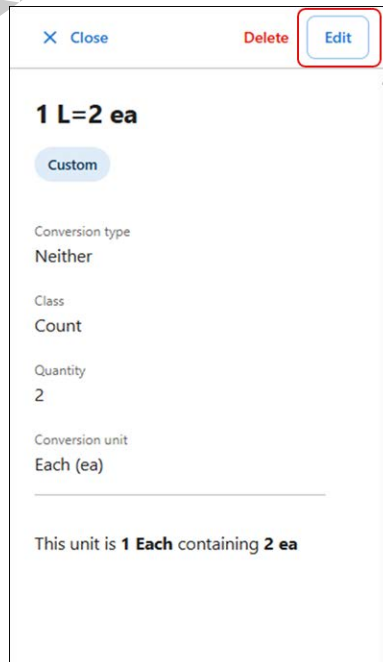
Custom unit of measure is created

Editing a custom unit of measure

You can modify the custom unit of measure only. The predefined units of measure cannot be modified.

To edit a custom unit of measure:

1. Select **Inventory > Units of measure**. The 'Units of measure' screen appears.
2. Select a **unit** to edit. A sliding panel appears.



Edit sliding panel for custom UOM

3. Click **Edit**.
4. Make the necessary **changes** to the unit of measure.

Close

1 L=2 ea

* Indicates required fields

Custom

Quantity * Starting unit *

1 Liter (L)

is equal to

Class *

Count

Quantity * Conversion unit *

2 Each (ea)

Preview Name:

1 L=2 ea

This unit is 1 L containing 2 ea

Cancel

Save

Saving the updated custom UOM

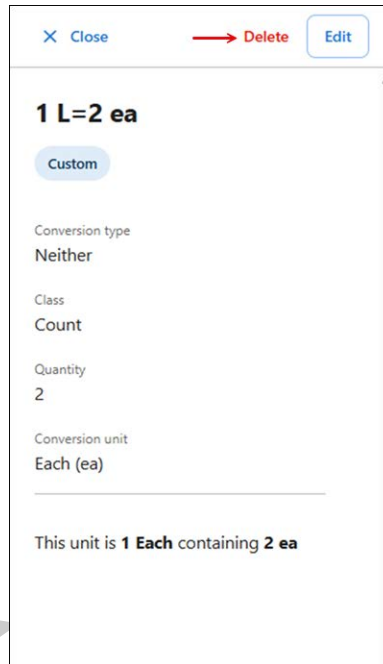
5. Click **Save** to confirm the changes.

Deleting a custom unit of measure

You can delete a custom unit of measure only. The system default units of measure cannot be deleted.

To delete a custom unit of measure:

1. Select **Inventory > Units of measure**. The 'Units of measure' screen appears.
2. Select a **unit** from the list. A sliding panel appears.



Deleting a custom units of measure

3. Click **Delete**. A confirmation message appears.
4. Click **Delete**.

Working with raw items

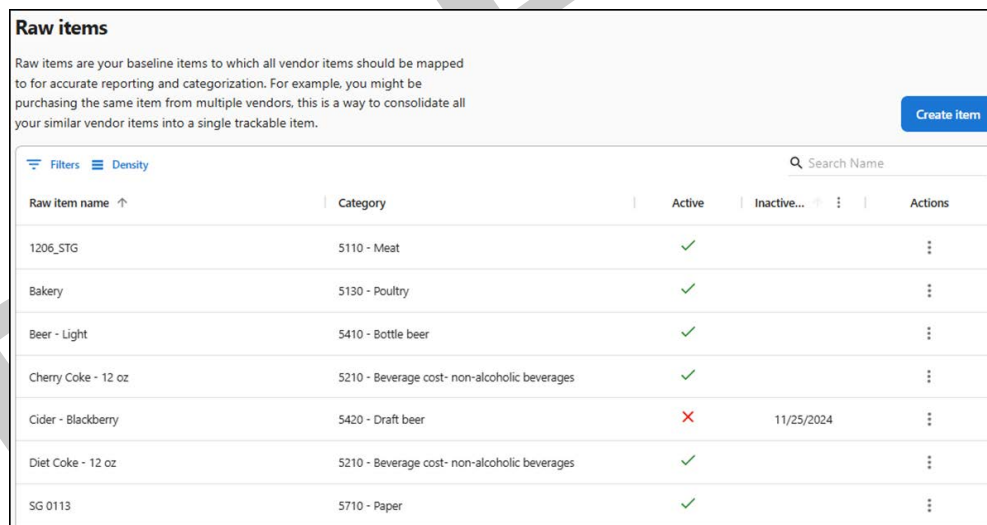
Raw items, also referred to as raw materials, are your baseline items, such as the ingredients needed to prepare a finished product for sale to your consumers. Common examples include sugar, salt, chicken, beef, bread, tomatoes, onions, and much more.

In Aloha Smart Manager, raw items are held in the 'Raw items' function and categorized with a specific category code for reporting. Raw items are then associated with one or many vendor items that are sold by a vendor. For example, you can purchase the raw item Tomatoes from both the Acme vendor and the Sparks vendor. Associate the Tomatoes raw item with both vendors and then track and report on Tomatoes by itself.

Creating a raw item involves multiple steps. You can complete one step and return later to complete another step. We recommend you save your changes in each step to ensure you do not lose your work. With each save, the page advances to the next step.

To create a raw item:

1. Select **Inventory > Raw items**. The 'Raw items' screen appears.



Raw items				
Raw items are your baseline items to which all vendor items should be mapped to for accurate reporting and categorization. For example, you might be purchasing the same item from multiple vendors, this is a way to consolidate all your similar vendor items into a single trackable item.				
Filters Density Search Name				
Raw item name ↑	Category	Active	Inactive...	Actions
1206_STG	5110 - Meat	✓		⋮
Bakery	5130 - Poultry	✓		⋮
Beer - Light	5410 - Bottle beer	✓		⋮
Cherry Coke - 12 oz	5210 - Beverage cost- non-alcoholic beverages	✓		⋮
Cider - Blackberry	5420 - Draft beer	✗	11/25/2024	⋮
Diet Coke - 12 oz	5210 - Beverage cost- non-alcoholic beverages	✓		⋮
SG 0113	5710 - Paper	✓		⋮

'Raw items' screen

- Click **Create item**. The 'Create raw item' screen appears.

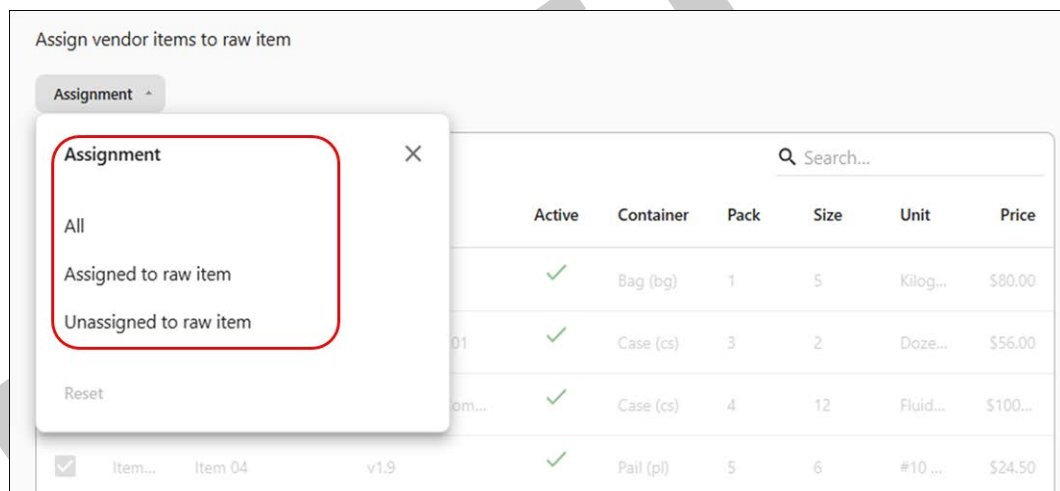
'Create raw item' screen

- Toggle on **Active item** to activate the availability of the raw item. When toggled off, you cannot add the raw item to a vendor item. This option is toggled on by default.
- To set the raw item to deactivate in the future, click the calendar icon to select the **date on which to deactivate the raw item**. The item automatically deactivates on that date.
- Type a **name** for the raw item. This is a required option.
- Select a **category** to associate with the raw item from the drop-down list. This is a required option. The predetermined raw item categories in ASM are:

Category Group	Category ID	Category Name
Food	5110	Meat
	5120	Seafood
	5130	Poultry
	5140	Produce
	5150	Bakery
	5160	Dairy
	5170	Grocery & dry goods
	5190	Food cost-non-alcoholic beverages
Non-alcoholic, beverage	5210	Beverage cost-non-alcoholic-beverages

Category Group	Category ID	Category Name
Liquor	5310	Liquor
	5320	Bar consumables
Beer	5410	Bottle beer
	5420	Draft beer
	5430	Brew cost
Wine	5510	Wine
Merchandise	5610	Merchandise
	5620	Vending machine
Paper	5710	Paper

- Under the 'Assign vendor items to raw item' group bar, select the 'Unassigned to raw item' option from the **Assignment** drop-down list.



Option to view assigned and unassigned raw items

The vendor items that are not mapped to a raw item are listed.

8. Select the **vendor item** to assign to the raw item.



Reference

Refer to '[Using raw items function to associate a raw item with a vendor item](#)' for instructions on using the 'Assign vendor items to raw item' feature.

Assign vendor items to raw item

Unassigned to raw item X

Filters Density

Search: tomato X

Item...	Item name	Vendor	Active	Container	Pack	Size	Unit	Price
617	Tomato	V1.11 Smoke tes...	✓	Bag (bg)	3	4	Poun...	\$0.00

1 row selected

Rows per page: 10 1-1 of 1

Current selection: 1 item selected

Tomato X

Clear selection

Cancel Save

Assign vendor items to raw item

9. Click **Save** to create the raw item.

To edit a raw item:

When you edit an existing raw item, the defined steps that appear at the top of the screen during the creation process are moved to the left side of the screen as tabs for ease of use; however, the information between the two experiences is identical. During the editing process, you can access the tabs on the right in any order you choose.

1. Select **Inventory > Raw items**. The 'Raw items' screen appears.

Raw items

Raw items are your baseline items to which all vendor items should be mapped to for accurate reporting and categorization. For example, you might be purchasing the same item from multiple vendors, this is a way to consolidate all your similar vendor items into a single trackable item.

Create item

Raw item name ↑	Category	Active	Inactive as of	Actions
1206_STG	5110 - Meat	✓		⋮
123	5110 - Meat	✓	2/18/2025	⋮
123New item	5150 - Bakery	✓		⋮
345n	5110 - Meat	✓	2/18/2	⋮
Bakery	5130 - Poultry	✓		⋮
Beer - Light	5410 - Bottle beer	✓		⋮
Cherry Coke - 12 oz	5210 - Beverage cost- non-alcoholic beverages	✓		⋮

Edit a raw item

2. Click the **three dots** icon under Actions for the raw item to edit, and select **Edit** from the menu that appears. The 'General information' screen appears.

The screenshot shows the 'General information' screen for a raw item named 'apple'. The breadcrumb navigation at the top is 'RAW ITEMS / APPLE'. The page has a sidebar with 'General information' selected. The main content area shows the item's status as 'Active' with a red arrow pointing to the 'Edit' button in the top right corner. Below this, there is a note about required fields and the last edit information. The 'Deactivate on' section has a calendar icon and a date field. The 'Raw item name' field is set to 'apple' and is locked. The 'Category' dropdown is set to '5140 - Produce'. At the bottom, there is a 'Vendor items' section with a table that has columns for 'Item name', 'Vendor', 'Ac...', 'Cont...', 'Pack', 'Size', 'Unit', and 'Price'. The table is currently empty.

'General information' screen

3. Click **Save**. A success message appears and automatically dismisses. The raw item is updated with the modifications.
4. Click **RAW ITEMS** at the top of the screen to return to the 'Raw items' screen.

To deactivate a raw item:



Note

Once you deactivate a raw item, the associated vendor items also become inactive and are not available to order.

1. Select **Inventory > Raw items**. The 'Raw items' screen appears.

Raw items

Raw items are your baseline items to which all vendor items should be mapped to for accurate reporting and categorization. For example, you might be purchasing the same item from multiple vendors, this is a way to consolidate all your similar vendor items into a single trackable item.

Create item

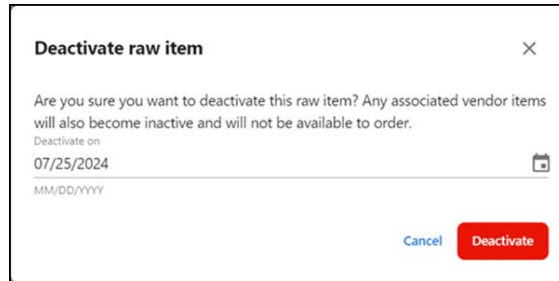
Filters Density Search Name

Raw item name ↑	Category	Active	Inactive as of	Actions
1206_STG	5110 - Meat	✓		⋮
123	5110 - Meat	✓	2/18/2025	⋮
123New Item	5150 - Bakery	✓		⋮
345n	5110 - Meat	✓	2/18/2025	⋮
Bakery	5130 - Poultry	✓		⋮
Beer - Light	5410 - Bottle beer	✓		⋮
Cherry Coke - 12 oz	5210 - Beverage cost- non-alcoholic beverages	✓		⋮

Edit
Deactivate
Delete

Deactivate a raw item

- Click the **three dots** icon under Actions for the **raw item** to deactivate, and select **Deactivate** from the menu that appears. A confirmation message appears.



A confirmation dialog box titled "Deactivate raw item" with a close button (X) in the top right corner. The text inside asks: "Are you sure you want to deactivate this raw item? Any associated vendor items will also become inactive and will not be available to order." Below this, it says "Deactivate on" followed by the date "07/25/2024" and a calendar icon. At the bottom, there are two buttons: "Cancel" (blue) and "Deactivate" (red).

'Deactivate raw item' confirmation message

- Click **Deactivate** to confirm the deactivation of the raw item, or click **Cancel** to return to the 'Raw items' screen.

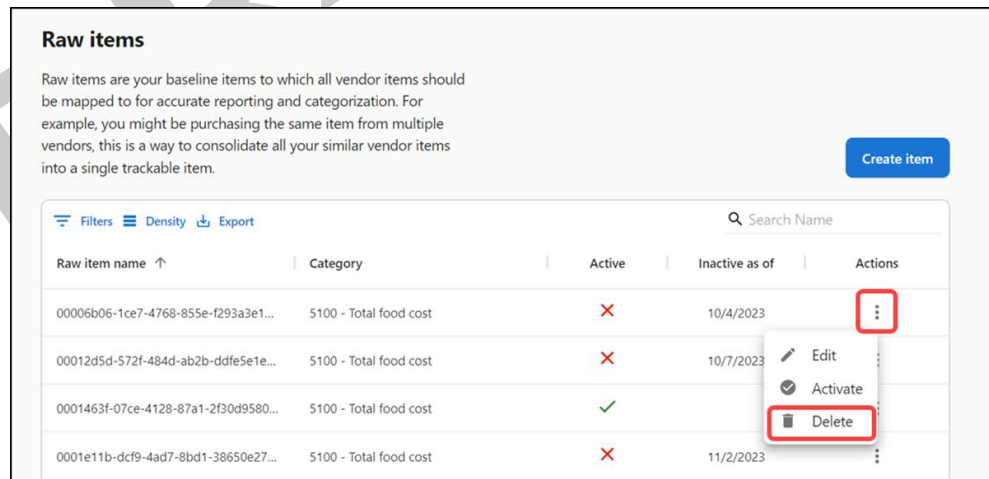
To delete a raw item:



Note

You are not allowed to delete a raw item when it is linked to a vendor item.

- Select **Inventory > Raw items**. The 'Raw items' screen appears.

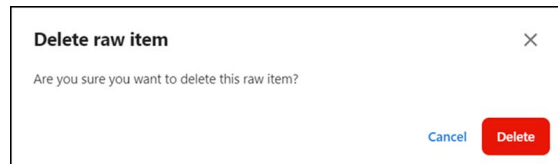


The 'Raw items' screen shows a list of raw items. The table has columns: Raw item name, Category, Active, Inactive as of, and Actions. The first three items are inactive (marked with a red X) and have a date in the 'Inactive as of' column. The fourth item is active (marked with a green checkmark). The 'Actions' column for each item has a three-dot menu icon. The first item's menu is open, showing options: Edit, Activate, and Delete. The 'Delete' option is highlighted with a red box.

Raw item name	Category	Active	Inactive as of	Actions
00006b06-1ce7-4768-855e-f293a3e1...	5100 - Total food cost	×	10/4/2023	⋮
00012d5d-572f-484d-ab2b-ddfe5e1e...	5100 - Total food cost	×	10/7/2023	⋮
0001463f-07ce-4128-87a1-2f30d9580...	5100 - Total food cost	✓		⋮
0001e11b-dcf9-4ad7-8bd1-38650e27...	5100 - Total food cost	×	11/2/2023	⋮

Delete raw item

- Click the **three dots** icon under Actions for the **raw item** to delete, and select **Delete** from the menu that appears. A confirmation message appears.

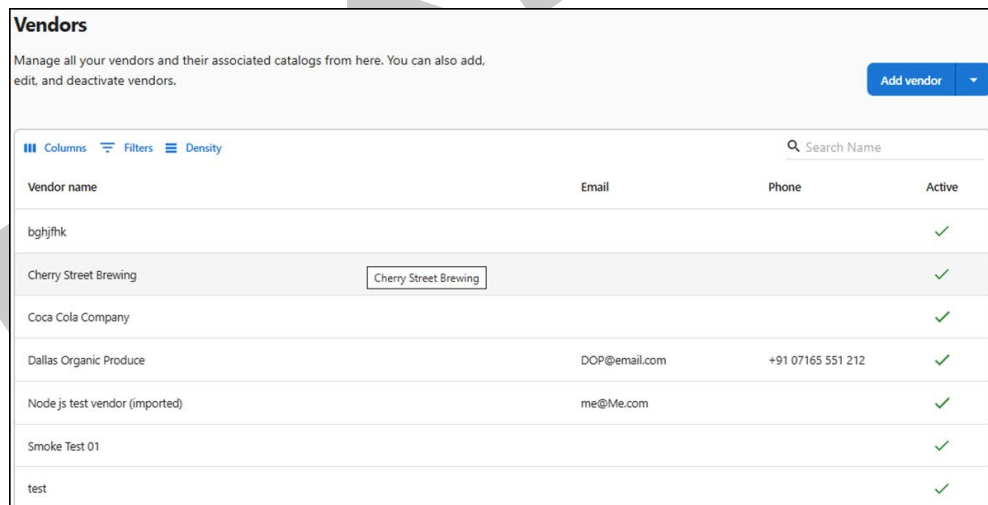


'Delete raw item' confirmation

- Click **Delete** to confirm the deletion of the raw item, or click **Cancel** to return to the 'Raw items' screen.

Working with vendors

A vendor is a supplier that sells and delivers their product or service directly to your restaurants. Restaurants typically buy from more than one vendor, based on the wholesale price, the availability of product, the proximity of the vendor location, a corporate mandate requirement, and more. Without vendors, the restaurant does not have the products necessary to prepare their menu items to serve their consumers.



Adding vendor

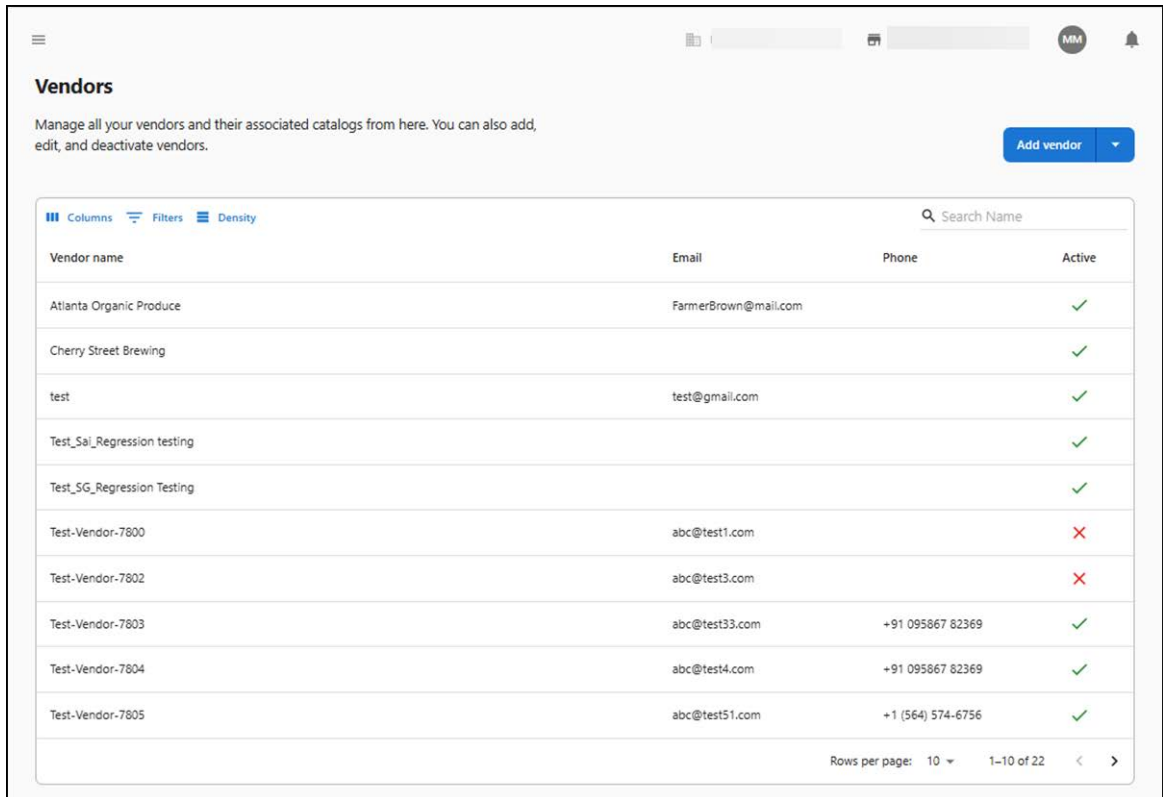


Reference

Refer to "[Appendix A: Bulk importing vendors and vendor items on page 155](#)" for information on using a .CSV file to upload vendors in bulk.

To add a vendor manually:

1. Select **Inventory > Vendors**. The 'Vendors' screen appears.



Vendors

Manage all your vendors and their associated catalogs from here. You can also add, edit, and deactivate vendors.

[Add vendor](#)

Vendor name	Email	Phone	Active
Atlanta Organic Produce	FarmerBrown@mail.com		✓
Cherry Street Brewing			✓
test	test@gmail.com		✓
Test_Sa_Regression testing			✓
Test_SG_Regression Testing			✓
Test-Vendor-7800	abc@test1.com		✗
Test-Vendor-7802	abc@test3.com		✗
Test-Vendor-7803	abc@test33.com	+91 095867 82369	✓
Test-Vendor-7804	abc@test4.com	+91 095867 82369	✓
Test-Vendor-7805	abc@test51.com	+1 (564) 574-6756	✓

Rows per page: 10 1-10 of 22

'Vendors' screen

2. Click **Add vendor**. The 'New vendor details' screen appears.

New vendor details

(* Indicates required fields)

☒ Active vendor

Vendor name * A/P Code

Country

Street address Apartment/Suite

City State Postal code

Vendor contact

Contact name Contact title Phone number

Email address Customer account number

More details

Comments

Back Save

'New vendor details' screen

3. Confirm **Active vendor** is toggled to the on position (default value). When toggled off, you cannot use the vendor.
4. Type the **name** of the vendor.
5. Type the **A/P Code** associated with the vendor. The accounts payable (AP) code is a six-character alphanumeric code attached to the vendor master records that allows you to post transactions to a general ledger account.
6. Select the **country** where the vendor is located from the drop-down list.
7. Type the **address** of the vendor in 'Street address' and 'Apartment/Suite.'
8. Type the **city**, **state**, and **postal code** of the location of the vendor.
9. Under the 'Vendor contact' group bar, type the **contact name** of the vendor, typically a vendor employee.
10. Type the **designated title**, **phone number**, and **email address** of the vendor contact.
11. Type your **customer account number** associated with the vendor.

12. Under the 'More details' group bar, enter any **additional information** about the vendor in 'Comments.'
13. Click **Save** to save the vendor details or click **Back** to return to the 'Vendors' screen. The newly added vendor appears in the list.

Once you add a vendor, you must assign vendor items to the vendor. Refer to [Working with vendor items](#).

To edit a vendor:

1. Select **Inventory > Vendors**.
2. Select a **vendor** to edit. The vendor details appear with the 'General information' tab as the active tab.

Cherry Street Brewing details

General Information Catalog Order & delivery

(* Indicates required fields) Last edit was 8/8/2025 by acct:commerce@00ubwzn87kqhexp1d7-ncr.asm.qe+stg-admin@gmail.com

☒ Active vendor

Vendor name * A/P Code

Cherry Street Brewing

Country

United States

Street address Apartment/Suite

1 Vickery Creek Lane

City State Postal code

Cumming Georgia 30040

Vendor contact

Contact name Contact title Phone number

Email address Customer account number

Back Save

Editing general information of vendor

3. Make the **necessary changes** to the vendor.
4. Click **Save** to save the changes or click **Back** to discard your changes and return to the 'Vendors' screen.

Working with vendor items

After you add a vendor, you can associate the items you purchase from the vendor to the vendor. All vendor items must first be associated with a raw item.



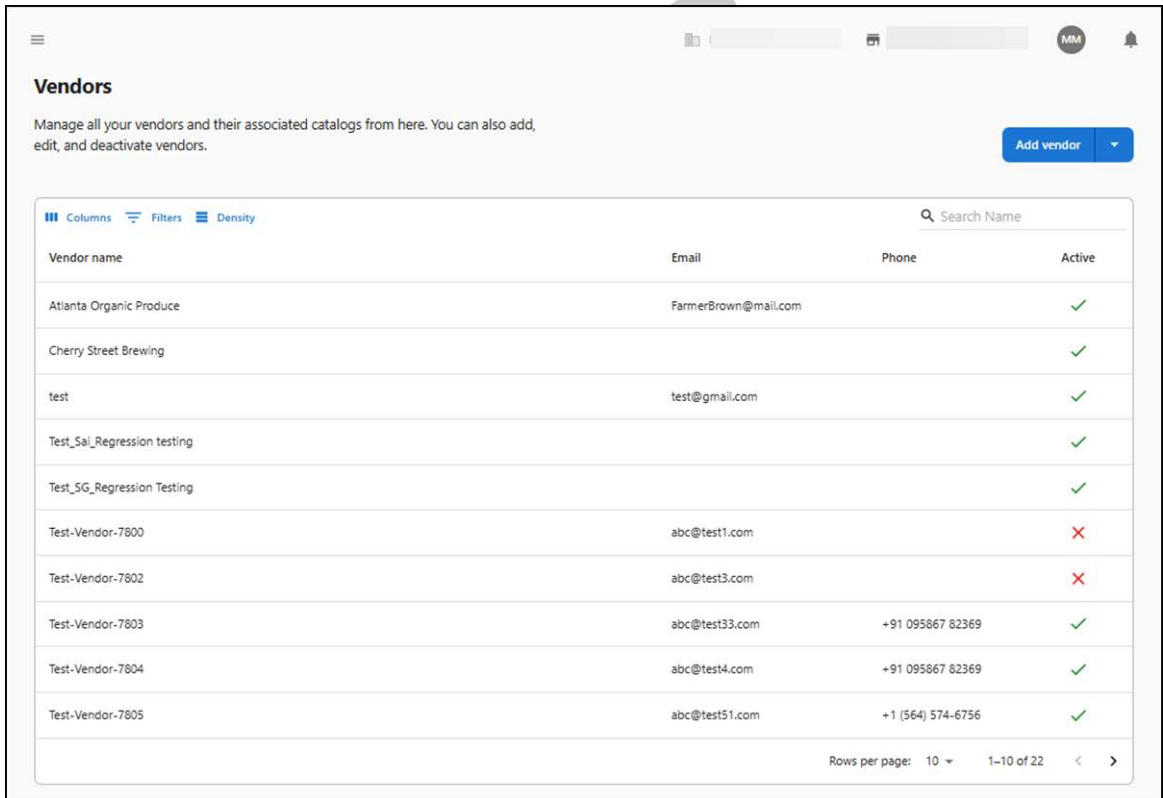
Reference

For more information on associating a raw item with a vendor item, refer to [Using raw items function to associate a raw item with a vendor item](#).

For more information on using a .CSV file to upload vendor items in bulk, refer to [Uploading vendor items in bulk](#).

To manually add a vendor item:

1. Select **Inventory > Vendors** to view the available vendors in the 'Vendors' screen.



Vendor name	Email	Phone	Active
Atlanta Organic Produce	FarmerBrown@mail.com		✓
Cherry Street Brewing			✓
test	test@gmail.com		✓
Test_SaI_Regression testing			✓
Test_SG_Regression Testing			✓
Test-Vendor-7800	abc@test1.com		✗
Test-Vendor-7802	abc@test3.com		✗
Test-Vendor-7803	abc@test33.com	+91 095867 82369	✓
Test-Vendor-7804	abc@test4.com	+91 095867 82369	✓
Test-Vendor-7805	abc@test51.com	+1 (564) 574-6756	✓

'Vendors' screen

2. Select the **vendor** that sells or owns the item. The vendor details appear with the 'General information' tab as the active tab.

3. Select the **Catalog** tab.

Cherry Street Brewing details

General Information Catalog Order & delivery

(* Indicates required fields) Last edit was 9/26/2024 by acctcommerce@00ubwzn@ffkqheps1d7-ncr.asm.qe+stg-admin@gmail.com

This is the vendor catalog section. In here, you can find all of the items associated to this vendor and you can add, edit, and deactivate/exclude items. [Add vendor item](#)

[Filters](#) [Density](#)

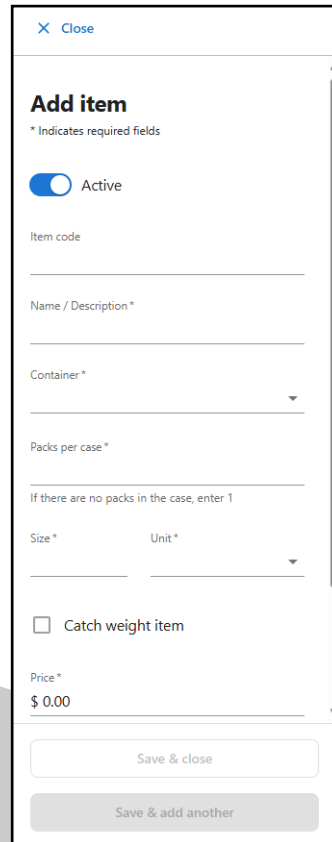
Item code	Name / Description *	Purchase unit *	Receive unit *	Price *	Raw Item	GL account	Active	Actions
2000	Irish Red, 12 oz	PT=12 oz	Ounce (oz)	\$3.50	Bhavanesh Test RawItem	5160 - Dairy	Active	

Rows per page: 10 1-1 of 1

[Back](#)

'Catalog' tab

4. Click **Add vendor item**. The 'Add item' sliding panel appears on the right side of the screen.



'Add item' screen

5. Type the **vendor item code**, up to 50 characters.
6. Type the **name of the item**, up to 250 characters.
7. Select the **bulk packing type** from the 'Container' drop-down list. The available options are Case (CS), Pail (PL), Bag (BG), Pound (LB), Gallon (GL), Half Gallon (HGL), Quart (QT), Liter (LT), Pint (PT), and Dozen (DZ).
8. Type the **total quantity of packs** in the vendor item container in 'Packs per case.' This must be a numeric value from 1-999. If there are not packs in the case, type 1.
9. Type the **actual size of each unit** in the package. This must be a numeric value from 1 to 999, and supports up to two decimals.
10. Select the **standard unit of measurement** of the item from the 'Unit' drop-down list. Select from Fluid Ounce (fl. Oz), Quart (qt.), Milliliter (ml), Gram (g), Ounce (oz.), EA (ea), Pint (pt), Gallon (gal), #5 Can (#5 Can), #10 Can (#10 Can), Liter (L), Milligram (mg), Kilogram (kg), Pound (Lb), and Dozen (DZ).
11. Verify **Catch weight item** is not selected as it is currently not supported.
12. Type the **unit price** of the vendor item container. It must be a numeric value (up to two decimals).

13. Select the **raw item** to associate with this vendor item from the 'Raw item' drop-down list. If the raw item you need does not appear in the list, you can select 'Unassigned' to allow you to save the vendor item. It appears as Unassigned in the vendor item grid. You must then access the Raw item function and associate the raw item to the vendor item using that function.



Tip

'GL account' is populated based on the configuration of the raw item and is informational only.

14. Click **Save & close** to save the changes.

-OR-

Click **Save & add another** to add another item to the vendor.

General Information **Catalog** Order & delivery

(* Indicates required fields) Last edit was 7/26/2024 by acct:commerce@00uepuczdio5iwt1d7-lm185162@ncr.com

This is the vendor catalog section. In here, you can find all of the items associated to this vendor and you can add, edit, and deactivate/exclude items. [Add vendor item](#)

Filters Density Export Search Name

Item code	Name / Description *	Purchase unit *	Receive unit *	Price *	Raw Item	Actions
8383	Milk Bread	BG=1 ea	Each (ea)	\$5.00	butter	

Manually added vendor item

Modifying a vendor item

1. Select **Inventory > Vendors**. The available vendors appear.
2. Select the **vendor** that sells the item. The vendor details appear with the 'General information' tab as the active tab.

3. Select the **Catalog** tab. The list of items associated with the vendor appear on the screen.

Coca Company details

General Information **Catalog** Order & delivery

(* Indicates required fields) Last edit was 2/4/2025 by acctcommerce@00ubwzn8f7kqhexps1d7-ncr.asm.qe+stg-admin@gmail.com

You have 10 unmapped item(s). Make sure to map all your vendor items to a raw item and a category to get accurate reports.

This is the vendor catalog section. In here, you can find all of the items associated to this vendor and you can add, edit, and deactivate/exclude items. [Add vendor item](#)

Filters **Density**

Item code	Name / Description *	Purchase unit *	Receive unit *	Price *	Raw Item	GL account	Actions
100	SGTT item one	CS=100 oz	Ounce (oz)	\$0.00	345n	5110 - Meat	⋮
700	SGTT item seven	CS=7/700 lb	Pound (lb)	\$0.00	Unassigned	Unassigned	⋮
400	SGTT item four	CS=4/400 g	Gram (g)	\$0.00	Unassigned	Unassigned	⋮

[Edit](#)
[Deactivate](#)

[Back](#)

Edit vendor item

4. Select an **item** from the list.
5. Click the **three dots** icon under **Actions** and select **Edit** from the menu that appears. A screen appears on the right side of the screen.

Coca Company details

General Information **Catalog** Order & delivery

(* Indicates required fields) Last edit was 2/4/2025 by acctcommerce@00ubwzn8f7kqhexps1d7-ncr.asm.qe+stg-admin@gmail.com

You have 10 unmapped item(s). Make sure to map all your vendor items to a raw item and a category to get accurate reports.

This is the vendor catalog section. In here, you can find all of the items associated to this vendor and you can add, edit, and deactivate/exclude items. [Add vendor item](#)

Filters **Density**

Item code	Name / Description *	Purchase unit *	Receive unit *	Price *	Raw It	Actions
100	SGTT item one	CS=100 oz	Ounce (oz)	\$0.00	345n	⋮
700	SGTT item seven	CS=7/700 lb	Pound (lb)	\$0.00	Unass	⋮
400	SGTT item four	CS=4/400 g	Gram (g)	\$0.00	Unass	⋮

SGTT item seven
* Indicates required fields

☒ Active

Item code
700

Name / Description *
SGTT item seven

Container *
Case (cs)

Packs per case *
7
If there are no packs in the case, enter 1

[Save & close](#)

[Save & add another](#)

Edit vendor item options

6. Click **Save & close** to save the changes and close the vendor item edit window, or click **Save & add another** to save the edits and add another vendor item.
7. Click the **Order & delivery** tab. The existing schedules appear.
8. Update the **order day** and **delivery day** as required.
9. Click **Save**. A success message appears for updating the schedule.



Note

If you want to delete the schedule, click **Delete** against the schedule and click **Save**.

Deactivating a vendor item

1. Select **Inventory > Vendors**. The available vendors appear.
2. Select the **vendor** that sells the vendor item. The 'Vendor details' screen appears with the 'General information' tab as the active tab.
3. Select the **Catalog** tab to view a list of the vendor items.

Coca Company details

General Information **Catalog** Order & delivery

(* Indicates required fields) Last edit was 2/4/2025 by acctcommerce@00ubwzn8f7kqhexps1d7-ncr.asm.qe+stg-admin@gmail.com

⚠ You have 10 unmapped item(s). Make sure to map all your vendor items to a raw item and a category to get accurate reports.

This is the vendor catalog section. In here, you can find all of the items associated to this vendor and you can add, edit, and deactivate/exclude items. **Add vendor item**

Item code	Name / Description *	Purchase unit *	Receive unit *	Price *	Raw Item	GL account	Actions
100	SGTT item one	CS=100 oz	Ounce (oz)	\$0.00	345n	5110 - Meat	⋮
700	SGTT item seven	CS=7/700 lb	Pound (lb)	\$0.00	Unassigned	Unassigned	⋮
400	SGTT item four	CS=4/400 g	Gram (g)	\$0.00	Unassigned	Unassigned	⋮

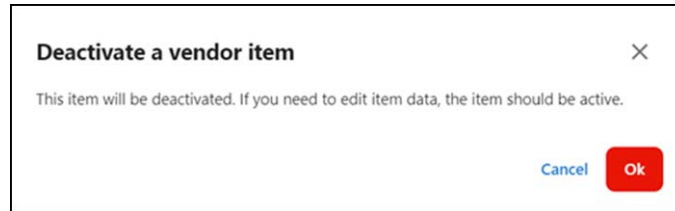
Edit
Deactivate

Back

Vendor details 'Catalog' tab

4. Select a **vendor item**.

- Click the **three dots** icon under Actions and select **Deactivate** from the menu that appears. A confirmation message appears.



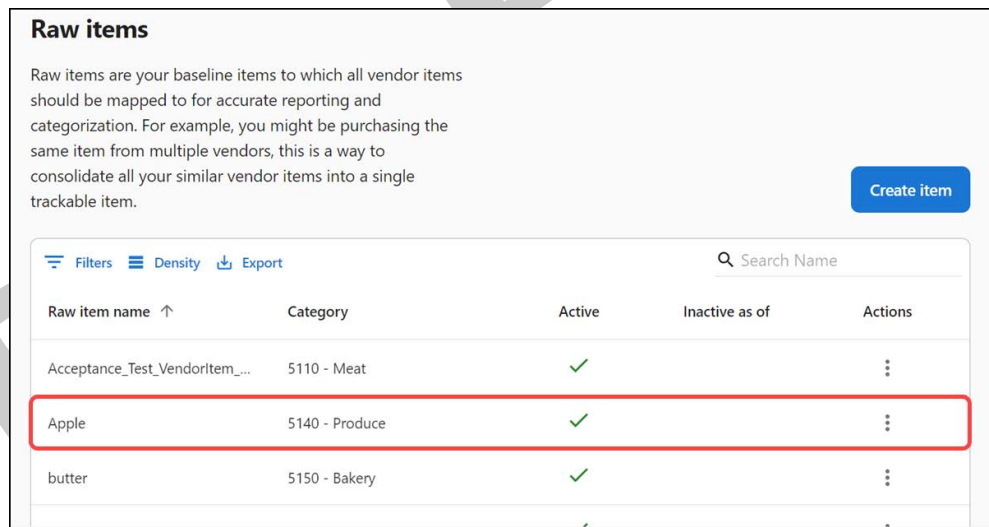
Deactivate confirmation message

- Click **Ok** to confirm.

Using raw items function to associate a raw item with a vendor item

As an alternate method to working in the Vendors function, you can use the Raw Items function to associate a raw item with a vendor item. The vendor item must already exist.

- Select **Inventory > Raw Items**. The 'Raw items' screen appears.



'Raw items' screen

- Select a **raw item** from the list.
- Click the **three dots** icon under **Actions** and select **Edit** from the menu that appears. The 'General information' screen appears.
- Scroll down the screen to the 'Assign vendor items to raw item' group bar.

5. Select 'Unassigned to raw item' from the **Assignment** drop-down list. The vendor items that are not assigned to a raw item are listed.

Assign vendor items to raw item

Unassigned to raw item X

Filters Density

Search: tomato X

☒	Item...	Item name ↑	Vendor	Active	Container	Pack	Size	Unit	Price
☒	617	Tomato	V1.11 Smoke tes...	✓	Bag (bg)	3	4	Poun...	\$0.00

1 row selected Rows per page: 10 1-1 of 1 < >

Current selection Clear selection

1 item selected

Tomato X

Cancel Save

'Assign vendor items to raw item' group bar

6. Select the **vendor item** to assign to the selected raw item. The selected 'vendor item' appears in the 'Current selection' pane.
7. (Optional) To cancel the vendor item association with the raw item, click **Clear selection**.
8. Click **Save** to confirm the changes and exit the screen.

Working with vendor item order and delivery (Inventory Core only)

Administrators and managers can use the **Order & delivery** feature to manage vendor schedules more effectively by pairing order days with expected delivery days. This allows restaurant teams to plan inventory replenishment with greater accuracy, ensuring they receive supplies when needed based on their ordering patterns. Users can assign specific day combinations for each vendor, making it easier to forecast deliveries, avoid stock-outs, and streamline purchasing workflows.

With this feature, you can:

- Align inventory planning with vendor schedules.
- Reduce last-minute ordering and improve stock consistency.

To specify the order and delivery days of a vendor:

1. Select **Inventory > Vendors**. The available vendors appear.
2. Select the **vendor** to set the delivery schedule.
3. Click the **Order & delivery** tab.
4. Click **Add schedule**.
5. Select the day when an **order is created** for that vendor.

6. Select the **expected day of delivery**. For example, if you set the order day as Monday and the delivery day as Wednesday, it indicates that an order created on a Monday is usually delivered on Wednesday of the same week for that vendor.



Note

You cannot set the same combination of order and delivery days multiple times for the same vendor. For example, if you already scheduled an order on Monday with a delivery on Wednesday, you cannot create another order for that vendor with the same Monday–Wednesday pairing.

Milan

General Information Catalog Order & delivery

(* Indicates required fields) Last edit was 4/30/2024 by acctcommerce@00u7obo2hrds2esz41d7-ncr.cbo.eng+user01@gmail.com

Delivery schedule

Order by Monday for delivery on the following Wednesday

Add schedule

Cancel Save

Create an order and its delivery schedule

7. Click **Save**. A success message appears for creating the schedule.

To update the schedule:

1. Select **Inventory > Vendors**. The available vendors appear.
2. Select the **vendor**.
3. Click the **Order & delivery** tab. The existing schedules appear.
4. Update the **order day** and **delivery day** as required.
5. Click **Save**. A success message appears for updating the schedule.

To delete the schedule:

1. Select **Inventory > Vendors**. The available vendors appear.
2. Select the **vendor**.

3. Click the **Order & delivery** tab. The existing schedules appear.
4. Click the **delete icon** against the required schedule.
5. Click **Save**. A success message appears.

Working with invoices

An invoice is a bill received from a vendor and provides a proof of purchase for the vendor item received at the restaurant. You can use ASM to capture the invoice for proper record keeping and distribution.

Using Aloha Smart Manager, it is easy to upload invoices in CBO (Cloud Back Office) and view the invoices report. Managers can upload invoices either manually or by scanning a digital invoice file.

Managers review all invoices entered into the Back Office by the entry type (manual, scan flat file import, electronic transfer by vendor, or API). When a manager selects the Optical Character Recognition (OCR)/scan type, the manager is able to compare the image to the invoice data entered into the Back Office system and validate for the proper translation. The manager can navigate from report to invoice entry to make corrections, if needed, and then return to the report to continue reviewing the report.

Additionally, managers can use the 'Invoice history report' to run reports and keep track of all invoices.

Invoice approval process

In ASM, an uploaded invoice must go through multiple stages before it is finalized. The stages of invoice approval are:

1. The restaurant obtains the invoice from the vendor.
2. An employee or mid-level manager captures the invoice in ASM. The status is set as Draft.
3. A manager either accepts or finalizes the uploaded invoice. If accepted, the status changes to Accepted. If finalized, the status changes to Finalized.

Capturing invoice details

You can capture invoice details using two different methods:

- Manually adding the invoice details. See [Manually adding an invoice](#).
- Uploading a digital image of the invoice. If you upload a PDF, each PDF page is converted to an image file. See [Appendix B: Uploading an invoice](#).

Manually adding an invoice

An employee or mid-level manager manually adds the invoice in ASM, which is then approved and finalized by the restaurant manager.

To manually add an invoice:

1. Select **Inventory > Invoices**. The 'Invoice list' screen appears.

Invoice list

Create an invoice by manually entering data or by uploading an image of your invoice (.PDF, .JPG, .IMG, .JPEG, .PNG). PDF files will be converted to images upon upload and managed individually by page. Services are required to be added manually.

[Invoices](#) [Incomplete uploads](#) [Add invoice \(blank\)](#)

[Filters](#) [Density](#)

Invoice ID	Source	Vendor name	Invoice date ↓	Delivered date and time	Total	Status	Last	Actions
656456546	Manual	Cherry Street Brewing	6/27/2044	6/27/2024 8:21 PM	\$16.00	Draft	9/18	
20250130-03	Upload	Coca Cola Company	1/30/2025	1/31/2025 3:41 AM	\$23,979.87	Accepted	1/31	
20250130-02	Upload	Coca Cola Company	1/30/2025	1/31/2025 3:51 AM	\$504.14	Draft	1/31	
20250129-1	Manual	Coca Cola Company	1/29/2025	1/29/2025 6:48 PM	\$1,202.00	Finalized	1/29	
12802	Manual	Dallas Organic Produce	1/28/2025	1/28/2025 6:36 PM	\$13,809.80	Accepted	1/28	
12801	Upload	Test SG 0113 Smoke test	1/28/2025	1/28/2025 6:30 PM	\$251,158...	Finalized	1/31	

'Invoice list' screen

2. Click **Add invoice (blank)**. The 'Invoice details' screen appears.

Invoice details

* Indicates required fields

Invoice information

Invoice date *
09/18/2025

Invoice delivery date and time *
09/18/2025 05:54 PM

Invoice ID *
Invoice comments

Vendor information

Vendor name *

☐ Cash paid in

☐ Cash paid out

Add item

Item / Service	Item code	Name / Description	Receive unit	Quantity	Price	Subto	Actions
No rows							

Back

'Invoice details' screen

3. Select the **invoice date**.
4. Select the **date and time** when the invoice was sent to the restaurant.
5. Type the **unique ID** of the invoice.

6. Type any **additional information** about the invoice in 'Invoice comments.'

Invoice information

Invoice date *
02/05/2025

Invoice delivery date and time *
02/05/2025 12:05 PM

Invoice ID *
359

Invoice comments

Vendor information

Vendor name *

bghjfhk
Cherry Street Brewing
Coca Cola Company
Dallas Organic Produce
Node js test vendor (imported)
Smoke Test 01
test
test0808

Add item

Search...

Name / Description	Receive unit	Quantity	Price	Subtotal	Tax	Total	Actions
--------------------	--------------	----------	-------	----------	-----	-------	---------

Back

Adding or selecting a vendor

7. Click **Vendor name** to view a list of vendors.
8. Select a **vendor** from the list. Alternatively, if the required vendor is not listed, enter the **new vendor name** in 'Vendor name.' The Add <New vendor name> option appears. Click **Add** to create a new vendor.

The invoice status is set to 'Draft' and the options to 'Accept invoice' and 'Finalize invoice' appear.

Invoice details Draft

Delete invoice

* Indicates required fields

Last edit was 7/26/2024 by acct:commerce@00uepuczdxo5iwt1d7-lm185162@ncr.com

Invoice information

Invoice date *
07/26/2024

Invoice delivery date and time *
07/26/2024 03:27 PM

Invoice ID *
8325

Invoice comments

Vendor information

Vendor name *
6572654367785

Accept invoice
Finalize invoice

Back

Accept invoice

Invoice record saved as Draft

Invoice details Draft Delete invoice

* Indicates required fields Last edit was 7/26/2024 by acct:commerce@00uepuczdx5iwt1d7-lm185162@ncr.com

Invoice information

Invoice date * 07/26/2024 Invoice delivery date and time * 07/26/2024 03:27 PM

Invoice ID * 8325 Invoice comments

Vendor information

Vendor name * 6572654367785

Add item

Back Accept invoice

Option to add an item to the invoice

9. Click **Add item** to manually enter the first item in the invoice. The 'Add item' screen appears on the right side of the screen.

Invoice details Draft Delete invoice

* Indicates required fields Last edit was 7/26/2024 by acct:commerce@00uepuczdx5iwt1d7-lm185162@ncr.com

Invoice information

Invoice date * 07/26/2024 Invoice delivery date and t... 07/26/2024 03:2

Invoice ID * 8325 Invoice comments

Vendor information

Vendor name * 6572654367785

Add item

Back Accept invoice

Add item

* Indicates required fields

Item Service

Item code * 2007

Name / Description * Cheese Cake

Container * Dozen (dz)

Save & close

Save & add another

Option to enter item or service details

10. Click **Item** or **Service** to designate the **type of item** to add to the invoice. Choose from:

Item — Indicates the item is a product purchased from the vendor, such as egg or milk.

Service — Indicates the item is for a service provided by the vendor, such as a catering service.

11. Type the **vendor item code**, up to 50 characters.

12. Type the **name and description of the item**, up to 250 characters.

13. Select the **bulk packing type** from the 'Container' drop-down list. Select from Case (CS), Pail (PL), Bag (BG), Pound (LB), Gallon (GL), Half Gallon (HGL), Quart (QT), Liter (LT), Pint (PT), and Dozen (DZ).
14. Type the **total quantity of packs** in vendor item container. This must be a numeric value from 1 to 999, up to two decimals.
15. Type the **actual size of each unit** in the package. This must be a numeric value from 1 to 999, up to two decimals.
16. Select the **standard unit of measurement** of the item. The available unit of measures are Fluid Ounce (fl. Oz), Quart (qt.), Milliliter (ml), Gram (g), Ounce (oz.), EA (ea), Pint (pt), Gallon (gal), #5 Can (#5 Can), #10 Can (#10 Can), Liter (L), Milligram (mg), Kilogram (kg), Pound (Lb), and Dozen (DZ).
17. Type the **quantity** of vendor items.
18. Type the **unit price** of the vendor item container. It must be a numeric value (up to two decimals). The sub-total amount is auto calculated as Quantity × Price. This is the amount excluding the tax amount.
19. Type the **tax amount**. This is the applicable tax of all units. The total amount of items is auto calculated as Subtotal × Tax. This is the total amount including the tax amount.
20. Click **Save & close** to save the item and close the invoice, or click **Save & add another** to save the current item and add another item.
21. Repeat **steps 9** through **20** for all items and services to be included as per the invoice. The subtotal, sales tax, and amount payable appear at the bottom.

Item / Service	Item code	Name / Description	Receive unit	Quantity	Price	Subtotal	Actions
Item	2007	Cheese Cake	Dozen=1/1 ea	10	\$2.00	\$20.00	

Subtotal \$20.00

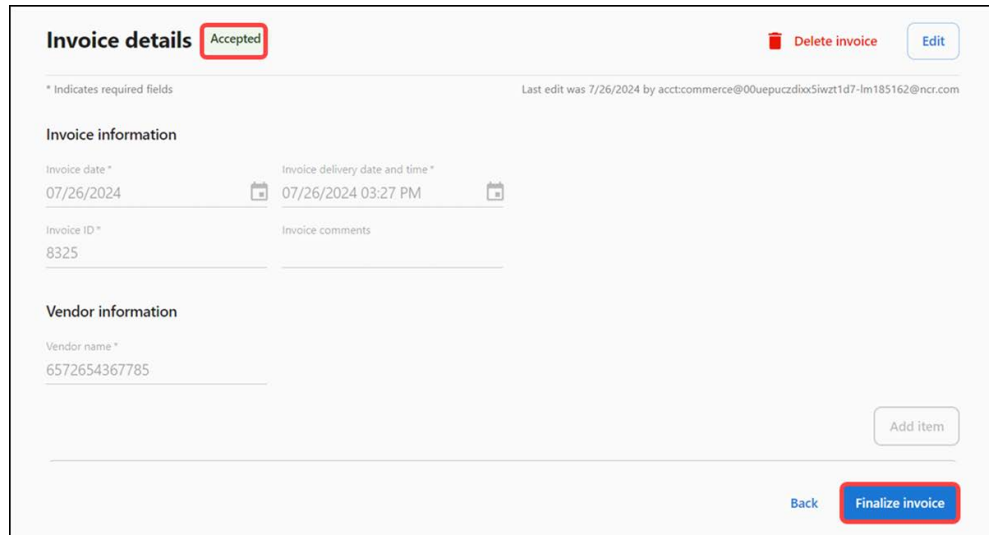
Sales tax \$1.00

Amount payable \$21.00

Back Accept invoice

Added invoice items and services

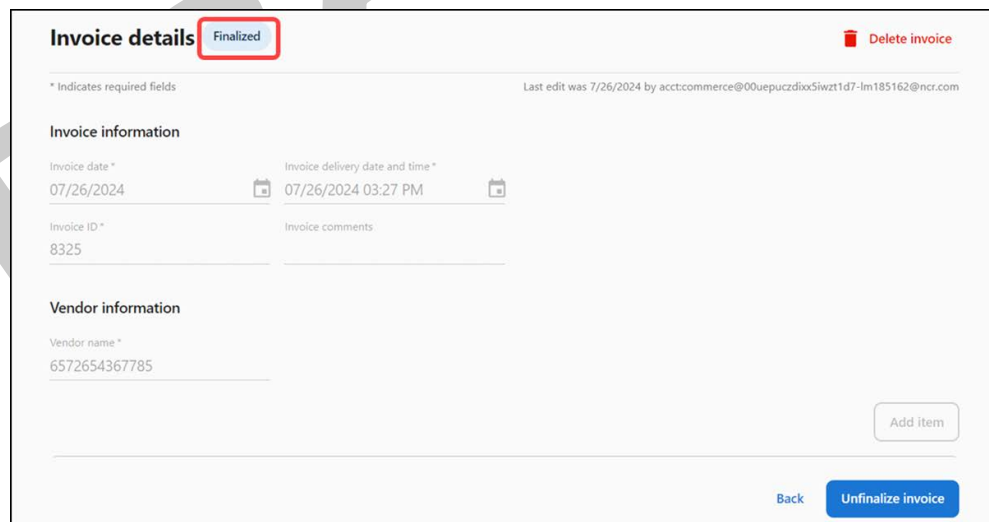
22. Click **Accept invoice** to confirm the invoice details. The status of the invoice changes to 'Accepted' and the **Finalize invoice** option appears. A manager can modify or delete the accepted invoice.



The screenshot shows the 'Invoice details' form with the status 'Accepted' highlighted in a red box. The form includes sections for 'Invoice information' and 'Vendor information'. The 'Invoice information' section contains fields for 'Invoice date' (07/26/2024), 'Invoice delivery date and time' (07/26/2024 03:27 PM), 'Invoice ID' (8325), and 'Invoice comments'. The 'Vendor information' section contains a field for 'Vendor name' (6572654367785). At the top right, there are buttons for 'Delete invoice' and 'Edit'. At the bottom right, there are buttons for 'Back' and 'Finalize invoice'.

Accepted invoice

23. Click **Finalize invoice** to approve the invoice. The status of the invoice changes to 'Finalized.'



The screenshot shows the 'Invoice details' form with the status 'Finalized' highlighted in a red box. The form includes sections for 'Invoice information' and 'Vendor information'. The 'Invoice information' section contains fields for 'Invoice date' (07/26/2024), 'Invoice delivery date and time' (07/26/2024 03:27 PM), 'Invoice ID' (8325), and 'Invoice comments'. The 'Vendor information' section contains a field for 'Vendor name' (6572654367785). At the top right, there are buttons for 'Delete invoice' and 'Edit'. At the bottom right, there are buttons for 'Back' and 'Unfinalize invoice'.

Finalized invoice



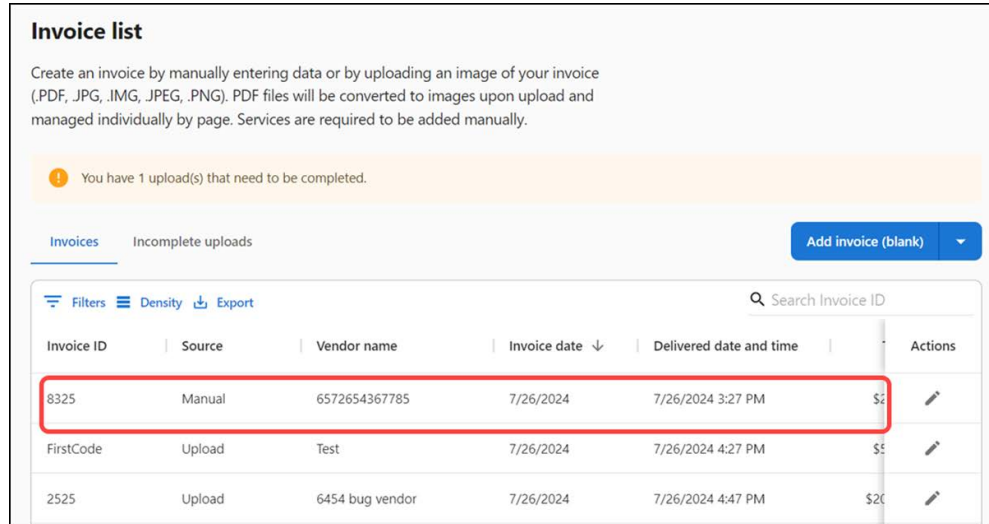
Note

Click 'Unfinalize invoice' to revert the finalized invoice status to Draft.

24. Click **Back** to return to the invoice screen.

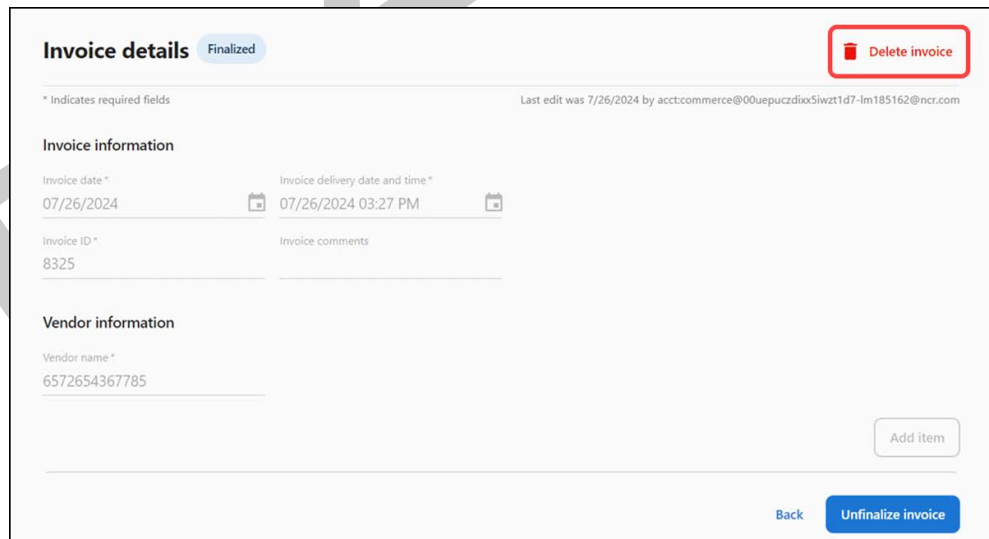
Deleting an invoice

1. Select **Inventory > Invoices**. The 'Invoice list' screen appears.



'Invoice list' screen

2. Select an **invoice** to delete. The 'Invoice details' screen appears.



'Invoice details' screen

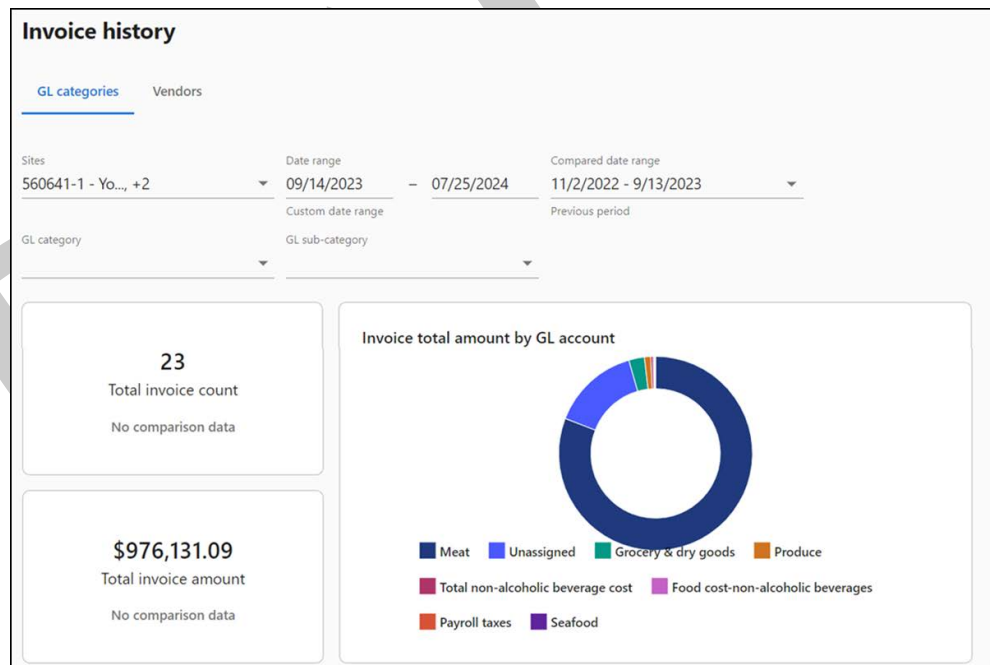
3. Click **Delete invoice**. A confirmation message appears allowing you to confirm the invoice deletion.
4. Click **Delete** to confirm.

Viewing 'Invoice history' report

A manager can review all the invoices entered into Aloha Smart Manager specific to the entry type (manual, scan flat file import, electronic transfer by vendor, or API). When the manager selects the OCR/scan type, the manager is then able to compare the image to the invoice data entered into ASM to validate proper translation. The manager can easily navigate from the report to invoice entry to make corrections, if needed, and then navigate back to the report, to continue reviewing the report.

To run an invoice history report of GL categories:

1. Select **Inventory > Reports > Invoice history report**. The details in GL categories tab appears by default.
2. Select the **site(s)**.
3. Select the **date range**.
4. Select the **compared date range**.
5. Select a **General Ledger (GL) category** type from the drop-down list.
6. Select a **General Ledger (GL) sub-category** type from the drop-down list. The following details appear on the screen.



'Invoice history' report - GL categories

Total invoice count — Total invoice count and the growth percentage of invoices when compared to the previous period.

Total invoice amount — Total invoice amount and the growth percentage when compared to the previous period.

GL sub-category	Invoice count	Subtotal	Sales tax	Total
Unassigned (1)	19	\$146,746.90	\$0.00	\$146,746.90
Unassigned	19	\$146,746.90	\$0.00	\$146,746.90
5000 - Cost of sales (1)	3	\$3,869.50	\$0.00	\$3,869.50
5200 - Total nor	3	\$3,869.50	\$0.00	\$3,869.50
5100 - Total food cost	13	\$829,089.17	\$2.58	\$829,091.75
5110 - Meat	2	\$789,428.90	\$0.00	\$789,428.90
5120 - Seafood	1	\$781.44	\$0.00	\$781.44

Invoice history report details

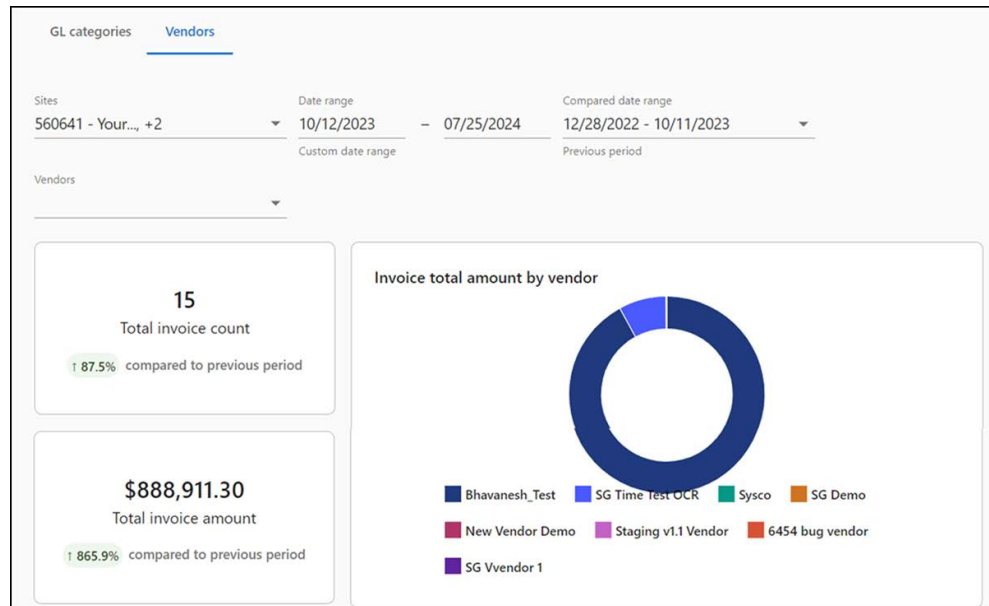
The following information appears in the report:

Column	Description
GL sub-category	The general ledger category.
Invoice count	The total count of invoices.
Subtotal	The subtotal of the invoices excluding the tax amount.
Sales tax	The amount of the sales tax applied.
Total	The total amount of the sale (subtotal + sales tax).

To run an 'Invoice history report' of Vendors:

1. Select **Inventory > Invoice history report**. The details in GL categories tab appears by default.
2. Click **Vendors**.
3. Select the **site(s)**.
4. Select the **date range**.
5. Select the **compared date range**.

6. Select one or more **vendors** from the drop-down list. The following details appear on the screen:



Invoice history report - Vendors

Total invoice count — Total invoice count and the growth percentage of invoices when compared to the previous period.

Total invoice amount — Total invoice amount and the growth percentage when compared to the previous period.

Filters Density Export					Search...
Vendor	Invoice count	Subtotal	Sales tax	Total	
Bhavanesh_Test	3	\$818,170.45	\$0.00	\$818,170.45	
SG Time Test OCR	5	\$69,439.61	\$0.00	\$69,439.61	
Sysco	1	\$1,008.50	\$2.25	\$1,010.75	
SG Demo	2	\$279.93	\$0.00	\$279.93	
New Vendor Demo	1	\$5.98	\$0.00	\$5.98	

The following information appears in the report:

Column	Description
Vendor	Name of the vendor.
Invoice count	The total count of invoices.
Subtotal	The subtotal of the invoices excluding the tax amount.
Sales tax	The amount of the sales tax applied.
Total	The total amount of the sale (subtotal + sales tax).

Counting inventory and managing locations (Inventory Core only)

Effective inventory control is essential for restaurant operations, and it begins with accurate inventory counting at different locations at the store. This feature allows managers and employees to perform real-time inventory counts directly from designated storage areas — such as walk-ins, dry storage, or bar stations — ensuring that stock levels are recorded precisely where items are stored and used.

The Inventory counting and location management greatly enhances the efficiency and accuracy of tracking inventory in your store. This helps in tracking the exact amount of stock available at the store.

Managers can use the 'Counting and locations' feature to:

- Maintain a list of inventory items at a store (see [Maintaining the inventory list](#))
- Manage the inventory items at a location in the store (see [Managing the inventory locations](#))
- Count and post the count of inventory items (see [Counting and posting the inventory](#))

Maintaining the inventory list

Use the 'Inventory list' option to define count frequencies and to set parameters for the inventory posting process. The frequency of schedules to count the inventory item includes:

Shift — Inventory count for each shift.

Daily — Inventory count for each day.

Weekly — Inventory count for each week.

Fiscal Period — Inventory count for a fiscal period.

Unassigned — Inventory items that are not counted and not assigned to any location. The items that contain one or more inventory units appear under 'Unassigned.'

To update the inventory list:

1. Select **Inventory > Counting and locations > Inventory lists**. The Inventory list screen appears with the inventory list frequency, inventory count for that frequency, and an option to update the frequency of the items.

List name	Item count	Actions
Shift	59	
Daily	2	
Weekly	69	
Fiscal Period	59	
Unassigned	3,295	

Inventory lists

List name — Frequency at which the counting must be scheduled.

Item count — Number of inventory items scheduled for counting.

Actions — Option to update (add or remove) the inventory items from counting.

2. Perform one of the following to update the inventory list:

- Click the **pencil icon**.

-OR-

- Select a **list name** to view the exact item(s) counted for that frequency including the inventory name and its unit of measure. Click **Edit**.

INVENTORY LISTS / DAILY

Daily

These are the raw items for this frequency. Edit the list to indicate which units of which items need to be counted every shift

Columns Density

Search item name...

List name	Inventory units
Frozen Beef Patty	cs=5/1 dz, dz, cs=5/12 ea, ea
Ground beef	pl=3 lb, cs=1 oz, oz

Rows per page: 10 1-2 of 2

Option to edit inventory list

The following screen appears. The inventory items that are set to count for the corresponding frequency is already selected and the items that are not part of the counting are not selected.

INVENTORY LISTS / DAILY

Daily

These are the raw items for this frequency. Edit the list to indicate which units of which items need to be counted every shift

Columns Density

Search item name...

Item name	Inventory units
☒ Frozen Beef Patty (7)	lb=4 ea, dz=12 ea, cs=5/1 dz, PK=1 dz, dz, cs=5/1...
☐ Frozen Beef Patty	lb=4 ea
☐ Frozen Beef Patty	dz=12 ea
☒ Frozen Beef Patty	cs=5/1 dz
☐ Frozen Beef Patty, PK=12 ea	PK=1 dz
☒ Frozen Beef Patty	dz
☒ Frozen Beef Patty	cs=5/12 ea
☒ Frozen Beef Patty	ea
☒ Ground beef (3)	pl=3 lb, cs=1 oz, oz
☒ Ground beef	pl=3 lb

Current selection Clear selection

7 items selected

- Frozen Beef Patty - cs=5/1 dz
- Frozen Beef Patty - cs=5/12 ea
- Frozen Beef Patty - dz
- Frozen Beef Patty - ea
- Ground beef - cs=1 oz
- Ground beef - oz
- Ground beef - pl=3 lb

Cancel Save

Setting the frequency to count an inventory item

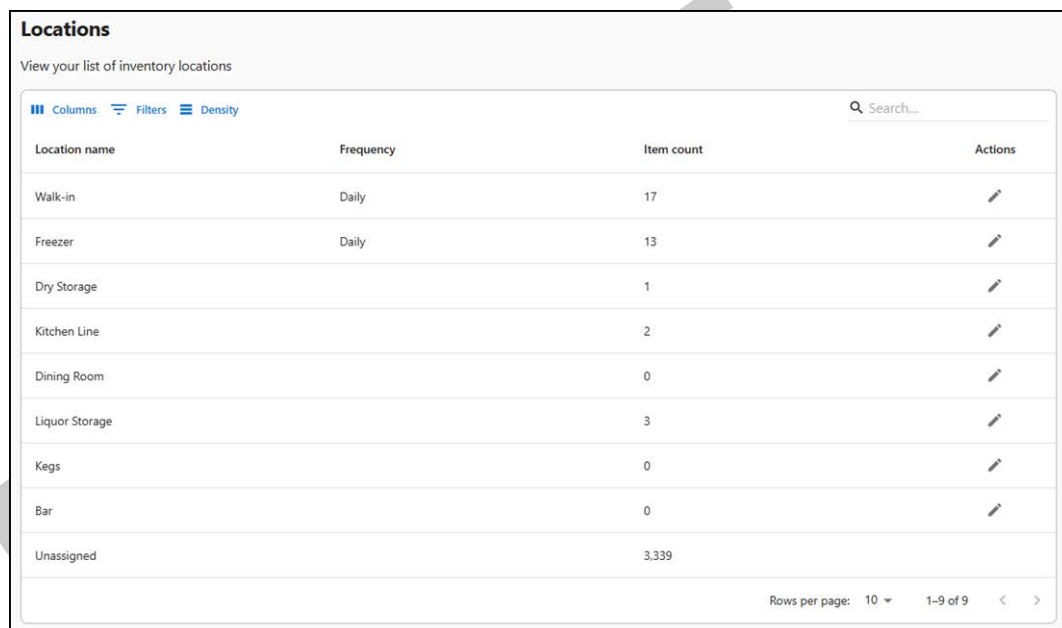
3. Select or clear the items to update the counting of the inventory item.
The selected items are counted as per the scheduled frequency and the cleared (not selected) items are ignored. The inventory items selected for counting appear under the **Current selection** section.
4. Click **Save** to confirm the changes.

Managing the inventory locations

Use the 'Locations' option to define or maintain physical storage locations. Creating storage locations allows you to assign raw items and prep items to be stored and counted in each location.

To manage the locations:

1. Select **Inventory > Counting and locations > Locations**. The **Locations** screen appears.



Location name	Frequency	Item count	Actions
Walk-in	Daily	17	
Freezer	Daily	13	
Dry Storage		1	
Kitchen Line		2	
Dining Room		0	
Liquor Storage		3	
Kegs		0	
Bar		0	
Unassigned		3,339	

Available locations

Location name — Specific place at the store where the inventory is stored.

Frequency — Routine during which the inventory count must be recorded.

Item count — Count of inventory item stored at the location.

Actions — Option to update the inventory list at the location.

2. Select a **location name** to view the exact item(s) stored at that location and its count. For instance, if the store stores sliced ham in a freezer, on selecting the location name, you can view the sliced ham item and its count (Inventory units).



Tip

Alternatively, if you want to go back to the locations main screen, select the **Locations** menu.

LOCATIONS / FREEZER

Freezer

These are the raw items (in order) for this location. Edit the list, change the order, or duplicate an item if its stored in several places in this location. Preview the location to make sure everything appears correctly.

[Raw item list](#) [Count order](#) [Preview](#)

[Columns](#) [Density](#)

Item name	Inventory units
Ground beef	pl=3 lb, cs=1 oz, oz
Frozen Beef Patty	lb=4 ea, dz=12 ea, cs=5/1 dz, PK=1 dz, dz, cs=5/12 ea, PK=12 ea, ea
Ham, Sliced	PK=5 lb, lb
New-Chicken	PK=10 kg, cs=9/10 lb, PK=10 lb, lb, cs=10/100 lb, PK=100 lb, PK=88 lb
New-Chicken, Breast	cs=10/100 lb, PK=100 lb, lb, PK=430 dz
New-"Chicken Meat"	pl=11/1 L, PK=1 L, L

Inventory items set for counting - Location view

- Click **Edit** at the top-right corner to view the items list at the location in detailed and edit if required. The **Raw item list** screen appears by default.

LOCATIONS / FREEZER

Freezer

These are the raw items (in order) for this location. Edit the list, change the order, or duplicate an item if its stored in several places in this location. Preview the location to make sure everything appears correctly.

Raw item list Count order Preview

Columns	Density	Search item name...
Item name	Inventory units	
☒ Ground beef (3)	pl=3 lb, cs=1 oz, oz	
☒ Ground beef	pl=3 lb	
☐ Ground beef	cs=1 oz	
☐ Ground beef	oz	
☒ Frozen Beef Patty (7)	lb=4 ea, dz=12 ea, cs=5/1 dz, PK=1 dz, dz, cs=5/1...	
☐ Frozen Beef Patty	lb=4 ea	
☐ Frozen Beef Patty	dz=12 ea	
☒ Frozen Beef Patty	cs=5/1 dz	

Current selection Clear selection

29 items selected

- Frozen Beef Patty - cs=5/1 dz
- Frozen Beef Patty - cs=5/12 ea
- Frozen Beef Patty - dz
- Frozen Beef Patty - ea
- Frozen Beef Patty - PK=1 dz, PK=12 ea
- Ground Turkey - lb
- Ground Turkey - lb=10 lb
- Grape Fanta - 20 oz - PK=20 fl oz
- Green Pepper - lb
- Ground beef - pl=3 lb
- Ham, Sliced - lb
- Ham, Sliced - PK=5 lb

Cancel Save

Viewing raw item list

Item name — Items stored at the location. As per the above figure, the items are stored in the freezer.

Inventory units — Units of measure of the corresponding items stored in the location. For example, as per the above figure, five packets of sliced ham is stored in the freezer.

- Select or clear the **items** to update the list of inventory items available at the location. The selected items are counted and stored at selected location whereas the cleared (not selected) items are not counted or stored. The inventory items stored at the selected location appear under the **Current selection** section.
- Click **Save** to confirm the changes.
- Click **Edit** at the top-right corner.

7. Click **Count order**. The details in the **Count order** tab appear.

Freezer

These are the raw items (in order) for this location. Edit the list, change the order, or duplicate an item if its stored in several places in this location. Preview the location to make sure everything appears correctly.

Raw Item list Count order Preview

Count order	Item name	Inventory units	Actions
1	Ground beef	pl=3 lb, cs=1 oz, oz	
2	Frozen Beef Patty	lb=4 ea, dz=12 ea, cs=5/1 dz, PK=1 dz, dz, cs=5/12 ea, PK...	
3	Ham, Sliced	PK=5 lb, lb	
4	New-Chicken	PK=10 kg, cs=9/10 lb, PK=10 lb, lb, cs=10/100 lb, PK=100 l...	
5	New-Chicken, Breast	cs=10/100 lb, PK=100 lb, lb, PK=430 dz	
6	New-"Chicken Meat"	pl=11/1 L, PK=1 L, L	
7	Smoke Test	oz	
8	Mustard Green	PK=10 ea, PK=6 lb, lb	
9	Grape Fanta - 20 oz	PK=20 fl oz	

Cancel Save

Viewing the count order

8. Perform the following actions as required to rearrange the order in which the list of items must appear for counting in the 'Inventory count' screen:

- If you want to rearrange the items according to sheet-to-shelf sequence, click and drag the **double three dots** icon and arrange the items.

Count order	Item name	Inventory units	Actions
1	Meat	cs=2/2 lb, PK=2 lb, lb	⋮
2	Meat	cs=2/2 lb, PK=2 lb, lb	⋮
3	Mirchi	cs=100 ea, ea, dz	⋮
4	E2E_Test_Vendor_Item_XsBErgO	lb	⋮

1 row selected

Cancel Save

Drag and drop option

- If you want to manually type the sequence order, click the **count order** option and type the sequence count.

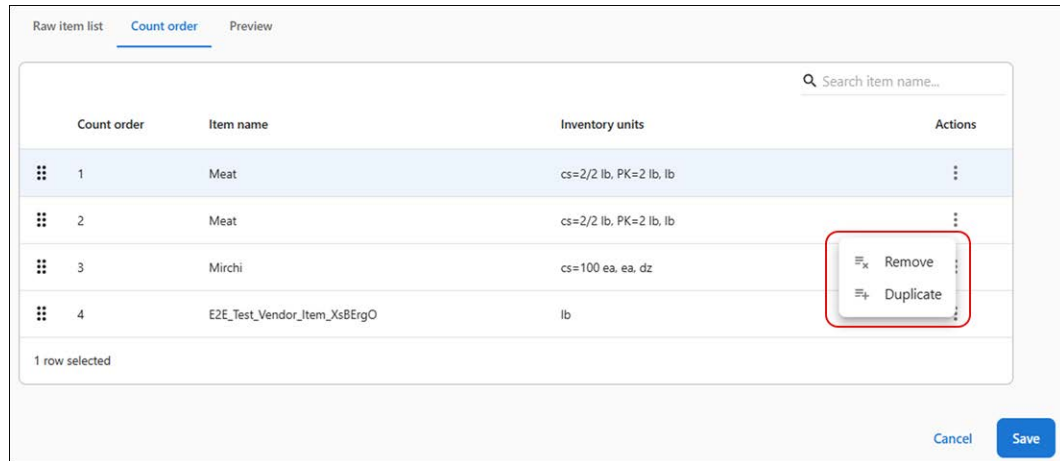
Count order	Item name	Inventory units	Actions
1	Meat	cs=2/2 lb, PK=2 lb, lb	⋮
2	Meat	cs=2/2 lb, PK=2 lb, lb	⋮
3	Mirchi	cs=100 ea, ea, dz	⋮
4	E2E_Test_Vendor_Item_XsBErgO	lb	⋮

1 row selected

Cancel Save

Manual entry of count order

9. If you want to duplicate or remove an item, click the **three dots** icon. The option to remove or duplicate a specific item appears. If you remove or duplicate an item, click **Save** to confirm the changes.



Remove and Duplicate options

10. Click **Save** to confirm the changes.
11. Click **Edit** at the top-right corner.

12. Click **Preview** to view the final list of inventory items at each location available at the store.

LOCATIONS / FREEZER

Freezer

These are the raw items (in order) for this location. Edit the list, change the order, or duplicate an item if its stored in several places in this location. Preview the location to make sure everything appears correctly.

Raw item list Count order Preview

Ground beef

pl=3 lb

cs=1 oz

oz

Frozen Beef Patty

lb=4 ea

dz=12 ea

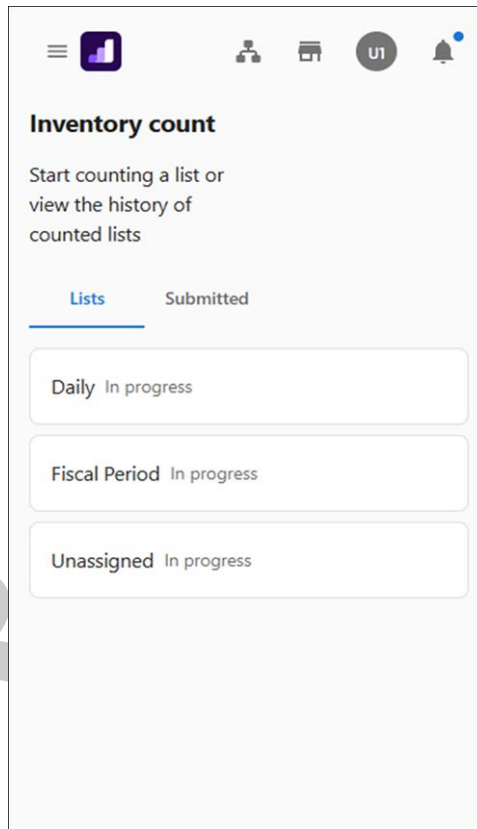
cs=5/1 dz

PK=1 dz

Preview of items at a location

Counting and posting the inventory

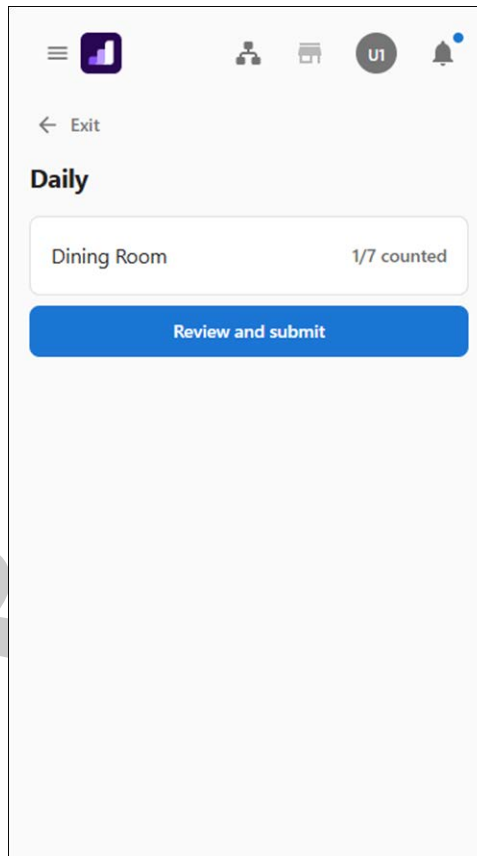
Use the 'Inventory count' option to record the physically counted stock of inventory items at their store. The counted values can be recorded using a smartphone. Record the inventory items at the beginning or end of a day, week, or fiscal period. In the case the manager wants to count the items during a shift, the manager can record the count by specifying the exact date and time of the shift. Additionally, a manager can record the count of unassigned items.



Inventory count

To count and post the inventory item for a day:

1. Select **Inventory > Counting and locations > Inventory count**. The **Inventory count** screen appears.
2. Under 'Lists', select **Daily**. The locations for which the frequency of counting is set as 'Daily' appears. The total number of inventory items at the location appears. In the below figure, for the 'Dining Room' location, the total inventory items to count is seven with one counted out of seven.



Select location to count and post

3. Select the inventory **location** to count.



Note

If you are counting for the first time, a pop-up message appears to start the counting or preview the locations before counting. The pop-up message do not appear after the first count is initiated.

4. Click **Start**.

5. Click the tile to enter the **actual count of inventory items**. The following indications appear when you click the options to enter the count:
- The options to specify an item is **out of stock** or to **skip** the counting of an item.
 - The system auto-calculates the weight of the inventory item and the result appears next to the inventory item name. Additionally, the unit of measure appears to easily understand the conversion details.
 - The previously counted values appear below each option. For example, 'Previous count was 0 on 04/09' indicates the previous counted entries were posted on the mentioned date and the counted value was zero.
 - The 'Out of stock' indication appears if the count is '0'.

The screenshot shows a mobile application interface for entering inventory counts. At the top, the item name 'Frozen Beef Patty' is displayed next to a price tag '420.00 Eachs' and a three-dot menu icon. Below this, there are three input fields with labels 'dz', 'cs=5/1 dz', and 'cs=5/12 ea'. The first field contains the number '5', the second contains '6', and the third contains '0'. To the right of the first field are the options 'Out' and 'Skip'. To the right of the third field is an 'Out of stock' button. At the bottom of the form is a blue 'Update count' button. A note at the bottom states 'Previous count was 0 on 09/09'.

Entering count values

6. Click the **three-dotted** icon. The following options appear:

This screenshot is identical to the previous one, but with the menu open. A red box highlights the menu options, which are 'Skip' and 'Out of stock'. The 'Update count' button and the 'Previous count' note remain visible at the bottom.

Options to set availability

- Click **Out of stock** to specify the inventory item is out of stock.
- Click **Skip** to bypass the entry of a count for the inventory item.



Tip

Click **Save & exit** (at the top) to close the screen to save the entered details and revisit again to update the count later. The count is not posted. A success message of saving the details appear.

7. Click **Update count** (scroll to bottom) to confirm the count of inventory items at the location.
8. Click **Review and submit**. The pop-up window with the option to review and submit the details for posting appears:

Daily count summary	
Submitted by User Admin on 9/9/2025	
Effective on *	Beginning of day
Actual inventory value	\$0.00
Skipped items	0
Out of stock items	2
Counted items	2
Total items	7
Go back and edit	
Save & exit	
Post for review	

Count summary at the location

Effective on — Period of the day, either beginning or end of day, when the count was posted.

Actual inventory value — Total value of the inventory items.

Skipped items — Number of inventory items at the location that were not counted.

Out of stock items — Number of inventory items at the location that were marked as out of stock.

Counted items — Number of inventory items at the location that were counted and the corresponding values were entered in the system.

Total items — Grand total of the inventory items at the location.

9. Perform **one** of the following actions:

- Click **Go back and edit** to close the pop-up window without saving the details. The count is not posted.
- Click **Save & exit** to save the details but do not post the count.
- Click **Post for review** to save and post the count instantly. The counted details is sent to the manager for approval. The counted details appear under the **Submitted** tab for review. For information about the submitted inventory count, see [Posting the inventory count](#).

Posting the inventory count

The counted inventory list appears under the **Submitted** tab in a tile format. The lists under the 'In review' section awaits manager's approval. The Managers can review the counted list and finalize it. Likewise, administrator can unfinalize a list, if required.

Filter options

Use the following filter options to locate the required counting list:

Status — Retrieve the counting list based on the current status of approval:

In review — Counted inventory items waiting for manager's approval. Manager can use the **Finalize** option to approve.

Finalized — Reviewed and approved by the manager.

Unfinalized — Reviewed and finalized; however, the administrator opted to unfinalize the already finalized list. You can review the list and finalize it again.

Date — Retrieve the counting list for a specific period.

Value — Retrieve the counting list based on the counted value.

Skipped — Retrieve the counting list based on inventory items skipped percentage.

Counting list details

All the inventory items that are counted and posted appear under the 'Submitted' tab with the following details:

Period — Time frame when the counting occurred.

Locations — Number of locations available to count.

Counted on — Date and time when the counting occurred.

Counted by — Employee who counted the inventory items.

Approved by — Manager who approved the counting. This option appears for finalized list only.

Counted value — Total value of the counted items. You have an option to update the values.

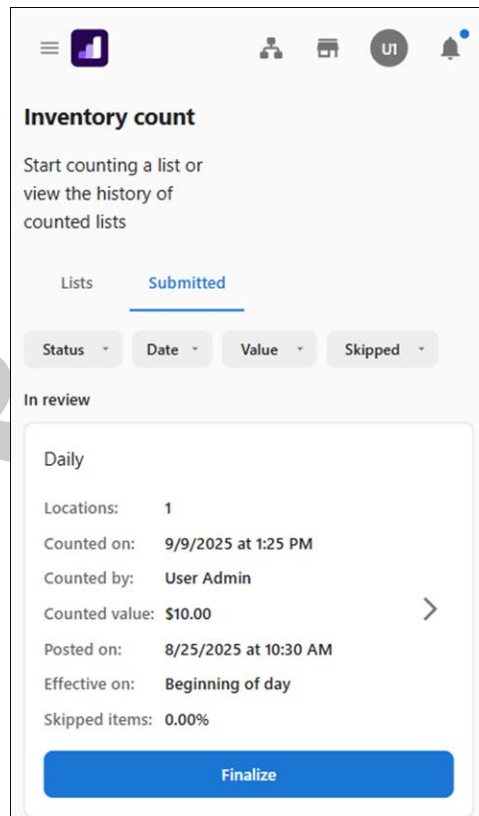
Posted on — Date and time when the previous posting occurred.

Effective on — Time of the day (beginning or end) when the count was posted.

Skipped items — Items that were not counted (indicated in percentage).

To finalize a counted list:

1. Select **Inventory > Counting and locations > Inventory count**. The **Inventory count** screen appears.
2. Click the **Submitted** tab.



List under review

3. Under 'In review', click **Finalize**. A success message appears. The corresponding counting list is finalized and moved under the 'Finalized' status.

To unfinalize a counted list:

1. Select **Inventory > Counting and locations > Inventory count**. The **Inventory count** screen appears.
2. Click the **Submitted** tab.
3. For an administrator, under 'Finalized', click the **three-dotted icon** available on the tile. The **Unfinalize** option appears.
4. Click **Unfinalize**. A success message appears. The corresponding counting list is moved under the 'Unfinalized' status.

value:

Posted on: 8/5/2025 at 12:00 AM

Effective on: End of day

Skipped items: 20.00%

Unfinalized

Daily

Locations: 1

Counted on: 9/9/2025 at 1:16 PM

Counted by: User Admin, Ashok Adapa

Counted value: \$173.33

Posted on: 8/5/2025 at 12:00 AM

Effective on: Beginning of day

Skipped items: 25.00%

Finalize

Unfinalized counting list



Note

You can use the **Finalize** option to finalize the counting list again.

Viewing 'Cost of goods sold' report (Inventory Core only)

A manager uses the Cost of goods sold (COGS) report to track the direct cost of ingredients and supplies used to prepare menu items. This report helps restaurants understand how much is spent to produce food and beverages. It includes the opening inventory, records the purchases made during the period, and calculates actual usage based on the closing inventory. By analyzing COGS, restaurant teams manage inventory more effectively, reduce waste, and increase profit margins.

Managers can run the 'Cost of goods sold' report to view the cost and usage of raw items between two inventory counts.



Note

Ensure at least one inventory count is recorded to generate the report. However, availability of at least two inventory counts is more beneficial.

To run a COGS report:

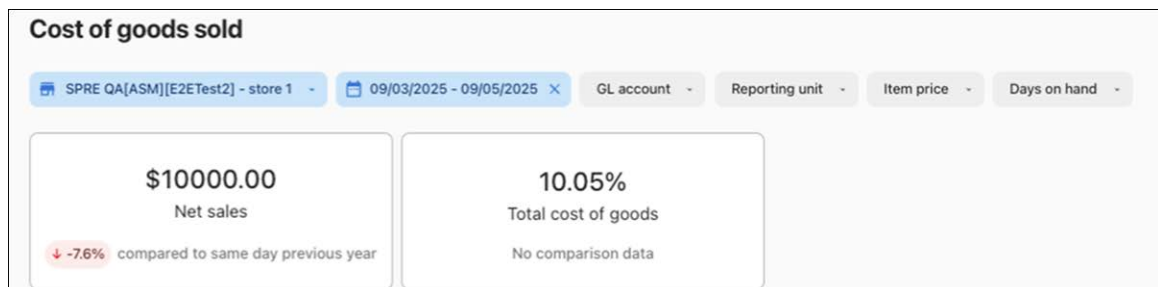
1. Select **Inventory > Reports > Cost of goods sold**. The **Cost of goods sold** report appears.
2. Select a **site**.
3. Select the **date range** and click **Done**.



Note

Dates with at least one inventory count is only available for selection.

4. Select the **General Ledger (GL) account**.
5. Select the **reporting unit**.
6. Select the **item price** range.
7. Select the **days on hand** range. The following details appear on the screen:



Cost of goods sold report

Net sales — The total revenue generated from food and beverage sales after deducting any discounts, returns, or allowances.

Total cost of goods — Sum of all direct costs incurred to produce the items sold during a specific period.

The following information appears in the report:

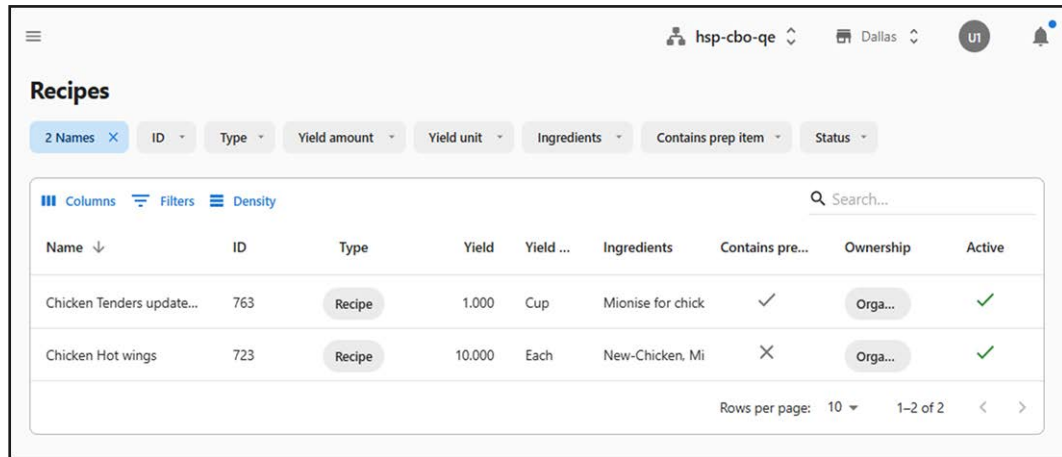
Columns Filters Density										Search...		
Raw item name	GL account	Reporting unit	Start count	Total purchased quantity	End count	Item price	Ending inventory	Days on hand	Usage in units	Usage in dollars	Usage in percent	
									Actual	Actual	Actual	
Cheese - Gouda	5160 - Dairy	Ounce	700	800	160	\$0.75	\$120.00	0.358	1,340	\$1,005.00	10.05%	
							\$120.00			\$1,005.00	10.05%	
Rows per page: 10 1-1 of 1												

Cost of good sold report result

Column name	Description
Raw item name	The name of the ingredient or supply item. For example, Chicken breast.
GL account	The general ledger account number.
Reporting unit	The unit or location generating the report.
Start count	The quantity of the item available at the beginning of the reporting period.
Total purchases quantity	The amount of the item purchased during the reporting period.
End count	The quantity of the item remaining at the end of the reporting period.
Item price	The cost per unit of the item.
Ending inventory	The total value of the remaining stock.
Days on hand	The estimated number of days the current inventory will last based on the usage.
Usage in units	
Actual	The actual quantity of an item used during the reporting period.
Usage in dollars	
Actual	The total cost (in dollars) of the item used.
Usage in percent	
Actual	The percentage of total cost of goods sold that the item represents.

Managing recipes (Inventory Core only)

A recipe is a list of inventory ingredients that make up both prep items and sales items. It contains a detailed list of ingredients, required quantity, and cost incurred to create the recipe. You can also specify the sequence in which the ingredients must be used to prepare the recipe. Additionally, you have the option to set the recipe availability for a certain period of time. For instance, for a special dish to be available for a specific period, you can set the end date until when the recipe is available for usage.



Name	ID	Type	Yield	Yield unit	Ingredients	Contains prep item	Ownership	Active
Chicken Tenders update...	763	Recipe	1,000	Cup	Mionise for chick	✓	Orga...	✓
Chicken Hot wings	723	Recipe	10,000	Each	New-Chicken, Mi	✗	Orga...	✓

Recipes home screen

Name — Unique name of the recipe for identification. For example, Tea, Chicken salad.

ID — Unique identification number that the system auto-generates.

Type — Indicates the whether corresponding item being prepared is a recipe or prep item.

Yield — Expected number of quantities from the recipe. For example, if the recipe is 'Tea' and the 'Recipe makes' value is '2', then two cups of tea is expected to be prepared using the selected ingredients.

Yield unit — Units of measurement of the recipe. For example, 'Each' indicates each cup of tea.

Ingredients — List of inventory items used to prepare the recipe. For example, the ingredients required to prepare 'Tea' includes milk, sugar, and water.

Contains prep item — Indicates whether the recipe contains prep item.

Ownership — Indicates the level at which the recipe is applicable, either for entire organization or specific sites.

Active — Indicates whether the recipe is currently active for usage or not.

Creating a new recipe without prep item

You can create a recipe that is a **final recipe** served directly to customers. For example, Chicken Hot Wings.

To create a recipe without prep item:

1. Select **Inventory > Menu > Recipes**. The **Recipes** screen appears.
2. Click **Create recipe**. The 'New recipe' screen appears. By default, the 'General information' tab is selected. A unique **recipe ID** auto-populates for the recipe.
3. Enter a **unique name** for the recipe (maximum of 50 characters). For example, Chicken drumstick.
4. Enter a **description** for the recipe, such as 'Chicken drumstick fried.'
5. Enter the **expected output quantity** in 'Yield amount.' For example, 1 indicates one full chicken drumstick.
6. Select the **unit of measure** in 'Yield units'.
7. Select the **start date** and **end date** to indicate the period for which the recipe is available. After the end date, the recipe is deactivated.

RECIPES / NEW RECIPE

New recipe

Recipe information Ingredients

* Indicates required fields

General information

Name*
Chicken hot wings
33 characters remaining

Recipe ID*
723
12 characters remaining

Description*
A quick and classic American street food. Grill or boil sausages, place them in soft buns, and top with mustard, ketchup, relish, or onions. Perfect for cookouts and ball games.

Yield amount*
10

Yield unit*
#5 Can

Start date*
09/18/2025

End date
09/30/2025

Prep item

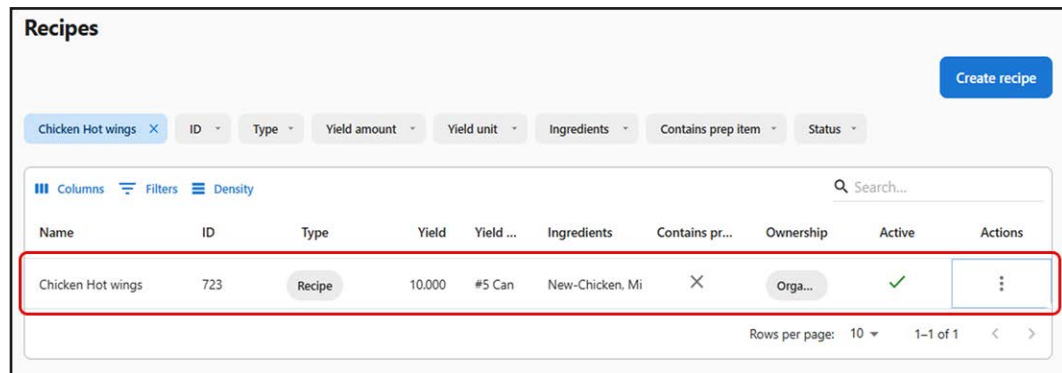
If this recipe is a prep item, or a recipe that will be used in another recipe, check the box below. Note, prep recipes are counted, so additional information is required if the box is checked.

☐ This is a prep item

Back Save

Creating new recipe

- Click **Save** to confirm the details. The 'New recipe saved' success message appears. Additionally, the created recipe appears on the Recipes home screen.



The screenshot shows the 'Recipes' home screen. At the top right is a 'Create recipe' button. Below it is a filter bar with 'Chicken Hot wings' selected and several dropdown menus. A table below the filter bar lists recipes. The first row is highlighted with a red border. The table has columns: Name, ID, Type, Yield, Yield unit, Ingredients, Contains prep item, Ownership, Active, and Actions. The first row contains: Chicken Hot wings, 723, Recipe, 10,000, #5 Can, New-Chicken, Mi, X, Orga..., a green checkmark, and a three-dot menu icon. At the bottom right, it says 'Rows per page: 10' and '1-1 of 1'.

Name	ID	Type	Yield	Yield ...	Ingredients	Contains pr...	Ownership	Active	Actions
Chicken Hot wings	723	Recipe	10,000	#5 Can	New-Chicken, Mi	X	Orga...	✓	⋮

Created recipe appear as 'Recipe'

Next step is to add the [ingredients](#).

Creating a new recipe with prep item

You can create a recipe that is a **prep item** used as an ingredient in any other recipes. For example, Ketchup.

To create a recipe with prep item:

- Follow the [step 1](#) through [step 7](#) in creating the recipes.
- Select the **This is a prep item** option. Upon selection, the option to select unit of measure of the prep item appears.

3. Select the **default recipe unit**.

Juice 738
45 characters remaining 12 characters remaining

Description*
Juice

Yield amount* 5 Yield unit* Liter

Start date* 09/22/2025 End date MM/DD/YYYY

Prep item
If this recipe is a prep item, or a recipe that will be used in another recipe, check the box below. Note, prep recipes are counted, so additional information is required if the box is checked.

☒ This is a prep item

Default recipe unit*
1/2 Cup

Add inventory units to this prep item *

Add inventory unit

Inventory unit	Actions
1/2 Cup	

Rows per page: 10 1-1 of 1

Back Save

Creating recipe with prep item

4. (Optional) If you want to include additional inventory units, click **Add inventory unit**, select either the **industrial** unit of measure or select a **custom** unit of measure, and click **Add**.

Juice 738
45 characters remaining 12 characters remaining
Description*
Juice
Yield amount* 5 Yield unit* Liter
Start date* 09/22/2025 End date MM/DD/YYYY
Prep item
If this recipe is a prep item, the prep recipes are counted, so additional information is required if the recipe is not a prep item.
☒ This is a prep item
Default recipe unit* 1/2 Cup
Add inventory unit to this prep item *
Add inventory unit
Columns Filters Density Search...
Inventory unit Actions
1/2 Cup
Rows per page: 10 1-1 of 1
Back Save

Adding inventory units for prep item - Pop up

The corresponding inventory unit appears in the **Add inventory units to this prep item** section.

Juice

Yield amount * 5 Yield unit * Liter

Start date * 09/22/2025 End date MM/DD/YYYY

Prep item

If this recipe is a prep item, or a recipe that will be used in another recipe, check the box below. Note, prep recipes are counted, so additional information is required if the box is checked.

☒ This is a prep item

Default recipe unit * 1/2 Cup

Add inventory units to this prep item *

Columns Filters Density Search...

Inventory unit	Actions
1/2 Cup	
Cup	

Rows per page: 10 1-2 of 2

Back Save

Added inventory units to prep item

5. Click **Save** to confirm the details. The 'New recipe saved' success message appears.

Recipes

Create recipe

Juice X ID Type Yield amount Yield unit Ingredients Contains prep item Status

Columns Filters Density Search...

Name	ID	Type	Yield	Yield ...	Ingredients	Contains pr...	Ownership	Active	Actions
Juice	738	Prep item	5,000	Liter	Fruit	X	Orga...	✓	

Rows per page: 10 1-1 of 1

Created prep item appear as 'Prep item'

Next step is to add the [ingredients](#).

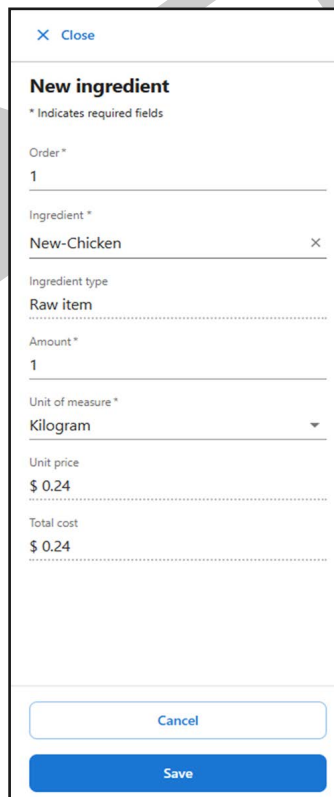
Adding ingredients to recipe

The **Add ingredient** option allows you to include individual ingredients in a recipe.

To add ingredients to a recipe:

1. Upon successfully creating the recipe, the **Ingredients** tab is enabled for the recipe. Click the **Ingredients** tab.
2. Click **Add ingredient**. A sliding panel to enter the ingredient details appear. Additionally, a unique **order ID** is auto-populated to indicate the sequence number of the ingredient.
3. Select the **ingredient** from the All, Raw items, or Prep items options. Based on the selection, the type of ingredient is auto-populated as either 'Raw item' or 'Prep item.'
4. Enter the **quantity of raw items** in 'Amount'.
5. Select the **unit of measure** required for the recipe.

The unit price of the ingredient and total ingredient cost appears in the **Unit price** and **Total cost** options, respectively.



Close

New ingredient

* Indicates required fields

Order *

1

Ingredient *

New-Chicken

Ingredient type

Raw item

Amount *

1

Unit of measure *

Kilogram

Unit price

\$ 0.24

Total cost

\$ 0.24

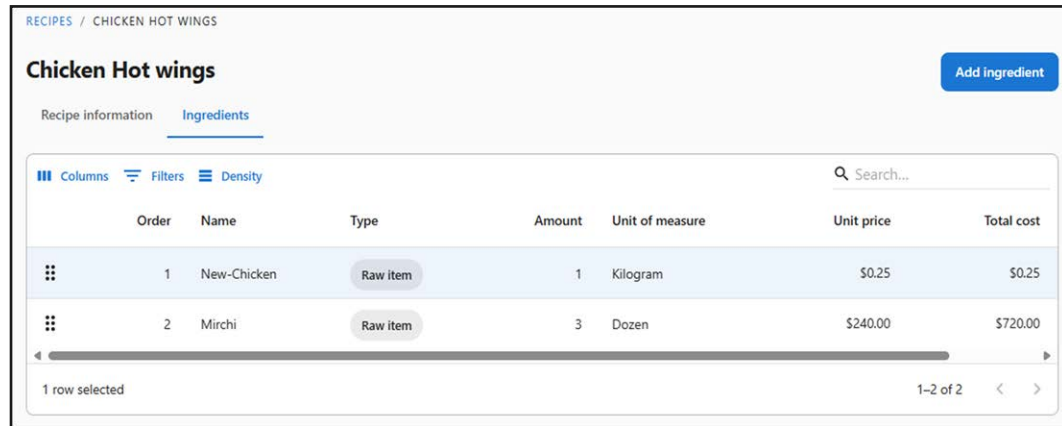
Cancel

Save

New ingredient details

6. Click **Save** to confirm the added ingredient. The 'New ingredient saved' success message appears.

If you want to add more ingredients, click **Add ingredients** and repeat [step 2](#) through [step 6](#) to **add more ingredients** to the recipe.



Chicken Hot wings							Add ingredient
Recipe information		Ingredients					
Columns	Filters	Density	Search...				
Order	Name	Type	Amount	Unit of measure	Unit price	Total cost	
1	New-Chicken	Raw item	1	Kilogram	\$0.25	\$0.25	
2	Mirchi	Raw item	3	Dozen	\$240.00	\$720.00	

1 row selected 1-2 of 2

Recipe is created

After adding all the ingredients, the following details are updated in the 'Recipe costing' section under the **Recipe information** tab.

Recipe Cost (\$) — Total cost to prepare the recipe.

Recipe Cost (%) — This is for future use.

Goal Price (\$) — Target price, in amount, expected price for the recipe. This value is calculated based on the **Goal Price (%)**.

Goal Price (%) — Target price, in percentage, expected for the recipe.

POS Price(\$) — This is for future use.

RECIPES / CHICKEN HOT WINGS

Chicken Hot wings

Last edit was 13/10/2025 by acct:commerce@00u7obo2hrds2esz41d7-ncr.cbo.eng+user01@gmail.com

Edit recipe

Recipe information

Ingredients

General information

Name

Chicken Hot wings

Recipe ID

723

Description

A quick and classic American street food. Grill or boil sausages, place them in soft buns, and top with mustard, ketchup, relish, or onions. Perfect for cookouts and ball games.

Ingredients:

Yield amount

10.000

Yield unit

#5 Can

Start date

September 18, 2025

End date

September 30, 2025

Recipe costing

Recipe Cost (\$)

\$720.245

Recipe Cost (%)

0.000%

Goal Price (\$)

\$720.245

Goal Price (%)

0.000%

POS Price (\$)

\$0.000

Total cost of the recipe after adding ingredients

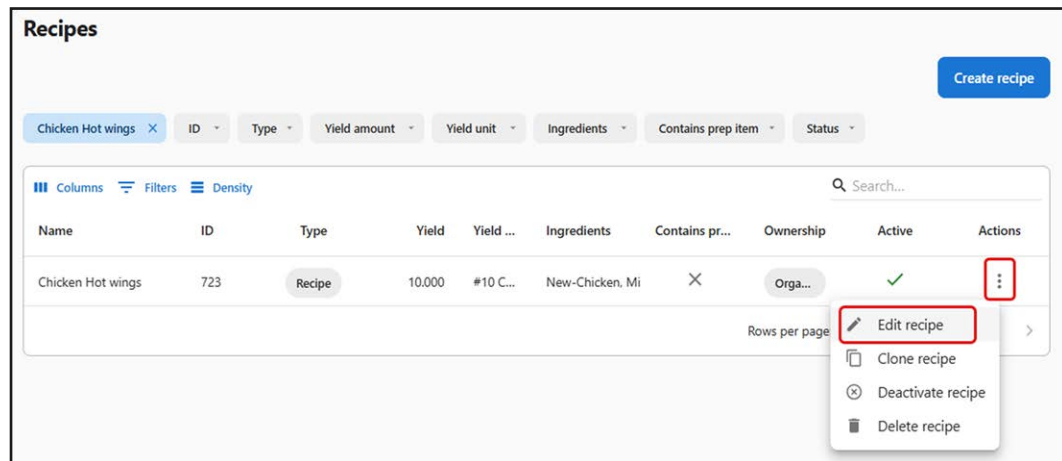
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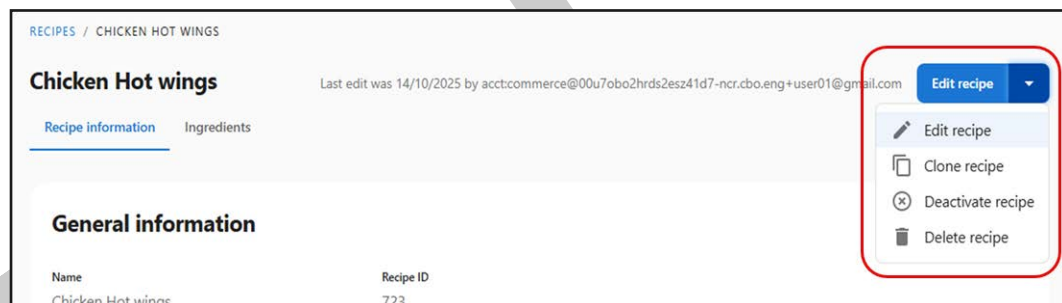
91

Updating a recipe

Use the 'Edit recipe' option to update an existing recipe. The options to edit a recipe is available on the home page (by clicking the three-dotted icon) and on the detailed-view page of the recipe.



Edit recipe option from 'Recipes' home screen

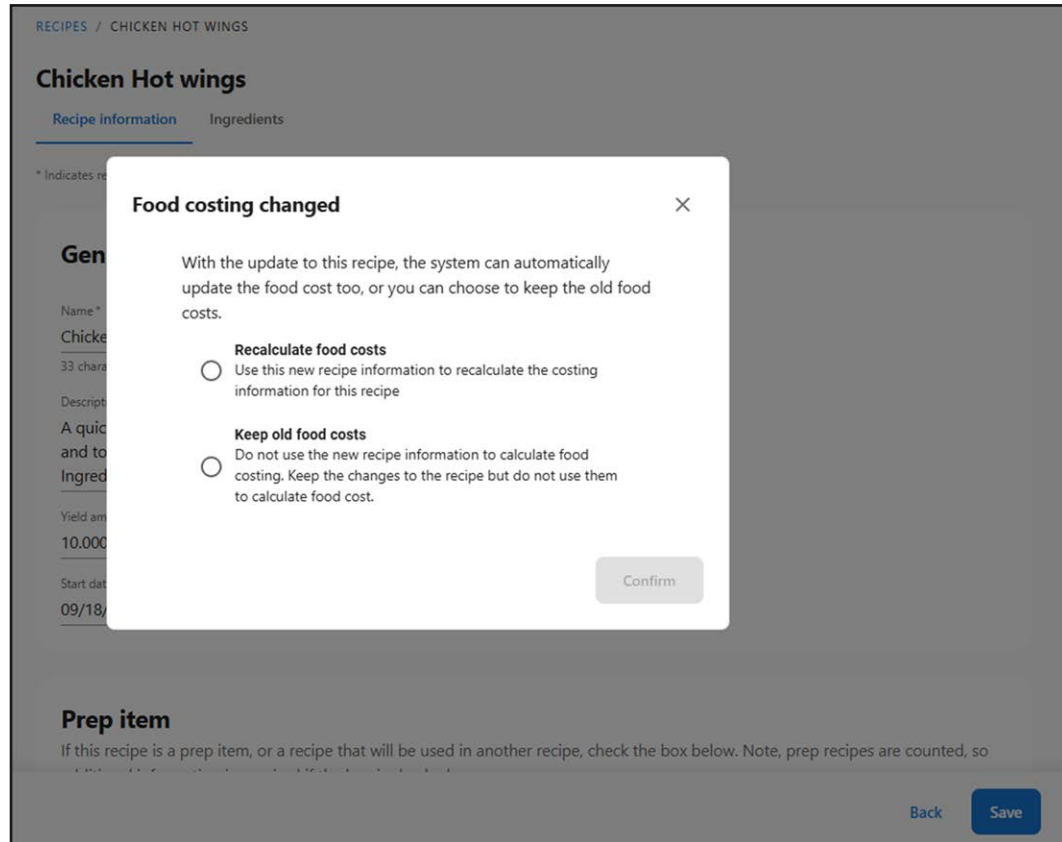


Edit recipe option from 'Edit recipe' button drop-down

To update an existing recipe:

1. Select **Inventory > Menu > Recipes**. The **Recipes** screen appears.
2. Perform one of the following:
Click the **three-dotted** icon against the recipe that you want to update and select **Edit recipe**.
Or,
Select the **existing recipe** that you want to update, a detailed-view of the recipe appears. Click **Edit recipe**.
3. Update the **recipe details** as required in the **Recipe information** tab.

- The yield unit cannot be updated if the prep item is already mapped to a sales item.
- Likewise, if a recipe is already mapped to a sales item and you try to update the yield unit, the following pop-up appears:



Updating food costing

Select **one** of the following options:

- **Recalculate food costs** - The costing of recipe is recalculated from the start date when the recipe is available.
- **Keep old food costs** - The old costing is unchanged and food cost for future transactions are impacted as per the selection made here.

Once the selection is completed, click **Confirm** to update the food costing.

4. Click **Save**. The 'Recipe was successfully updated' message appears.
5. Click the **Ingredients** tab. The list of ingredients for the selected recipe appears.
6. Select the **ingredient** that must be modified.
7. Click **Edit** on the sliding panel.

8. Update the **ingredient details** as needed.



Note

You can only change the order sequence and amount of ingredients used. You cannot update the raw items or unit of measure.

If you want to delete an ingredient, click **Delete** to remove the ingredient from the recipe.

9. Click **Save** to confirm the changes. The 'Ingredient was successfully updated' message appears.

Cloning a recipe

Use the 'Clone recipe' option to easily duplicate an existing recipe record to update it as required.

To clone a recipe:

1. Select **Inventory > Menu > Recipes**. The **Recipes** screen appears.
2. Perform one the following:
Click the **three-dotted** icon against the recipe that you want to update and select **Clone recipe**.
Or,
Select the **existing recipe** that you want to clone, a detailed-view of the recipe appears. Click the drop-down available on the **Edit recipe** button and select **Clone recipe**.
The **Clone recipe** pop-up window appears.
3. Enter a **new name** for the recipe. By default, the recipe name appears as 'Copy of <existing name of recipe>'. For example, if you are cloning the 'Chicken Hot wings' recipe, the name default appears as 'Copy of Chicken Hot wings' appears, you can modify it as required.
Additionally, a default **recipe ID** appears, which you can modify as required.

4. Select the **start date** to indicate the date from when the recipe is available for usage.

RECIPES / CHICKEN HOT WINGS

Chicken Hot wings Last edit was 14/10/2025 by acctcommerce@00u7obo2hrds2esz41d7-n-cr.cbo.eng+user01@gmail.com **Edit recipe**

Recipe Information Ingredients

General information

Name
Chicken Hot wings

Description
A quick and classic chicken cookouts and barbecue recipe. Perfect for
Ingredients:
mustard, ketchup, relish, or onions. Perfect for

Yield amount
10.000

Start date
September 18, 2025

Recipe costing

Recipe Cost (\$)	Recipe Cost (%)
\$720.245	0.000%
Goal Price (\$)	Goal Price (%)
\$720.245	0.000%
POS Price (\$)	
\$0.000	

Cloning a recipe

5. Click **Clone** to confirm cloning of the recipe.

Deactivating a recipe

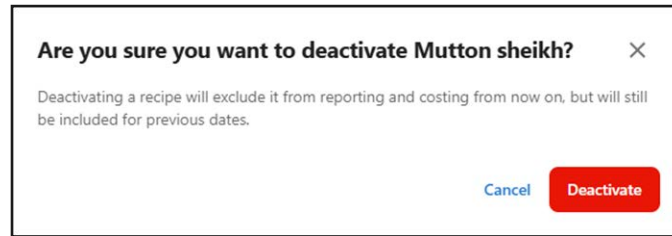
Use the 'Deactivate recipe' option to temporarily remove the recipe from business use and remove it from any future reporting and costing. However, the previous costing of the corresponding recipe is retained.

You can reactivate the recipe later whenever required.

To deactivate a recipe:

1. Select **Inventory > Menu > Recipes**. The **Recipes** screen appears.
2. Perform one the following:
Click the **three-dotted** icon against the recipe that you want to deactivate and select **Deactivate recipe**.
Or,
Select the **existing recipe** that you want to deactivate, a detailed-view of the recipe appears.
Click the drop-down available on the **Edit recipe** button and select **Deactivate recipe**.

A pop-up appears to confirm the deactivation.



Deactivating a recipe

3. Click **Deactivate**. The '<Recipe name> has been successfully deactivated' message appears.

Activating a recipe

Use the 'Activate recipe' option to reactivate the recipe and the costing resumes.

To activate a recipe:

1. Select **Inventory > Menu > Recipes**. The **Recipes** screen appears.
2. Perform one the following:
Click the **three-dotted** icon against the recipe that you want to deactivate and select **Activate recipe**.
Or,
Select the **existing recipe** that you want to activate, a detailed-view of the recipe appears. Click the drop-down available on the **Edit recipe** button and select **Activate recipe**. The recipe is reactivated successfully.

Deleting a recipe

Use the 'Delete recipe' option to remove the recipe from the system.

To delete a recipe:

1. Select **Inventory > Menu > Recipes**. The **Recipes** screen appears.
2. Perform one the following:
Click the **three-dotted** icon against the recipe that you want to deactivate and select **Delete recipe**.
Or,

Select the **existing recipe** that you want to delete, a detailed-view of the recipe appears. Click the drop-down available on the **Edit recipe** button and select **Delete recipe**. A warning message indicating that the deleted recipe cannot be retrieved appears.



Deleting a recipe

3. Click **Delete** to confirm.

DRAFT

Viewing and mapping sales items (Inventory Core only)

Sales items are the individual items, such as American Cheese, Hamburger, and more, that you can map to a recipe or a raw item in the ASM application. Sales items are populated into ASM from the POS.

To view the list of available sales items:

1. Select **Inventory > Menu > Sales items**. The **Sales items** screen appears.

Sales item ID	Sales item name	POS ID	Sales category	Mapping
10002	Cheese Burger	783489	BURGER	Recipe Test-recipe-xYzKL
10008	M&M	783498	MODIFIER	Recipe Test-recipe-QvpGi
10005	American Cheese	783497	MODIFIER	Recipe Test-recipe-AJxon
10001	Hamburger	783497	BURGER	Recipe Test recipe 0993
10004	Beef Sandwich	783498	SANDWICH	Recipe Test recipe 0993

View sales items

The following details appear on this screen:

Sales item ID — Unique identification number of the sales item.

Sales item name — Unique name of the sales item.

POS ID — Unique identification number of a sales item as defined in the POS.

Sales category — Type of sales item, such as modifier, sandwich, burger, and more.

Mapping — Indicates the recipe or raw item to which the sales item is currently mapped.

To map a sales item to a recipe or raw item:

1. In the **Sales items** screen, select a **sales item** that you want to map to a recipe or raw item. A sliding panel appears on the right.
2. Click **Edit**.



Note

You must have administrator privileges to map the sales item.

3. Select the **Recipe or raw item** option. A menu to select a recipe or raw item appears. The sales items are grouped under the **All**, **Recipe** and **Raw items** tabs, which allows you to pick the recipe or raw item easily. Alternatively, use the **Search** option to locate the recipe or raw item. Additionally, under each item a label is visible for easy identification of current mapping.
4. Select an **item** to display the following screen.

The screenshot shows a mobile application interface for mapping a sales item. At the top, there is a 'Close' button with an 'X' icon. Below this, there are navigation arrows for 'Previous' and 'Next', with 'Next' being active. The item being mapped is 'Beef Sandwich'. The main section is titled 'American Cheese' with a 'Sales ID: 10005'. Below this is a dropdown menu labeled 'Recipe or raw item' with 'recipe' selected. There are fields for 'Start date' and 'End date'. Below these are sections for 'Modifier groups' and 'Sales category' with the value 'MODIFIER'. At the bottom, there are two buttons: 'Save and close' and 'Save & next'.

Mapping a recipe or raw item

Start date and End date — The period for which the mapping is applicable appears.

Modifier groups — The modifier groups to which the item belongs is indicated. For example, Cheese.

Sales category — Type of sales item. For example, Modifier.

5. Perform **one** of the following:
 - Click **Save and close** to confirm the changes and close the sliding panel.
 - Click **Save & next** to confirm the changes and move to the next item without closing the sliding panel.

DRAFT

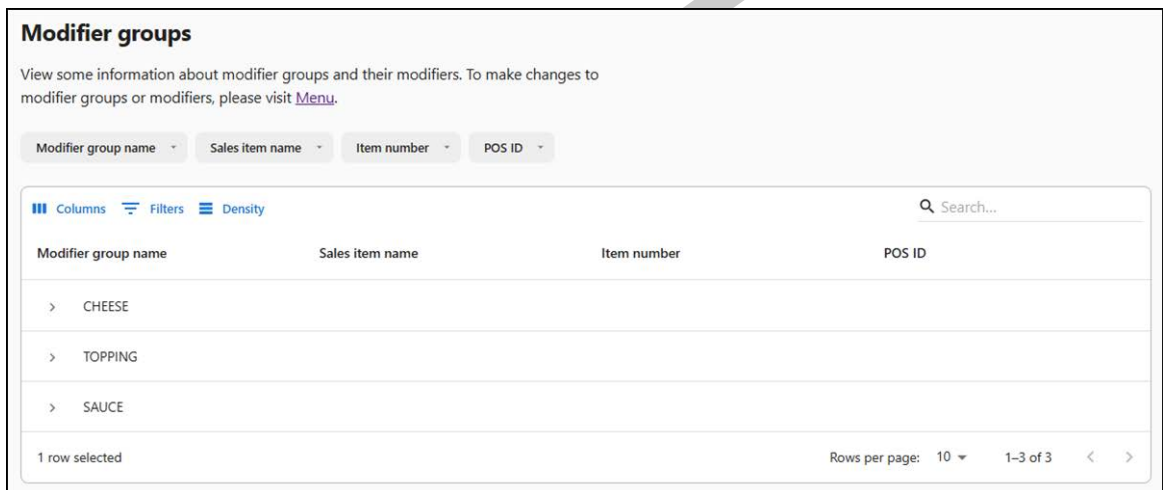
Viewing modifier groups (Inventory Core only)

A modifier group is a collection of modifier items grouped based on the type of item. The modifier item defines a sales item, such as lettuce, white bread, and more, and they are grouped within a modifier group. For example, 'Cheese' is a modifier group, 'American Cheese' a type of cheese, and is also the sales item.

Some sales items have modifier groups attached based on the POS configuration. When you select a modifier group, all the grouped sales items in the modifier group (as defined in the POS) appear below the item.

To view modifier groups:

1. Select **Inventory > Menu > Modifier groups**. The **Modifier groups** screen appears with the list of available modifier groups as defined in the POS.



'Modifier groups' screen

2. Select the **modifier group name** to expand and list the items under the group.

3. Select the **sales item**. A sliding panel appears:



Viewing modifier items

Modifier group — Name of the modifier group. For example, Cheese.

Item number — Unique identification number of the sales item.

POS ID — Unique identification number of the sales item as defined in the POS.

About sales reporting

The Reports section enables you to view different types of sales reports and gives you a detailed analysis of various key metrics like taxes, discounts, product mix, refunds, and more.

Each sales report defaults to the previous day.

Sales summary		
All sites ×	01/01/2024 - 12/31/2024 ×	
\$40,734.09 Net sales	\$2,052.60 Discounts	\$3,403.50 Charges
	\$6,442.94 Taxes	\$39,680.23 Gross sales
Columns Filters Density	Search...	
Category	Quantity	Total
Gross sales	605	\$39,680.23
Net sales (10)	605	\$37,758.86
By order mode (3)		
Pick Up	3	\$104.85

'Sales summary' landing page

Calendar

Use the 'Calendar' option to pick a specific date or week. For instance, while working with invoices, select a specific date to generate the invoice; whereas, while working on scheduling, pick a specific week.

The screenshot shows a 'SELECT DATE RANGE' dialog box. At the top, it displays 'Feb 4 - Feb 4'. Below this, there are two calendar views: January 2025 and February 2025. In the February 2025 calendar, the date '4' is highlighted with a blue circle, and the date '5' is circled with a grey outline. To the left of the calendars is a vertical sidebar with several buttons: 'Today', 'Yesterday' (highlighted in blue), 'Calendar week', 'Last calendar week', 'Calendar month', 'Last calendar month', 'Calendar year', and 'Last calendar year'. At the bottom left is a 'Reset' button, and at the bottom right is a 'Done' button.

Calendar control to select a date

Date range selections

Use the predefined date range selections to easily select the period for which the data is required.

The screenshot shows a 'SELECT DATE RANGE' dialog box. On the left, there is a list of predefined date range selections: 'Today', 'Yesterday', 'Calendar week', 'Last calendar week' (highlighted in blue), 'Calendar month', 'Last calendar month', 'Calendar year', 'Last calendar year', and 'Fiscal week'. To the right of this list is a vertical scrollbar. The main area of the dialog displays two side-by-side calendar grids for January 2025 and February 2025. The title 'Jan 26 – Feb 1' is centered at the top of the calendar area. In the January 2025 grid, the date '26' is highlighted with a blue circle. In the February 2025 grid, the date '1' is highlighted with a blue circle. A 'Reset' link is located at the bottom left, and a 'Done' button is at the bottom right.

Date range selection

Working with Sales reports

Managers and administrators can generate the following reports to monitor the sales at a restaurant:

- [Sales summary](#)
- [Profit & loss](#)
- [Product mix](#)
- [Payments](#)
- [Revenue centers](#)
- [Taxes](#)
- [Discounts](#)
- [Refunds](#)
- [Voids](#)

Sales summary

The 'Sales summary' report provides vital sales information used to monitor the progress of the restaurant..

Sales summary		
All sites x 01/01/2024 - 12/31/2024 x		
\$40,734.09 Net sales	\$2,052.60 Discounts	\$3,403.50 Charges
	\$6,442.94 Taxes	\$39,680.23 Gross sales
Columns Filters Density Search...		
Category	Quantity	Total
Gross sales	605	\$39,680.23
Net sales (10)	605	\$37,758.86
By order mode (3)		
Pick Up	3	\$104.85

'Sales summary' report

To run the 'Sales summary' report:

1. Select **Sales > Reports > Sales summary**. The 'Sales summary' report for the previous day appears by default.

The screenshot shows the 'Sales summary' report interface. A modal window titled 'Site' is open, allowing selection of sites. The modal includes a 'Select all Sites' toggle and a list of sites with checkboxes. The background shows summary cards for 'Charges' (\$3,403.50), 'Taxes' (\$6,442.94), and 'Gross sales' (\$39,680.23). Below these is a table with columns 'Quantity' and 'Total'.

Quantity	Total
605	\$39,680.23
605	\$37,758.86
3	\$104.85

'Sales summary' - Site options

2. Select a **site** from the **All sites** drop-down list to report. You can toggle the list to **Select all Sites**.

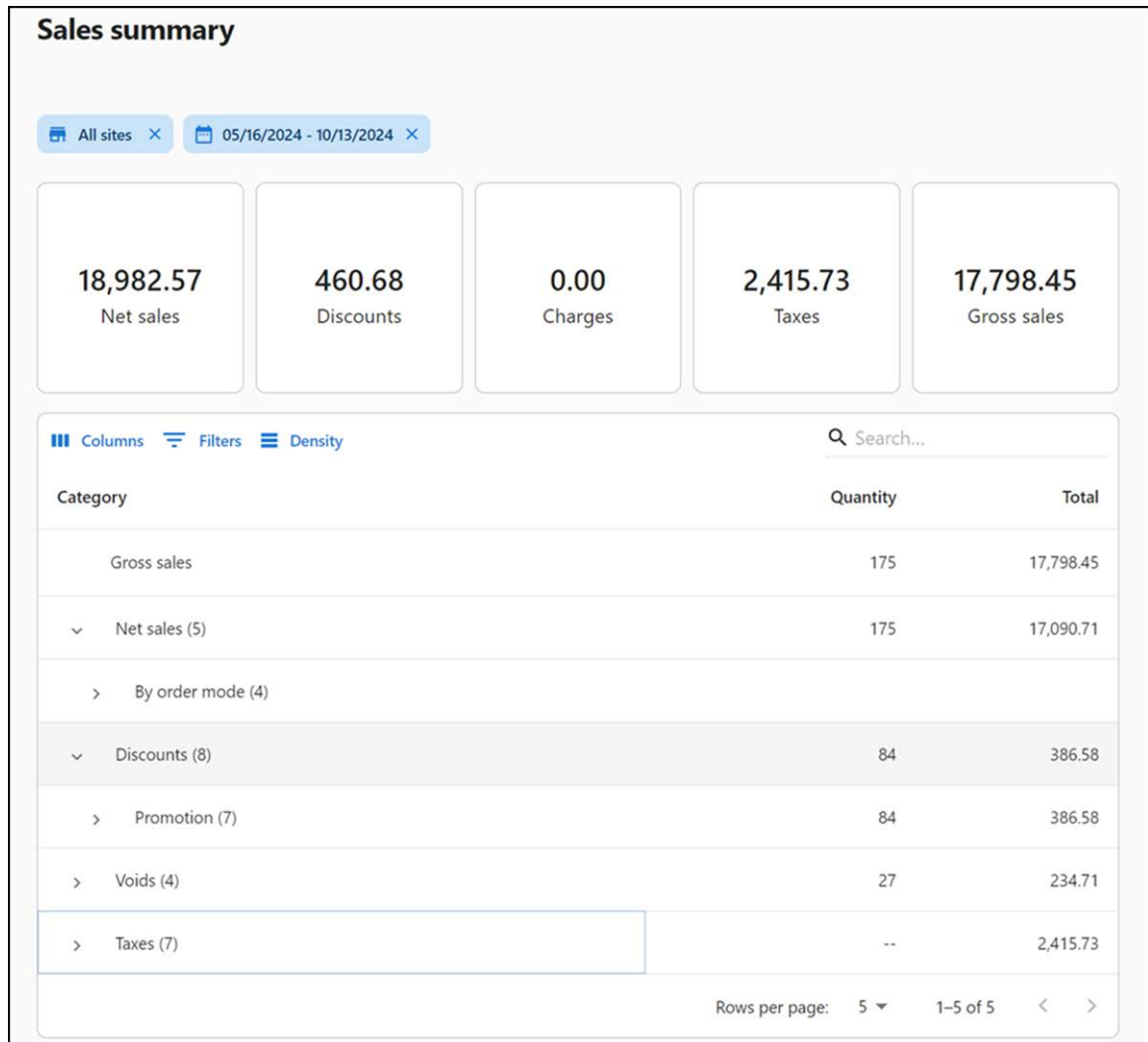


Note

Note: Only the sites to which you have access appear in the report.

3. Click **Reset** to reset the site selection.
4. Select a **date range** from the drop-down list.

The report dynamically updates with each selected parameter and the report tiles are populated with key metric data.



'Sales summary' report tiles

Net sales — Displays the total Net sales amount for the selected sites. Net Sales are the sum total of item sales after Discounts, Price Overrides and Returns have been applied and exclude Inclusive Taxes. Net Sales is based on the following formula: gross sales - discounts - price overrides - returns - inclusive taxes.

Discounts — Displays the total amount of discounts, including promos and comps, applied at the selected site.

Charges — Displays the total amount of additional charges.

Taxes — Displays the total amount of taxes assessed.

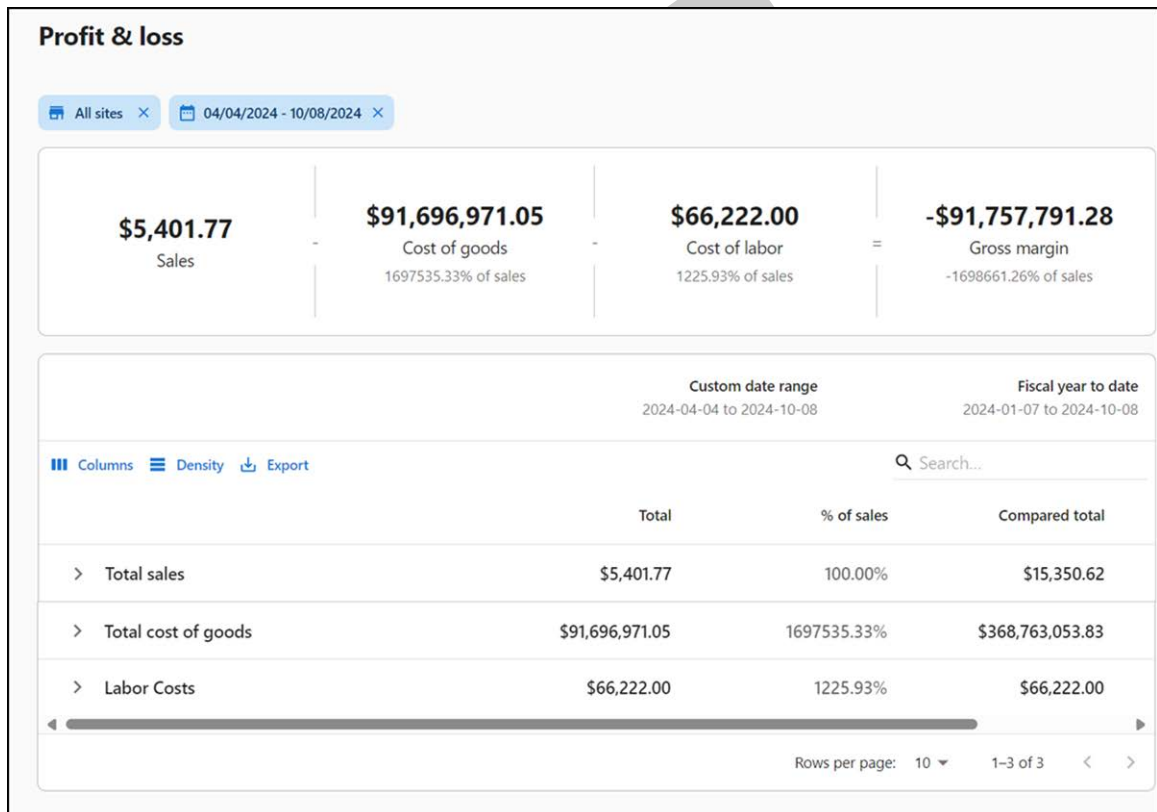
Gross Sales — Displays the total Gross Sales amount. Gross Sales are the Item Sales of non-voided 'Sales' items (includes Inclusive Taxes).

The following information appears in the report:

Column	Description
Category	Name of the category, such as Net Sales, Gross Sales, Taxes, and more.
Quantity	Total number of transactions for each payment type.
Total	The total sales amount including tips and gratuities for the transaction.

Profit & loss

The 'Profit & loss (P&L)' report summarizes the revenue, costs, and expenses, of the restaurant to gross profit.



'Profit & loss' report tiles

To run a 'Profit & loss' report:

1. Select **Sales > Report > Profit & loss**. The 'Profit & loss' report for the previous day appears by default.
2. Select a **site** from the **All sites** drop-down list to report. You can toggle the list to **Select all Sites**.
3. Click **Reset** to reset the site selection.
4. Select a **date range**.

		Custom date range 2023-07-13 to 2024-10-15	Fiscal year to date 2024-01-07 to 2024-10-15
Columns Density Export		Search...	
	Total	% of sales	Compared total
☒ Total sales	-\$91.65	100.00%	\$0.00
Food sales	-\$32.63	35.60%	\$0.00
Beer sales	-\$59.02	64.40%	\$0.00
☒ Total cost of goods	\$397,591.26	-433814.79%	\$373,597.39
☒ Labor Costs	\$1,201.73	-1311.22%	\$1,201.73

Rows per page: 10 1-3 of 3

'Profit & loss' report



Note:

Click the **'Column options'** at the top of each column to reset or sort the columns. Click the pivot (**>**) next to each option to sort the data further. You can expand each section to show data by item category.

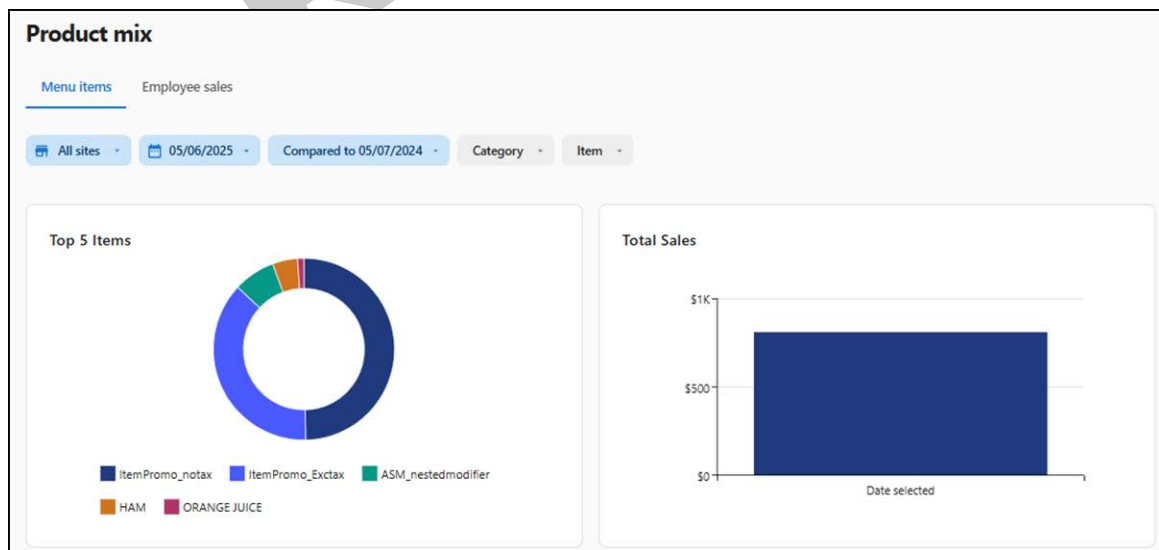
The report dynamically updates with each selected parameter.

Reporting data appears on the following tiles.

Row	Description
Total sales	Displays the total and percentage of sales. This is net sales and will break down by sales category as you drill down.
Total cost of goods	Displays the total amount the restaurant paid as a cost directly related to the sale of products. This is based on invoices entered and displays cost by category as you drill down.
Labor Costs	Display the total cost of labor according to the staff working in the restaurant. The report details the wages given to the staff and the total sales. Displays cost of labor and a total as a percent of Net Sales. Displays labor by job code as you drill down.
Total	Represents gross profit based on the calculation of sales - cost of goods sold - labor cost.
% of sales	Displays the percentage or number of items sold.
Compared total	Displays the total compared to the fiscal year. See “Configuring the fiscal calendar” on page 148 .
Compared % of sales	Displays the percentage of sales compared to the fiscal year.

Product mix

The ‘Product mix’ report allows you to view the sales of different products and sorts the highly sold products in the given data. This provides a clear picture of the sales in the selected time frame.

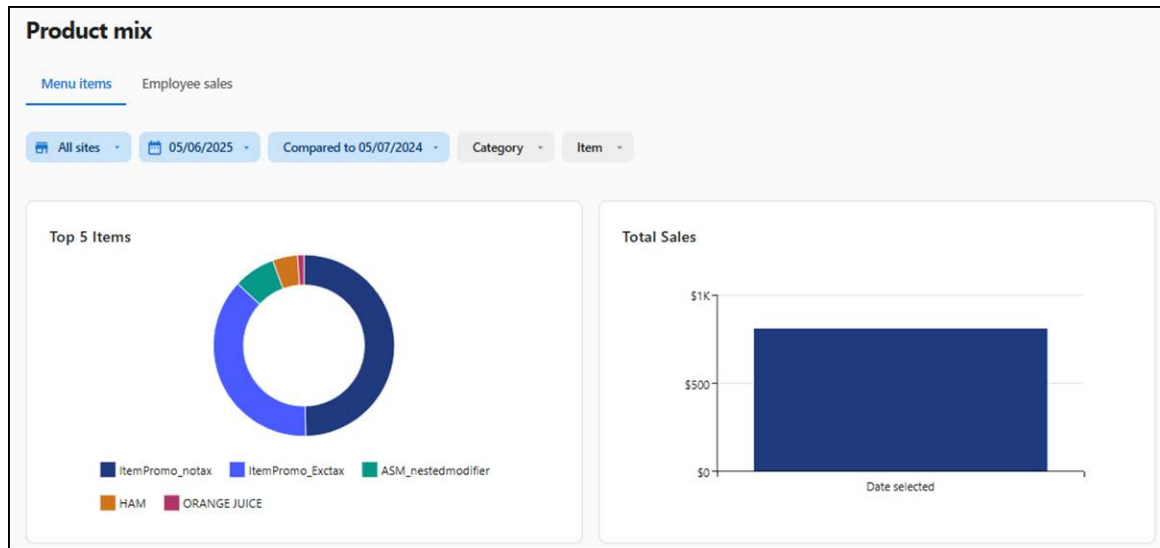


‘Product mix’ report - ‘Menu items’ view

The ‘Product mix’ report offers two views:

- Menu items
- Employee sales

'Menu items' view



'Product mix' report - 'Menu items' view

To run the 'Menu items' view:

1. Select **Sales > Report > Product mix > Menu items tab**. The **Menu items** view appears with the previous date selected by default.
2. Select a **site** from the **All sites** drop-down list to report. You can toggle the list to **Select all Sites**.
3. Click **Reset** to reset the site selection.
4. Select a **date range** from the drop-down list.
5. Select a **Category** from the drop-down list.
6. Select an **item** to report from the drop-down list.

The report dynamically updates with each selected parameter. Reporting data appears on the following tiles.

Top 5 items — Displays data in a circle with different colors displaying each item with a color. Hover over areas of the circle to view the sales data of the item.

Total Sales — Displays data as a line graph on the axes showing the sales along with days/months/years, based on the date range selection. Hover over the line graph to show the net sales and item count of the selected range along with the comparison range.

7. Select **List modifiers with item sold**, to view the modifier quantity details of the respective category.

List modifiers with item sold					
Columns Filters Density			Search...		
Category	Parent Item Quantity	Modifier Quantity	Item Sales	% of Category Sales	% of Total Sales
ASM PROMOTION (3)	7	0	\$760.00	100.00%	93.93%
ASM_nestedmodifier	2	0	\$60.00	7.89%	7.42%
ItemPromo_Exctax	3	0	\$300.00	39.47%	37.08%
ItemPromo_notax	2	0	\$400.00	52.63%	49.44%
BEVERAGES (1)	1	0	\$9.09	100.00%	1.12%
ORANGE JUICE	1	0	\$9.09	100.00%	1.12%
BRUNCH (1)	1	0	\$4.00	100.00%	0.49%
BRUNCH #1	1	0	\$4.00	100.00%	0.49%
SANDWICH (1)	3	0	\$36.00	100.00%	4.45%
HAM	3	0	\$36.00	100.00%	4.45%

'Product mix' report - 'Total sales' view

The following information appears in the report:

Column	Description
Category	Specifies the category of the item in which it is listed.
Parent Item Quantity	Displays the quantity of the parent item used.
Modifier quantity	Displays the count of all the modifiers sold.
Item Sales	Displays the total amount of item sales.
% of Category Sales	Displays the percentage of parent item category sales to which the item belongs.
% of Total Sales	Displays the percentage of total sales the item represents.



Note

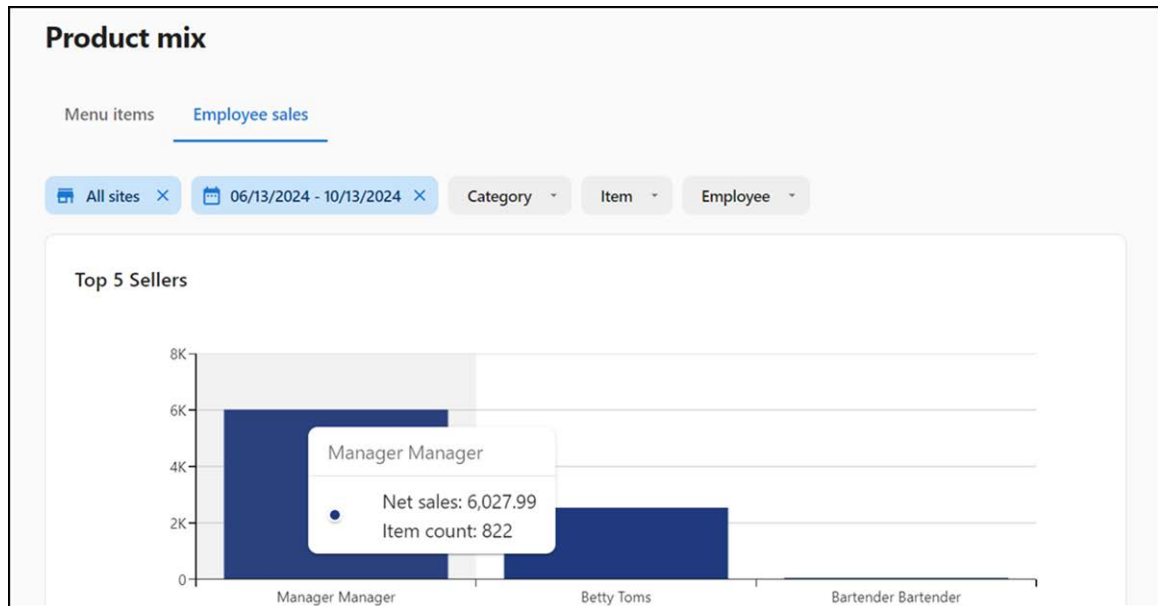
You can sort the items by clicking the pivot(>) next to each item of the first three columns. Clicking the pivot gives you detailed sales data of each item sold and also modifier data sold accordingly.

'Employee sales' view

To run the 'Employee sales' view:

1. Select **Sales > Report > Product mix > Employee sales** tab. The 'Employee sales' view for the previous date appears by default.
2. Select a **site** from the **All sites** drop-down list to report. You can toggle the list to **Select all Sites**.
3. Click **Reset** to reset the site selection.

4. Select a **date range** to report from the drop-down list.



'Product mix' report - 'Employee sales' view

The report dynamically updates with each selected parameter. Reporting data appears on the following tile.

Top 5 sellers — Displays the net sales amount in the form of bars for the top 5 employees. Hover over the bar to show the net sales and item count.

The following information appears in the report

Category	Parent Item Quantity	Item Sales
▼ Hannah Fin (2)	2	\$24.00
> SANDWICH (1)	2	\$24.00
▼ Jenna AC Employee 50 (4)	2	\$21.09
> BEVERAGES (1)	1	\$9.09
> SANDWICH (1)	1	\$12.00
▼ Rachel AC Employee 60 (4)	5	\$460.00
> ASM PROMOTION (3)	5	\$460.00
▼ Sai Akash S (5)	3	\$304.00
> ASM PROMOTION (2)	2	\$300.00
> BRUNCH (1)	1	\$4.00

Rows per page: 10 1-4 of 4

Product mix report - List modifiers

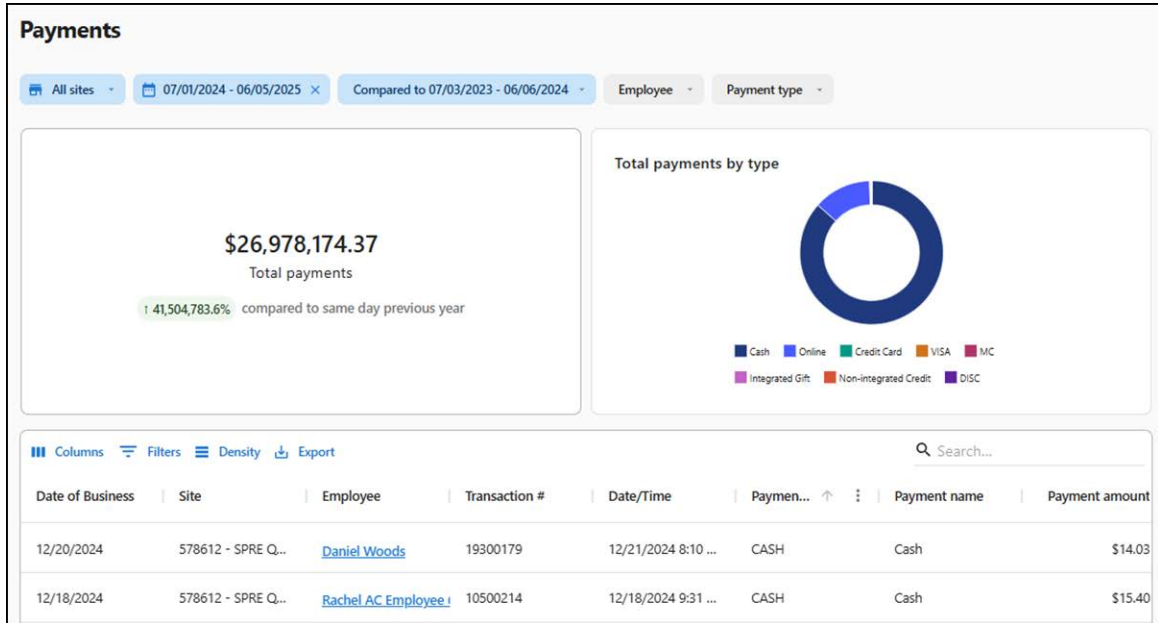
Column	Description
Category	Category of the item or a modifier.
Parent Item Quantity	Displays the quantity of parent item used.
Item sales	Displays the total amount of item sales.

To refine your search:

1. Select the **category** of items from the drop-down list. The data appears based on the selected category.
2. Select the **item** from the drop-down list.
3. Select the **employee** from the drop-down list. When the search is refined, the data is generated for the particular selection in that particular date range.

Payments

The 'Payments' report displays details of the payments accepted at the restaurant.

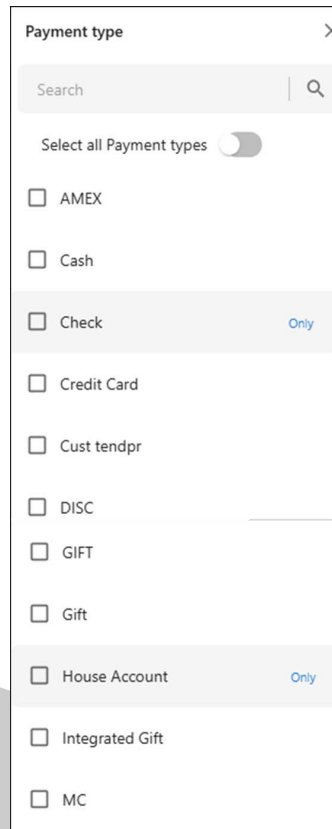


'Payments' report

To run the 'Payments' report:

1. Select **Sales > Report > Payments**. The 'Payments' report for the previous date appears by default.
2. Select a **site** from the **All sites** drop-down list to report. You can toggle the list to **Select all Sites**.
3. Click **Reset** to reset the site selection.
4. Select a **date range** from the drop-down list.

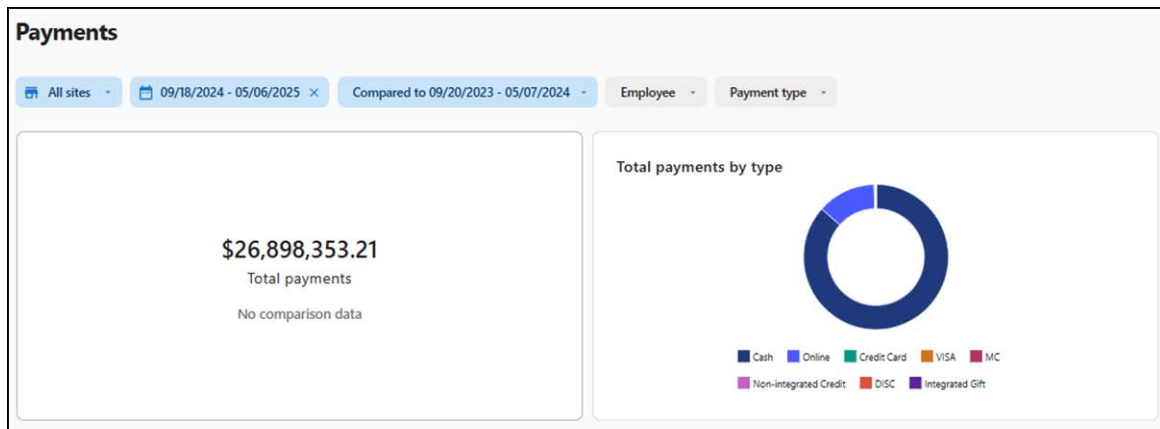
5. Select the **Employee** from the drop-down list.



Payment type

6. To refine your search you can select multiple/all the **Payment type** to view the data.
You can select /multiple/all employees from the drop-down list to view the payment data specific to the selected employees.

The report dynamically updates with each selected parameter. Reporting data appears on the following tiles.



'Payments' and 'Total payments by type'

Total payments — Displays the total payments for the selected date range and sites. If you do not select a date range or site, total payments to date appear.

Total payments by type — Displays the data in a circle with colors differentiating the type of payment made. Hover over areas of the circle to view the percent of the total payment amount, payment amount, and payment count.

Columns Filters Density Export Search...							
Date of Business	Site	Employee	Transaction #	Date/Time	Payment type	Payment name	Payment amount
12/20/2024	578612 - SPRE Q...	Daniel Woods	19300179	12/21/2024 8:10 ...	CASH	Cash	\$14.03
12/18/2024	578612 - SPRE Q...	Rachel AC Employee 1	10500214	12/18/2024 9:31 ...	CASH	Cash	\$15.40
12/18/2024	578612 - SPRE Q...	Jenna AC Employee 5	10500212	12/18/2024 8:30 ...	CASH	Cash	\$63.25
12/18/2024	578612 - SPRE Q...	Michael AC Employee	10500223	12/18/2024 2:54 ...	CREDIT_CARD	Credit Card	\$284.80
12/18/2024	578612 - SPRE Q...	Martha AC Employee	10500221	12/18/2024 2:52 ...	CASH	Cash	\$187.00
12/18/2024	578612 - SPRE Q...	Sam AC Employee 40	10500219	12/18/2024 2:49 ...	CREDIT_CARD	Credit Card	\$110.50
12/18/2024	578612 - SPRE Q...	Jenna AC Employee 5	10500217	12/18/2024 2:47 ...	CASH	Cash	\$8.25
12/17/2024	578612 - SPRE Q...	Jenna AC Employee 5	10500208	12/17/2024 12:00...	CASH	Cash	\$7.70
12/17/2024	578612 - SPRE Q...	Jenna AC Employee 5	10500207	12/17/2024 11:59...	CREDIT_CARD	Credit Card	\$127.50
12/17/2024	578612 - SPRE Q...	Jenna AC Employee 5	10500206	12/17/2024 11:58...	CREDIT_CARD	Credit Card	\$55.25

'Payments' summary

The following information appears in the report:

Column	Description
Date of Business	The date of transaction.
Site	Name of the site or store.
Employee	Name of the employee.
Transaction#	Transaction number for reference.
Date/Time	Date and time of the transaction.
Payment type	Type of payment made by cash, card etc.
Payment name	The type of payment applied to the transaction.
Payment amount	The amount of payment.
Tip amount	The amount paid as tip.

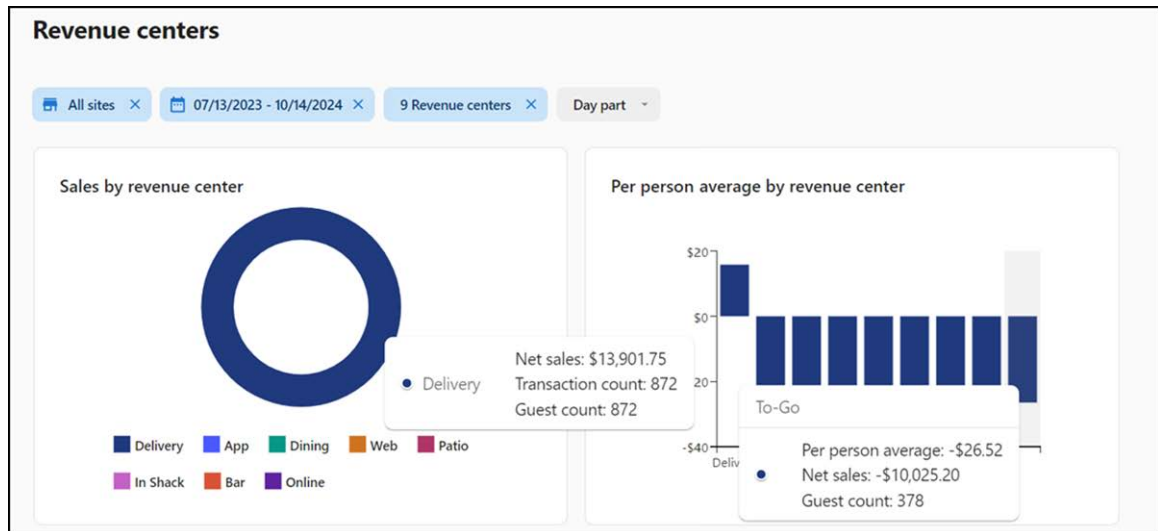


Note

The 'Export' option in the Payments report appears when the report is loaded with data. You can download the report in CSV format, and the file will appear in your browser's downloads folder. The report generates based on the filters and search terms you apply.

Revenue centers

The 'Revenue centers' report displays the sales related information by different areas of the restaurant. Revenue centers are different areas in the restaurant, such as dining area, take-out service, and bar area. You can generate the report by different revenue centers based on day part and other options, such as guest count, discount amount, tax amount, and more.



'Revenue centers' report

To run the 'Revenue centers' report:

1. Select **Sales > Reports > Revenue centers**. The 'Revenue centers' report for the previous day appears by default.
2. Select a **site** from the **All sites** drop-down list to report. You can toggle the list to **Select all Sites**.
3. Click **Reset** to reset the site selection.
4. Select a **date range** from the drop-down list.
5. Select one or multiple **Revenue centers** from the drop-down list.
6. Select one or multiple **Day parts** from the drop-down list.

The report dynamically updates with each selected parameter. Reporting data appears on the following tiles.

Sales by revenue center — Displays the total sales generated at the revenue center.

Per person average by revenue center — Displays the per person average (PPA) by revenue center. This is based on the following calculation: total sales / number of customers.



Note

To get quick access to data, hover the cursor over the bars in each tile. A window pops out to display the data based on the inputs provided.

Columns Filters Density Search...							
Site	Net sales	Tax amount	Discount amount	Other charges amount	Refunds	Gr...	Transaction cour
578612 - SPRE QA(ASM)[E2ETe	\$24,157,41...	\$2,515,553....	\$102,037.79	\$15,548.00	\$13,763.76	\$24,276,56...	2,05
> - (6)	\$3,025,752....	\$416,021.24	\$768.33	\$14,240.00	\$13,763.76	\$3,042,509....	1,07
> 2024.12 (2)	\$1,660.66	\$91.02	\$82.00	\$0.00	\$0.00	\$1,769.25	1
> Dev1_revcenter (5)	\$32,748.92	\$1,255.88	\$159.75	\$100.00	\$0.00	\$33,066.72	17
> PAT (2)	\$340.25	\$34.02	\$0.00	\$0.00	\$0.00	\$340.25	
> Phase 2 Regression (6)	\$36,581.03	\$2,562.48	\$652.02	\$280.00	\$0.00	\$37,648.46	36
> Pulse App Testing (5)	\$21,034,90...	\$2,094,044....	\$100,190.97	\$627.00	\$0.00	\$21,135,12...	33
> Raj (2)	\$1,300.00	\$125.00	\$0.00	\$0.00	\$0.00	\$1,300.00	
> Rakesh N (1)	\$42.50	\$6.50	\$5.00	\$0.00	\$0.00	\$47.50	
> Revcaterin (1)	\$300.00	\$15.00	\$0.00	\$0.00	\$0.00	\$300.00	
> Revenue Center1 (1)	\$1,245.45	\$69.55	\$0.00	\$0.00	\$0.00	\$1,300.00	
> Revenue Center2 (1)	\$300.00	\$0.00	\$0.00	\$0.00	\$0.00	\$300.00	
> Test Rakesh Bar (2)	\$5,436.36	\$238.64	\$0.00	\$0.00	\$0.00	\$5,600.00	
> TestRC1 (1)	\$672.81	\$57.10	\$2.00	\$0.00	\$0.00	\$700.00	
> Testing Rakesh (4)	\$12,904.24	\$922.10	\$177.72	\$301.00	\$0.00	\$13,329.34	5
> Update RC 1 (1)	\$24.00	\$5.30	\$0.00	\$0.00	\$0.00	\$24.00	
> rev_cat (2)	\$900.00	\$15.00	\$0.00	\$0.00	\$0.00	\$900.00	
> revadd (1)	\$2,300.00	\$90.00	\$0.00	\$0.00	\$0.00	\$2,300.00	

'Revenue centers' report view

The following information appears in the report:

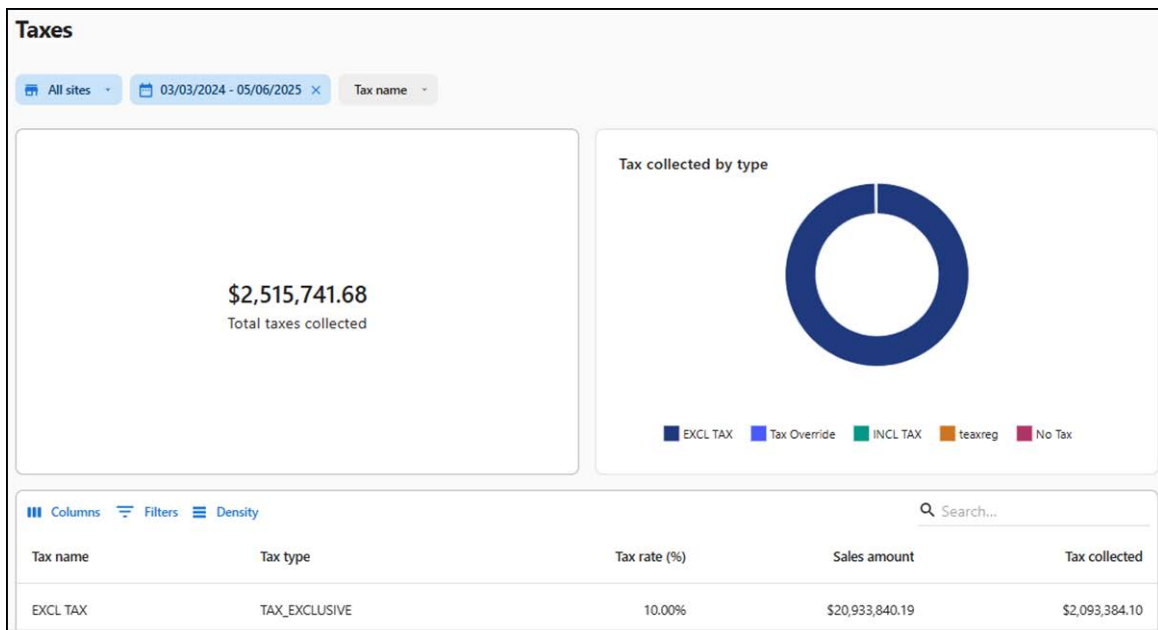
Column	Description
Site	Name of the site or store.

Column	Description
Net Sales	The net sales after required exemption.
Tax amount	Total amount of taxes collected for a transaction.
Discount amount	Total amount of discounts, such as vouchers, coupons, and more.
Other charges amount	Total amount of surcharges applied to a transaction.
Refunds	Refund of the tax amount.
Gross sales	Gross sales of a transaction.
Transaction count	Count of closed/non-voided transactions.
Guest count	Total number of guests served on a transaction.
Per person average	Net sales of a transaction are divided by the number of guests on the transaction.
Transaction average	Total net sales divided by the number of non-voided transactions.

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Taxes

The 'Taxes' report displays the amount of tax collected on each transaction and displays the amount levied as tax and deducted from the gross amount.



'Taxes' report

To run the 'Taxes' report:

1. Select **Sales > Report > Taxes**. The 'Taxes' report for the previous day appears by default.
2. Select a **site** from the **All sites** drop-down list to report. You can toggle the list to **Select all Sites**.
3. Click **Reset** to reset the site selection.
4. Select a **date range** from the drop-down list.
5. Select the **Tax name** from the drop-down list.

The report dynamically updates with each selected parameter. Reporting data appears on the following tiles.

Total taxes collected — Displays the total amount of tax collected.

Tax collected by type — Displays the total amount of tax collected based on the tax type. The data appears in a circle with different colors differentiating the type of tax. Hover over areas of the circle to view the percent of the total taxes and the amount of taxes collected.

Columns Filters Density Search...				
Tax name	Tax type	Tax rate (%)	Sales amount	Tax collected
Secondary Tax	TAX_EXCLUSIVE	8.25%	6,141.75	506.71
Food Exc	TAX_EXCLUSIVE	8.25%	6,070.92	500.86
Beer Exc	TAX_EXCLUSIVE	9.05%	1,023.50	92.66
Wine Exc	TAX_EXCLUSIVE	11.05%	735.00	81.23
N/A Beverage	TAX_EXCLUSIVE	8.00%	97.26	7.78
Rows per page: 5 1-5 of 7 < >				

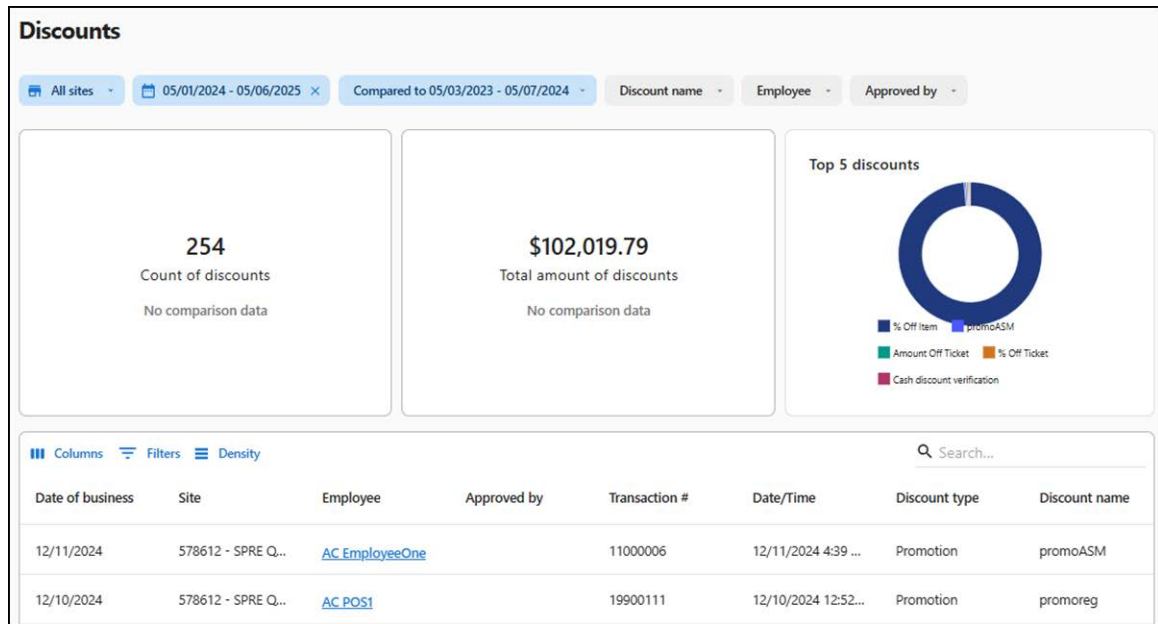
‘Taxes’ summary

The following information appears in the report:

Column	Description
Tax name	Name of the tax category.
Tax type	Type of tax applied.
Tax rate (%)	Percentage of the amount to be deducted.
Sales amount	Amount to be collected as tax for that tax category.
Tax collected	Total amount collected as tax.

Discounts

The 'Discounts' report shows all discounts, including promotions and comps, made at the store for the selected date range. This report helps you understand the effect of discounts on sales.



'Discounts' report

To run the 'Discounts' report:

1. Select **Sales > Report > Discounts**. The 'Discounts' report for the previous day appears by default.
2. Select a **site** from the **All sites** drop-down list to report. You can toggle the list to **Select all Sites**.
3. Click **Reset** to reset the site selection.
4. Select a **date range**.
5. Select the **Discount name** from the drop-down list.
6. Select the **Employee** from the drop-down list.
7. Select **Approved by** to display the discount type, the discount amount, and who approved the discount.

The report dynamically updates with each selected parameter. Reporting data appears on the following tiles.

Count of discounts — Displays the total number of discounts.

Total amount of discounts — - Displays the total amount of discounts.

Top 5 discounts — Displays the top five types of discounts.

Columns Filters Density							Search...
Date of business	Site	Employee	Approved by	Transaction #	Date/Time	Discount type	Discount name
12/11/2024	578612 - SPRE Q...	AC EmployeeOne		11000006	12/11/2024 4:39 ...	Promotion	promoASM
12/10/2024	578612 - SPRE Q...	AC POS1		19900111	12/10/2024 12:52...	Promotion	promoreg
12/10/2024	578612 - SPRE Q...	AC POS1		19900111	12/10/2024 12:52...	Comp	Amount Off Item
12/09/2024	578612 - SPRE Q...	AC POS1		19900105	12/09/2024 2:59 ...	Promotion	promoreg
12/09/2024	578612 - SPRE Q...	AC POS1		19900103	12/09/2024 2:50 ...	Promotion	promoASM
12/09/2024	578612 - SPRE Q...	AC POS1		19900107	12/09/2024 3:13 ...	Comp	Amount Off Item
12/09/2024	578612 - SPRE Q...	Daniel Woods		19300160	12/09/2024 10:19...	Comp	\$1.00 Off
12/09/2024	578612 - SPRE Q...	AC POS1		19900103	12/09/2024 2:50 ...	Comp	Amount Off Item
12/09/2024	578612 - SPRE Q...	AC POS1		19900105	12/09/2024 2:59 ...	Comp	Amount Off Item
12/09/2024	578612 - SPRE Q...	Daniel Woods		19300160	12/09/2024 10:19...	Comp	\$1.00 Off
12/09/2024	578612 - SPRE Q...	AC POS1		19900103	12/09/2024 2:50 ...	Comp	Amount Off Item
12/09/2024	578612 - SPRE Q...	AC POS1		19900105	12/09/2024 2:59 ...	Comp	Amount Off Item
12/09/2024	578612 - SPRE Q...	AC POS1		19900107	12/09/2024 3:13 ...	Promotion	promoreg

Rows per page: 10 1-10 of 258

'Discounts' report

The following information appears in the report:

Column	Description
Date of Business	The date of transaction.
Site	Name of the site.
Employee	Name of the employee.
Approved by	Authorized person to approve the discount.
Transaction#	Transaction number for reference.
Date/Time	Date and time of transaction.
Discount type	The type of discount applied.
Discount name	Name of the discount applied.
Discount count	A number of discounts applied.
Discount amount	Total discounted amount.

Refunds

The 'Refunds' report displays details of refunds performed in the restaurant.

Refunds

All sites

03/01/2024 - 05/06/2025

Compared to 03/01/2023 - 05/06/2024

Employee

98

Refund count

No comparison data

-\$13,763.76

Total refunded amount

No comparison data

ColumnsFiltersDensity

Search...

Business date	Site	Employee	Transaction #	Date/Time	Payment type	Refund amount
12/09/2024	578612 - SPRE QA[A...	AC POS1	19900099	12/8/2024 10:18 PM	Cash	-\$5.00
12/06/2024	578612 - SPRE QA[A...	AC POS1	19900091	12/6/2024 4:00 AM	Cash	-\$5.00
12/06/2024	578612 - SPRE QA[A...	Martha AC Employee 30	10500186	12/6/2024 8:53 AM	Cash	-\$12.75

'Refunds' report

To run the 'Refunds' report:

1. Select **Sales > Reports > Refunds**. The 'Refunds' report for the previous day appears by default.
2. Select a **site** from the **All sites** drop-down list to report. You can toggle the list to **Select all Sites**.
3. Click **Reset** to reset the site selection.
4. Select a **date range**.
5. Select the **Employee** from the drop-down list.

The report dynamically updates with each selected parameter. Reporting data appears on the following tiles.

Refund count — Displays the total number of refunds issued.

Total refunded amount — Displays the total amount of refunds issued to the customer.

Columns Filters Density Search...						
Business date	Site	Employee	Transaction #	Date/Time	Payment type	Refund amount
12/09/2024	578612 - SPRE QA[A...	AC POS1	19900099	12/8/2024 10:18 PM	Cash	-\$5.00
12/06/2024	578612 - SPRE QA[A...	AC POS1	19900091	12/6/2024 4:00 AM	Cash	-\$5.00
12/06/2024	578612 - SPRE QA[A...	Martha AC Employee 30...	10500186	12/6/2024 8:53 AM	Cash	-\$12.75
12/05/2024	578612 - SPRE QA[A...	AC POS1	19900082	12/5/2024 7:38 AM	Cash	-\$5.00
12/05/2024	578612 - SPRE QA[A...	Jenna AC Employee 50...	10500170	12/5/2024 8:53 AM	Cash	-\$18.00
11/25/2024	578612 - SPRE QA[A...	Sankeerth Manda	11000005	11/25/2024 6:12 AM	Cash	-\$399.00
11/14/2024	578612 - SPRE QA[A...	Daniel Woods	19300087	11/14/2024 1:18 AM	Cash	-\$214.00
11/12/2024	578612 - SPRE QA[A...	AC POS1	19900022	11/12/2024 2:49 AM	Cash	-\$5.35
11/12/2024	578612 - SPRE QA[A...	AC POS1	19900022	11/12/2024 2:49 AM	Cash	-\$5.35
11/01/2024	578612 - SPRE QA[A...	Marijana Bogdanovic	10100012	11/1/2024 10:24 AM	Cash	-\$12.75
11/01/2024	578612 - SPRE QA[A...	Marijana Bogdanovic	10100008	11/1/2024 9:21 AM	Cash	-\$10.50
Rows per page: 10 1-10 of 98 < >						

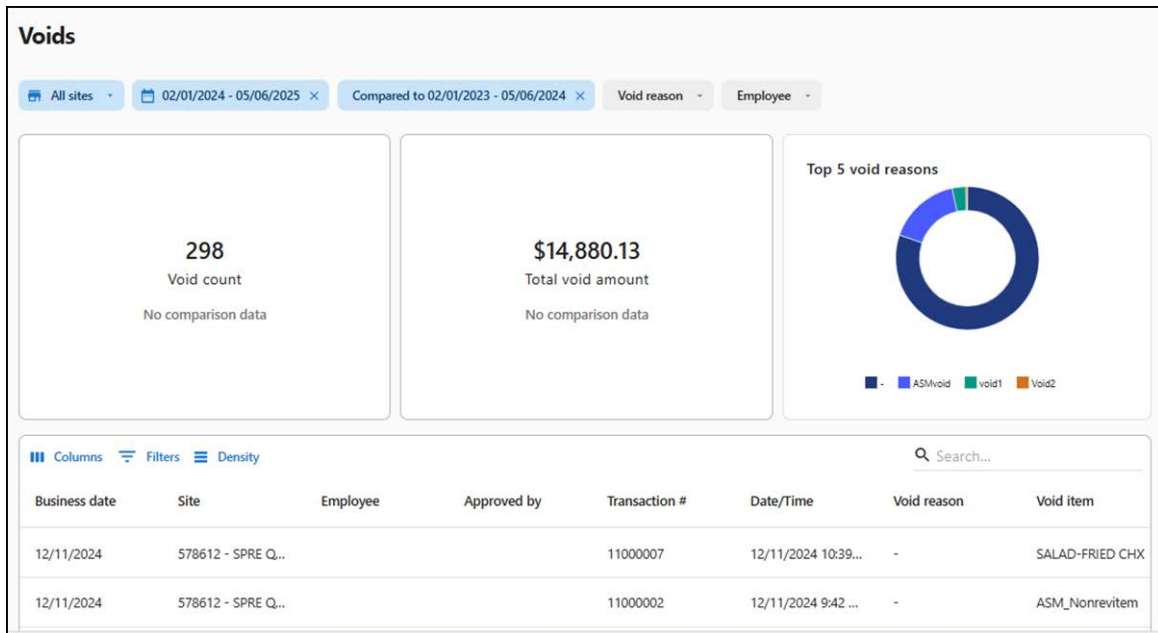
'Refunds' report

The following information appears in the report:

Column	Description
Business date	Date of the transaction.
Site	Name of the site.
Employee	Name of the employee.
Transaction	Transaction number for reference.
Date/Time	Date and time of the transaction.
Payment type	Type of payment made by cash, card etc.
Refund amount	Total refunded amount.

Voids

The 'Voids' report displays the number of voids performed at the restaurant. Deleting an item or guest check after finalization of results is paid as void. Finalization occurs when you submit the items for order to the kitchen, back out of the order, or press the Home button on your mobile device, and more.



'Voids' report

To run the 'Voids' report:

1. Select **Sales > Report > Voids**. The 'Voids' report for the previous day appears by default.
2. Select a **site** from the **All sites** drop-down list to report. You can toggle the list to **Select all Sites**.
3. Select a **date range** from the drop-down list.
4. Select the **Void name** from the drop-down list.
5. Select the **Employee** from the drop-down list.

The report dynamically updates with each selected parameter. Reporting data appears on the following tiles.

Void count: — Displays the total number of void transactions.

Total void amount: — Displays the total amount of voids.

Top 5 void reasons: — Displays the top five reasons for performing the void. The data appears in a circle with different colors displaying each void with a color. Hover over the circle to view the percent of total voids, the void amount, and the void count of that item.

Columns Filters Density Search...							
Business date	Site	Employee	Approved by	Transaction #	Date/Time	Void reason	Void item
12/11/2024	578612 - SPRE Q...			11000007	12/11/2024 10:39...	-	SALAD-FRIED CHX
12/11/2024	578612 - SPRE Q...			11000002	12/11/2024 9:42 ...	-	ASM_Nonrevitem
12/11/2024	578612 - SPRE Q...			11000000	12/11/2024 9:42 ...	-	ASM_nestedmodi...
12/06/2024	578612 - SPRE Q...			19900094	12/06/2024 9:43 ...	-	INCL TAX ITEM 5
12/05/2024	578612 - SPRE Q...			19900071	12/06/2024 12:26...	-	INCL TAX ITEM 5
12/05/2024	578612 - SPRE Q...			11000002	12/05/2024 8:50 ...	-	donreg
12/05/2024	578612 - SPRE Q...			11000002	12/05/2024 8:50 ...	-	BREAKFAST #1
12/05/2024	578612 - SPRE Q...			11000000	12/05/2024 2:08 ...	-	BREAKFAST #1
12/05/2024	578612 - SPRE Q...			10900007	12/05/2024 11:15...	-	Idli
12/04/2024	578612 - SPRE Q...			19900069	12/04/2024 11:02...	-	INCL TAX ITEM 5

'Voids' report

The following information appears in the report:

Column	Description
Business Date	Date of the transaction.
Site	Name of the site.
Employee	Name of the employee.
Approved by	Authorized person to approve the void.
Transaction	Transaction number for reference.
Date/Time	Date and time of transaction.
Void reason	Reason for the void.
Void item	Item selected for void.
Void count	Total number of voids.
Void amount	Total amount in void.

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Viewing transactions

Use the Sales > Transactions function to provide transaction-level summary data for all transactions, or checks, processed in the restaurant.

Transactions

All sites 03/01/2024 - 05/07/2025 Transaction type

Columns Filters Density Search...

Business date	Site	Transaction #	Employee	Customer name	Table name	Terminal
5/29/2024	578612 - SPRE QA[A...	10400000	Sankeerth Manda	Naga		MOBILE2
5/29/2024	578612 - SPRE QA[A...	10400002	Online User	Naga		MOBILE2
5/30/2024	578612 - SPRE QA[A...	10400001	Online User	Naga		MOBILE2
6/21/2024	578612 - SPRE QA[A...	10500001	Sankeerth Manda	Walk-in customer		MOBILE2
6/21/2024	578612 - SPRE QA[A...	10500003	Sankeerth Manda	Walk-in customer		MOBILE2
6/21/2024	578612 - SPRE QA[A...	10500006	Sankeerth Manda	custASM		MOBILE2
6/21/2024	578612 - SPRE QA[A...	10500010	Sankeerth Manda	Walk-in customer		MOBILE2
6/21/2024	578612 - SPRE QA[A...	10500008	Sankeerth Manda	Walk-in customer		MOBILE2
6/21/2024	578612 - SPRE QA[A...	10500009	Sankeerth Manda	Walk-in customer		MOBILE2
6/21/2024	578612 - SPRE QA[A...	10500014	Sankeerth Manda	Walk-in customer		MOBILE2

Rows per page: 10 1-10 of 1874

'Transactions' report

To run the Transactions view:

1. Select **Sales > Transactions**. The 'Transactions view' for the previous day appears by default.
2. Select a **site** from the **All sites** drop-down list to report. You can toggle the list to **Select all Sites**.
3. Click **Reset** to reset the site selection.
4. Select a **date range** or select from the list on the left side of the drop-down.
5. Select the **Transaction type** from the drop-down list.

The following information appears in the report:

Column	Description
Business date	Business date associated with the transaction.
Site	Site name and ID.
Transaction #	POS transaction number.
Employee	Name of the employee.
Customer name	Name of the customer.
Table name	Name of the table.
Terminal	Terminal at which the billing was done.
Open time	Date and time when the transaction was opened.
Close time	Date and time when the transaction was closed.
Payment name	The type of payment applied to the transaction.
Amount	Total amount of the transaction.

To view any transaction detail

1. Click any **transaction**.

The screenshot displays the 'Transactions' report interface. On the left, a table lists transactions with columns for Business date, Site, Transaction #, and Employee. The transaction with ID 10400001 is highlighted. On the right, a slide-out window provides details for Transaction #10400001, including site information, transaction dates, and a line item for HAM (\$70.00) with a tax of \$6.00, resulting in a total of \$87.40.

Item	Quantity	Price
HAM	1	\$70.00
1x AVOCADO		\$6.00
Subtotal		\$76.00
Tips & gratuity		\$0.00
Taxes		\$11.40
EXCL TAX (15.00%)		\$11.40
Total		\$87.40

Transaction details

2. The slide out window appears with the transaction details (such as site name, transaction number,

table number, transaction date, ticket items, item price, total transaction amount and more). Also, it allows you to print the transaction details in PDF.

Transaction #10400001			
Site	SPRE QA[ASM] [E2ETest1]	Business date	5/30/2024
Table name	-	Terminal	MOBILE2
Transaction opened	5/30/2024 7:53 AM	Transaction closed	5/29/2024 11:02 PM
Employee name	Online User	Customer name	Naga
Guest count	1		
HAM	1		\$70.00
1x AVOCADO			\$6.00
	Subtotal		\$76.00
	Tips & gratuity		\$0.00
	Taxes		\$11.40
	EXCL TAX (15.00%)		\$11.40
	Total		\$87.40

Transaction details in PDF

3. Click **Download as PDF** to download the transaction details in PDF.
4. Click **Close** to exit the transaction details window.

Viewing POS event log

The 'POS event log' report enables you to view details of the different types of events performed on the POS, such as clock-in, clock-out, order items, void items, and more.



Warning

You need to limit the date range for the query because selecting large ranges can negatively impact the performance of the report.

To run the 'POS event log' report:

1. Select **Sales > POS event log**. The 'POS event log' screen appears.

All sites	03/03/2024 - 05/07/2025	Employee	Terminal	Event type	
Columns	Filters	Density	Search...		
Site	Employee	Terminal	Event time	Event type	Details
SPRE QA[ASM][E2ETest1]	Sankeerth Manda	MOBILE2	05/29/2024 2:23 AM	REOPEN_TRANSACTION	UPDATED
SPRE QA[ASM][E2ETest1]	Sankeerth Manda	MOBILE2	05/29/2024 2:23 AM	REOPEN_TRANSACTION	UPDATED
SPRE QA[ASM][E2ETest1]	Sankeerth Manda	MOBILE2	05/29/2024 2:23 AM	ORDER_ITEMS	HAM
SPRE QA[ASM][E2ETest1]	Sankeerth Manda	MOBILE2	05/29/2024 2:23 AM	ORDER_ITEMS	AVOCADO
SPRE QA[ASM][E2ETest1]	Sankeerth Manda	MOBILE2	05/29/2024 2:23 AM	TRANSACTION_OPEN	10400000
SPRE QA[ASM][E2ETest1]	Sankeerth Manda	MOBILE2	05/29/2024 2:23 AM	BEGIN_ORDER	
SPRE QA[ASM][E2ETest1]	Sankeerth Manda	MOBILE2	05/29/2024 2:24 AM	TRANSACTION_CLOSE	10400000
SPRE QA[ASM][E2ETest1]	Sankeerth Manda	MOBILE2	05/29/2024 2:24 AM	TENDERS_PAYMENTS	Transaction #10400000; ...
SPRE QA[ASM][E2ETest1]	Online User	MOBILE2	05/29/2024 8:14 AM	REOPEN_TRANSACTION	UPDATED
SPRE QA[ASM][E2ETest1]	Online User	MOBILE2	05/29/2024 8:14 AM	TRANSACTION_OPEN	10400002
			Rows per page: 10	1-10 of 23449	

'POS event log' screen

2. Select a **site** from the **All sites** drop-down list to report. You can toggle the list to **Select all Sites**.
3. Click **Reset** to reset the site selection.
4. Select a **date range** to report from the drop-down list.
5. Select the **Employee** to report from the drop-down list.
6. Select the **Terminal** to report from the drop-down list.
7. Select the **Event type** to report from the drop-down list.

To refine your search you can select **multiple/all events** (specific to the event type selection) to view the transaction data.

Event type

System events Transaction events Financial events

Select all system events (4) ☒

☒ Login

☒ Logout

☒ Terminal up

☒ Terminal down

Reset

'POS event log' - Event type selection

System Events — To view the transactions specific to the system events such as login, logout, terminal up and terminal down.

Transaction events — To view the transactions specific to the transaction events such as open transaction, closed transaction, order items, re-open transaction, refund, split transaction and more.

Financial events — To view the transactions specific to the financial events such as paid in, paid out, checkout, safe drop and delete checkout.

The following information appears in the report:

Column	Description
Site	Name of the site.
Employee	Name of the employee.
Terminal	Terminal at which the event was logged.
Event time	Time of the event.
Event type	Type of event.
Details	Total details of the event requested.

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Managing company links

The 'Company links' function allows you to provide necessary web links in one single page. This acts as a quick link to navigate to NCR Voyix specific websites or any web page without the need to first open a web browser. You can also provide access restrictions to a single user or a group of users who can view a bookmarked company link.

Edit company links

This is a list of the links to display in the main navigation under the Company Links header.

Add new link

Link text	Link URL	Viewers	Actions
NCY Voyix - A...	www.ncrvoyix.com	Administrator	 
Your Pie	https://yourpie.com/	Employee	 
cnn	www.cnn.com	Administrator	 
push link test ...	https://pwpush.com/	Employee, Accountant/Bookkeeper	 

Rows per page: 10 1-4 of 4 < >

'Edit company links' screen

To create a company link:

1. Select **Company links** > **Edit company links**. The 'Edit company links' screen appears.

Link text	Link URL	Viewers	Actions
NCY Voyix - A...	www.ncrvoyix.com	Administrator	
Your Pie	https://yourpie.com/	Employee	
cnn	www.cnn.com	Administrator	
push link test ...	https://pwpush.com/	Employee, Accountant/Bookkeeper	

Rows per page: 10 1-4 of 4

'Edit company links' screen

2. Click **Add new link**. The 'Create company links' screen appears.

Link URL

Link text

Viewers

Everyone

Cancel Save

'Create company links' screen

3. Enter the **Link URL** within the application for quick access. For example, if you want to provide quick access to the NCR Voyix documentation portal, type <https://docs.ncrvoyix.com/>.
4. Enter the **description** in 'Link text.' You need to provide a supporting description based on the URL entered in **Link URL**. For example, NCR Voyix Documentation Portal.
5. Select the **user group/role** or an individual from the 'Viewers' drop-down list. These users can view the corresponding bookmarked URL. The predefined user groups or roles are:
 - **Everyone** — All users can view the link. No user restrictions.
 - **Accountant/Bookkeeper** — Only accountants and bookkeepers can view the link.
 - **Administrator** — Only the users with administrator rights can view the link.
 - **Assistant Manager** — Only assistant managers can view the link.
 - **Employee** — All employees can view the link.
 - **Restaurant Manager** — Only restaurant managers can view the link.
 - **NCR Support** — All members of NCR support team can view the link.

Edit company links

This is a list of the links to display in the main navigation under the Company Links header.

Add new link

Columns

Filters

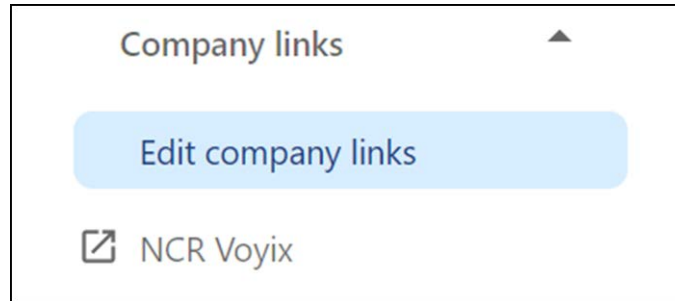
Density

Search...

Link text	Link URL	Viewers	Actions
"><h1>google...	https://google.com	Everyone	 
Google Search ...	https://google.com/	Administrator, Restaurant manager	 
Weather	www.Weather.com	Everyone	 
geeks2	https://www.geeksforgeeks.org/	Restaurant manager, Administrator	 
github	https://github.com/	Administrator, Assistant Manager	 
heyman	jahttpvascript:alert('https')	Everyone	 
linkedin	www.linkedin.com	Everyone	 
reddit	https://reddit.com	Administrator, Restaurant manager	 

List of company links

6. Click **Save** to apply the changes. A new company link entry (shortcut) is listed under the 'Company links' menu. You can click the link to easily access the corresponding website.



New company link

You can **Edit** or **Delete** the company link using the **Edit company links** option.

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Viewing the Activity Log

The Activity Log function enables you to view the usage of the ASM application across your organization. The multiple filters available in this screen allow you to narrow the search to retrieve the required log records.

To view the Activity Log:

1. Select the **Activity log** menu. The Activity Log screen appears.

Activity Log

This page shows a log of application usage and activity for your organization. You can use the filters on the page to narrow down the list of results and click on an event to view more details.

051 - Flagstaff 05/16/2024 - 10/29/2024 Priority Origin User Event type Entity

Date	Time	Priority	Origin	User	Site ID	Event Type
10/1/2024	6:09 PM	Low	Sales	Petra Harris	051 - Flagstaff	Delete
10/1/2024	6:09 PM	Low	Sales	Petra Harris	051 - Flagstaff	Create
10/1/2024	6:09 PM	Low	Sales	Petra Harris	051 - Flagstaff	Update

Activity Log landing page

2. Select the values from the following **filters**, as required:

Priority — Severity of the activity, such as Low, Medium, and High.

Start and End — Period during which the activity occurred for which the log must be viewed.

Origin — Module impacted due to the activity.

User — Employee who performed the activity.

Sites — Site at which the activity occurred.

Event Type — Category of event, such as Create, Update, Delete, Login, and Logout, that occurred.

Entity — Business entity impacted.

Upon selecting the values in the filters, the data auto-populates and the following details appear in the grid view:

Date — Actual date when the event occurred in mm/dd/yyyy format.

Time — Actual time when the event occurred in HH:MM AM/PM format.

Priority — Severity of the corresponding activity.

Origin — Actual module that was impacted.

User — Name of the employee who performed the activity.

Site ID — Unique ID of the site where the activity occurred.

Event Type — Actual type of event that occurred. For example: Login, Update, Create and more.

Entity — Business entity, such as login, logout, vendor, and others impacted due the activity.

Message — Additional information about the activity.

3. Select the required **log entry**. The data listed in the grid view appears in a sliding panel along with the following additional details:

Audit logging ID — Unique audit log ID.

Pub Sub Message ID — Unique pub-sub message ID.

Payload — Actual payload message.

The screenshot shows the 'Activity Log' side panel. It includes a header with a 'Close' button. Below the header, there's a description: 'This page shows a log of application usage and activity for your organization. You can use the filters on the page to narrow down the list of results and click on an event to view more details.' Below this is a filter bar with buttons for 'All sites', '07/11/2024 - 10/29/2024', 'Priority', and 'Origin'. There are also dropdowns for 'User', 'Event type', and 'Entity'. Below the filters is a table with columns: Date, Time, Priority, and Origin. The table has two rows of data. To the right of the table is a detailed view of an 'Update' event, showing the message 'Raw item Apples 4 with Category ID 5140 wa', the date '10/12/2024', the time '1:21 AM', the priority 'Low', and the origin 'inventory'.

Date	Time	Priority	Origin
10/12/2024	1:21 AM	Low	Inventory
10/12/2024	1:20 AM	Low	Inventory

Update

Raw item Apples 4 with Category ID 5140 wa

Date
10/12/2024

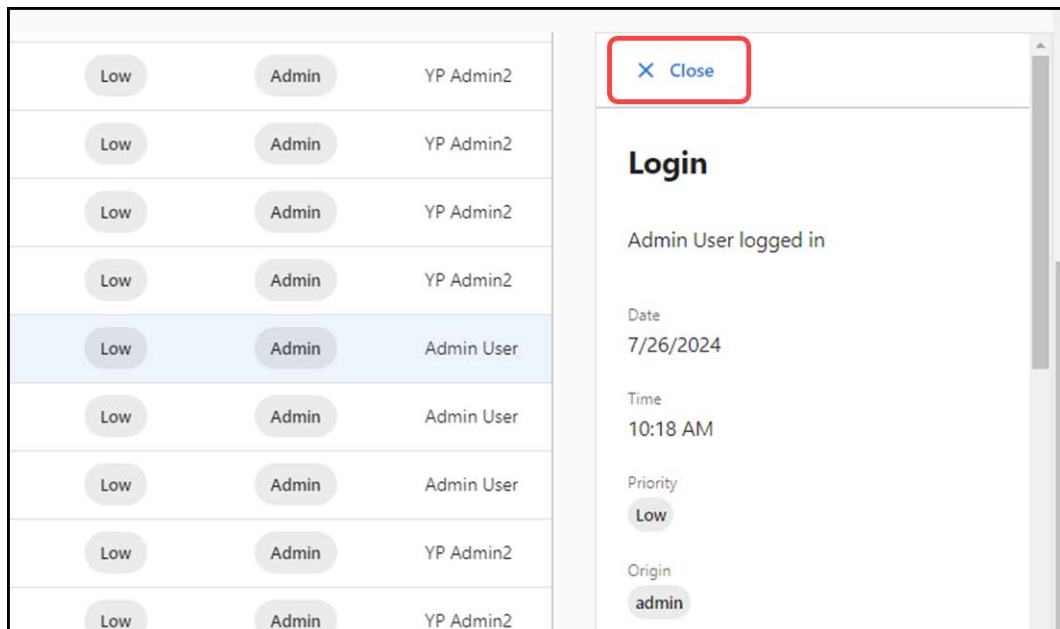
Time
1:21 AM

Priority
Low

Origin
inventory

Activity Log side panel

- Click **Close** (available at the top in sliding panel) to exit.



Activity Log side panel - Close button

About Settings

An organization could have many sites. Each site might operate under different time zones, follow separate payroll and fiscal calendars, and offer different menus during the day (for example: breakfast, lunch, and dinner).

The following options are available to you in the Settings function for configuring your business needs:

[Organization settings](#) — The options available under 'Organization settings' are 'Sites' and 'Fiscal calendar.'

[Site settings](#) — The options available under 'Site settings' are 'Site settings,' 'Payroll calendar,' and 'Day parts.'

DRAFT

Working with 'Organization settings'

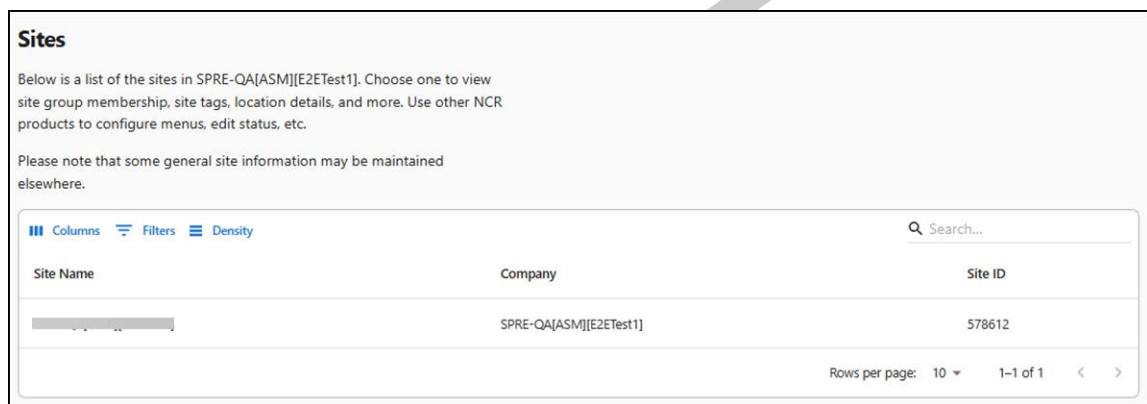
Use 'Organization settings' to view location details for sites to which you are assigned and to establish your fiscal calendar.

Viewing site information

Select a site to view site group memberships, the payroll calendar, store hours, and more. In most cases, you will not have access to all sites within an organization. Use the 'Sites' screen to view the list of sites to which you have access.

To view the sites to which you have access:

1. Select **Settings** > **Organization settings** > **Sites**. The Sites screen appears with the list of sites assigned to you.



Sites

Below is a list of the sites in SPRE-QA[ASM][E2ETest1]. Choose one to view site group membership, site tags, location details, and more. Use other NCR products to configure menus, edit status, etc.

Please note that some general site information may be maintained elsewhere.

Site Name	Company	Site ID
	SPRE-QA[ASM][E2ETest1]	578612

Rows per page: 10 1-1 of 1

'Sites' screen

The following columns appear on this screen:

Site Name — The site to which you have access.

Company — The company to which the corresponding site is associated.

Site ID — The unique ID of the site.

2. Select a **site** for which to view detailed information.

Configuring the fiscal calendar

A fiscal calendar is a 12-month accounting period that an organization uses to manage their financial reporting and accounting activities. The calendar helps you track important financial events, such as the end of a quarter or end of fiscal year, and plan for financial reporting and tax obligations. A fiscal calendar year can be different to a calendar year where January 1 is the start of the year and December 31 is the end of the year. You typically use a fiscal calendar to better manage cash flow and ensure the organization's compliance with applicable accounting standards and regulations.



Important

You must be an Admin to edit the settings available in the 'Fiscal calendar' function; otherwise, the information is read only.

To configure the fiscal calendar:

1. Select **Settings > Organization settings > Fiscal calendar**. The 'Fiscal calendar' screen appears.

Fiscal calendar

Customize your organization's fiscal calendar settings, which define the fiscal periods that can be referenced when running reports.

Today is April 16, 2025

Calendar Configuration

Month	January	Month your fiscal calendar begins.
Day	7	Day your fiscal calendar begins.
First day of week	Monday	Day your fiscal week begins.
Calendar type	13-4	Specify your calendar type. (Example: 13-4, 12 months)

Fiscal calendar configuration

2. Under the 'Calendar Configuration' group bar, the following details of your fiscal calendar appear.

Month — Month your fiscal calendar begins.

Day — Day your fiscal calendar begins.

First day of the week — Day your fiscal week begins

Calendar type — Indicates a year-long calendar comprised of 13 periods of four weeks each.

3. Select the day of the week on which the fiscal week begins.
4. Under the 'Calendar type' group bar, select the **calendar type** to denote the type of fiscal calendar to use. The available choices are:

13-4 — Indicates a year-long calendar comprised of 13 periods of four weeks each.

12 Months — Indicates a year-long calendar of 12 periods, roughly corresponding to months.

Required Options: This option enables the 'Select quarter style' option where you define the reporting pattern for each 'month' in the quarter.

5. Select the **reporting pattern** from 'Select quarter style.' The possible patterns are:

5,4,4 — Indicates the quarter begins with a five-week month followed by two four-week months.

4,5,4 — Indicates the quarter begins with a four-week month followed by a five-week month and a four-week month.

4,4,5 — Indicates the quarter begins with two four-week months and ends with a five-week month.

Under the 'Preview' group bar, based on the selected fiscal calendar type and quarter style, the calendar format appears.

Calendar type

Select calendar type
12 Months Specify your calendar type. (Example: 13-4, 12 months)

Select quarter style
4-4-5 Specify your quarter style. (Example: 4-4-5, 4-5-4, 5-4-4)

Preview

< 2024 > (52 Weeks)

Quarter	Fiscal Period	Fiscal Week	W	Th	F	Sa	Su	M	Tu
1	1	1	3	4	5	6	7	8	9

Discard changes Save

Fiscal calendar type

6. Click **Save**.

Working with 'Site settings'

The 'Site settings' function allows you to view the site-specific settings for the currently selected site. You can also select the start date and frequency for your payroll calendar, and manage your days parts.

Viewing Site Settings

Select Settings > Site settings > Site Settings to view the site-specific settings for the site selected when you logged in or from the site picker. The 'Site Settings' screen appears with the following details.

SPRE QA[ASM][E2ETest1]
Last updated: 3/11/2025 12:23 PM

Site name	SPRE QA[ASM][E2ETest1]	This is how your sites will be called throughout the system
Site ID	578612	The numeric value that the system uses to uniquely identify your site
Address	Alexander Road, Alpharetta, GA, 32606	
Company Name	28544774450447ab9975ce19587fd87e	
Primary Contact	Sankeerth Manda	Who to contact in case of an emergency
Contact Email	-	
Status	Active	
Payroll Calendar	Every other week	
Time Zone	America/New_York	

'Site Settings' screen

The 'Site Settings' screen is view-only and provides general information about the selected site. Additionally, the site name and date and time when the site details were recently updated appear.

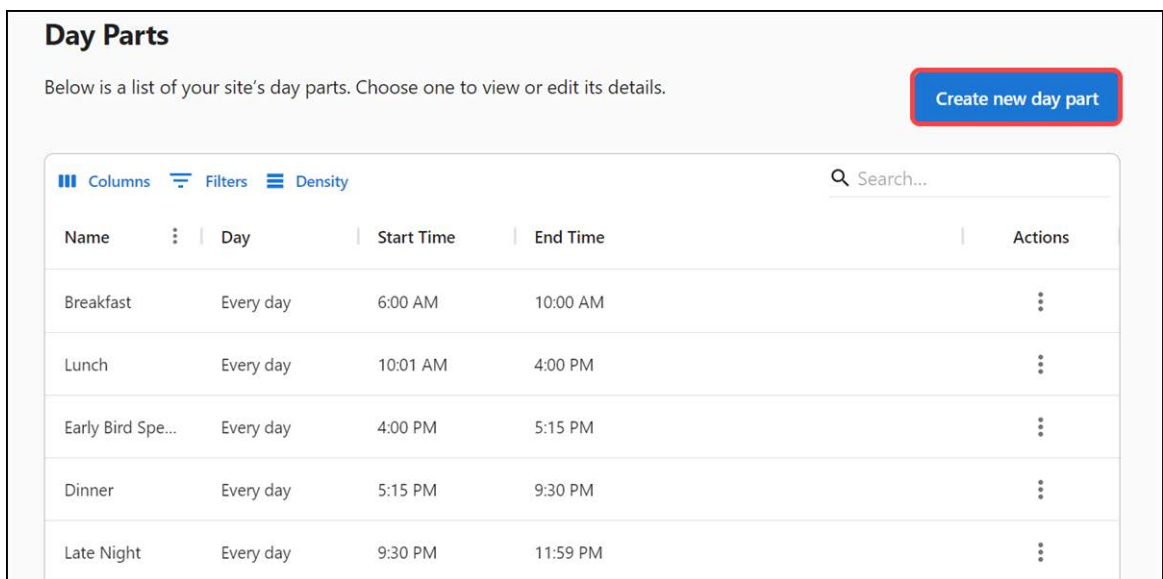
Field name	Description
Site name	Unique name of the site. This name is used to represent your site at all occurrences.
Site ID	Unique ID of the site. This ID is used to represent your site at all occurrences.
Address	Full address of the selected site.
Company Name	Name of the company with which the selected site is associated.
Primary Contact	Name of the person for primary point of contact associated with the site.
Contact Email	Contact email of the primary person.
Status	Status of the site: Active or Inactive.
Payroll Calendar	Payroll calendar used for the selected site.
Time Zone	Time zone to which the selected site is mapped.

Configuring a day part

Select Settings > Site settings > Day parts to manage your days parts, including adding, editing, and deleting a day part. Day parts are defined to divide a day into parts, such as breakfast, lunch, dinner, happy hour, and others. They allow you to organize business data for reporting purposes and coincide with other Aloha features that rely on day parts, such as event scheduling, surveys, and tip sharing. The event scheduler triggers period changes using the start time and the subsequent period start time serves as an end time for the previous period.

To configure a day part:

1. Select **Settings > Site settings > Day parts**. The Day Parts screen appears.



Creating a day part

2. Click **Create new day part**. The Creating New Day Part screen appears from the right side of the screen.
3. Type a **name** to identify the part of a day, such as breakfast.
4. Type any **additional information** about the day part in 'Description,' such as 'Breakfast timings.'
5. Select the **days** for which the day part is active. For example, if you want to configure a day part for happy hour, between 2 p.m. and 6 p.m. on Wednesdays, select 'Wednesday' from the 'Days' drop-down list.
6. Select the **start time** of the day part.

7. Select the **end time** of the day part.

Close More Edit

Creating New Day Part

Name
Happy hours

Description
Discounted price

Day
Wednesdays

Start time
01:00 PM

End time
04:00 PM

Cancel Save

Day part

8. Click **Save** or click **Cancel** to cancel the procedure.

To edit a day part:

1. Select **Settings > Site settings > Day parts**. The Day Parts screen appears.
2. Click the **three dots** menu under Actions for the day part to edit, and select **Edit** from the menu that appears. The drawer for the selected day part appears on the right side of the screen.
3. Modify the **day part**, as needed.
4. Click **Save**.

To delete a day part:

1. Select **Settings > Site settings > Day parts**. The Day Parts screen appears.
2. Click the **three dots menu** for the day part to delete and select **Delete** from the menu that appears. A warning message appears.
3. Click **Delete** to confirm the deletion.
- 4.

DRAFT

Appendix A: Bulk importing vendors and vendor items

When working with vendors and vendor items, you have the option to upload vendors and vendor items into organizations within Aloha Smart Manager using a .CSV file. This helps high-end corporations, franchisees, and restaurants who use an extensive number of vendors to easily manage the transfer of these items to ASM without having to perform the tedious task of entering each vendor and vendor item individually. To take advantage of this time-saving feature, you must enter your vendors into a spreadsheet. Be aware that Aloha Smart Manager requires specific rules and provides a downloadable template file for a successful upload. You must manually enter any fields that do not download successfully, or retry the upload.

Uploading vendors in bulk

Upload vendors in bulk using the 15 columns in the vendors_data_import.CSV file, adhering to the following rules:

- Do not alter the width of any column or you may receive unwanted changes. Always keep the width at approximately 8.43 units, which is the Microsoft® Excel® default.
- The total file size of the spreadsheet must not exceed 1 MB.

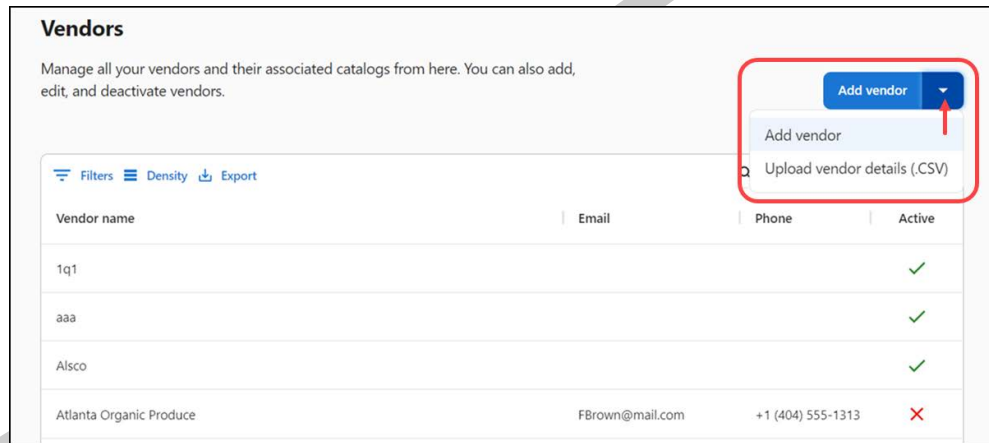
You will need the country.CSV, countrycode.CSV, and state.CSV as a reference for entering the data into vendors_data_import.CSV.

Column name	Description
Vendor name	The name of the vendor, up to 100 characters. This is a required field and it must be unique.
A/P Code	The accounts payable code, up to 50 characters.
Country	The country of the vendor as either the full name or abbreviation. Click 'Download country options list' for the list of countries defined in Aloha Smart Manager.
Address 1	The address of the vendor, up to 250 characters.
Address/Suite	The address/suite of the vendor, up to 250 characters.
City	The city where the vendor resides, up to 100 characters.
State	The state or province where the vendor resides, either the full name or abbreviation. Click 'Download states/regions options list' for the list of states and regions defined in Aloha Smart Manager.
Postal Code	The postal code of the vendor, up to 10 characters.
Contact Name	The contact name associated with the vendor, up to 100 characters.
Contact Title	The title of the contact associated with the vendor, up to 50 characters.
Country Code	The country code for the vendor, either the full name or abbreviation. Click 'Download country code list' for the list of country codes defined in Aloha Smart Manager.

Column name	Description
Phone	The phone number associated with the vendor. The number must be prefixed with the numbers in accordance with the corresponding country code. Refer to column C in the 'Country' spreadsheet downloaded for the 'Country Code' option.
Email Address	The email address of the vendor, up to 100 characters.
Customer Account Number	The customer account number associated with the vendor, up to 250 characters.
Comments	Any comments related to the vendor, up to 1000 characters.

To upload vendors in bulk:

1. Select **Inventory > Vendors**. The 'Vendors' screen appears.



Add vendors in bulk

- Click the **Add vendor** drop-down arrow and select **Upload vendor details (.CSV)**. The 'Uploading vendor details' screen appears.

'Uploading vendor details' screen

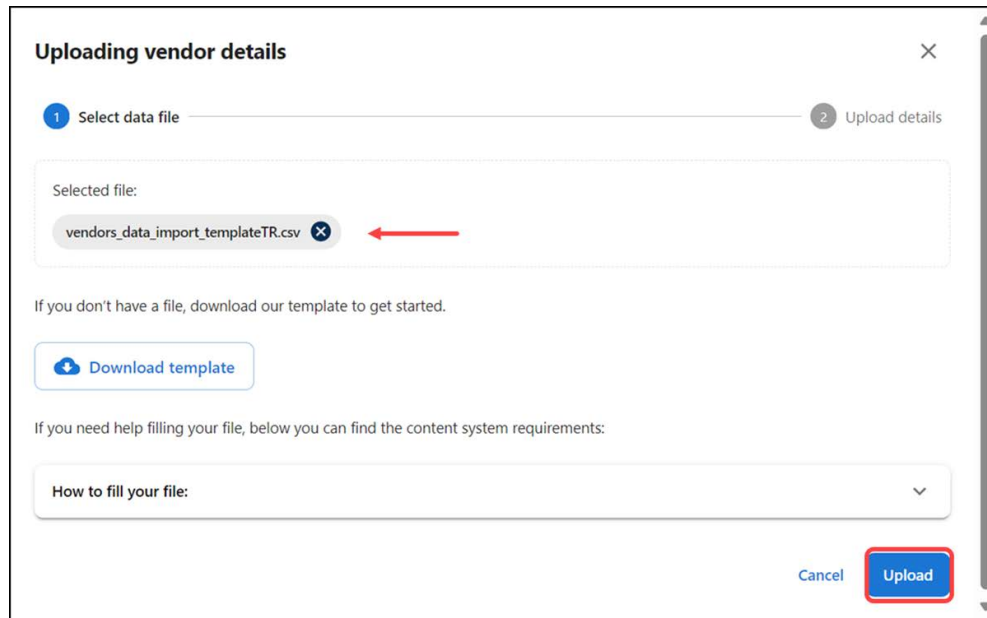
- Click **Download template**. The file automatically downloads vendor_data_import.CSV.
- Click the **How to fill your file** drop-down to expose instructions for completing the spreadsheet.
- Type or copy and paste the **vendor information** into vendor_data_import.CSV..

	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P
1	Vendor Name	V/P Code	Country	Address 1	Address/SCity	State	Postal cod	Contact n:	Contact tit	Country c:	Phone nu:	Email add	Customer	Comments		
2	Mark	abc	US	h no 213	texas	dallas	NY	200358	test name	manager	91	9.59E+09	abc@test	123456	This is comments	
3	John	abc	US	h no 213	texas	dallas	NY	200358	test name	manager	91	9.59E+09	abc@test	123456	This is comments	
4	Francis	abc	US	h no 213	texas	dallas	NY	200358	test name	manager	91	9.59E+09	abc@test	123456	This is comments	
5																

Adding vendor information in bulk

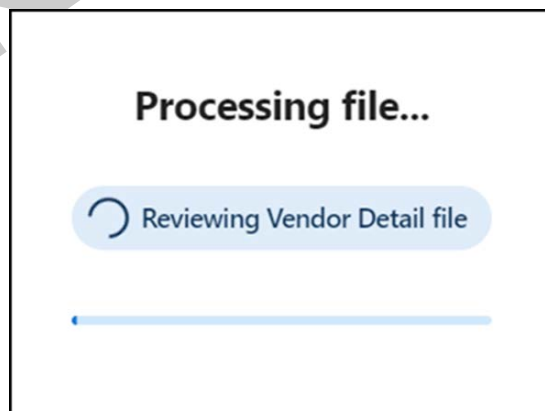
- Return to the **Uploading vendor details** screen and upload the **.CSV file** by performing **one** of the following:
 - Drag and drop **vendor_data_import.CSV** into the appropriate area.
 - OR-

- b. Click **or select the file to upload** to browse to and select **vendor_data_import.CSV** and click **Open**.



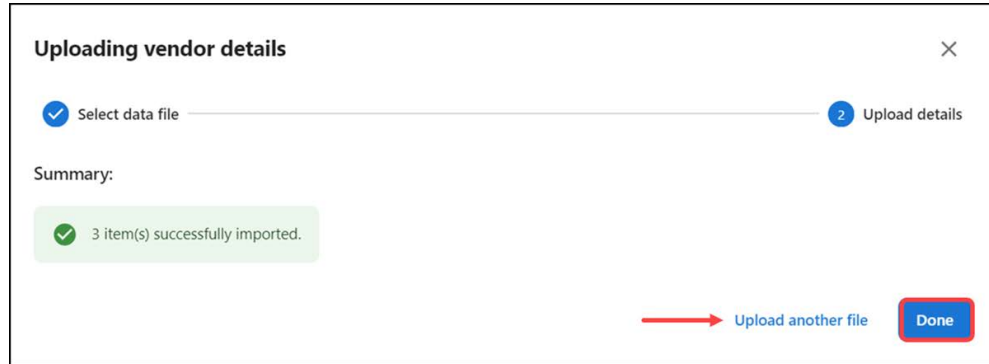
Selecting vendors file list

7. Click **Upload** to upload the file into ASM. A 'Processing file' status screen appears as ASM validates the file.



'Processing file' status screen

Once uploaded, the vendors appear in a grid format under the 'Selected file' tab. The summary appears in the 'Uploading vendor details' screen. Inspect any data that was not uploaded successfully



'Uploading vendor details' screen with summary

8. Click **Upload another file** to upload another file with bulk vendor details.
-OR-
9. Click **Done** to return to the 'Vendors' screen.

Uploading vendor items in bulk

Upload vendor items in bulk using the 11 columns in the vendors_item_import_template.CSV file, using the following rules:

- Do not alter the width of any column or you may receive unwanted changes. Always keep the width at approximately 8.43 units, which is the MS Excel default.
- The total file size of the spreadsheet must not exceed 1 MB.

You will need the container.CSV, purchaseunit.CSV, and category.CSV as a reference for entering the data into vendors_item_import_template.CSV.

Column name	Description
Item code	The vendor item identifying number, up to 50 characters. You can leave this blank as long as name/description, container, pack, size, and unit combination are unique.
Name/Description	The description of the vendor item, up to 250 characters. This is a required field.
Container	The bulk packaging type used by the vendor. Click 'Download container options list' for the list of containers defined in Aloha Smart Manager. This is a required field.
Pack	The number of packs within the vendor item container. This field must be a numeric value from 1-999 and can include decimals with up to two decimal points. This is a required field.

Column name	Description
Size	The amount or size of every unit inside each pack, such as 16 pounds. This field must be a numeric value from 1-999 and can include decimals with up to two decimal points. This is a required field.
Purchase unit	The industry standard measurement of product inside a pack, such as 16 pounds. Click 'Download unit options list' for the list of purchase units defined in Aloha Smart Manager. This is a required field.
Catch weight	The catch weight indicates if an item may vary in weight when it is received. This field must be entered as True or False where True indicates the item has a catch weight and False indicates the item does not have a catch weight. This is a required field.
Receive unit	Where 'Catch weight' is True, enter the industry standard measurement of the received product. Where 'Catch weight' is False, the receive unit should be the same as the 'Purchase unit.' This is a required field.
Price	The price of the vendor item container. This field must be a numeric value and can include decimals with up to two decimal points. This is a required field.
Raw item	The name of the raw item associated with the vendor item, up to 250 characters.
Category	The category ID associated with the raw item. Click 'Download category options list' for the list of categories defined in Aloha Smart Manager.

To upload vendor items in bulk:

1. Select **Inventory > Vendors**. The available vendors appear in the 'Vendors' screen.
2. Select the **vendor** for which to upload vendor items in bulk. The vendor details appear with the 'General information' tab as the active tab.

3. Select the **Catalog** tab.

Atlanta Organic Produce details

General Information **Catalog** Order & delivery

(* Indicates required fields) Last edit was 9/18/2025 by acct:commerce@00ubwzn8f7kqhexp1d7-ncr.asm.qe+stg-admin@gmail.com

This is the vendor catalog section. In here, you can find all of the items associated to this vendor and you can add, edit, and deactivate/exclude items.

Add vendor item ▼

Add vendor item
Upload vendor items (.CSV)

Item code ↑	Name / Description	Purchase unit	Receive unit	Price	Kaw Item
1000	Onions - Red	LB=10 lb	Pound (lb)	\$7.50	Test Butter
1001	Lettuce - Romaine	CS=4/3 ea	Each (ea)	\$12.50	Lettuce - Romaine

'Catalog' tab

4. Click the 'Add vendor item' drop-down arrow and select **Upload vendor items (.CSV)**. The 'Uploading vendor details' screen appears.

Uploading vendor details

1 Select data file 2 Upload details

Drag and drop your .csv file here

or select the file to upload

Max file size total: 1MB.

If you don't have a file, download our template to get started.

Download template

If you need help filling your file, below you can find the content system requirements:

How to fill your file:

Cancel Upload

'Uploading vendor details' screen when using .CSV file

5. Click **Download template**. The file automatically downloads vendor_item_import_template.CSV.
6. Click the **How to fill your file** drop-down to expose instructions for completing the spreadsheet.

7. Type or copy and paste the **vendor item information** into vendor_item_import_template.CSV.

A	B	C	D	E	F	G	H	I
Item Code	Name/Description	Container	Packs	Size	Unit (Name or abbreviation)	Price	Raw item	Category ID
200	tomato	Pound	8	1 lb		20	Chicken	5190
201	potato	Case	3	1 lb		30	Chicken	5190
202	chicken	Pound	2	2 lb		100	Chicken	5190

Bulk vendor items details in .CSV file

8. Perform **one** of the following actions to upload the .CSV file:
- Drag and drop the **file** containing the vendor item details.
 - OR-
 - Click **or select file to upload**, browse to and select the **file** to upload, and click **Open** to upload the complete the upload.
9. Click **Upload** to upload the file into ASM. A 'Processing file' status screen appears as ASM validates the file.

Uploading vendor items

1 Select data file

2 Upload details

Selected file:

vendor_item_starter_import_template.csv

If you don't have a file, download our template to get started.

Download template

If you need help filling your file, below you can find the content system requirements:

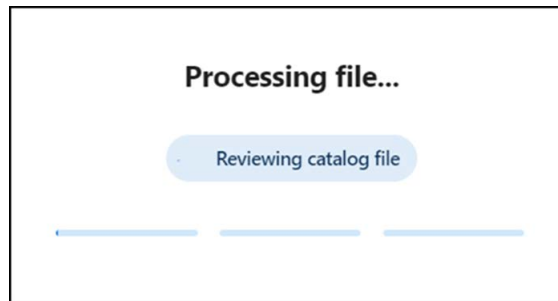
How to fill your file:

Cancel

Upload

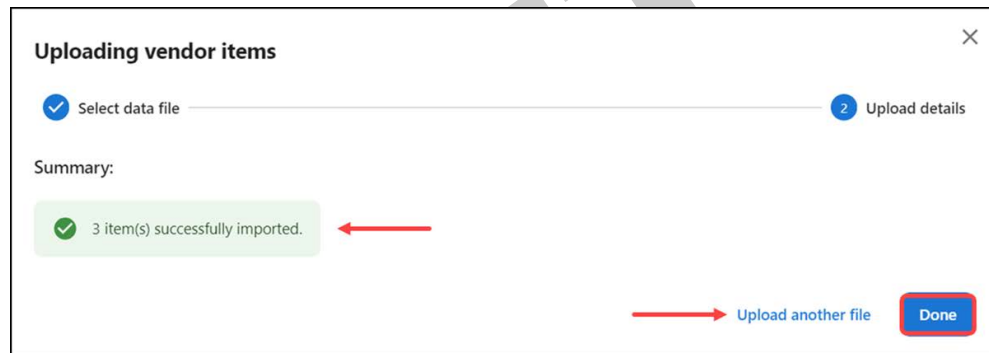
Selecting vendors items file list

The 'Processing file' status screen appears.



'Processing file' status screen

Once uploaded, the vendors appear in a grid format under the 'Selected file' tab. The summary appears in the 'Uploading vendor items' screen. Inspect any data that was not uploaded successfully



Bulk upload summary

10. Click **Upload another file** to upload another file with bulk vendor item details, or click **Done** to return to the vendor details > 'Catalog' tab.

Once uploaded, the details appear in a grid format on the **Catalog** tab. The vendor details show the added vendor items.

Atlanta Organic Produce test details

[General Information](#) [Catalog](#) [Order & delivery](#)

(* Indicates required fields) Last edit was 11/7/2024 by acct:commerce@00u7dcnzymxkqujw697-ncr.cbo.eng.qe.adm+admin@gmail.com

You have 3 unmapped item(s). Make sure to map all your vendor items to a raw item and a category to get accurate reports.

This is the vendor catalog section. In here, you can find all of the items associated to this vendor and you can add, edit, and deactivate/exclude items.

Add vendor item

Filters Density

Search Name

Item code	Name / Description *	Purchase unit *	Receive unit *	Price *	Raw Item	Actions
201	potato	CS=3/1 lb	Pound (lb)	30.00	Chicken	⋮
200	tomato	LB=8/1 lb	Pound (lb)	20.00	Chicken	⋮
202	chicken	LB=2/2 lb	Pound (lb)	100.00	Chicken	⋮
1000	Lettuce - Romaine	CS=4/3 ea	Each (ea)	25.00	Steak, Skirt	⋮
1001	Tomato - Roma	LB=1 lb	Pound (lb)	10.00	Prod Test V1.	⋮

Vendor items successful upload

Appendix B: Uploading an invoice

ASM is built with OCR (Optical Character Recognition) functionality that reads the uploaded invoices and feeds data into the system. This technology greatly reduces the time and effort of creating an invoice while retaining the integrity of the printed invoice.

A manager can upload and process an invoice from their desktop or mobile, either as a digital image file or a PDF file. ASM detects the individual elements of the uploaded invoice to process and read the uploaded image. A manager can also make changes to the resulting invoice values. When the system reads the invoice data, the invoice is ready for processing and reporting.



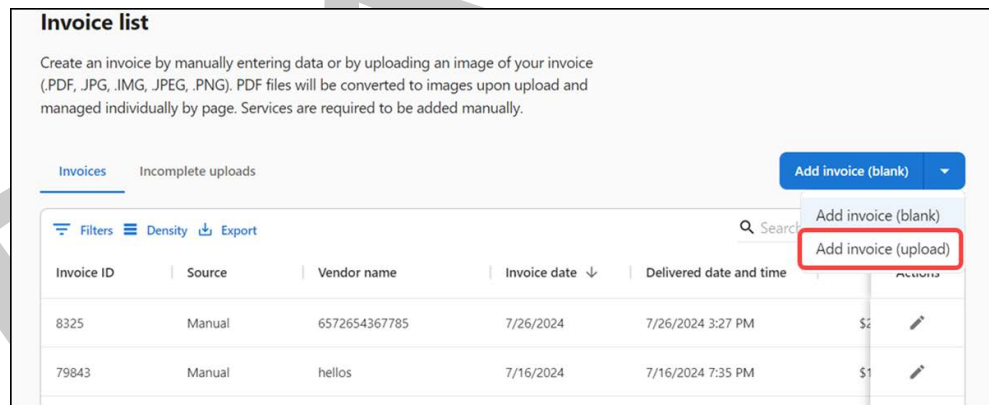
Tip

You can upload only one image at a time. If the invoice is in PDF format, convert the PDF into an image format and upload. You can use JPG, JPEG, IMG, and PNG.

Uploading the invoice details

To upload the invoice details:

1. Select **Inventory > Invoices**. The 'Invoice list' screen appears.



'Invoice list' screen

2. Select **Add invoice (upload)** from the 'Add invoice (blank)' drop-down list.

3. Browse to and select the **invoice** to upload. The 'Uploading invoice' screen appears.

Uploading invoice

Please upload non-PDF images that are related to the same invoice. Only 1 image can be uploaded at a time. Please convert any PDFs into image formats (.JPG, .IMG, .JPEG, .PNG) to upload here.

Page 1:

invoice

ITEM

ITEM	QUANTITY	UNIT	PRICE	TOTAL
1	1	EA	100.00	100.00
2	1	EA	100.00	100.00
3	1	EA	100.00	100.00
4	1	EA	100.00	100.00
5	1	EA	100.00	100.00
6	1	EA	100.00	100.00
7	1	EA	100.00	100.00
8	1	EA	100.00	100.00
9	1	EA	100.00	100.00
10	1	EA	100.00	100.00
11	1	EA	100.00	100.00
12	1	EA	100.00	100.00
13	1	EA	100.00	100.00
14	1	EA	100.00	100.00
15	1	EA	100.00	100.00
16	1	EA	100.00	100.00
17	1	EA	100.00	100.00
18	1	EA	100.00	100.00
19	1	EA	100.00	100.00
20	1	EA	100.00	100.00
21	1	EA	100.00	100.00
22	1	EA	100.00	100.00
23	1	EA	100.00	100.00
24	1	EA	100.00	100.00
25	1	EA	100.00	100.00
26	1	EA	100.00	100.00
27	1	EA	100.00	100.00
28	1	EA	100.00	100.00
29	1	EA	100.00	100.00
30	1	EA	100.00	100.00
31	1	EA	100.00	100.00
32	1	EA	100.00	100.00
33	1	EA	100.00	100.00
34	1	EA	100.00	100.00
35	1	EA	100.00	100.00
36	1	EA	100.00	100.00
37	1	EA	100.00	100.00
38	1	EA	100.00	100.00
39	1	EA	100.00	100.00
40	1	EA	100.00	100.00
41	1	EA	100.00	100.00
42	1	EA	100.00	100.00
43	1	EA	100.00	100.00
44	1	EA	100.00	100.00
45	1	EA	100.00	100.00
46	1	EA	100.00	100.00
47	1	EA	100.00	100.00
48	1	EA	100.00	100.00
49	1	EA	100.00	100.00
50	1	EA	100.00	100.00
51	1	EA	100.00	100.00
52	1	EA	100.00	100.00
53	1	EA	100.00	100.00
54	1	EA	100.00	100.00
55	1	EA	100.00	100.00
56	1	EA	100.00	100.00
57	1	EA	100.00	100.00
58	1	EA	100.00	100.00
59	1	EA	100.00	100.00
60	1	EA	100.00	100.00
61	1	EA	100.00	100.00
62	1	EA	100.00	100.00
63	1	EA	100.00	100.00
64	1	EA	100.00	100.00
65	1	EA	100.00	100.00
66	1	EA	100.00	100.00
67	1	EA	100.00	100.00
68	1	EA	100.00	100.00
69	1	EA	100.00	100.00
70	1	EA	100.00	100.00
71	1	EA	100.00	100.00
72	1	EA	100.00	100.00
73	1	EA	100.00	100.00
74	1	EA	100.00	100.00
75	1	EA	100.00	100.00
76	1	EA	100.00	100.00
77	1	EA	100.00	100.00
78	1	EA	100.00	100.00
79	1	EA	100.00	100.00
80	1	EA	100.00	100.00
81	1	EA	100.00	100.00
82	1	EA	100.00	100.00
83	1	EA	100.00	100.00
84	1	EA	100.00	100.00
85	1	EA	100.00	100.00
86	1	EA	100.00	100.00
87	1	EA	100.00	100.00
88	1	EA	100.00	100.00
89	1	EA	100.00	100.00
90	1	EA	100.00	100.00
91	1	EA	100.00	100.00
92	1	EA	100.00	100.00
93	1	EA	100.00	100.00
94	1	EA	100.00	100.00
95	1	EA	100.00	100.00
96	1	EA	100.00	100.00
97	1	EA	100.00	100.00
98	1	EA	100.00	100.00
99	1	EA	100.00	100.00
100	1	EA	100.00	100.00
TOTAL				\$104.00

Replace

Add page +

Cancel Proceed

'Uploading invoice' screen

4. (Optional) Click **Add page +** to upload multiple images related to the same invoice.
5. Click **Proceed**. The 'Processing files' status screen appears. If your upload file meets the requirements, the 'Uploading invoice' success message appears.

Uploading invoice

✓ 1 file(s) successfully uploaded.

In the next steps you will be able to correct or add any missing data.

Manage images Cancel Proceed

'Uploading invoice' success message

6. You can use the **Manage images** option to upload the images again.

- Click **Proceed** to continue with the mapping process. The 'Invoice upload validation' screen appears.

Invoice upload validation

1 Invoice info mapping 2 Page column mapping 3 Review rows 4 Invoice totals

Step 1: Invoice information mapping

[How to map invoice information](#)

Please make sure the identified information has been associated to the correct invoice data before moving to the next step:

(* Indicates required fields)

Invoice date * 07/06/2024

Item code	Name / Description *	Container *	Pack *	Size *	Unit *	Price *	Raw Item	Actions
ThirdItem	ThirdName	Bag (BG)	20	9	Gram (g)	2,343.00	Squab	
Second...	SecondName	Pal (PL)	4	20	Quart (qt)	1,001.00	Chicken	
FirstCode	FirstName	Case (CS)	5	10	Gram (g)	234.00	Apollo Fish	

3 rows selected 1-3 of 3

Cancel Continue to step 2

'Invoice upload validation' screen

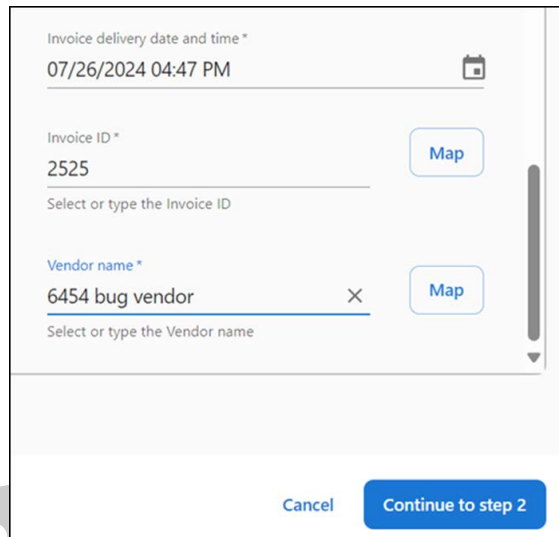
- Continue to [Mapping invoice information](#) to begin the process of validating the uploaded invoice.

Mapping invoice information

Once you successfully upload an image of an invoice, you must go through the mapping process to ensure the invoice details map to the correct value.

Step 1: Invoice information mapping

1. With the 'Invoice upload validation' screen active, verify your **invoice details** are mapped correctly. If you need to make a change, re-map the invoice details to the correct value or manually type them.



The screenshot shows a 'Draft' watermark in the background. The form has three main sections, each with a 'Map' button to its right:

- Invoice delivery date and time ***: 07/26/2024 04:47 PM
- Invoice ID ***: 2525
- Vendor name ***: 6454 bug vendor

Below each field is a smaller text prompt: 'Select or type the Invoice ID' and 'Select or type the Vendor name'. At the bottom are 'Cancel' and 'Continue to step 2' buttons.

Adding mapping details

- a. To remap invoice details, click **Map** next to the data you need to update.
 - b. Select the **correctly identified text box** to map to and then click **Apply**.
 - c. Repeat as **many times as needed** to correctly map the data.
2. Enter the **Invoice ID**. (Should this be verify or remap?)
 3. Enter the **Vendor name**. (Should this be verify or remap?)

4. Click **Continue to step 2**. The 'Page column mapping' screen appears with instructions for **Step 2: Page column mapping**.

Step 2: Page column mapping

[How to map invoice columns](#)

To ensure the invoice is read correctly, map as many columns below as possible. If the invoice does not contain many columns, we recommend you continue this process manually. [Learn More](#)

Item code		Unlink
Name / Description		Unlink
Size		Unlink
Unit		Unlink
Received quantity	Unmapped	Link
Price		Unlink
Tax	Unmapped	Link

[Back](#)[Continue to step 3](#)

'Page column mapping' screen

5. Continue to the **next procedure**.

Step 2: Page column mapping

1. Review the mapped values for each column in your invoice to ensure each column value mapped correctly. To make a change, click the pencil icon and manually adjust the highlighted area using the provided anchor points. You may edit, unlink, or link your data to the correct values. You can

see how the value has been mapped by hovering over the highlighted rectangle on your invoice or column value.

2. Click **Continue to step 3**. The review progresses and the 'Review row information' screen appears with instructions for **Step 3: Review row information**.

The screenshot shows the 'Invoice upload validation' window with four steps: Invoice info mapping, Page column mapping, Review rows (active), and Invoice totals. A table titled 'NCR Aloha Smart Manager' displays invoice data with columns: Item code, Name / Description, Container, Pack, Size, Unit, Price, Raw Item, and Actions. Three rows are highlighted in yellow. A red box on the right contains a message: '4 rows require additional details. Use the row drop down navigation to review the incomplete rows before completing Step 4.' Navigation buttons 'Back' and 'Save and continue' are at the bottom right.

'Review row information' screen

3. Continue to the **next procedure**.

Step 3: Review row information

1. Review and correct the **item details** before submitting your invoice. Items that are already identified within the catalog are auto-populated with the registered details. For new items, you

can **edit** all item details in your invoice. Based on the modifications, the system enables you to continue.



Note

For items that are recognized in the catalog, you can edit only the quantity, price and tax of the item.

2. Click **Save and continue**. The 'Invoice upload validation' screen appears with instructions for **Step 4: Invoice totals**.

The screenshot shows the 'Invoice upload validation' screen with four steps: Invoice info mapping, Page column mapping, Review rows, and Invoice totals. The 'Invoice totals' step is active. It displays a table of items and a summary of totals.

Item code	Name / Description *	Container *	Pack *	Size *	Unit *	Price *	Raw Item	Actions
ThirdItem	ThirdName	Bag (BS)	20	9	Gram (g)	2003.00	Squab	✓
Second...	SecondName	Pail (PL)	4	20	Quart (qt.)	1,001.00	Chicken	✓
FirstCode	FirstName	Case (CS)	5	10	Gram (g)	234.00	Apollo Fish	✓

3 rows selected 1-3 of 3

Step 4: Invoice totals

Review the totals, remember the system might not be able to capture all of the details, you will be able to adjust and apply changes once the draft invoice is generated.

Total (as calculated by the system) 200.00

Subtotal 200.00
Tax 0.00
Total (as used on invoice) 200.00

Back Create Invoice

'Invoice upload validation' screen

3. Continue to the **next procedure**.

Step 4: Invoice totals

1. Click **Create invoice**. The 'Invoice details' screen appears. Upon the invoice creation, initially the invoice status is in Draft.

Invoice details Draft Delete invoice

* Indicates required fields Last edit was 7/26/2024 by acct:commerce@00uepuczdx5iwzt1d7-lm185162@ncr.com

Invoice information

Invoice date * Invoice delivery date and time *

Invoice ID * Invoice comments

Vendor information

Vendor name *

'Invoice details' screen

2. Click **Accept invoice** to accept the invoice and continue to finalize the invoice details.
3. Click **Back** to return to the 'Invoice list' screen.

Aloha Smart Manager with Aloha Essentials: Starter + Core Inventory, User Guide

NCR Voyix welcomes your feedback on this document. Your comments can be of great value in helping us improve our information products. Please contact us using the following email address:
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