

Compeat and MICROS POS: Customer Case Study

Interfaced Back Office and Point-of-Sale systems have reduced food and beverage costs for Fig & Olive

Reliability and a seamless integration are what every restaurant operator expects from a properly interfaced Point-of Sale-and Back Office and Accounting system. Operational improvements, reduced costs, and time savings are icing on the cake. One of the most popular Mediterranean concepts in the nation, Fig & Olive, who uses both Micros POS and Compeat Advantage, is experiencing these results. This interview with Fig & Olive's Corporate Controller, Fabien Guardiola, describes their experience.



Fig & Olive is using two restaurant system companies: Micros for POS and Compeat for back office and accounting. How is this working out for you?

Fabien Guardiola: The data that comes in from Micros is raw. Compeat summarizes all of the information we want to see. Once we matched Compeat's menu items and Daily Sales Reporting with the Micros POS codes, it was simple and quick to poll any information we wanted into Compeat.

“ We needed a system that would interface with Micros and we feel Compeat is a pioneer in the restaurant back office & accounting industry. ”

How is Compeat making it easier for you to audit your Micros information and post to accounting?

FG: It's both easy and efficient. You can set up how much information you want from Micros to go into Compeat. The Compeat Daily Sales Report exports balanced totals to our General Journal every day. That is extremely helpful. We're able to see bar, night, lunch, and breakfast discounts broken out separately. We're also able to run a Profit & Loss report on a weekly basis. We now know how profitable we were that week and what changes we should make. This would not be possible without Compeat.



What did you use for back office and accounting prior to implementing Compeat?

FG: We used Peachtree, which is a general accounting software not specific to restaurants. We used spreadsheets for inventory, which was very time consuming and often gave us inaccurate information. We knew we would get added benefit from using a system like Compeat.



“ Once we matched Compeat’s menu items & Daily Sales Reporting with the Micros POS codes, it was *simple and quick to poll any information we wanted* into Compeat. ”



Why did you choose Compeat over the competition?

FG: We needed a system that would interface with Micros and we feel Compeat is a pioneer in the restaurant back office and accounting industry. We also knew that Compeat was one of the only systems that would give us the control we desire being that we are such a financially driven company.

Has Compeat allowed you to increase control over your daily operations?

FG: Compeat has definitely improved our daily operations. We now have the ability to compare and report on multiple restaurants in real time. The food cost analysis and menu engineering features are mind blowing once you master what improvements it can bring you. To have an accurate cost of goods sold per dish and to be able to see how well you are doing are a dream come true for any restaurant operator.

Has Compeat allowed you to save time in your daily restaurant operations?

FG: Tremendously! Once the system is set up it does everything for you. This saves a huge amount of time so managers can be on the floor instead of in the office.

Has Compeat allowed you to save time in your daily accounting operations?

FG: We are raving fans of Compeat’s eXcellent Financial Functions. It allows us to poll any information from Compeat into an Excel spreadsheet and twist it any way we want. This feature alone speeds up the process of our period closing up dramatically.

Since implementing Compeat, have you reduced food, beverage or labor costs?

FG: Yes, we have reduced our food and beverage costs by a very good percentage. With our time savings, reduced costs, and increased control, it’s a no-brainer to use Compeat in every new restaurant we open!