

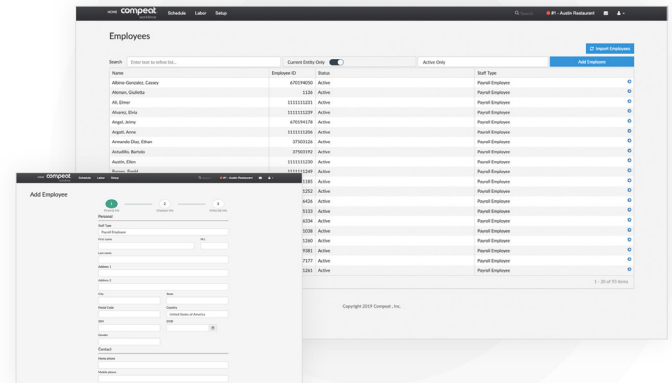


Employee data everywhere but where you need it? Its 2am and you are worried about compliance with new labor laws? Are you sure your POS is telling the full costs of labor? Modified server's time clock in/out time and forgot to notify them? Reentering all employee time and tip data a second time to get it in payroll?

## Meet Labor.

Managing labor costs and ensuring you are compliant with all the relevant government agencies is essential to running a profitable restaurant. We have combined everything you need inside our Labor product. It starts with all your up-to-date employee records in one place- and that includes certifications and expirations dates. Then we interface with your POS system and pull time punches for time and attendance data. We automatically calculate all federal, state, jurisdictional rules to do a full wage calculation including multi-store overtime, spread of hours rules and make up pay for tip compliance reporting. Can the other guys do that for you?

Looking to manage theoretical vs actual labor costs? Combine Labor and Schedule for dynamic duo. Looking to control your prime costs? Combine Labor, Accounting and Inventory. It's a restaurateur's dream.



- Single source for employee data, accessible anywhere
- Calculate daily labor costs by automating labor and work rules
- Create a payroll ready file
- Run reports on labor and minimum wage analysis
- Time & attendance that include federal, state, and local labor laws
- Overtime warnings, spread of hours, split shift and 24-hour work day rules



*"Kitchen labor used to be 5% higher than it should've been. Now, with Workforce, it's exactly where it's projected to be."*