Kitchen Order

Restaurant Features · https://spos.pk/docs/kitchen-order/

A kitchen order is the order sent to the kitchen as soon as a waiter takes it at the table. Instead of shouting the order or carrying a paper slip, Smart POS sends it straight to the kitchen display or printer, so the cooks can start preparing the food without delay.

Kitchen order

1. At the POS screen, start a new order for the customer's table and add the food and drink items they ask for.
2. Select the service staff member taking the order and check the items and quantities on screen.
3. Send the order to the kitchen from the POS screen, so it appears on the kitchen display or prints on the kitchen printer.
4. If the customer changes their mind, update the order and send the change to the kitchen straight away.
5. When the food is ready, the kitchen marks the order as ready, and the waiter serves it to the table and completes the bill.

Tip: Send each order to the kitchen as soon as it is taken, rather than waiting for the whole table to decide, so dishes are ready in good time.

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