# Line Orders

Restaurant Features · https://spos.pk/docs/line-orders/

Line orders are the individual items on an order, shown line by line, each with its quantity, price and any special note. In a restaurant, each line might be one dish for one person at the table; in a shop, each line is one product in the sale. Managing lines well keeps orders clear and bills correct.

## Line orders

1. At the POS screen, start a new order and add the first item, which appears as the first line on the order.
2. Add each further item as its own line, with the correct quantity and price for that item.
3. If a customer wants a change, such as no spice or an extra topping, add a note to that line so the kitchen sees it.
4. To change or remove an item, open its line on the order and edit the quantity or remove the line, then check the total again.
5. When the order is complete, check every line against what the customer asked for before you send it to the kitchen or take payment.

Tip: Check the lines on an order before sending it to the kitchen, because a wrong quantity on one line is the most common cause of a wrong bill.