Tables, Service Staff, Bookings, Modifiers, Kitchen

Restaurant Features · https://spos.pk/docs/tables-service-staff-bookings-modifiers-kitchen/

Run full restaurant operations: tables, kitchen orders, service staff, bookings, modifiers and more.

How to set up restaurant features

1. Set up your **tables** — name each table and group them by section, such as hall or terrace.
2. Add **service staff** with their own logins and PINs, so every order shows who took it.
3. Add **modifiers** to dishes — extra cheese, spice level, no onion — so the kitchen sees exactly what the customer asked for.
4. Turn on **kitchen orders** so every order prints a slip in the kitchen as soon as it is taken.
5. Take **bookings** for tables in advance, then seat the customer on the booked table when they arrive.

Tip: check sales by waiter at the end of each shift — it shows who served most and which tables were busiest.

Related guides: Kitchen orders · Types of service · See it for: Restaurant