TASKMANAGEMENT
by DayMark®

# ESSENTIAL FOR KITCHEN AUTOMATION

The new DayMark® Task Management application, available exclusively via the MenuCommand® Kitchen Automation Platform, allows food service managers to oversee task activity from a centralized location. The simple, user-friendly interface also gives staff the ability to document the progress of ongoing operations in both the front- and back-of-house quickly and efficiently with a variety tools, including:
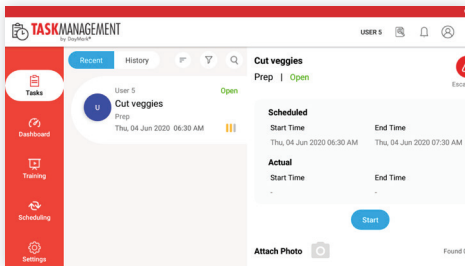
**Streamlined Task Management:** Assign, view, and track cleanings, food prep, equipment checks, and other kitchen tasks from start to completion. If a task cannot be completed, staff members can escalate it to a manager for resolution.
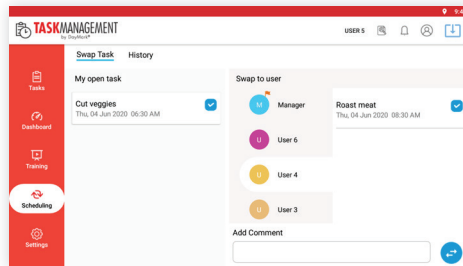
Flexible Scheduling: Managers can assign tasks—but staff members are also empowered to 'swap,' or exchange, tasks as needed based on availability and changing needs.
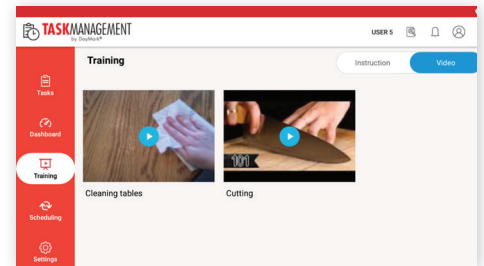
Training Section: Host training materials such as written procedures or video tutorials in one central location, giving staff a comprehensive resource for instruction.
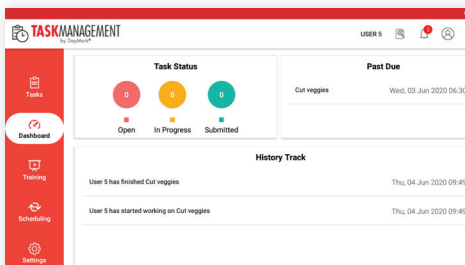
Dashboard: Get a high-level overview of tasks, including current statuses, tasks that are past due and a running history feed showing task activity.
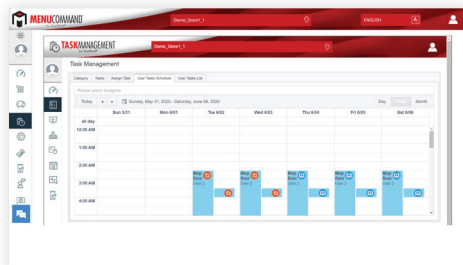
Manager View: Using the MenuCommand® web portal, managers can view task data, compare staff performances, maintain employee information and more.
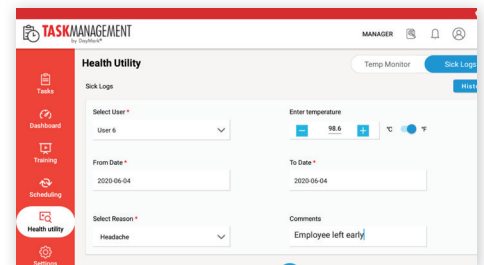
Stay Safe. Stay Open. COVID-19 Health Utility: Managers ensure the health and safety of staff by recording daily health details, including temperature measurements (both in Fahrenheit and Celsius) and a variety of symptoms employees may be experiencing. When staff members are designated as 'sick,' they cannot be assigned tasks until they are determined to be healthy.

THE DIFFERENCE IS NIGHT AND DAY.™

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## Safety Systems

DayMark's new Receiving Module application, available exclusively via the MenuCommand® Kitchen Automation Platform, gives food service operators the ability to track received shipments of goods, including non-conformances, short-ships and vendor performance both at the store level and the corporate level. The Receiving Module features a convenient, easy-to-use interface and offers a variety of intuitive features, including:
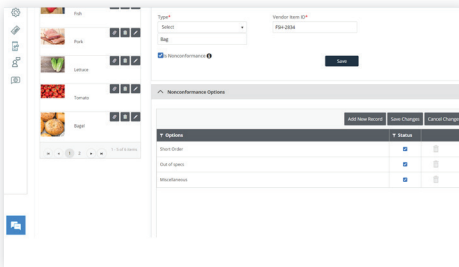

Custom Non-Conformances: Managers are able to create custom, item-specific non-conformances that identify and document orders that are short, out-of-spec, or otherwise incorrect.
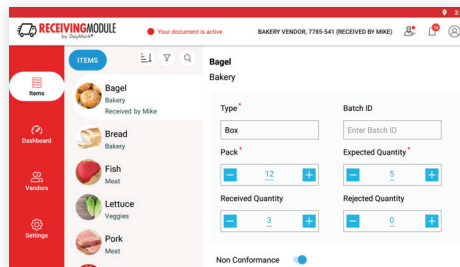

Flexible Data Capture: Have you received a partial delivery, with the rest expected to arrive later in the week? Receivers can adjust expected shipment statuses and keep open deliveries on hold based on delays or other incomplete information.
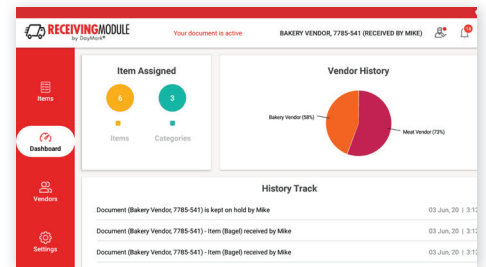
Dashboard: Review the history of received shipments with a variety of charts that measure data related to vendors, items, and delivery times.
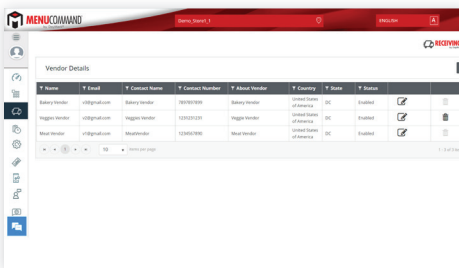
Manager View: Control which items are eligible for receiving, view receiving data, compare vendor performances, maintain vendor contact information and more from the MenuCommand® web portal.
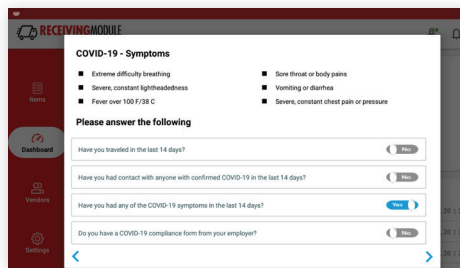
Stay Safe. Stay Open. COVID-19 Driver Compliance Test: One of the Receiving Module's most innovative features requires delivery drivers to answer a series of questions related to their risk of carrying the novel coronavirus/COVID-19. The shipment cannot be received until the test has been completed; if the driver cannot pass the test, the shipment can be rejected.

Annual App Subscriptions

Task Management	**IT119563**
Receiving Module	**IT119564**

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