

The Road to reducing Restaurant Labor Costs

Six ways labor technology can pave the way for you

Time it takes to create a schedule

Writing a schedule can take managers 4 or more hours to create



Utilizing labor technology can cut down schedule creation time by 75%



STOP

Paying for early clock-ins



15%-20% of restaurant's staff will clock in at least 10 minutes early each day



Set up enforced clock-ins through by integrating restaurant labor technology with your POS

Overstaffing

Overstaffing means you're paying people to stand around



Ideal labor percentage threshold is typically between 14% and 21%



Unnecessary overtime hours



Avoid paying overtime rates to reduce overtime spend



Validate Job Codes & Punch Cards

Clocking in under the wrong job code can cost you more - validate roles



Stagger Arrival / Departure Times for Staff



Let labor technology optimize for you and help you have the right people when and where you need them



Looking for a best-in-class restaurant labor technology solution that will help cut labor costs in these six ways and more?

Check out HotSchedules at:



www.fourth.com/hotschedules/

Would you like to see a live demo of HotSchedules in action?

Request a live demo at:



www.fourth.com/request-demo/