Feature Focus Guide: Advanced Pizza in QS

Core Product: Aloha Quick Service
Last Updated: January 27, 2023

Contents

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Revision Record

Date	Version #	Description
Prior to 01/27/2023	v6.7+	Implemented Advanced Pizza in Aloha Quick Service.
01/27/2023		Converted the document to use new templates. Updated the front cover and back page to reflect new NCR branding.

About Advanced Pizza in QS

Advanced Pizza in QS at a glance	
Core Product	Aloha Quick Service
Complementary Products	None
Separate License Required?	No
Other References	Aloha Quick Service Manager Guide, Aloha Quick Service Reference Guide

Figure 1 Pizza Illustration

The pizza business is a highly competitive multi-million dollar market that stretches across countries worldwide. The product appeals to all consumers due to the unlimited topping choices you can offer to build the pizza. Another attractive selling point is a single pizza can feed the whole family.

The driving concern for a pizza business is to:

- Increase the speed of customer service.
- Increase the accuracy of pizza orders.
- Improve the quality of the pizza.
- Provide a delivery solution, which in some countries is the most viable method for consumers.
- Provide a concise method to deplete the correct amount of topping ingredients for an inventory system to use.

The Aloha solution

The Aloha POS system offers several solutions to ordering pizza and can accommodate many different aspects of the ordering process. The main solutions are:

- Basic Pizza
- Advanced Pizza

Starting in Aloha Quick Service and Aloha Table Service v3.9.40, we introduced a pizza ordering solution that provided a simple way to order and modify size, crust, and toppings from a single hard-coded 'Pizza Modifier' screen. This solution utilizes items residing in a user-defined 'Pizza' category and also allows you to add toppings to half of the pizza only. This solution is aimed at restaurants that offer pizzas on their menu, but pizzas are not the backbone of their business. This solution is called Basic Pizza.

Reference: Refer to the Basic Pizza Feature Focus Guide for information on how to configure and use Basic Pizza.

Then we offered a solution for a more advanced pizza ordering environment aimed at more exclusive pizza restaurants. These types of establishments sell pizzas as the majority of their business and you can support halves, thirds, and quarter toppings. The solution was first introduced in the Aloha Quick Service product in POS v6.7, and does not utilize, or build upon, the Basic Pizza setup. In POS v14.1, the feature was carried over to the Table Service product. In both Quick Service and Table Service products, you design the screens the way you want them, using Screen Designer, to accommodate your method of ordering.

Glossary of terms

You need to be familiar with the following terms as you read this document:

Glossary Term	Description
base topping	The full topping that covers the whole pizza.
Build-Your-Own (BYO)	A specific pizza menu item that starts with a base price and the price of the pizza increases with each topping you add. This type of pizza is the most commonly ordered pizza in the pizza industry.
fractional pizzas	A pizza that is divided into halves, thirds, or quarters, so that a guest can order more than one pizza menu item per pizza. You must first implement the fractional toppings solution and then build upon that to implement the fractional pizza solution.
fractional toppings	A pizza topping that only covers a half, third, or quarter of a whole pizza.
pizza menu item	The pizza choices that appear on the menu, such as Meat Lovers, BYO, and Supreme. If you support fractional pizzas, this can include Halves, Thirds, and Quarters, even though these are not items that typically appear on a pizza menu.
Pizza Modifier screen	The original Aloha POS implementation for pizza. This implementation is very basic, only supports “halves” for fractional toppings, and does not support fractional pizzas at all.
pizza fraction item	The individual fraction you use to divide a pizza topping or the actual pizza.
pizza topping item	The individual topping choices that go on a pizza, such as mushrooms, onions, bell peppers, and more.

Sample menu used throughout this document

You configure advanced pizza in several different areas of the Aloha POS system. The design and the usability of your pizza ordering is only as well as you make it. To help you implement a full pizza ordering environment, this document provides instructions on how to implement the following sample of a pizza menu. Adjust the implementation to accommodate your own pizza environment.

SAMPLE PIZZA MENU

Pizza Items	**Small**	**Medium**	**Large**
Build Your Own (BYO) Pizza	$6.00 (base)	$8.00 (base)	$10.00 (base)
3-Topping Pizza	$8.00	$10.00	$12.00
Supreme (includes Pepperoni, Green Peppers, Black Olives, Sausage, Red Onions, Mushrooms, Cheese)	$10.00	$12.00	$14.00
Meat Lovers (includes Canadian Bacon, Beef, Pepperoni, Sausage, Cheese)	$10.00	$12.00	$14.00
Pizza Toppings *:	**$0.50**	**$0.75**	**$1.00**

Beef, Canadian Bacon, Pepperoni, Sausage, Anchovies, Black Olives, Cheese, Green Peppers, Jalapeños, Mushrooms, Red Onions, Tomatoes

** Extra portions for add-on toppings are 1 1/2 price and 1/2 price for included toppings. We also offer pizzas in halves, thirds, and quarters.*

Crusts:

Thin, Thick, Pan ($1.00)

Sauces:

Tomato Sauce, Alfredo, Pesto

Section 1: Implementing fractional toppings

This section details the configuration requirements within Aloha Manager and Aloha Configuration Center (CFC) for Advanced Pizza in Quick Service. If you are an experienced user, refer to Procedures at a Glance for abbreviated steps. If you prefer more detail, continue reading this document.

Advanced Pizza in QS procedures at a glance:	
If you are viewing this document using Adobe Acrobat Reader, click each link for detailed information regarding the task.	
1.	Access **Maintenance > Business > Advanced Features** if using Aloha Manager; or **Maintenance > Business > Corporate Administration** if you are using Aloha Configuration Center, and select 'Display Advanced Pizza' so you can see and use the options related to Advanced Pizza. See page 9.
2.	Access **Maintenance > Menu > Items** and create pizza menu items. See page 10. • To create each pizza crust, pizza sauce, and pizza topping you offer, see page 13. • To create the pizza fraction items, see page 16.
3.	Access **Maintenance > Pricing > Price Levels** and create a price level for each pricing tier you use for the pizza toppings, based on the size of the pizza. For example, 'Sm Toppings,' 'Med Toppings,' and 'Large Toppings.' See page 18.
4.	Access **Maintenance > Menu > Modifier Groups** and create a modifier group for the pizza toppings, pizza crusts, and pizza sauces, based on each size of the pizza. See page 19.
5.	Access **Maintenance > Menu > Items** to configure the modifiers that come on the specialty pizzas, by default. See page 25.
6.	Access **Maintenance > Business > Store > Store Settings** and activate the Included Modifiers functionality, then access **Maintenance > Menu > Items** and configure the included modifiers that come on the specialty pizzas, by default. See page 25.
7.	Access **Maintenance > Menu > Modifier Codes > Pricing** group bar to configure the modifier code percentages for half toppings and extra toppings. See page 30.
8.	Access **Maintenance > Menu > Items** to select the pizza portion pricing method. See page 35.
9.	Access **Maintenance > Screen Designer > Quick Service Screen Designer** to design the FOH screens for fractional pizzas. See page 35.
10.	• Select **Maintenance > Hardware > Printers** and optionally configure the printing requirements for advanced pizza. See page 43.
11.	Access **Utilities > Refresh POS Data** to update the information on the FOH terminals, or wait for the End-of-Day (EOD) process to accomplish the data refresh for you. See page 44.

Configuring pizzas with fractional toppings

There are several components to configuring pizzas with fractional toppings. (1) Select advanced pizza to activate the available options; (2) the menu must contain pizzas with assorted sizes, crusts, sauces, and toppings; (3) allowing pizza topping fractions. Fractional pizza topping is a pizza topping that only covers a half, third, or quarter of a whole pizza.

Activating Advanced Pizza

You must activate Advanced Pizza so you can see and use all the Advanced Pizza options in the user interface. You cannot configure Advanced Pizza until you make it active.

To make Advanced Pizza active:

1. Select **Maintenance > Business > Additional Features** if you are using Aloha Manager or select **Maintenance > Business > Corporate Administration** if you are using Aloha Configuration Center.

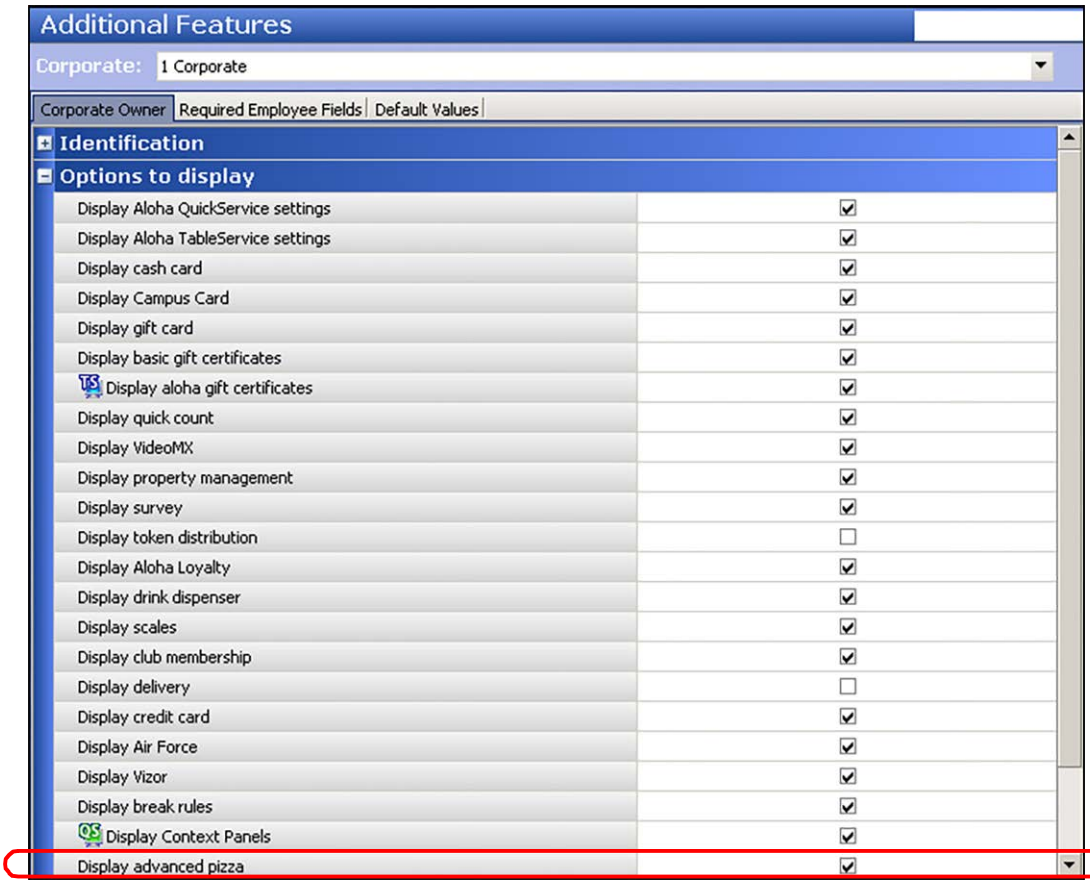


Figure 2 Display Advanced Pizza

2. Under the 'Options to display' group bar, select **Display advanced pizza**.

3. Click **Save** and exit the **Additional Features/Corporate Administration** function.
4. Log out of **CFC/Aloha Manager** and **log back in** to view the new options.

Creating pizza menu items

In Item Maintenance, create an item for each pizza menu item (e.g. Supreme, Meat Lover, BYO), each pizza topping (e.g. pepperoni, onions, black olives), each pizza crust (e.g. thin), each sauce choice (e.g. tomato), and each pizza fractional topping you support (e.g. halves, thirds, and quarters).

Create an item for each pizza item on the menu, being sure to create an item for each size of the pizza offered, instead of configuring the different sizes as modifiers. for example, if the menu has a Supreme pizza that you offer in Small, Medium, and Large, create three separate pizza menu items: 100 - Supreme Small, 101 - Supreme Medium, and 102 - Supreme Large.

You should always price pizza menu items in Item Maintenance.

To create a pizza menu item:

In keeping with the sample pizza menu on page 7, you would create the following items:

BYO Small ($6.00)	Meat Lovers Small ($10.00)
BYO Medium ($8.00)	Meat Lovers Medium ($12.00)
BYO Large ($10.00)	Meat Lovers Large ($14.00)
Supreme Small ($10.00)	3-Topping Small ($8.00)
Supreme Medium ($12.00)	3-Topping Medium ($10.00)
Supreme Large ($14.00)	3-Topping Large ($12.00)

You may need to abbreviate some names due to the number of characters available in Item Maintenance.

1. Select **Maintenance > Menu > Items**.
2. Click the **New** drop-down arrow, select **Standard**, and click **OK**.

3. Accept the **system assigned number** or click the **ellipsis (…)** next to 'Number' to display the Number Assignment dialog box, from which you can choose an **alternate number.**

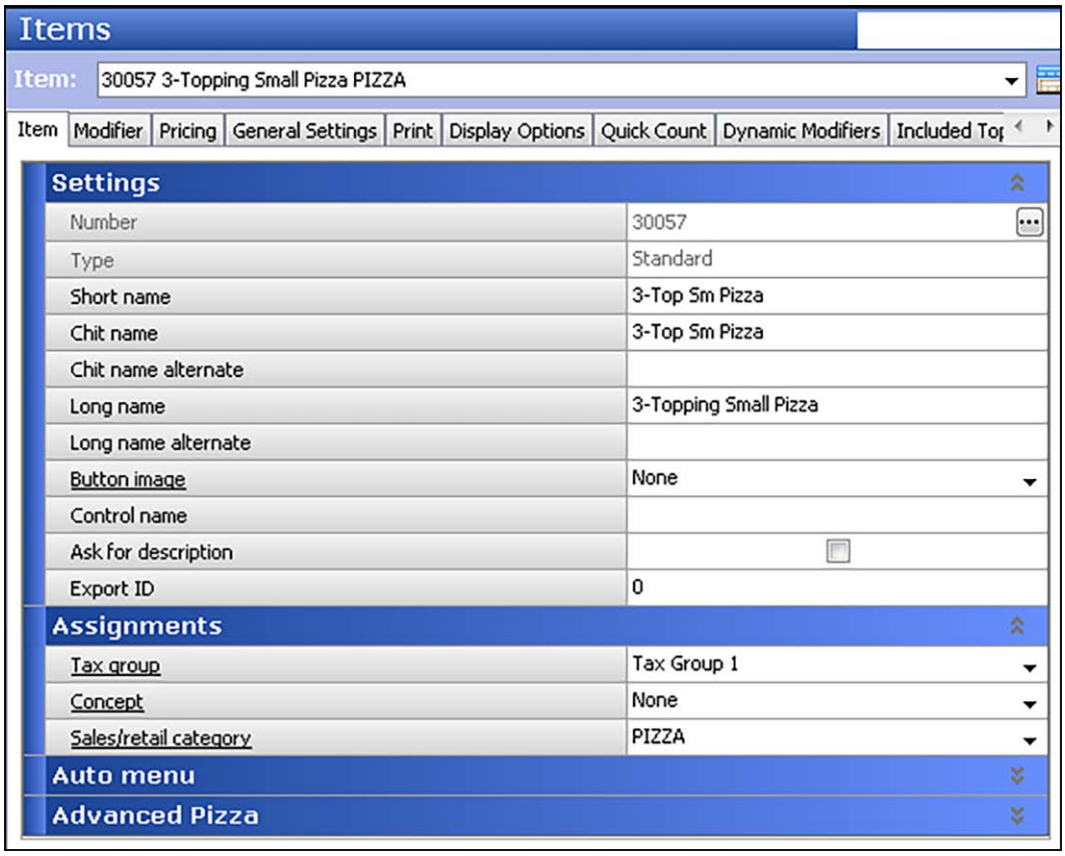


Figure 3 Items - Item Tab

4. Type a **descriptive name** for the pizza menu item, being sure to associate the size of the pizza item as part of the name.
5. Under the 'Assignments' group bar, select a **tax group** to assign to the item.
6. Select the **category** under which the pizza menu item resides, such as 'Pizza.'

7. Under the 'Advanced Pizza' group bar, select **Pizza** to indicate this item is a pizza menu item.

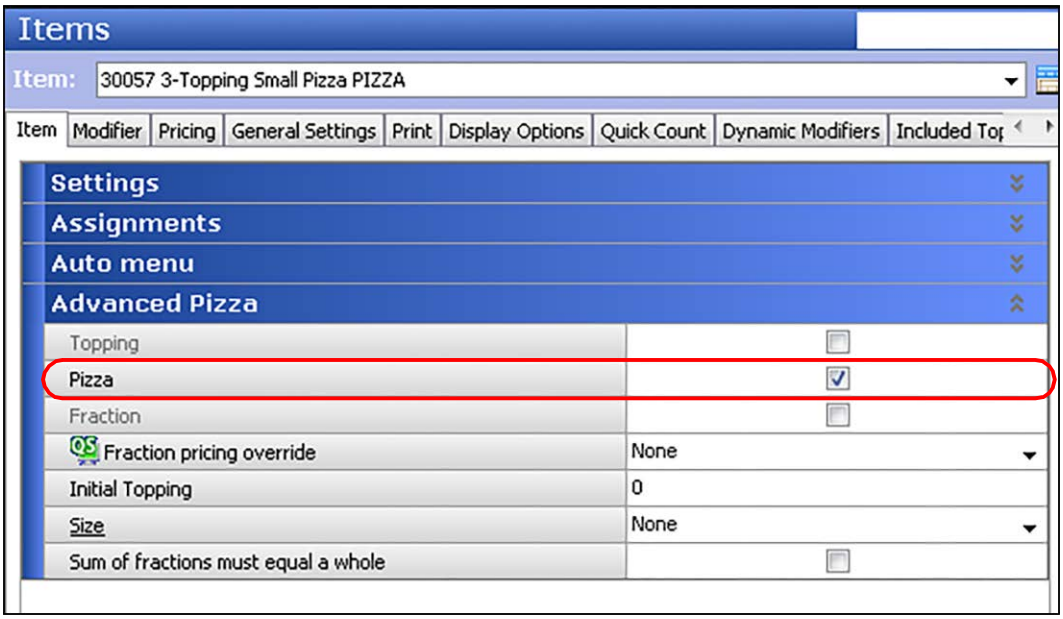


Figure 4 Item Tab - Advanced Pizza Group Bar

8. Clear **Sum of fractions must equal a whole**.
9. Select the **Pricing** tab.

Figure 5 Pricing Tab - Pricing Options Group Bar - Pizza Menu Item

10. Select **Item Price** from the 'Pricing method' drop-down list.
11. Type the **base price** of the pizza in 'Default price.'
12. Configure the **remaining options** as you would do for any other item, where available.
13. Click **Save**.

14. Repeat this **procedure** for any other pizza menu item you offer.
15. Continue to the **next procedure**.

Creating pizza topping, crust, and sauce items

Create an item for each pizza topping (such as pepperoni, onions, and more), each pizza crust (such as thin, thick, and more) and each pizza sauce (tomato, Alfredo, and more).

If you do not support different priced toppings per pizza size, you can easily price toppings in Item Maintenance; however, if you support different priced toppings per pizza size (as showing in the sample pizza menu), price the pizza toppings using price levels in Price Level Maintenance. If you price the toppings in both Item Maintenance and Price Level Maintenance, the price level always take precedence, in accordance to the Aloha pricing hierarchy. Also shown in the sample pizza menu, there is a $1.00 charge for a pan crust. In this instance, add the $1.00 price in Item Maintenance.

In most pizza restaurants, the price of a topping typically does not appear separately on the check. If you want this result, select 'Combine price with parent item' for each pizza topping, crust, and sauce on the Modifier tab in Item Maintenance.

To create each pizza topping, crust, and sauce item:

In keeping with the sample pizza menu on page 7, you would create the following pizza topping, pizza crust, and pizza sauce items:

Toppings:

Anchovies	Beef	Canadian Bacon
Pepperoni	Sausage	Anchovies
Black Olives	Cheese	Green Peppers
Jalapeño	Mushrooms	Onions
Tomatoes		

Crusts:

Thin	Thick	Pan ($1.00)

Sauces:

Alfredo	Pesto	Tomato Sauce

You may need to abbreviate some names due to the number of characters available in Item Maintenance.

1. While still in Item Maintenance, select the **New** drop-down arrow, select **Standard**, and click **OK**.
2. Click **New** and accept the **system assigned number** or click the **ellipsis (…)** next to 'Number' to display the Number Assignment dialog box, from which you can choose an **alternate number.**

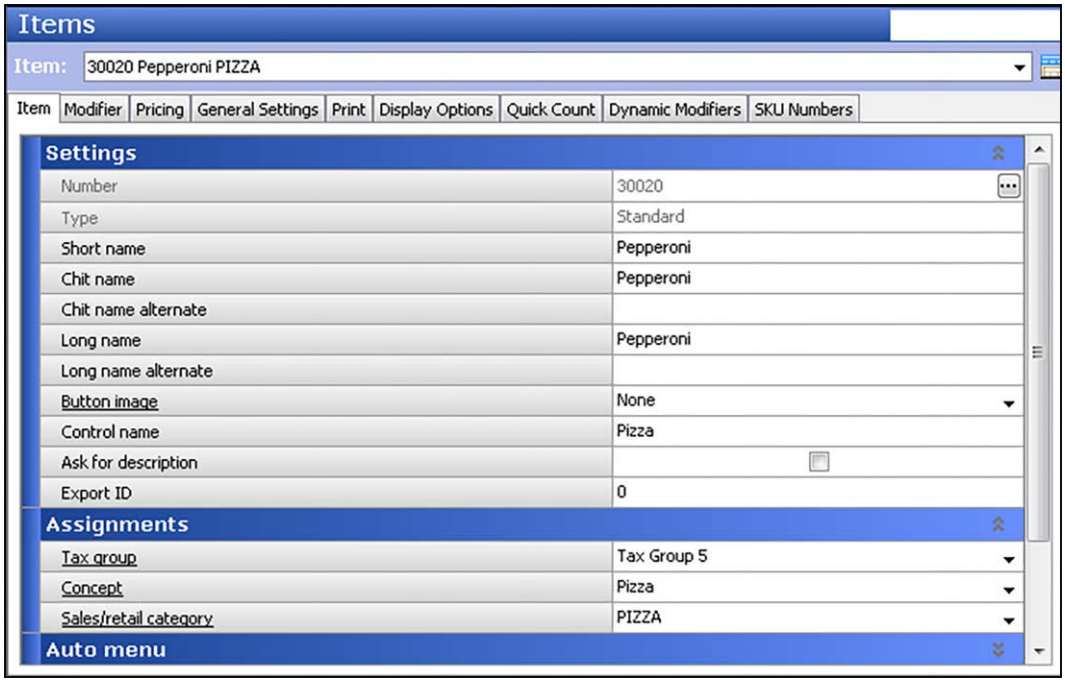


Figure 6 Items - Item Tab (Pizza Topping)

3. Type a **descriptive name** for the pizza topping, crust, or sauce item, such as 'Pepperoni.'
4. Under the 'Assignments' group bar, select a **tax group** to assign to the item.
5. Select the **category** under which the pizza menu topping resides, such as 'Pizza.'

6. Under the 'Advanced Pizza' group bar, select **Topping** to indicate this item is a pizza topping, crust, or sauce item.

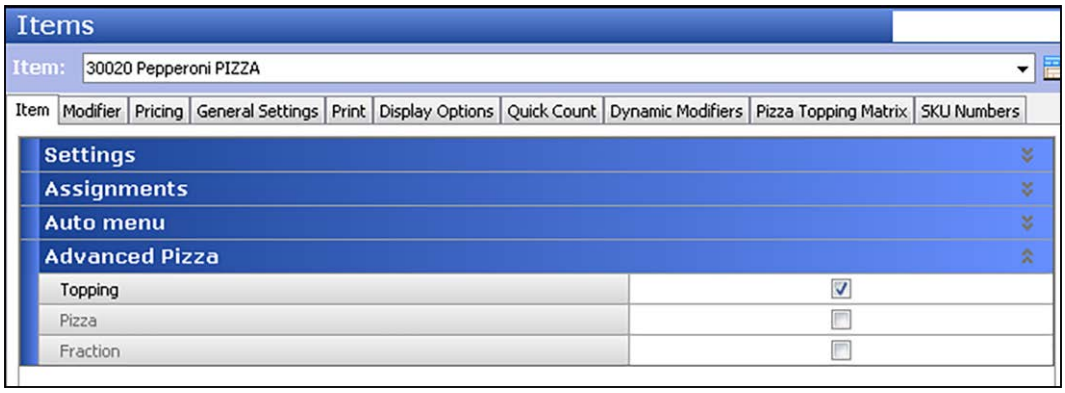


Figure 7 Items - Advanced Pizza Group Bar (Pizza Topping)

Tip: If you do not select 'Topping' for the pizza topping, crust, and sauce items, these items do not respect any pricing when you enter the pizza in the FOH.

7. Select the **Modifier** tab.

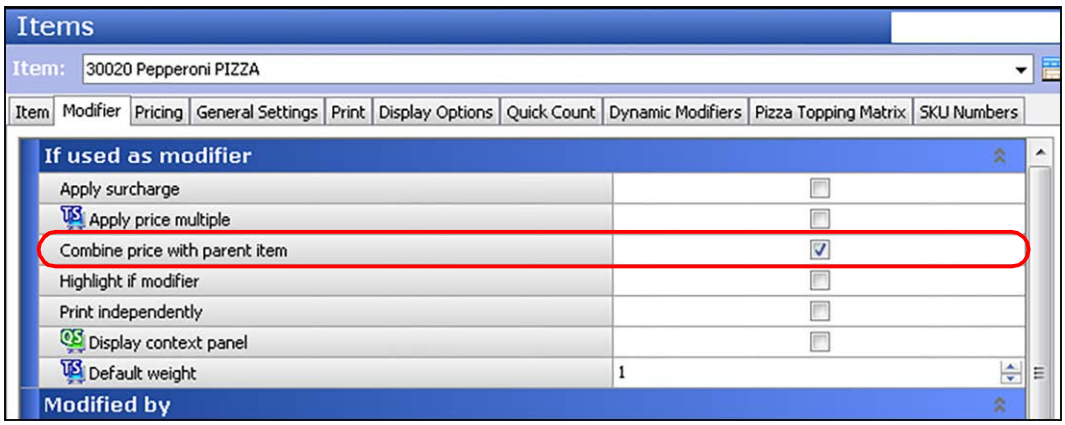
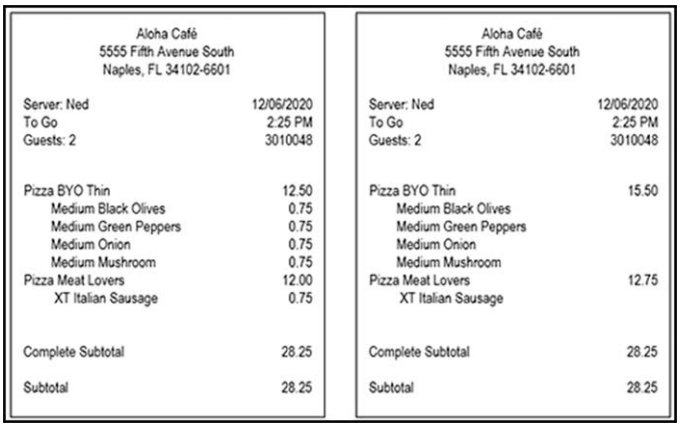


Figure 8 Items - If Used as Modifier Group Bar (Pizza Topping)



Aloha Café
5555 Fifth Avenue South
Naples, FL 34102-6601

Server: Ned	12/06/2020
To Go	2:25 PM
Guests: 2	3010048
Pizza BYO Thin	12.50
Medium Black Olives	0.75
Medium Green Peppers	0.75
Medium Onion	0.75
Medium Mushroom	0.75
Pizza Meat Lovers	12.00
XT Italian Sausage	0.75
Complete Subtotal	28.25
Subtotal	28.25

Aloha Café
5555 Fifth Avenue South
Naples, FL 34102-6601

Server: Ned	12/06/2020
To Go	2:25 PM
Guests: 2	3010048
Pizza BYO Thin	15.50
Medium Black Olives	
Medium Green Peppers	
Medium Onion	
Medium Mushroom	
Pizza Meat Lovers	12.75
XT Italian Sausage	
Complete Subtotal	28.25
Subtotal	28.25

Figure 9 Combine with Parent Item (Cleared - Left, Selected - Right)

8. Select **Combine price with parent item** if you want to combine the price of the modifier item with the item being modified. If you clear this option, the price of the modifier and the price of the parent item appear separately on the order screen and the guest check.
9. Complete the **remaining options** as you would any other item, as available.
10. Click **Save**.
11. Repeat this **procedure** for any other pizza topping, crust, and sauce item you offer.
12. Continue to the **next procedure**.

Creating pizza fraction items

Create an item for each pizza fraction you support. We recommend you use fractional identifiers, such as '1/2,' '1/3,' and '1/4,' so the item stands out on the check. You can also configure the pizza fraction items to reflect the specific location on the divided pizza. For example, if you support quarter fractions, you can configure and name the pizza fraction items as 'Top Left,' 'Bottom Left,' 'Top Right,' and 'Bottom Right' to further guide the order taker as to which part of the pizza to add a topping.

Do not specify a price for a pizza fraction item.

To create the pizza fraction items:

In keeping with the sample pizza menu on page 7, you would create the following pizza fraction items:

1/2	1/3	1/4

If you do not support any or all of these fractions, do not create the pizza fraction item.

1. While still in Item Maintenance, select the **New** drop-down arrow, select **Standard**, and click **OK**.
2. Accept the **system assigned number** or click the **ellipsis (…)** next to 'Number' to display the Number Assignment dialog box, from which you can choose an **alternate number.**

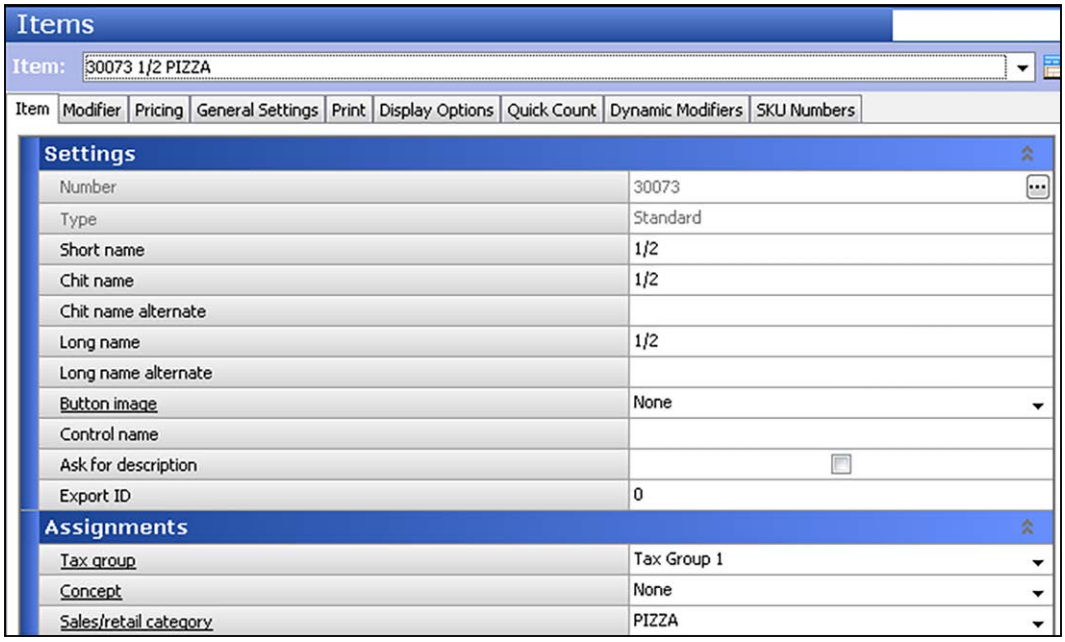


Figure 10 Items - Item Tab (Pizza Fraction)

3. Type a **descriptive name** for the pizza fraction item, such as '1/2.'
4. Under the 'Assignments' group bar, select a **tax group** to assign to the item.
5. Select the **category** under which the pizza fraction resides, such as 'Pizza.'.

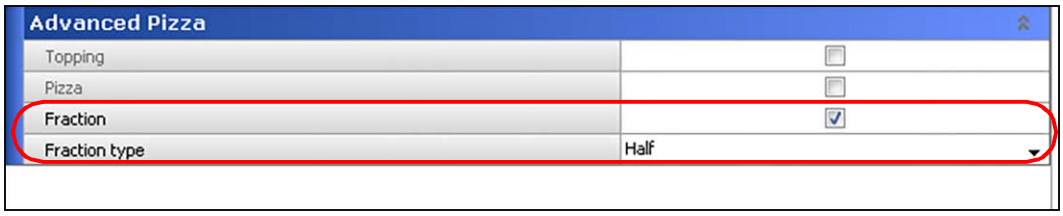


Figure 11 Advanced Pizza Group Bar (Pizza Fraction)

6. Under the 'Advanced Pizza' group bar, select **Fraction** to indicate this item is a pizza fraction item.
7. Select the **fraction type** from the drop-down list to associate with the fraction item. The available options are 'Half,' 'Third,' and 'Quarter.'
8. Complete the **remaining options** as you would for any other item, as available.

9. Click **Save**.
10. Repeat this **procedure** for any other pizza fraction you support.
11. Click **Close** to exit the **Items** function.

Creating price levels for pizza toppings

When priced, toppings add to the base price of the pizza menu item. You can price toppings in Item Maintenance; however, you provide optimal flexibility when pricing toppings with price levels. This is especially helpful when you have different priced toppings based on the size of the pizza and eliminates unnecessary database building.

A price level enables you to assign a common price to a group of items. Any time you have a group of like-priced items, you can use a price level to control prices for those items. For example, if the toppings on the medium sized pizzas are all $0.75, you an create and assign the $0.75 price level to each topping in the respective modifier group. Later, if you have to change the price of the toppings, change the price in one location and each item assigned to the price level changes accordingly.

To create a price level for a pizza topping:

In keeping with the sample pizza menu on page 7, you would create the following price levels for the pizza toppings:

Sm Topping ($0.50)	Med Topping ($0.75)	Large Topping ($1.00)

If you do not support any or all of these fractions, do not create the pizza fraction item.

1. Select **Maintenance > Pricing > Price Levels**.
2. Click **New** and accept the **system assigned number** or click the **ellipsis (...)** next to 'Number' to display the Number Assignment dialog box, from which you can choose an **alternate number.**

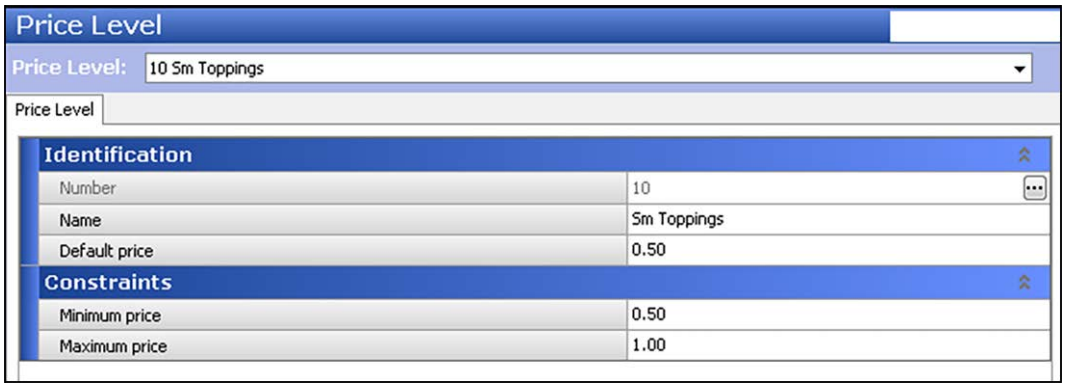


Figure 12 Maintenance - Pricing - Price Level - Small Toppings

3. Under the 'Identification' group bar, type a **descriptive name** for the price level, such as 'Sm Toppings.'
4. Type a **price** for the price level in 'Default price,'
5. Under the 'Constraints' group bar, ensure the **Default price** is equal to or greater than the 'Minimum price' and equal to or less than the 'Maximum price.'
6. Click **Save**.
7. Repeat this **procedure** for each price level.
8. Click **Close** to exit the **Price Level** function.

Creating modifier groups for pizza toppings, crusts, and sauces

Once you add the required pizza topping, crust, and sauce items, and each price level, you must create one or more modifier groups. If all toppings share the same price, regardless of the size of the pizza, you can create a single modifier group containing everything; however, most restaurants for an advanced pizza environment charge a different price for a topping based on the size of the pizza. To do this, you must create a separate topping modifier group for each pizza size. For the sauce and crust choices, create a separate modifier group for each.

Minimum, maximum, and free requirements for pizza topping, crust and sauce

The minimum, maximum, and free requirements for the modifier groups depend on the number of choices on each pizza and you must create a separate modifier group for each min/max/free configuration. For example, a 3-topping pizza would have a minimum of three toppings and allow three free toppings. A Build-Your-Own pizza or Supreme pizza would have a minimum of zero. The maximum number of toppings would be to your discretion. For a crust or sauce modifier group, you would have a minimum and maximum requirement of one.

Pricing pizza topping, crust, and sauce

When you price a modifier in Modifier Maintenance, you can enter a different price at the button level or accept the price defined for the item in Item Maintenance; however, in keeping with the example, we used price levels to price each pizza topping. Price the toppings as if they are whole toppings. When you enter an order for a topping in fractions, the system automatically discounts the price, based on the pizza portion pricing method.

To create a pizza topping modifier group:

In keeping with the sample pizza menu on page 7, you would create the following topping modifier groups:

Pizza Toppings:

Sm Toppings	Sm Top Min3 (with 3 minimum required modifiers)
Med Toppings	Med Top Min3 (with 3 minimum required modifiers)
Large Toppings	Large Top Min3 (with 3 minimum required modifiers)

Crusts:

Pizza Crust (with 1 minimum required modifier)

Sauces:

Pizza Sauce (with 1 minimum required modifier)

1. Select **Maintenance > Menu > Modifier Groups**.
2. Select the **New** drop-down arrow, select **Standard**, and click **OK**.

3. Accept the **system assigned number** or click the **ellipsis (…)** next to 'Number' to display the Number Assignment dialog box, from which you can choose an **alternate number.**

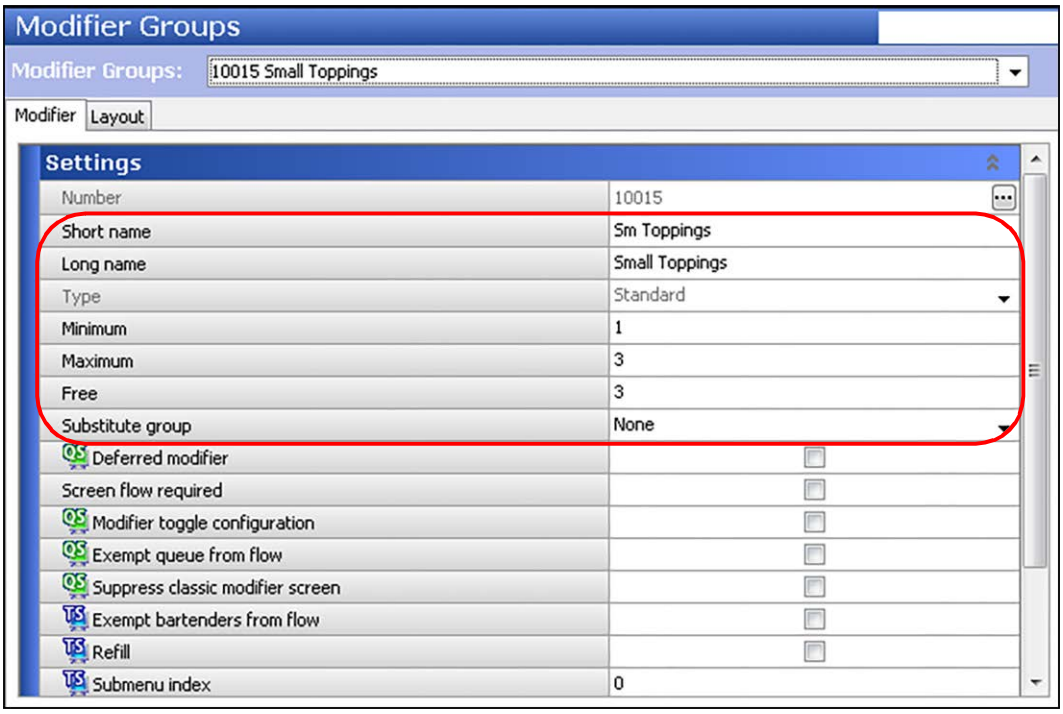


Figure 13 Modifier Groups - Modifier Tab (Small Toppings)

4. Type a **descriptive name** for the modifier group in 'Short name' and 'Long name,' such as 'Sm Toppings.'
5. Type the **minimum number of required modifiers** needed for the modifier group.
6. Type the **maximum number of modifiers** allowed for the modifier group.
7. Type the **number of free modifiers** you can enter from the modifier group before the system starts charging for a modifier.
8. Select **None** in 'Substitution group.'

9. Select the **Layout** tab.

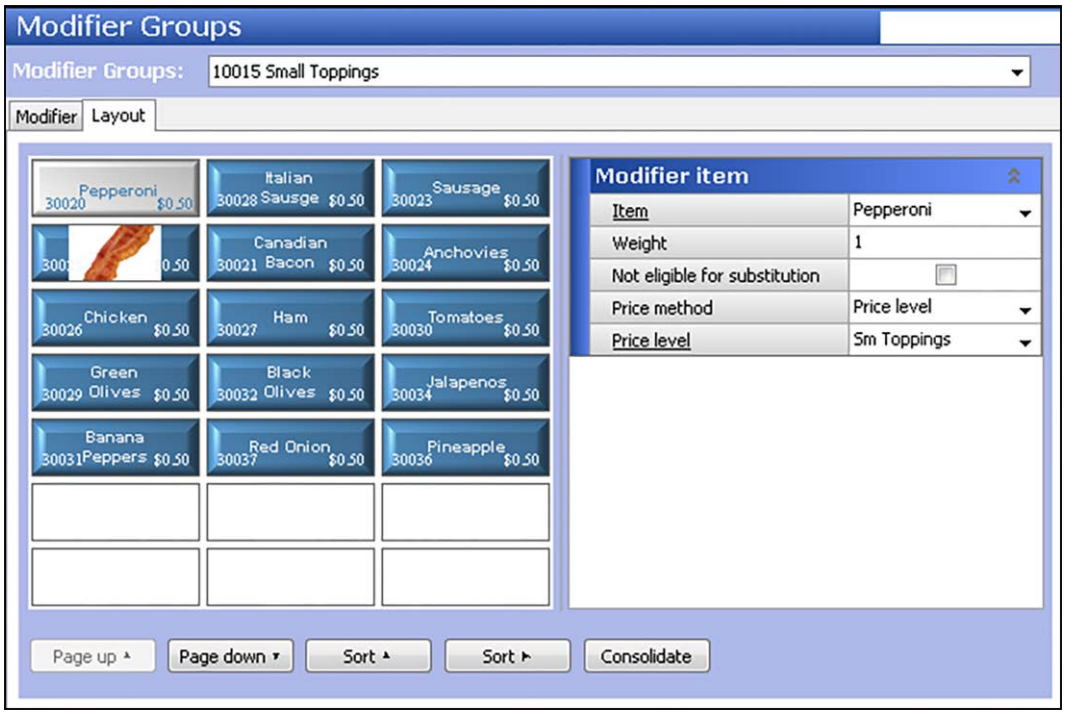


Figure 14 Modifier Groups - Layout Tab (Small Toppings)

10. Select an **available spot** on the modifier group grid.
11. Under the 'Modifier item' group bar, select a **pizza topping item** to include in the modifier group from the 'Item' drop-down list.
12. Select **Price level** from the 'Pricing method' drop-down list.
13. Select the appropriate **price level** from the 'Price level' drop-down list.
14. Repeat **steps 5 through 8** until you include all the modifiers for the modifier group.
15. Click **Save**.
16. Repeat this **procedure** for any other modifier group you use for pizza.
17. Click **Close** and exit the **Modifier Groups** function.

After you create the modifier groups, attach them to the pizza menu items in Item Maintenance. You should only attach modifier groups to the pizza menu items.

In keeping with the sample pizza menu on page 7, you would attach the following modifier groups to the pizza items:

Pizza Menu Item	Modifier 1	Modifier 2	Modifier 3
BYO Small	Pizza Crust	Pizza Sauce	Sm Toppings
BYO Medium	Pizza Crust	Pizza Sauce	Med Toppings
BYO Large	Pizza Crust	Pizza Sauce	Lg Toppings
Supreme Small	Pizza Crust	Pizza Sauce	Sm Toppings
Supreme Medium	Pizza Crust	Pizza Sauce	Med Toppings
Supreme Medium	Pizza Crust	Pizza Sauce	Lg Toppings
Supreme Large	Pizza Crust	Pizza Sauce	Lg Toppings
Meat Lovers Small	Pizza Crust	Pizza Sauce	Sm Toppings
Meat Lovers Medium	Pizza Crust	Pizza Sauce	Med Toppings
Meat Lovers Large	Pizza Crust	Pizza Sauce	Lg Toppings
3-Topping Small	Pizza Crust	Pizza Sauce	Sm Top Min3
3-Topping Medium	Pizza Crust	Pizza Sauce	Med Top Min3
3-Topping Large	Pizza Crust	Pizza Sauce	Lg Top Min3

To attach a modifier group to a pizza menu item:

1. Select **Maintenance > Menu > Items**.
2. Select the **pizza item** from the drop-down list.
3. Select the **Modifier** tab.

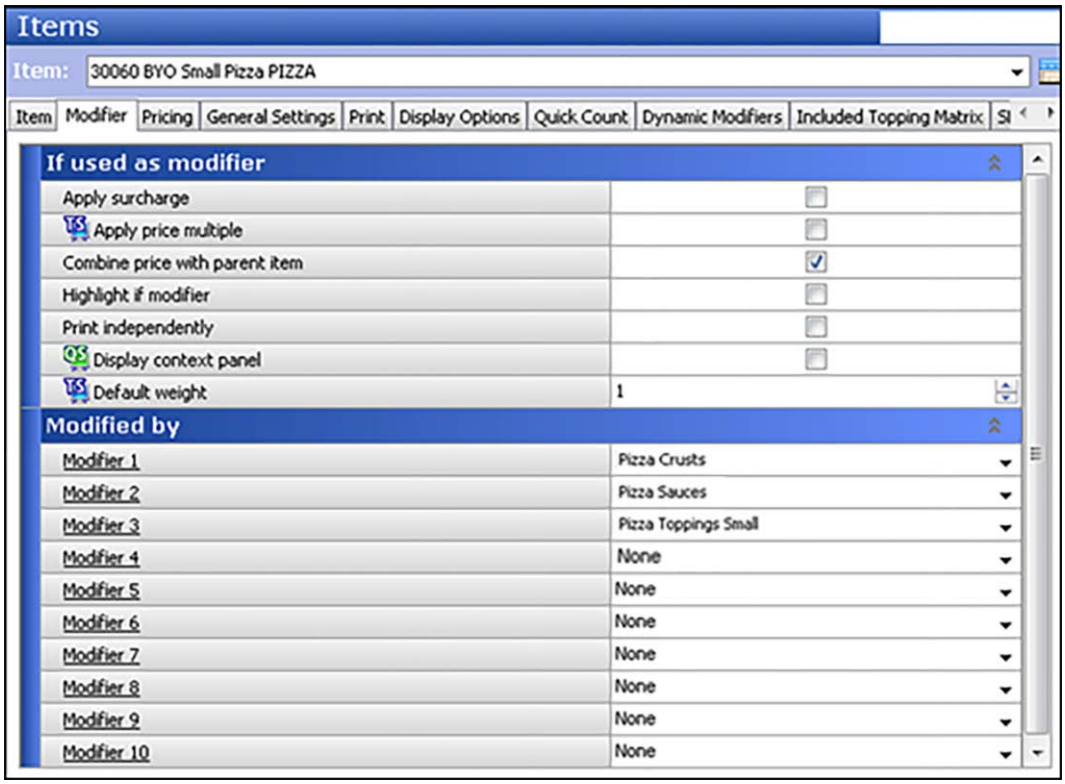


Figure 15 Items - Modified By Group Bar - BYO Small Pizza

4. Select the **crust modifier group** from the 'Modifier 1' drop-down list.
5. Select the **sauce modifier group** from the 'Modifier 2' drop-down list.
6. Select the **topping modifier group** that matches the size of the corresponding size of the pizza item from the 'Modifier 1' drop-down list. For example, if this is a 'BYO Pizza Sm,' then attach 'Pizza Toppings Small.'
7. Click **Save**.
8. Repeat **this procedure** until all pizza items have the correct modifier groups attached.
9. Click **Save** and exit the **Items** function.

Configuring included modifiers

A powerful feature in the Aloha system is 'Included Modifiers,' which use a graphic or specific color on the modifier button to help the server easily identify the modifiers that are included with an item. This provides a visual indication of the default items that the guest can modify and also helps prevent the sending of confusing or incorrect orders to the kitchen. For example, if the guest orders a Supreme pizza with sausage, which already comes on the pizza, the server can easily see that sausage is an included modifier and determine it is unnecessary to add sausage to the pizza.

Reference: Refer to the Included Modifiers Feature Focus Guide for more information.

Figure 16 Included Modifiers on a FOH Modify Panel

To activate the Included Modifiers functionality:

1. Select **Maintenance > Business > Store**.
2. Select the **Store Settings** tab.

3. Select the **User Interface** group located at the bottom of the screen.

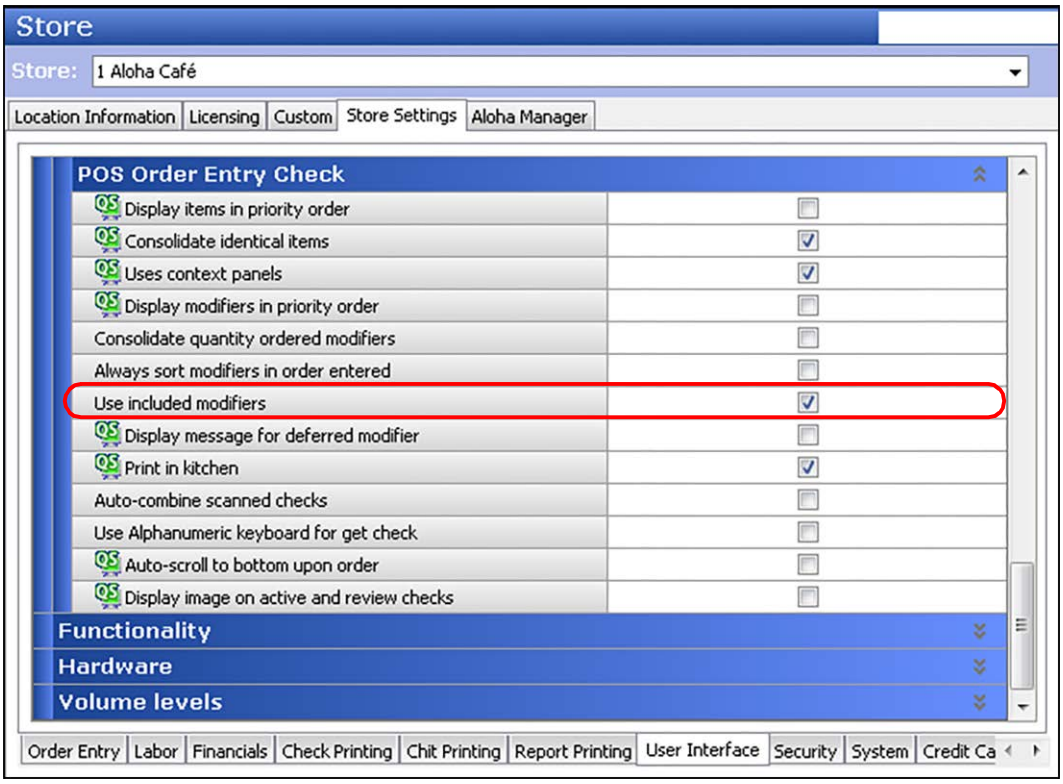


Figure 17 Store Settings Tab - User Interface Group - Use Included Modifiers

4. Under the 'POS Order Entry Check' group bar, select **Use included modifiers**.
5. Click **Save** and exit the **Stores** function.
6. Continue to the **next procedure**.

To attach an image to the included modifier code:

1. Select **Maintenance > Menu > Modifier Codes**.
2. Select **202 Included** from the drop-down list.

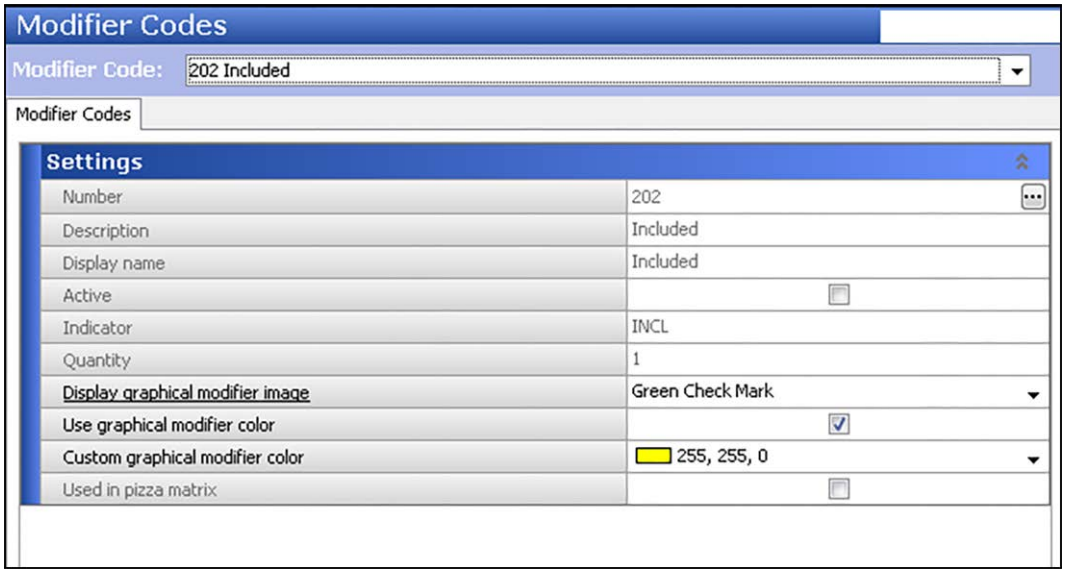


Figure 18 Modifier Codes - 202 Included

3. Select the **image to indicate an included modifier** from the 'Display graphical modifier image' drop-down list.
4. Click **Save**.
5. Repeat this **procedure** for each modifier code you want to display a graphical modifier image.
6. Exit the **Modifier Codes** function.

To configure included modifiers for a pizza item:

In keeping with the sample pizza menu on page 7, you would configure the following pizza toppings as included modifiers for the corresponding pizza menu items:

Pizza Menu Item	Included Modifiers
Supreme Sm	Pepperoni, Green Peppers, Black Olives, Sausage, Mushrooms, Cheese
Supreme Med	Pepperoni, Green Peppers, Black Olives, Sausage, Mushrooms, Cheese
Supreme Lg	Pepperoni, Green Peppers, Black Olives, Sausage, Mushrooms, Cheese
Meat Lovers Sm	Beef, Canadian Bacon, Pepperoni, Sausage, Cheese
Meat Lovers Med	Beef, Canadian Bacon, Pepperoni, Sausage, Cheese
Meat Lovers Lg	Beef, Canadian Bacon, Pepperoni, Sausage, Cheese

1. Select **Maintenance > Menu > Items**.
2. Select a **pizza item** from the drop-down list.
3. Select the **Dynamic Modifiers** tab.

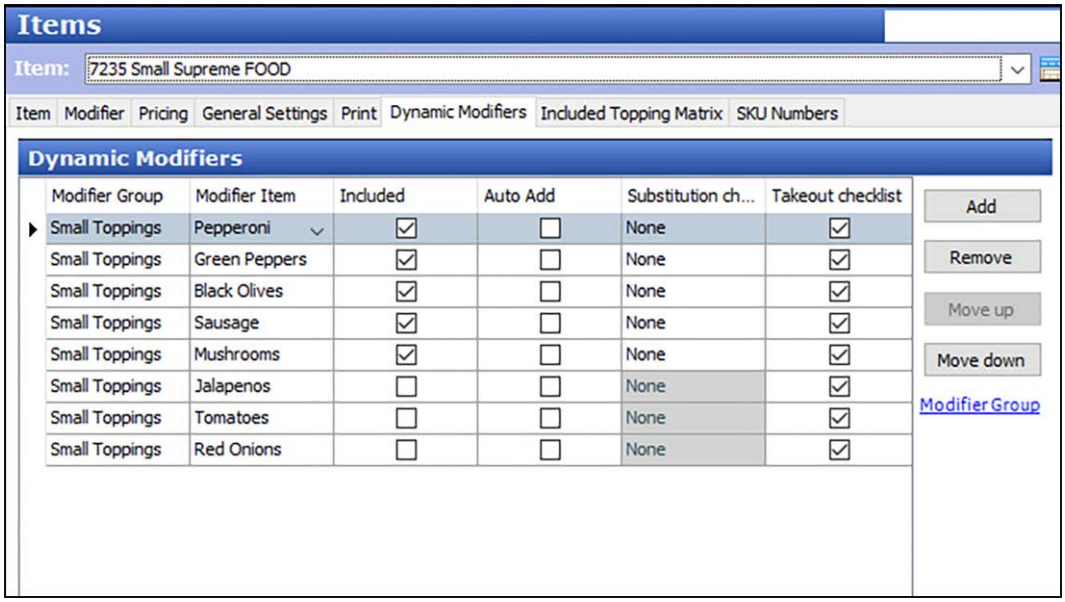


Figure 19 Items - Dynamic Modifiers Tab

4. Click **Add**.
5. Select the **topping modifier group** from the 'Modifier Group' drop-down list. This is the same modifier group attached to the item on the Modifier tab.
6. Select a **topping that is included on the pizza** from the 'Modifier Item' drop-down list.

7. Select **Included**.
8. Repeat **steps 4 through 7** for each topping that is included on the pizza menu item.
9. Click **Save**.
10. Repeat this **procedure** for each pizza item for which to configure included modifiers.
11. Exit the **Items** function.

You can configure the system to adjust the pricing when you replace an included topping with an add-on topping. When you remove an included topping from a pizza, and add one or more toppings, the system determines the price difference between the included topping that was removed, and the topping(s) you add, and adjusts the price accordingly. You can define if the system uses the original higher price of the included modifier or the price of the add-on topping, if lower.

To define rules regarding price differences when substituting an included modifier with another modifier:

1. Select **Maintenance > Menu > Items**.
2. Select a **pizza item** from the drop-down list.
3. Select the **Dynamic Modifiers** tab (Figure 19).
4. Click **Add**.
5. Select the **topping modifier group** from the 'Modifier Group' drop-down list. This is the same modifier group attached to the item on the Modifier tab.
6. Select a **topping that is included on the pizza** from the 'Modifier Item' drop-down list.
7. Under the 'Substitution Charge' column, select **None** to specify the included modifier cannot be substituted for another modifier from the same modifier group.

   -OR-

   Select **No charge** to specify the included modifier can be substituted for another modifier form the same modifier group at no charge.

   -OR-

   Select **Charge difference** to specify the included modifier can be substituted for another modifier form the same modifier group and charge the difference between the two modifiers.
8. Repeat **steps 4 through 7** for each topping that is included on the pizza menu item.
9. Click **Save**.
10. Repeat this **procedure** for each pizza item for which to configure included modifiers.
11. Exit the **Items** function.

To configure the ability to replace an included topping with an add-on topping:

1. Select **Maintenance > Business > Store**.
2. Select the **Store Settings** tab.
3. Select the **Order Entry** group located at the bottom of the screen.

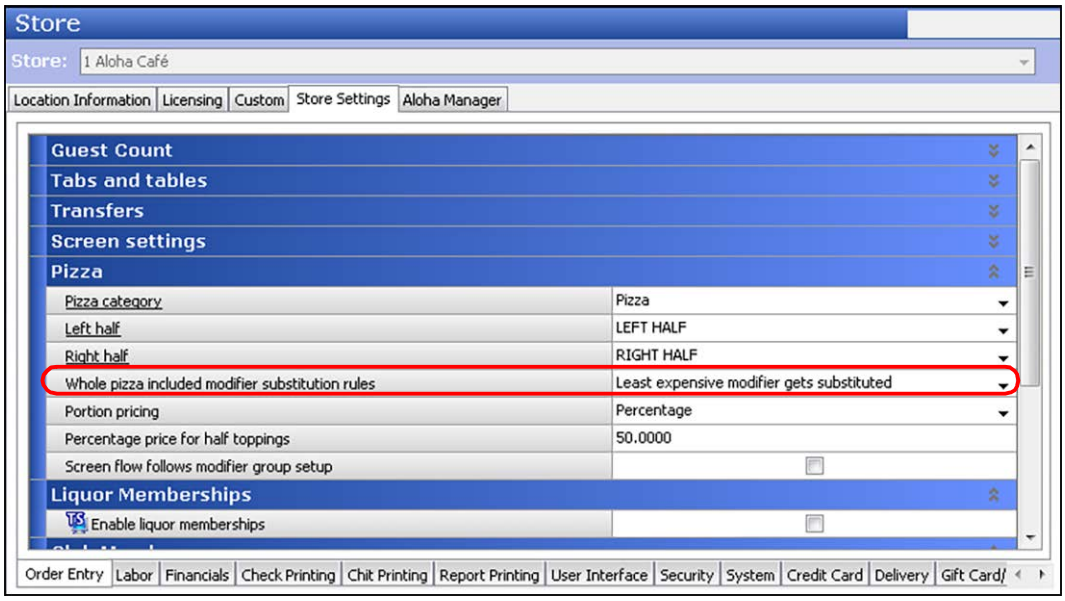


Figure 20 Store Settings Tab - Order Entry Group - Pizza Group Bar

4. Under the 'Pizza' group bar, select either **Least expensive modifier gets substituted** or **Up to the value of the removed modifier** from the 'Whole pizza included modifier substitution rules' drop-down list.
5. Click **Save** and exit the **Stores** function.

Configuring modifier code percentages for half toppings and extra toppings

Typically, modifier codes, such as No, Extra, and more, are already set up and in use for the non-pizza items. You can leverage these modifier codes to use with Advanced Pizza. You can use up to four modifier codes. Here you also attach the graphical modifier image to the respective modifier code. For example, when you apply the No code to a modifier, you can display a separate graphic on the topping button to indicate the topping is omitted from the pizza.

In keeping with the sample pizza menu, there is a charge at 50% (half the topping price) if you apply 'Extra' to an included topping and a a charge at 150% (1 1/2 the topping price) if you apply 'Extra' to a non-included topping. If this pricing structure does not apply to the non-pizza items, you can create a copy of a modifier code specifically for pizza.

To configure a modifier code for advanced pizza:

In keeping with the sample pizza menu on page 7, you would create or adjust the following modifier codes:

- No (with 'No' graphical modifier image)
- Extra (with 'Extra' graphical modifier image and 150% for non-included toppings and 50% for included toppings.

1. Select **Maintenance > Menu > Modifier Codes**.
2. Select a **modifier code**, such as 'Extra,' from the drop-down list.

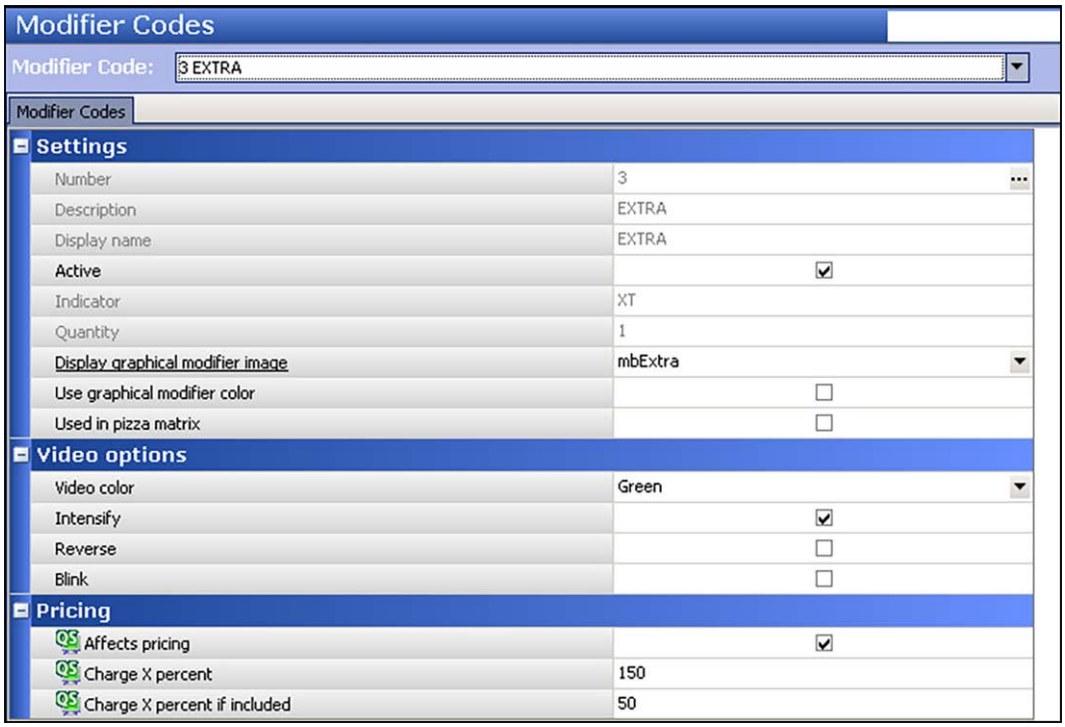


Figure 21 Modifier Codes - Extra

3. Under the 'Settings' group bar, select the **image** from the 'Display graphical modifier image' drop-down list, if needed.
4. Under the 'Pricing' group bar, select **Affects pricing**.
5. Type how much to **charge when you apply this modifier code to a non-included topping** in 'Charge X percent.' For example, if a pizza includes Pepperoni, but the guest wants double jalapeños, you can charge the price and plus a half; type '150.'
6. Type how much to **charge when you apply this modifier code to an included topping** in 'Charge X percent if included.' For example, if a pizza includes red onions, and the guest wants green peppers; you can charge 50%; type '50.'

7. Click **Save**.
8. Repeat this **procedure** for any other modifier code you determine needs to affect the price of the modifier.
9. Exit the **Modifier Codes** function.

Pricing pizzas with fractional toppings

When you add toppings to a pizza in fractions, the system determines how to calculate the price of each topping based on the pizza portion pricing method configured in Maintenance > Store Settings > Order Entry group > Pizza group bar. Keep in mind a base topping is not fractional. Use the following examples to understand how the system calculates the pricing for each pizza portion pricing method:

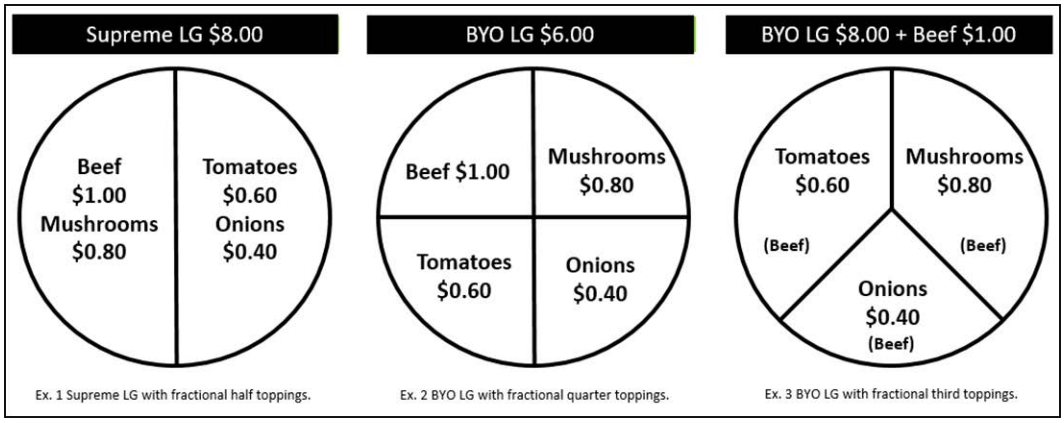


Figure 22 Fractional Topping Examples

Percentage pricing

Prices each pizza fraction based on a percentage of the base topping price. Apply 50% to each of the examples:

Examples	Calculation
Ex1: Supreme LG with fractional half toppings	Calculates $8.00 + [($1.00 + $0.80 + $0.60 + $0.40) x 0.50] = $9.40.
Ex2: BYO LG with fractional quarter toppings	Calculates $6.00 + [($1.00 + $0.80 + $0.60 + $0.40) x 0.50] = $7.40.
Ex3: BYO LG with fractional third toppings and one base topping (beef)	Calculates $6.00 + $1.00 + [($0.80 + $0.60 + $0.40) x 0.50] = $7.90.

Average pricing

Prices pizza fractions based on the average of the combined price of the pizza fraction.

Examples	Calculation
Ex1: Supreme LG with fractional half toppings	Calculates $8.00 + [($1.00 + $0.80 + $0.60 + $0.40) / 2] = $9.40.
Ex2: BYO LG with fractional quarter toppings	Calculates $6.00 + [($1.00 + $0.80 + $0.60 + $0.40) / 4] = $6.70.
Ex3: BYO LG with fractional third toppings and one base topping (beef)	Calculates $6.00 + $1.00 + [($0.80 + $0.60 + $0.40) / 3] = $7.60.

Higher fraction charged

Charges the price of the higher priced pizza fraction only. The remaining fractional toppings are free.

Examples	Calculation
Ex1: Supreme LG with fractional half toppings	Calculates $8.00 + $1.00 + $0.80 = $9.80. Tomatoes and Onions are not charged.
Ex2: BYO LG with fractional quarter toppings	Calculates $6.00 + $1.00 = $7.00. Mushrooms, Tomatoes, and Onions are not charged.
Ex3: BYO LG with fractional third toppings and one base topping (beef)	Calculates $6.00 + $1.00 + $0.80 = $7.80. Tomatoes and Onions are not charged.

Whole price for topping

Charges fully for each topping and gives no discount.

Examples	Calculation
Ex1: Supreme LG with fractional half toppings	Calculates $8.00 + $1.00 + $0.80 + $0.60 + $0.40 = $10.80.
Ex2: BYO LG with fractional quarter toppings	Calculates $6.00 + $1.00 + $0.80 + $0.60 + $0.40 = $8.80.
Ex3: BYO LG with fractional third toppings and one base topping (beef)	Calculates $6.00 + $1.00 + $0.80 + $0.60 + $0.40 = $8.80.

To configure pricing for fractional toppings at the global level:

1. Select **Maintenance > Business > Store**.
2. Select the **Store Settings** tab.
3. Select the **Order Entry** group at the bottom of the screen.

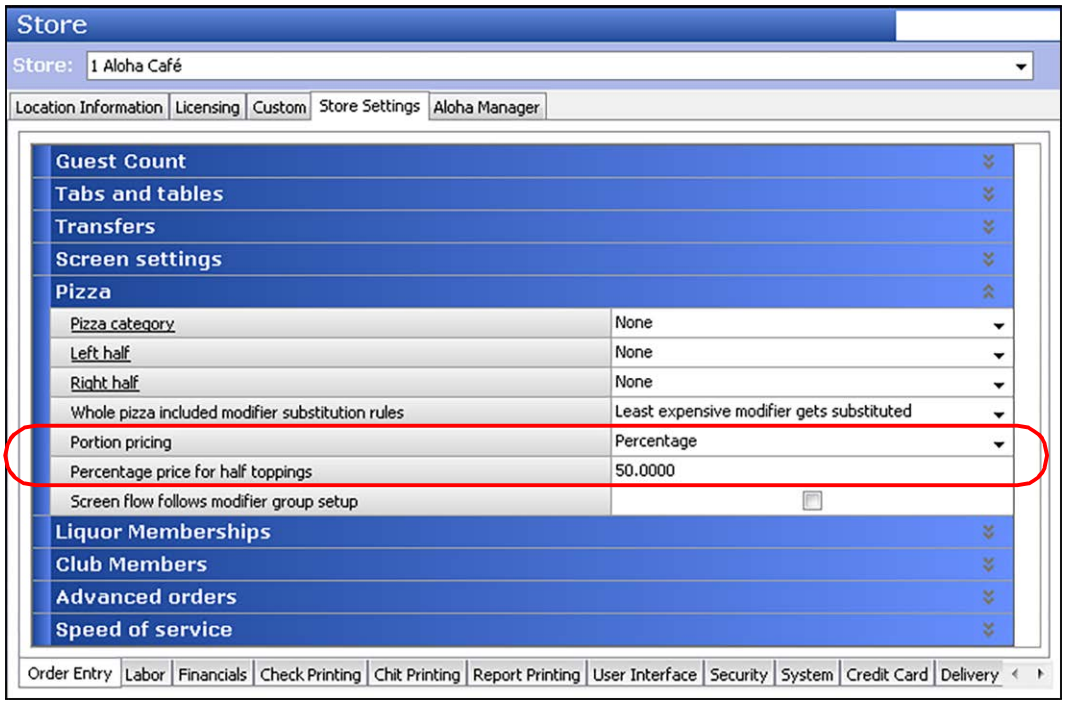


Figure 23 Store Settings Tab - Order Entry Group

4. Under the 'Pizza' group bar, select the **portion pricing method** from the 'Portion pricing' drop-down list.
5. If you select 'Percentage' from 'Portion pricing,' type the **percentage** you want to charge in 'Percentage price for half toppings.'
6. Click **Save** and exit the **Stores** function.

For establishments that need to use more than one pizza portion pricing method, you can configure a global pizza portion pricing method in Store Settings, and override it at the item level for individual pizzas that do not follow this pricing method. If a pizza with two or more pizza portion pricing methods is ordered, the system uses the method defined in Store Settings.

To establish a pizza portion pricing method at the item level (QS only):

1. Select **Maintenance > Menu > Items**.
2. Select the **pizza menu item** for which you want the pizza portion pricing method to override the method defined in Store Settings from the drop-down list.

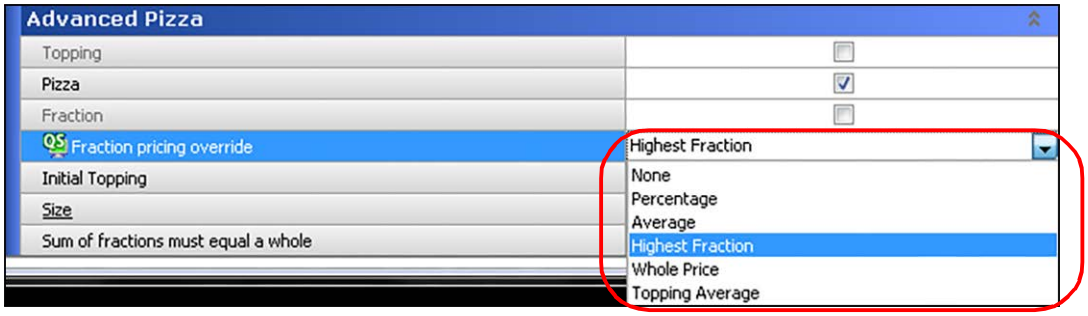


Figure 24 Items - Fraction Pricing Override

3. Under the 'Advanced Pizza' group bar, select the **pizza portion pricing method** from the 'Fraction pricing override' drop-down list.
4. Click **Save**.
5. Repeat this **procedure** for each pizza menu item for which you want to override the global pizza portion pricing method configured under the 'Pizza' group bar in the Order Entry group under the Store Settings tab in Maintenance > Business > Store.
6. Click **Close** to exit the **Items** function.

Designing front-of-house (FOH) screens for fractional toppings

You must place all pizza toppings, pizza crusts, and pizza sauces on a panel. You cannot use the hard-coded Table Service Modify screen invoked by the Modify button function in Aloha Quick Service. You can use regular Quick Service panels to place the items; however, to leverage the robust features in Quick Service, this guide discusses using context panels for order entry.

Overview of context panels in regards with pizza

If you use regular Quick Service panels for the pizza, you have to 'force' either the hard-coded Table Service modifier screen or 'system-generated' modifier screen to appear, when you add a pizza item to the guest check, to allow guests to add a topping, crust, or sauce to the pizza. Both of these methods do not support the Advanced Pizza feature.

You can also script the pizza item button so that it chains to another panel from which you can add toppings; however, you must provide a way back to the panel containing the pizza items. This could also interrupt the ordering flow of the guest since you have to address the

modifiers for each pizza item you select. Modifying a previously entered pizza is also a difficult task. This method does support the Advanced Pizza feature.

With proper design, context panels appear on the screen at the time you add an item to the guest check, and again if you select the pizza from the guest check window. This allows you to make additional topping selections on demand later in the order entry process.

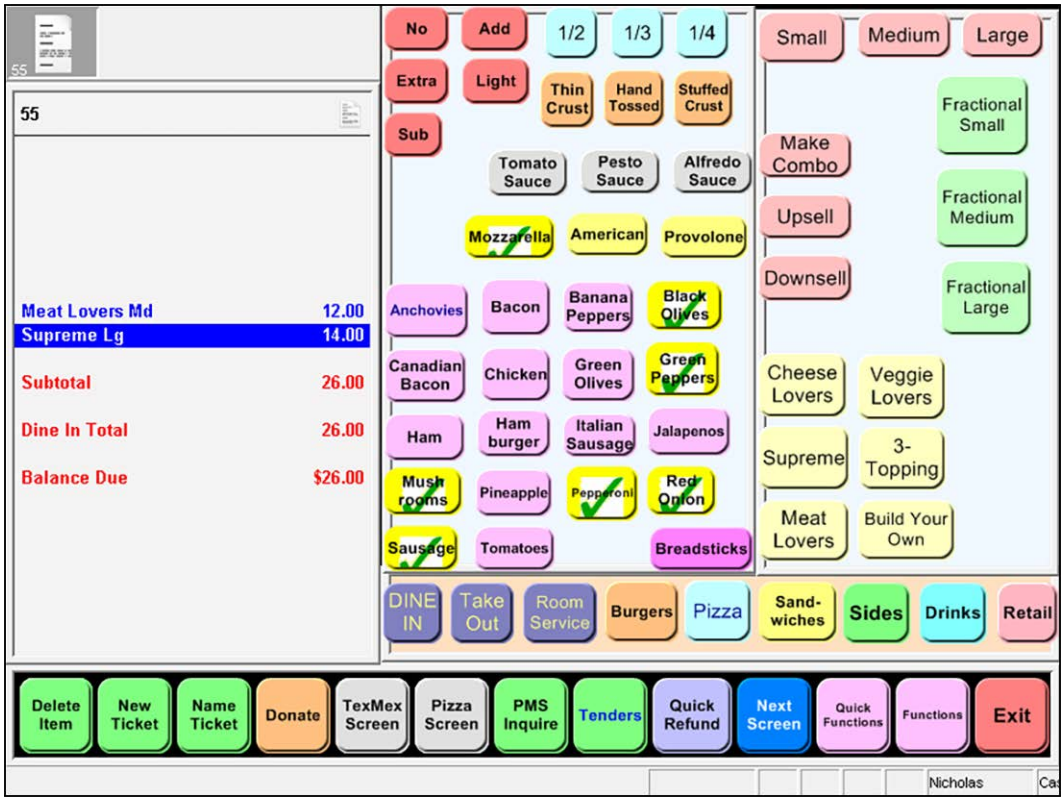


Figure 25 Context Panel Example with Advanced Pizza

With a context panel, you can place all the pizza toppings, crusts, and sauces on the same panel, as desired. Having a dedicated context panel for each, requires additional configuration and is not discussed in this guide. The min, max, and free requirements for each modifier adhere to the modifier group for which the modifier resides and they are not subject to the selections from the context panel. For example, if you have a row of topping buttons that have a minimum of three selections in accordance to a modifier group, and you have a row of crust buttons that have a minimum of one selection, they operate independently from each other.

Figure 25 is only an example of how you can use context panels. You might not have the location of the context panels in a designated area of the screen. You should evaluate how to effectively configure and use context panels.

Reference: Configuring context panels is outside the scope of this document. Refer to the Context Panels Feature Focus Guide for information on configuring and using context panels.

To create a context panel for pizza toppings, crusts, and sauces:

1. Select **Maintenance > Screen Designer > Quick Service Screen Designer**.
2. Select **Panel > New Panel**, and size the **panel** to fit to the screen or other order entry panels in use.
3. Under the 'Identification' group bar, click the **ellipses button (...)** and assign a **new number** for the panel ID.

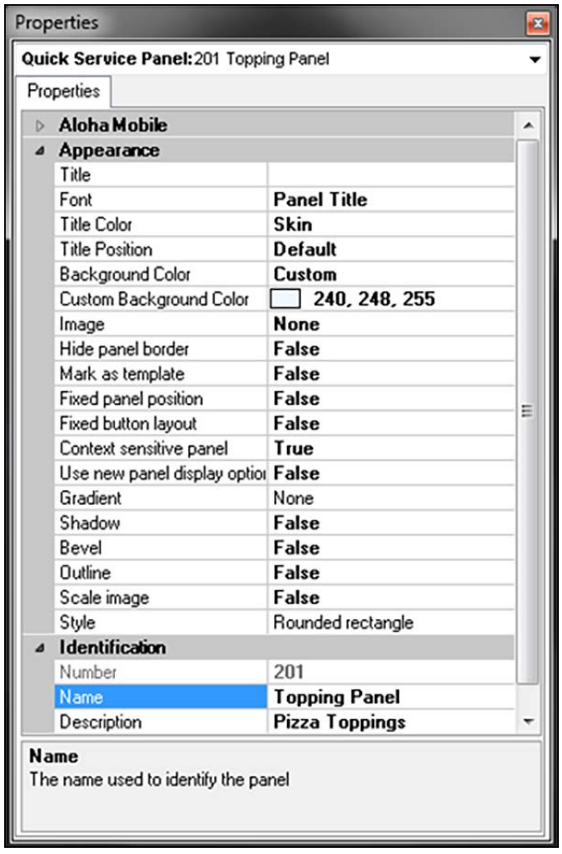


Figure 26 Button Properties - Topping Panel

4. Type a **name** for the panel, such as 'Topping Panel.'
5. Type a **descriptive name** for the panel, such as 'Pizza Toppings.'

6. Under the 'Appearance' group bar, select **True** from the 'Context sensitive panel' drop-down list.
7. Continue to the **next procedure**.

To add pizza fraction buttons to the topping panel:

1. Right-click the panel and select **New Button**. The Properties dialog box appears.

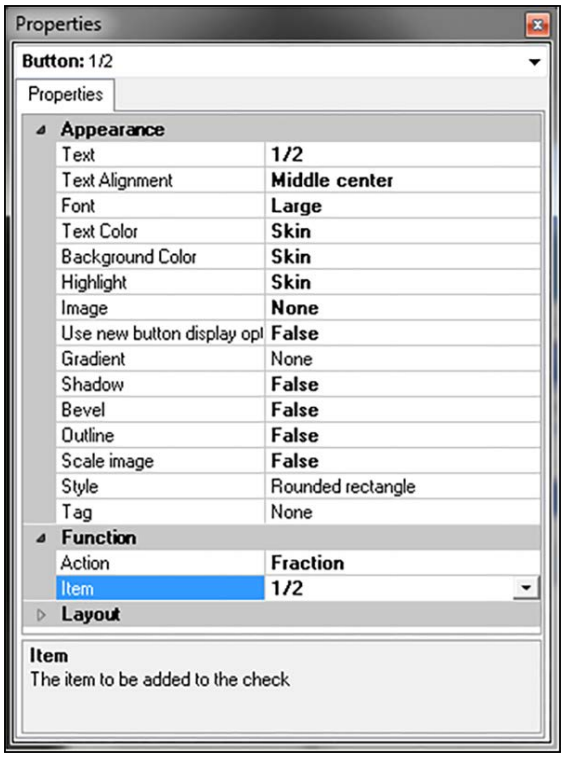


Figure 27 Button Properties - Fraction Menu Item

2. Under the 'Function' group bar, select **Fraction** from the 'Action' drop-down list.
3. Select the **fraction item** from the 'Item' drop-down list.
4. Under the 'Appearance' group bar, type the **fraction item**. For example, '1/2.'
5. Configure the **remaining options** as you would for any other button.
6. Repeat this **procedure** for each pizza fraction you want to add to the topping panel.
7. Continue to the **next procedure**.

To add modifier code buttons to the topping panel:

1. Right-click the panel and select **New Button**. The Properties dialog box appears.

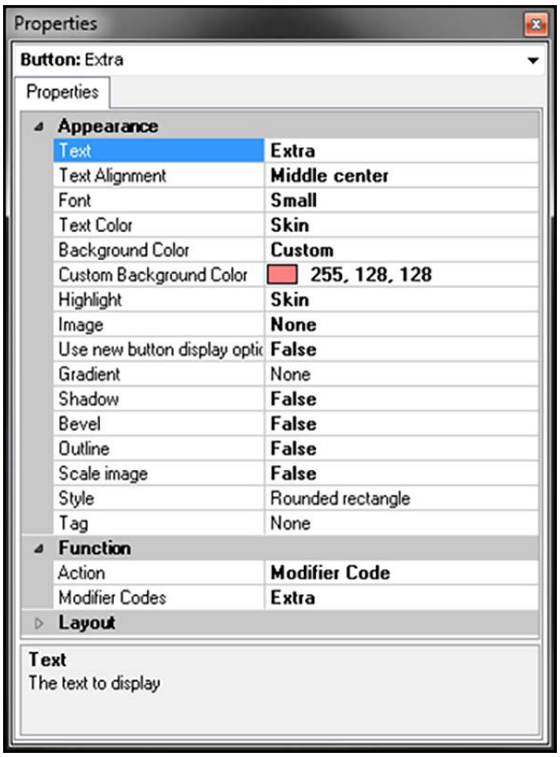


Figure 28 Button Properties - Modifier Code - Extra

2. Under the 'Function' group bar, select **Modifier Code** from the 'Action' drop-down list.
3. Under the 'Appearance' group bar, type the name of the modifier code, such as 'Extra.'
4. Configure the **remaining options** as you would for any other button.
5. Repeat this **procedure** for each modifier code you want to add to the topping panel.
6. Continue to the **next procedure**.

To add pizza topping, crust, and sauce buttons to the topping panel:

1. Right-click the panel and select **New Button**. The Properties dialog box appears.

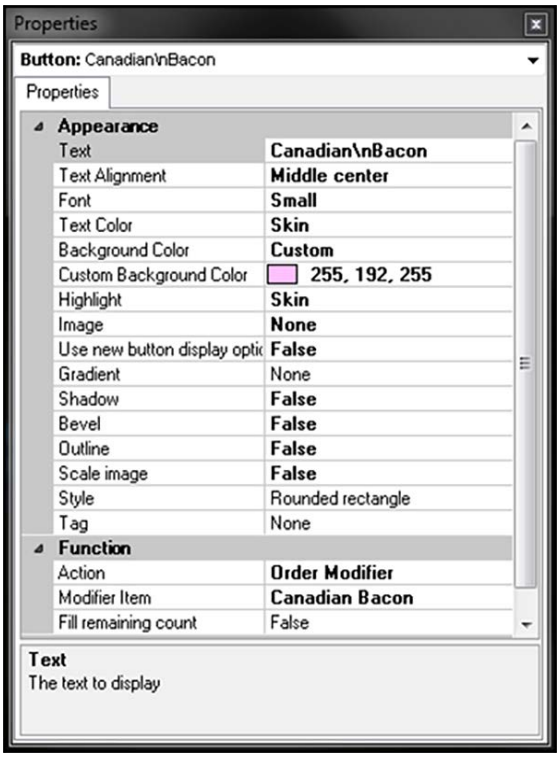


Figure 29 Button Properties - Order Modifier - Canadian Bacon

2. Under the 'Function' group bar, select **Order Modifier** from the 'Action' drop-down list
3. Select a **pizza topping**, such as 'Canadian Bacon,' from the 'Modifier Item' drop-down list.
4. Under the 'Appearance' group bar, type a **name** for the button, such as 'Canadian Bacon.' To display text on multiple lines, insert '\n' without spaces for the line breaks, such as 'Canadian\nBacon.'
5. Configure the **remaining options** as you would for any other button.
6. Repeat this **procedure** for each pizza topping, crust, and sauce you want to add to the topping panel.
7. Select **Panel > Save Panel** and exit **Quick Service Screen Designer**.

To add pizza menu items and sizes:

1. Select **Maintenance > Screen Designer > Quick Service Screen Designer**.
2. Select **Panel > New Panel**, and size the **panel** to fit to the screen or other order entry panels in use.
3. Under the 'Identification' group bar, click the **ellipses button (...)** and assign a **new number** for the panel ID.

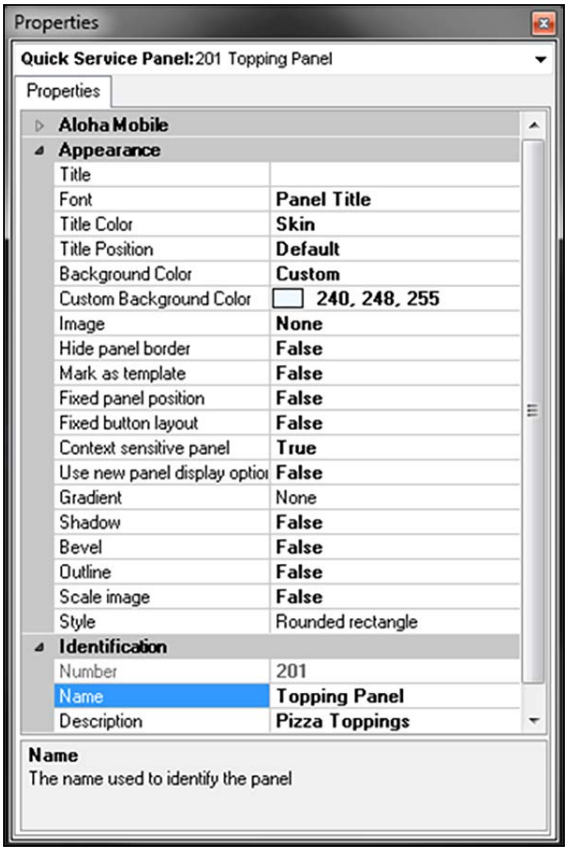


Figure 30 Button Properties - Pizza Panel NEW IMAGE

4. Type a **name** for the panel, such as 'Pizza Panel.'
5. Type a **descriptive name** for the panel, such as 'Pizza Panel.'
6. Under the 'Appearance' group bar, select **True** from the 'Context sensitive panel' drop-down list.
7. Continue to the **next procedure**.

To add the pizza menu items:

1. Right-click the panel and select **New Button**. The Properties dialog box appears.

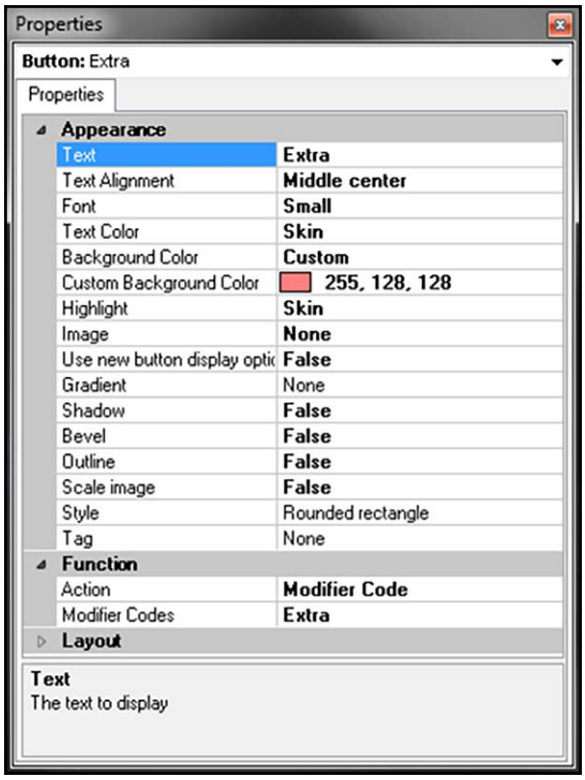


Figure 31 Button Properties - Modifier Code - Extra NEW IMAGE

2. Under the 'Function' group bar, select **Order Item** from the 'Action' drop-down list.
3. Select the **pizza menu item** from the 'Item' drop-down list.
4. Under the 'Appearance' group bar, type the **pizza menu item**, such as 'Supreme.'
5. Configure the **remaining options** as you would for any other button.
6. Repeat this **procedure** for each pizza menu item you want to add to the pizza panel.
7. Continue to the **next procedure**.

Configuring printing requirements for pizzas

Some pizza restaurants have a dedicated printer and terminal for pizza delivery orders. For these setups, you can use single-chit printing to print each item in an order on a separate chit, usually with the intent to attach a chit to each item to serve as a label. However, some delivery items do not require a separate label, such as for breadsticks and sodas. You can configure a specific printer to use a category of items to combine and append to the final single chit, saving paper and reducing clutter. You can also use sticky media printing to pull off and cling to the pizza box, if desired.

SCENARIO: A pizza restaurant wants to attach a chit to each pizza box in an order, essentially using the chit as a label for association with the order; however, the non-pizza items, such as breadsticks and beverages, are packaged together and do not require a separate chit. After creating a category of non-pizza items and designating that category as the category to combine on a single chit, the Aloha system prints each pizza on a separate chit and the items found in the non-pizza category append to the bottom of the chit. For example, for an order where the guest orders three pizzas, breadsticks, and beverages, the restaurant is able to tape a separate chit to each of the first two pizza boxes and a final combined chit on the third pizza box.

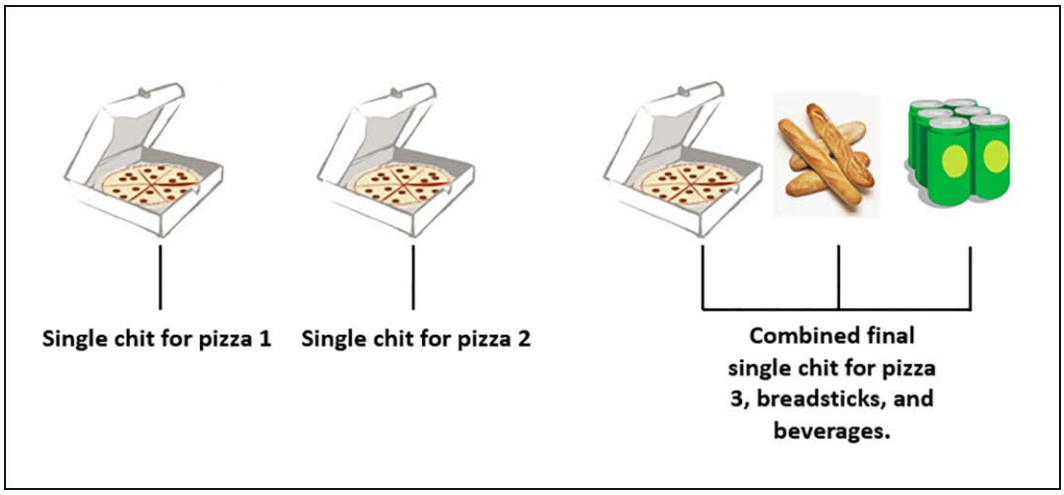


Figure 32 Combined Items on the Final Chit Example

To configure a category of items to combine on the final single chit:

1. Select **Maintenance > Menu > Categories**.
2. Click the **New** drop-down arrow, select **General**, and click **OK**.
3. Type a **name** for the category.
4. Select the **Items** tab.
5. Select an **item** from the 'Available' list and click >> to move the item to the 'Included' list.

6. Repeat **step 5** for each item to include in the combined items category.
7. Click **Save** and exit the **Categories** function.

To specify the category to combine on the final single chit:

1. Select **Maintenance > Hardware > Printers**.
2. Select the **printer** from the drop-down list.
3. Select the **Options** tab.

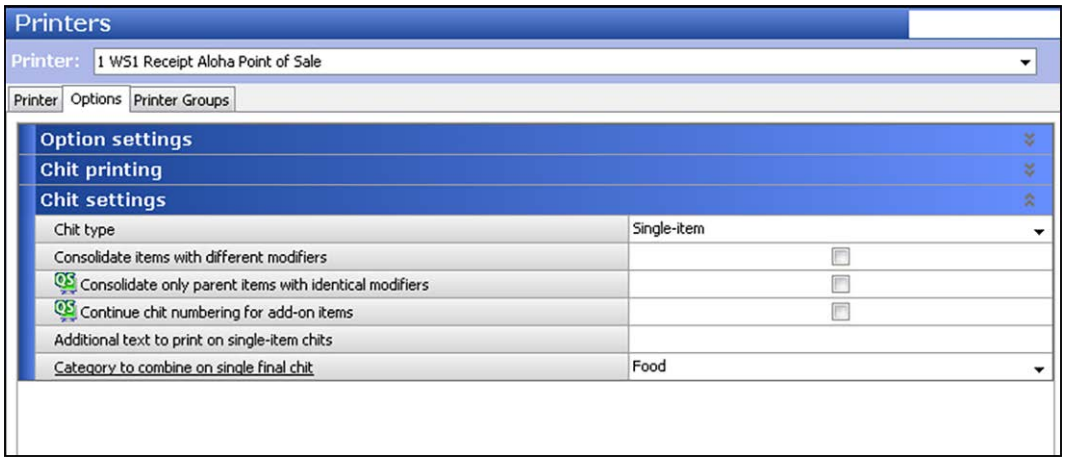


Figure 33 Options Tab - Chit Settings Group Bar

4. Under the 'Chit settings' group bar, select **Single-item** or **Both** from the 'Chit type' drop-down list.
5. Select a **category**, such as 'Food,' from the 'Category to combine on single final chit' drop-down list.
6. Click **Save** and exit the **Printers** function.

Refreshing the data

Once you complete these steps, you can select Utilities/Refresh to run a system refresh, or allow the FOH to update after each EOD (End-of-Day). The changes you make in the BOH become available for use on the FOH terminals. Be aware that a refresh brings down the FOH terminals momentarily and relaunches the program. Never perform a refresh during peak hours of operation.

Caution: Refresh data with caution and never during peak hours of operation. All FOH terminals reboot during a refresh and are down for a short period of time.

Using pizzas with fractional toppings

After you complete the pizza configuration, you can enter an order for a pizza in the FOH with as many toppings as allowed and to the appropriate fractions of the pizza.

- When you add the same topping to each fraction of the pizza, the topping moves up a base topping for the whole pizza.
- The base price of the pizza updates in the on-screen guest check when you add priced toppings.

BYO SCENARIO: The guest orders a Medium Build-Your-Own (BYO) pizza with Canadian Bacon on the whole pizza, black olives on half of the pizza, onions on a quarter, and mushrooms on another quarter of the pizza.

To order a build your own (BYO) pizza:

1. Log in to the **FOH**.
2. Access the **main pizza panel**.

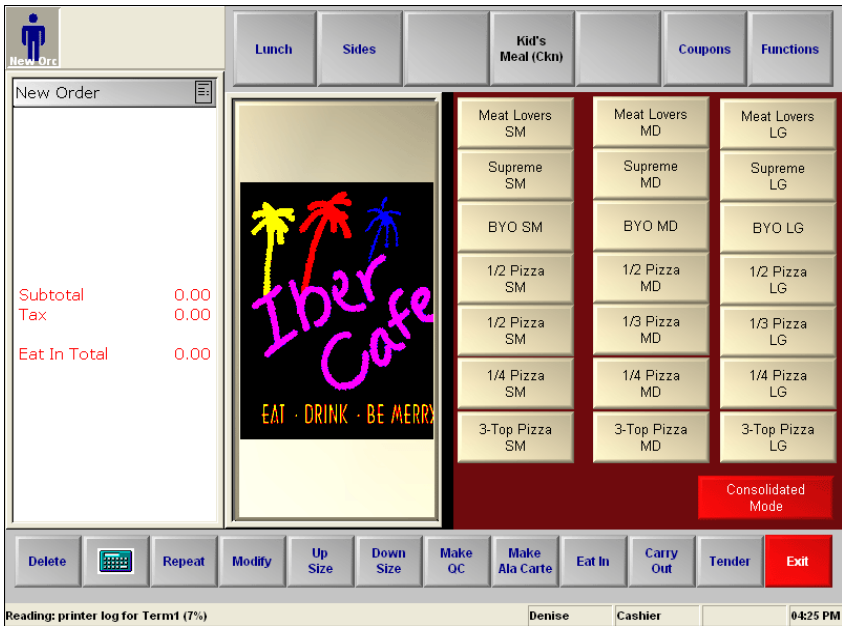


Figure 34 Main Pizza Panel

3. Touch a **size** and then the **pizza item**, such as Med and BYO. The item appears in the on-screen guest check with a price and the topping panel appears.

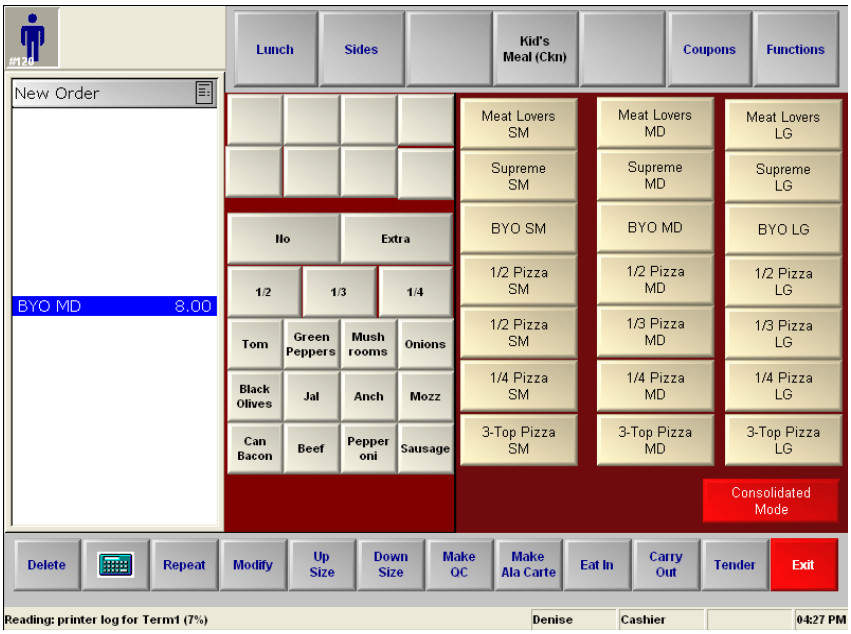


Figure 35 BYO Med Added to the Check

4. Touch a **crust** from the topping panel.
5. Touch a **sauce** from the topping panel.
6. Touch **Canadian Bacon** from the topping panel. The $0.75 whole topping price applied to the whole pizza increases the price to $8.75.
7. Touch **1/2**.
8. Touch **Black Olives**. The $0.38 topping price applies to half of the pizza, which increases the price to $9.13.
9. Touch **1/4**.
10. Touch **Red Onions**. The $0.18 topping price applied to a quarter of the pizza increases the price to $9.31.
11. Touch **1/4**.

12. Touch **Mushrooms**. The $0.18 topping price applied to the quarter of the pizza increases the price to $9.50. The pizza appears complete in the on-screen guest check.

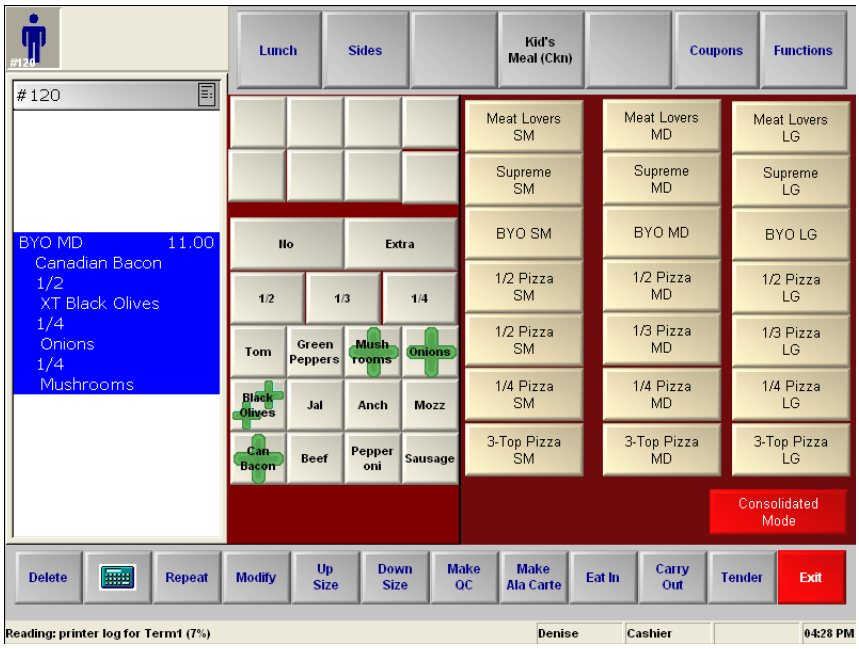


Figure 36 Completed BYO Pizza

13. Tender and close the **check** as normal.

NUMBERED TOPPING SCENARIO: The guest orders a Large 3-Topping pizza with Pepperoni, Sausage, and Mushrooms. Then adds onions to half of the pizza.

To order a numbered-topping pizza with an advanced pizza setup:

1. Log in to the **FOH**.
2. Access the **main pizza panel**.
3. Touch a **size** and then the **pizza item**. The item appears in the on-screen guest check with a $12.00 price. The Modifier screen for the choice of crust appears with a custom modifier panel.
4. Touch a **crust**. The Modifier screen for the choice of sauce appears with a custom modifier panel.
5. Touch a **sauce**. The Modifier screen of the choice of toppings appears with a custom modifier panel.
6. Touch **Pepperoni**. The price of the pizza does not change.
7. Touch **Sausage**. The price of the pizza does not change.
8. Touch **Mushrooms**. The price of the pizza does not change.

9. Touch **1/2**.
10. Touch **Red Onions**. The $1.00 topping price applied to a half of the pizza increases the price to $13.00.

The pizza appears complete in the on-screen guest check.

11. Touch an **order mode** to send the order to the kitchen.
12. Tender and close the **check** as normal.

SPECIALTY PIZZA SCENARIO: The guest orders a Medium Supreme pizza and removes Onions and adds Tomatoes. Then adds extra Cheese to the whole pizza and extra Pepperoni to half of the pizza.

To order a specialty pizza with an advanced pizza setup:

1. Log in to the **FOH**.
2. Touch the **Pizza submenu**. The Pizza submenu appears with a custom submenu panel.
3. Touch a **size** and then the **pizza item**. The item appears in the on-screen guest check with a $12.00 price. The Modifier screen for the choice of crust appears with a custom modifier panel.
4. Touch a **crust**. The Modifier screen for the choice of sauce appears with a custom modifier panel.
5. Touch a **sauce**. The Modifier screen for the choice of toppings appears with a custom modifier panel. Note. The included modifier graphics appear on the topping buttons indicating these topping already come on the specialty pizza.
6. Touch **No** and then **Red Onions**. The included graphic disappears from the Onion button since it is no longer included on the pizza.
7. Touch **Tomatoes**. The $0.75 topping price applied to the whole pizza increases the price to $12.75.
8. Touch **Extra** and then **Cheese**. The extra included topping price ($0.75 x 0.5) applied to the whole pizza increases the price to $13.13.
9. Touch **Extra** and then **Pepperoni**. The extra included topping price ($0.75 x 0.5) applied to the whole pizza increases the price to $13.31. The pizza appears complete in the on-screen guest check.
10. Touch **OK** to return to the order entry screen.
11. Tender and close the **check** as normal.

Section 2: Implementing fractional pizzas

Fractional Pizzas are considered to be pizza menu items but these items are seldom listed on a menu. The concept came from the demand from guests who want a variety of pizzas without having to order a full pizza of each. The difference between pizza with fractional toppings and fractional pizzas is fractional pizzas are divided into equal parts of individual pizza menu items, instead of just dividing a topping. Typically, you would couple a specialty pizza, wish as Supreme or Meat Lovers, with another specialty pizza or a Build-Your-Own (BYO) type pizza; however, you could also have two halves of a BYO on a fractional pizza.

Figure 37 Halves (Left), Thirds (Center), Quarters (Right)

The most common division in the pizza industry is halves; however, recent marketing campaigns now offer a division of thirds and quarters. Some fractional pizzas that support quarters are sold as a rectangular pizza. Some high-end pizza restaurants even utilize a special dividing tool that separates the pizza into equal parts before building the pizza and putting it in the oven.

Note: Skip this section if you do not support fractional pizzas.

Configuring fractional pizzas

This section builds upon the steps outlined in "Section 1: Implementing fractional toppings" on page 8, as the support of fractional pizzas relies on the system already supporting fractional toppings.

Procedures at a glance:	
If you are viewing this document using Adobe Acrobat Reader, click each link for detailed information regarding the task.	
1.	Access **Maintenance > Menu > Items** to create a pizza menu items for fractional pizzas, such as 'Fract Small.' See page 51.
2.	Access **Maintenance > Menu > Modifier Groups** to add pizza menu items to a topping modifier group, such as 'Pizza Toppings Small.' See page 53.
3.	Access **Maintenance > Menu > Items** to attach a modifier group to a fractional pizza menu item. For example, select 'Half and Half Small' from the 'Modifier 1' drop-down list under the 'Modified by' group bar. See page 54.
4.	Access **Maintenance > Screen Designer > Quick Service Screen Designer** to design the FOH screens for fractional pizzas. See page 55. • Add a fractional pizza menu item to the pizza menu item panel. • Create size panels for fractional pizzas. • Add a pizza fraction to the size panel for fractional pizzas. • Add a pizza menu item to the size panel for fractional pizzas. • Add a 'Done' button to the size panel for fractional pizzas. • Associate a context panel with a fractional pizza.
5.	To **price fractional pizzas**, see page 73.
6.	Access **Maintenance > Payments > Promotions** to support quick combos for fractional pizzas. See page 75.
7.	Select **Utilities > Refresh POS & All Products** to refresh the data. See page 80.

Creating fractional pizza menu items

In Item Maintenance, create a menu item for each divisional fraction you support for a pizza (e.g. Halves, Thirds, and Quarters), and each pizza fraction you support (e.g. 1/2, and 1/4). For pizza toppings, use the same toppings you created in the first section for the fractional pizza toppings. You do not need to create additional topping items to support fractional pizzas.

Do not price divisional fraction menu items in Item Maintenance because the price comes from the menu items ordered as part of the fractional pizza.

To create fractional pizza menu items with zero prices:

In keeping with the sample pizza, create the following items:

Halves Small ($0.00)	Thirds Small ($0.00)	Quarters Small ($0.00)
Halves Medium ($0.00)	Thirds Medium ($0.00)	Quarters Medium ($0.00)
Halves Large ($0.00)	Thirds Large ($0.00)	Quarters Large ($0.00)

Tip: You may need to abbreviate some names due to the number of characters available in Item Maintenance.

1. Select **Maintenance > Menu > Items**.
2. Click the **New** drop-down arrow, select **Standard**, and click **OK**.

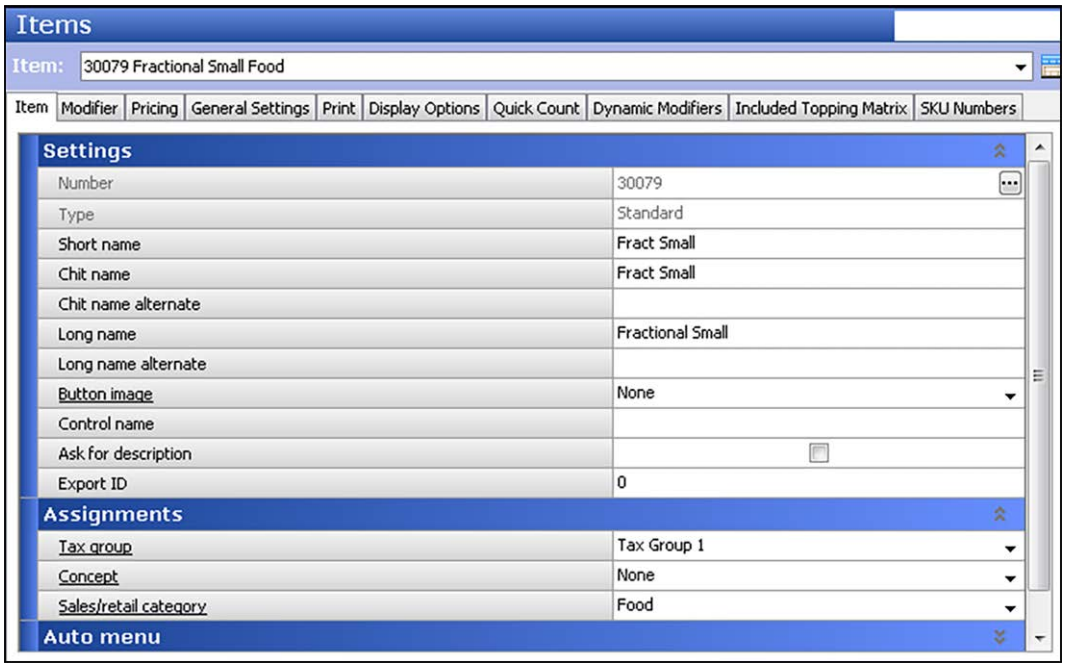


Figure 38 Items - Item Tab

3. Type a **descriptive name**, such as 'Fract Small,' for the divisional fraction menu item, being sure to associate the size of the pizza item as part of the name.
4. Under the 'Assignments' group bar, select a **tax group** to assign to the item.
5. Select the **category** under which the divisional fraction menu item resides, such as 'Food.'
6. Under the 'Advanced Pizza' group bar, select **Pizza** to indicate this item is a pizza menu item.

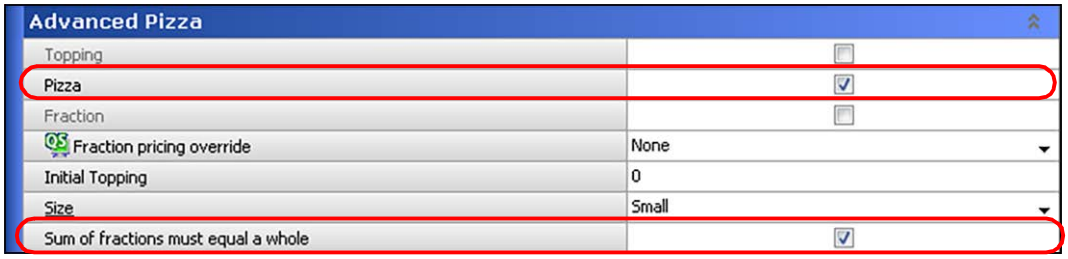


Figure 39 Advanced Pizza Group Bar - Pizza Menu Item

7. Select **Sum of fractions must equal a whole** to enforce the logic that when you enter an order for a fractional pizza, you cannot complete the pizza until the sum of all fractions equals a whole. For example, when you enter a 'Halves' pizza and only fulfill one half of the pizza, you cannot enter the next item until you order both halves of the pizza.
8. Select the **Pricing** tab.

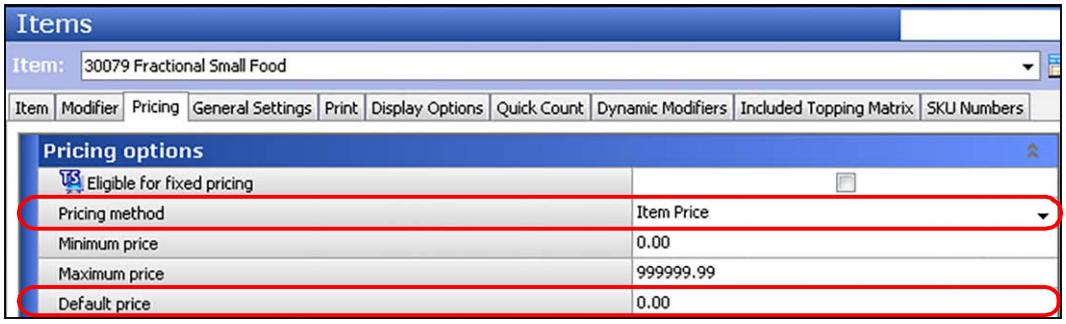


Figure 40 Pricing Tab - Pizza Menu Item - Zero Price

9. Select **Item Price** from the 'Pricing method' drop-down list.
10. Type **0.00** as the base price of the pizza in 'Default price.'
11. Configure the **remaining options** as you would do for any other item, where available.
12. Click **Save**.

13. Repeat this **procedure** for any other pizza menu item you offer.
14. Continue to the **next procedure**.

Adding pizza menu items to modifier groups

To support fractional pizzas, you must add the pizza menu items you created in page 7 to the respective modifier groups. This allows the fractional pizza item to be modified with the pizza menu items. For example, add all the small pizza menu items, such as BYO SM, to the SM Toppings modifier group.

To add pizza menu items to a topping modifier group:

1. Select **Maintenance > Menu > Modifier Groups**.
2. Select an **existing modifier group**, such as 'Fractional Medium,' from the 'Modifier Group' drop-down list.
3. Select the **Layout** tab.

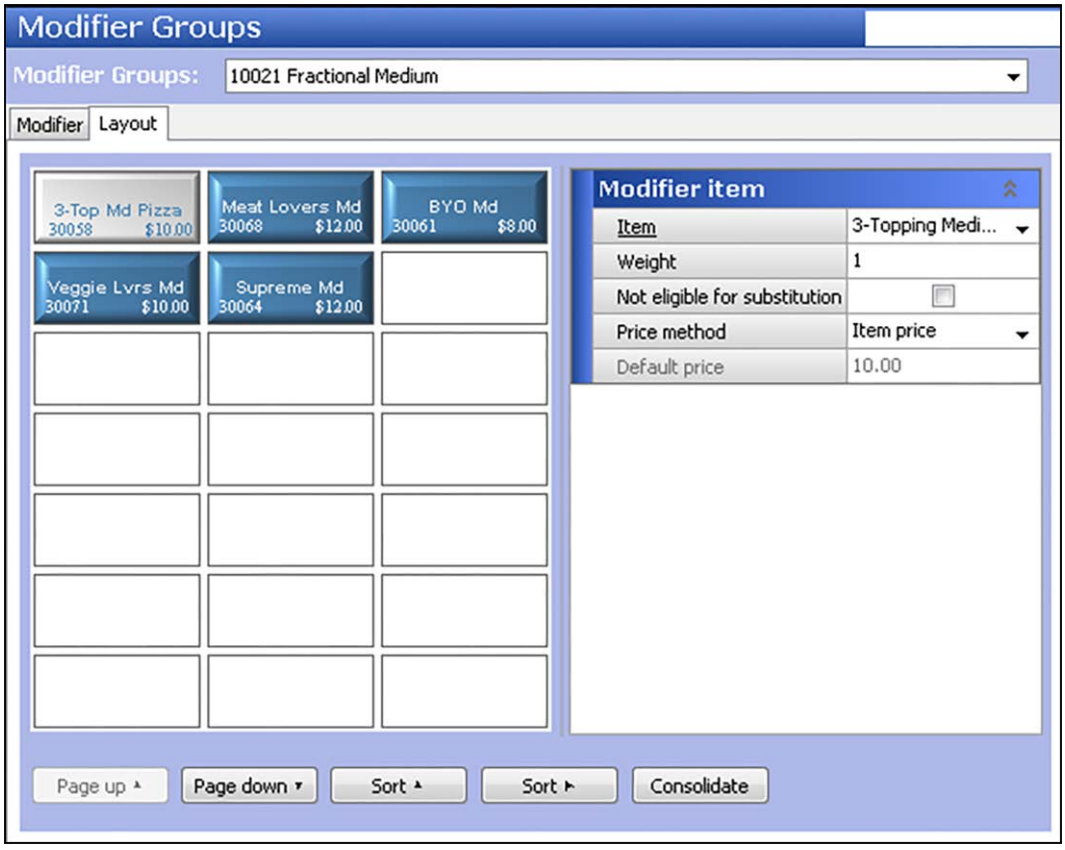


Figure 41 Modifier Groups - Layout Tab - Fractional Medium

4. Double-click an **available button** from the modifier grid.

5. Select the **pizza menu item**, such as ' 3-Top Md Pizza,' to add from the 'Item' drop-down list.
6. Select **Item price** from the 'Price method' drop-down list. The 'Default price' appears.
7. Repeat **steps 2 through 6** until you add all necessary pizza menu items to the modifier group.
8. Click **Save**.
9. Repeat this **procedure** for each remaining topping modifier group, such as 'Fractional Small,' and 'Fractional Large.'
10. Click **Close** to exit the **Modifier Groups** function.

Attaching modifier groups to fractional pizza menu items

After adding the pizza menu items to the topping modifier groups, attach the modifier groups to the fractional pizza menu items in Item Maintenance. Do not attach modifier groups to the pizza topping or pizza fraction items.

To attach a modifier group to a fractional pizza menu item:

1. Select **Maintenance > Menu > Items**.
2. Select the **Modifier tab.**
3. Select a **fractional pizza menu item**, such as 'Fract Med,' from the drop-down list.
4. Select the **Modifier** tab.

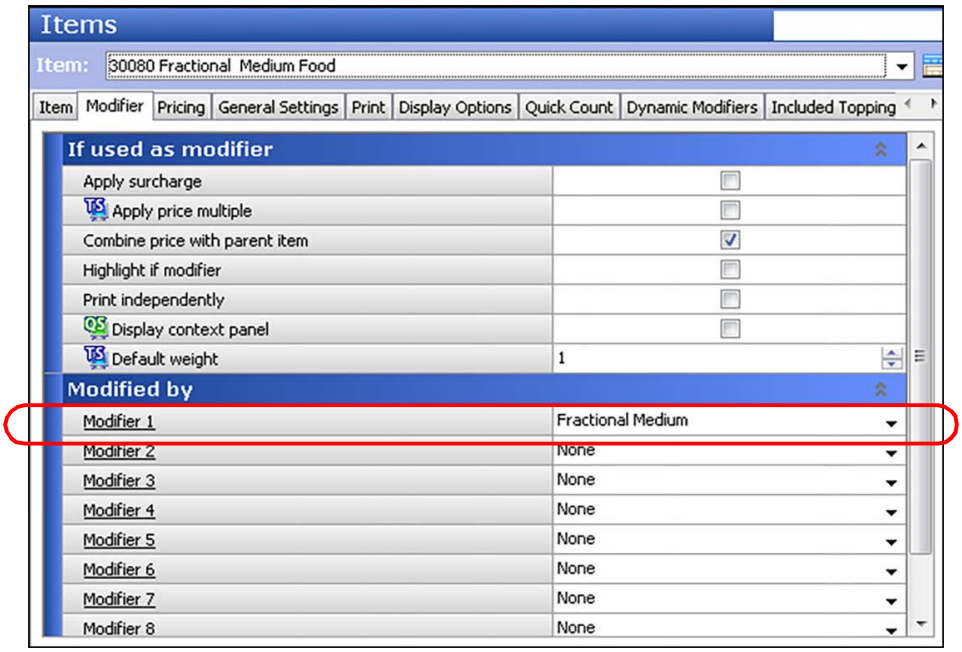


Figure 42 Items - Modifier Tab - Fractional Medium

5. Select a **modifier group** from the drop-down list, being careful to select the modifier group that corresponds to the size of the pizza menu item. For example, attach the 'Fractional Medium' modifier group to the Fractional Medium pizza menu item.
6. Repeat **step 3**, if necessary.
7. Click **Save**.
8. Repeat **steps 2 through 5** until you attach all modifier groups to the applicable fractional pizza menu item.
9. Click **Close** to exit the **Items** function.

Designing the front-of-house (FOH) screens for fractional pizzas

For fractional pizzas, you must design the panels and the panel flow in a way that is most effective for ordering. You can accomplish this with secondary panels, called size panels, so that the available choices coincide with the size of the fractional pizza. You also want the toppings to appear only when topping choices can be made, to safeguard against order entry mistakes. The following sequence depicts the panel flow described in this document.

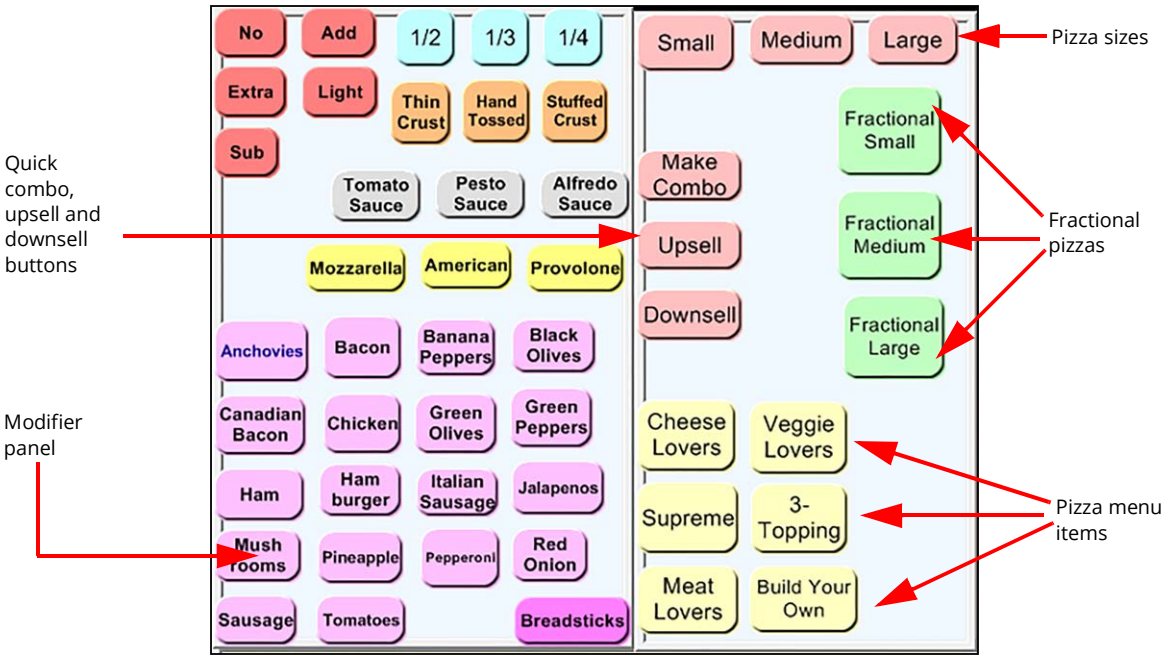
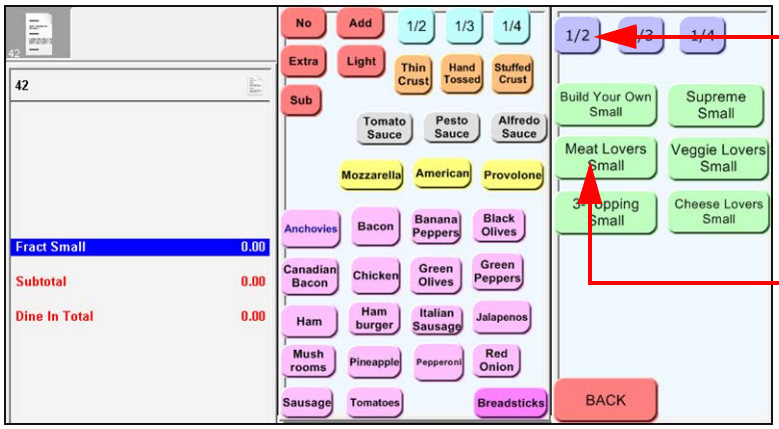


Figure 43 FOH - Fractional Pizza Panel Flow (Ex 1)

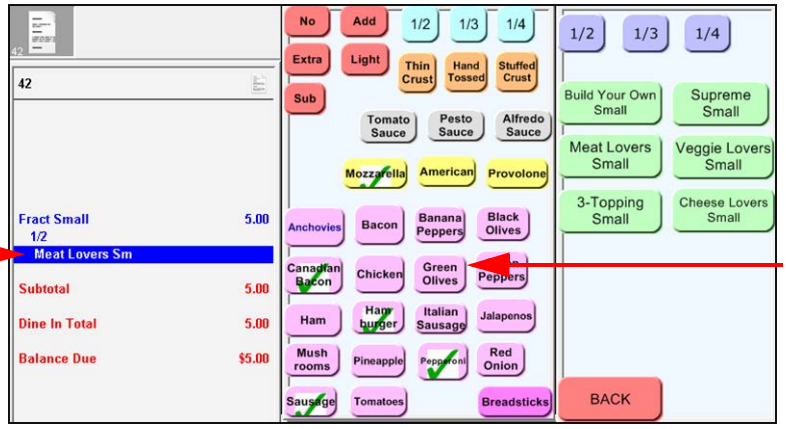
When you select a fractional pizza such as 'Fractional Small,' a size panel that coincides with the pizza size you are ordering appears.



Select a pizza fraction and one of the pizza menu items on the screen.

Figure 44 FOH - Fractional Pizza Panel Flow (Ex 2)

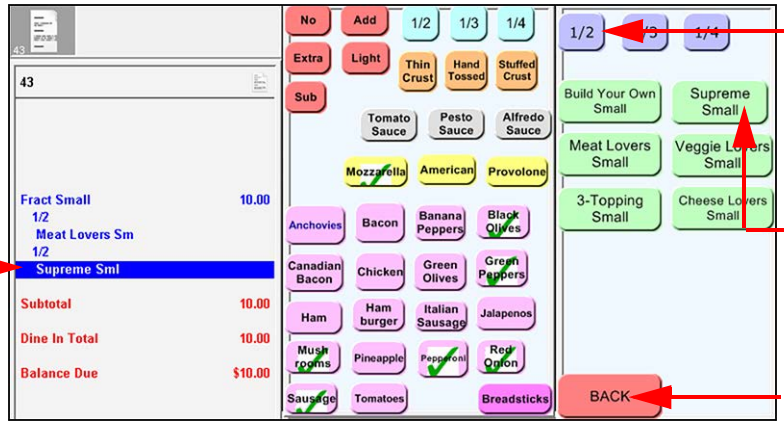
Pizza menu items ordered for a fractional pizza appear as modifiers.



A topping panel appears in the area reserved for context panels.

Figure 45 FOH - Fractional Pizza Panel Flow (Ex 3)

Pizza menu item items ordered for a fractional pizza appear as modifiers.



Select another pizza fraction and one of the pizza menu items on the screen.

When the fractional pizza is complete, use the Back button to reset the panel flow.

Figure 46 FOH - Fractional Pizza Panel Flow (Ex 4)

Creating a panel for pizza menu items

Create a panel and put the pizza menu items, such as Meat Lovers, Supreme, and Build-Your-Own (BYO), by size. A complex pizza restaurant could have several panels dedicated to pizza. This document focuses on the alternate panel design using smart item and smart select buttons for optimal capacity on a panel; however, you can also use order item buttons to list all buttons on the panel.

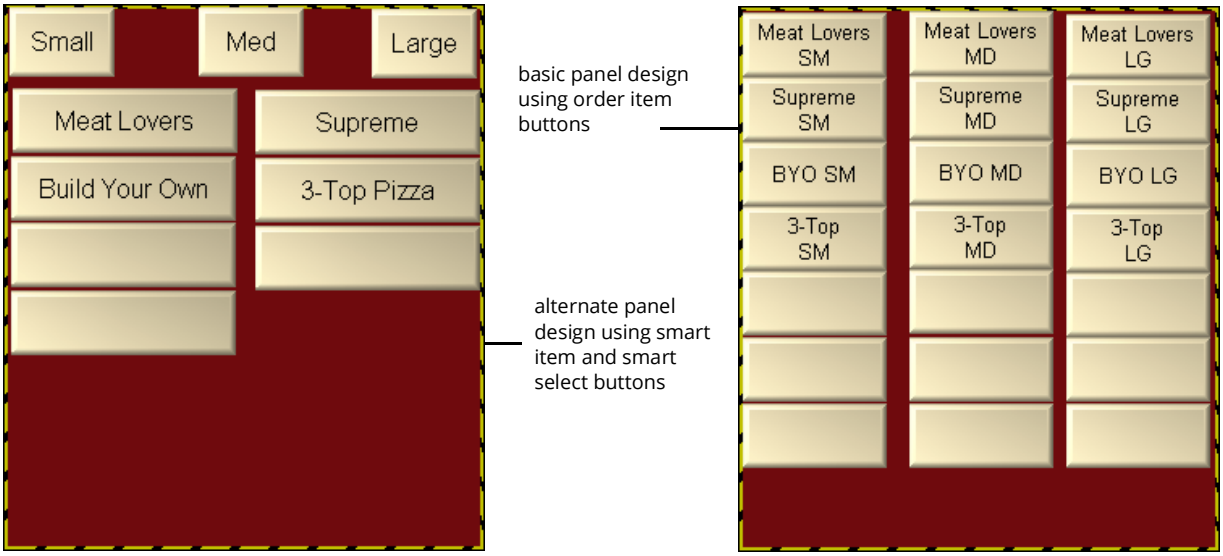


Figure 47 Pizza Item Panels Using Smart Items and Smart Selects (Left) and Order Items (Right) Example

Reference: For a refresher with smart items and smart select items, you can refer to RKS ID 9176 for further instructions on configuring and using smart item and smart select buttons.

In keeping with the sample menu on page 7, you need to perform the following:

- Create a pizza menu item panel for advanced pizza.
- Add smart select buttons for pizza menu items.
- Add smart item buttons for pizza menu items.

To create a pizza menu item panel for advanced pizza:

1. Select **Maintenance > Screen Designer > Quick Service Screen Designer**.
2. Select **Work with Panels**.
3. Select **Panel > New Panel**, and size the **panel** to fit to the screen or other order entry panels in use.

4. Under the 'Identification' group bar, click the **ellipses button (…)** and assign a **new number** for the panel ID.

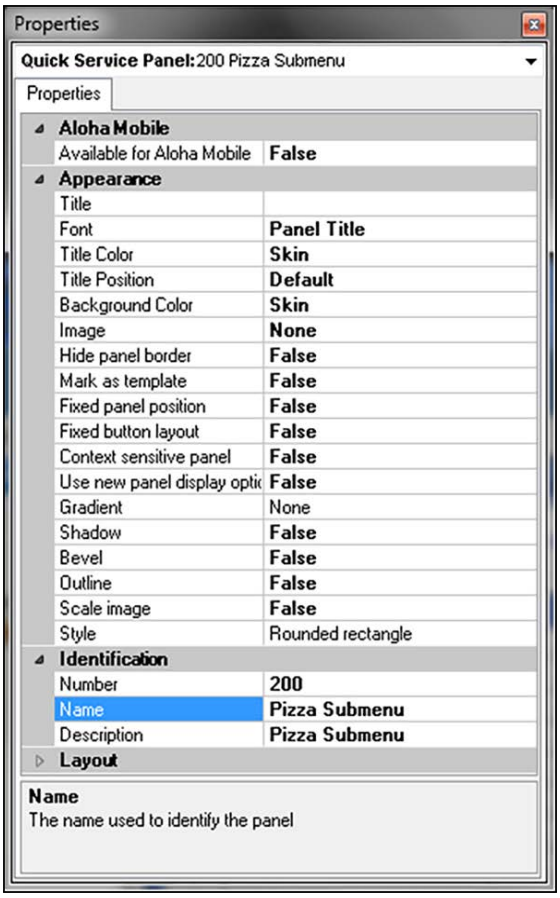


Figure 48 Pizza Panel Properties Dialog Box

5. Under the 'Identification' group bar on the Properties dialog box, click the **ellipses button** and assign a **new number** for the panel ID.
6. Type a **descriptive name** for the panel, such as 'Pizza Submenu.'
7. Continue to the **next procedure**.

To add smart select buttons to the pizza submenu panel:

1. Right-click the **panel** and select **New Button**. The Properties dialog box appears.

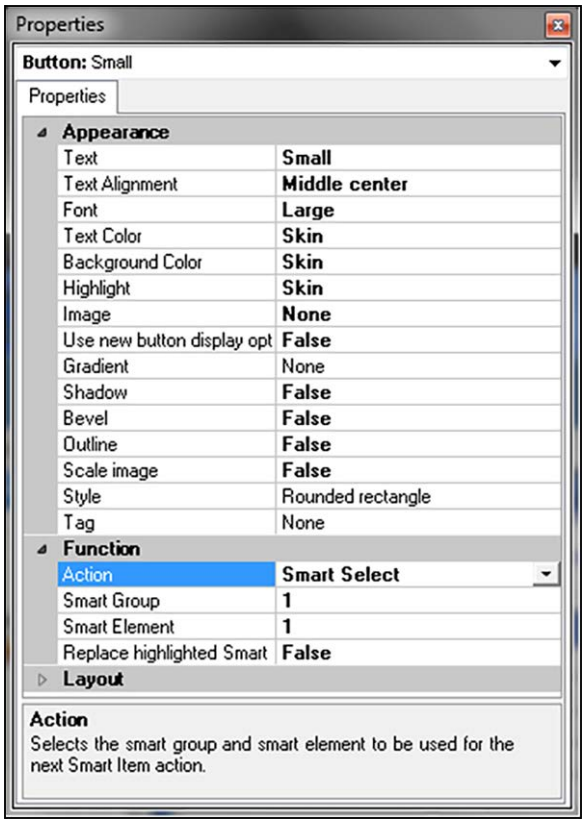


Figure 49 New Button - Smart Select

2. Under the 'Function' group bar, select **Smart Select** from the 'Action' drop-down list.
3. Type **1** in 'Smart Group.'
4. Type **1** in 'Smart Element.'
5. Under 'Appearance' group bar, type a **descriptive name** for the smart select button, such as 'Small.'
6. Select **Panel > New Button**.
7. Under the 'Function' group bar on the Properties dialog box, select **Smart Select** from the 'Action' drop-down list.
8. Type **1** in 'Smart Group.'
9. Type **2** in 'Smart Element.'
10. Under the 'Appearance' group bar, type a **descriptive name** for the smart select button, such as 'Medium.'

11. Select **Panel > New Button**.
12. Under the 'Function' group bar on the Properties dialog box, select **Smart Select** from the 'Action' drop-down list.
13. Type **1** in 'Smart Group.'
14. Type **3** in 'Smart Element.'
15. Under the 'Appearance' group bar, type a **descriptive name** for the smart select button, such as 'Large.'
16. Continue to the **next procedure**.

To add smart item buttons to the pizza panel:

1. Right-click the **panel** and select **New Button**. The Properties dialog box appears.

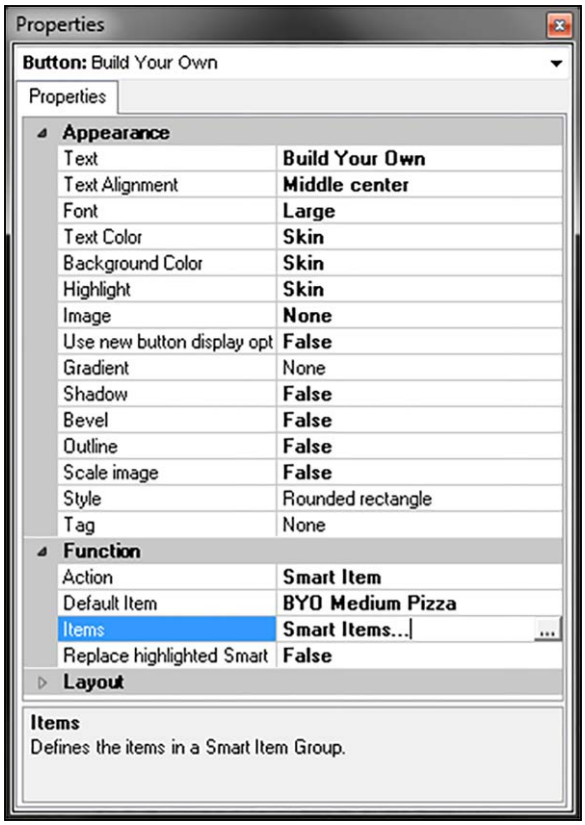


Figure 50 New Button - Smart Item

2. Under the 'Function' group bar, select **Smart Item** from the 'Action' drop-down list.
3. Select the **item to use as the default** when you select the pizza item without first touching a size, in 'Default item.' This is usually the most ordered size of the respective pizza item, such as 'Med.'

4. Click the **Ellipses button (...)** in the 'Items' text box to open the Select Smart Items dialog box. .

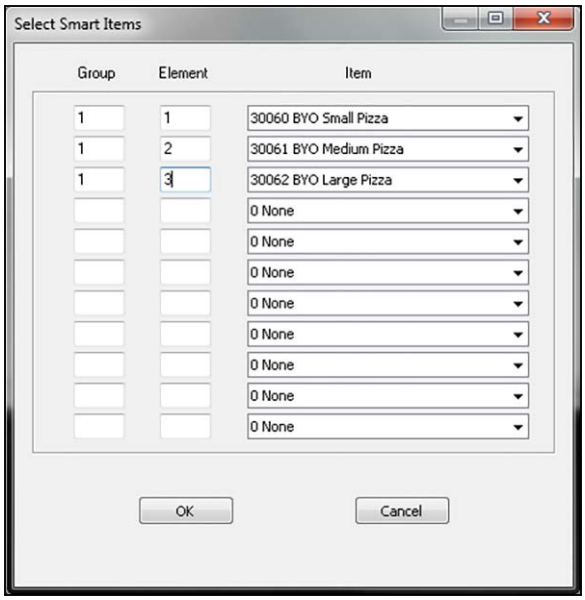


Figure 51 Select Smart Items Dialog Box - BYO Pizza Example

5. Type **1** in the first 'Group' text box.
6. Type **1** in the first 'Element' text box.
7. Select the **pizza item** that you want to order with the corresponding smart select button from the first 'Item' drop-down list.
8. Type **1** in the second 'Group' text box.
9. Type **2** in the second 'Element' text box.
10. Select the **pizza item** that you want to order with the corresponding smart select button from the second 'Item' drop-down list.
11. Type **1** in the third 'Group' text box.
12. Type **3** in the third 'Element' text box.
13. Select the **pizza item** that you want to order with the corresponding smart select button from the third 'Item' drop-down list.
14. Click **OK** to exit the **Select Smart Items** dialog box.

15. Under the 'Appearance' group bar, type a **descriptive name** for the button, such as 'Build Your Own.'

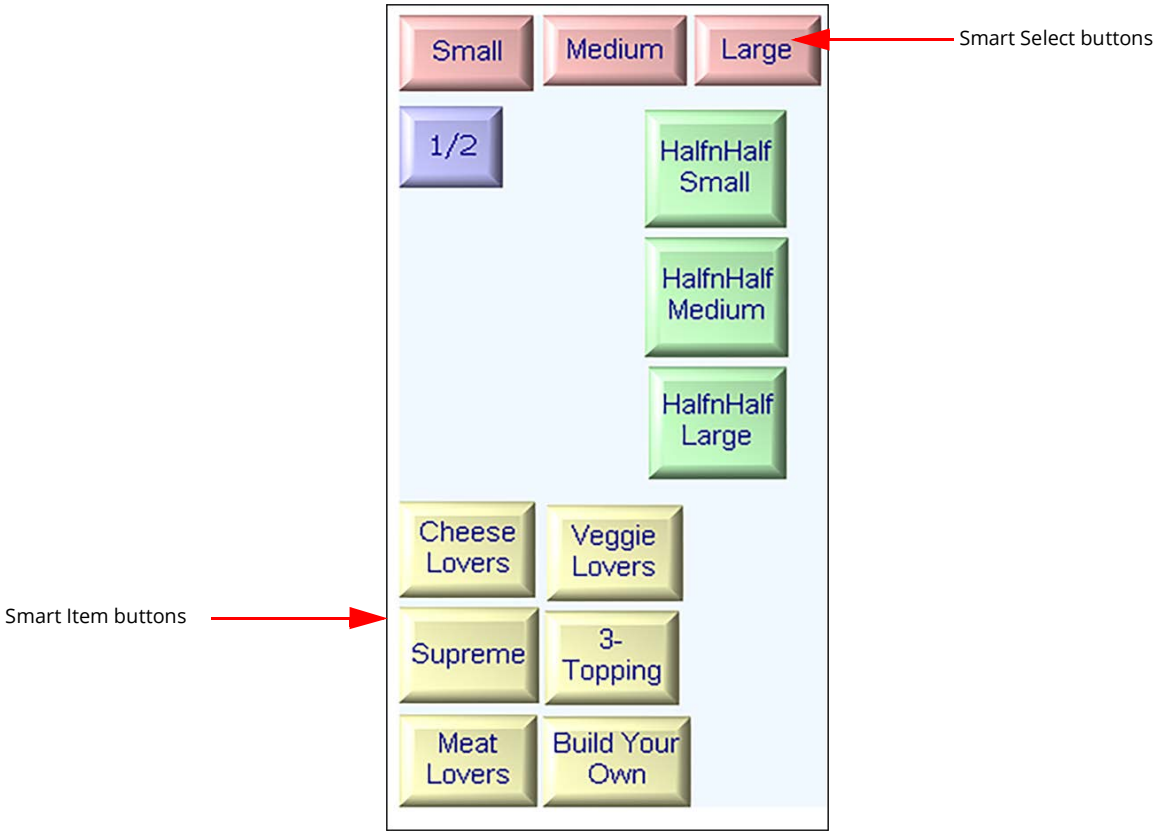


Figure 52 Submenu Panel with Smart Select and Smart item Pizza Items

16. Repeat this **procedure** for each pizza item you want to add to the pizza submenu panel.
17. Select **Panel > Save Panel** and exit **Quick Service Screen Designer**.

Adding fractional pizzas to the pizza menu item panel

You must add the fractional pizza items to the same pizza panel you created in "Designing front-of-house (FOH) screens for fractional toppings" on page 35, as space permits.

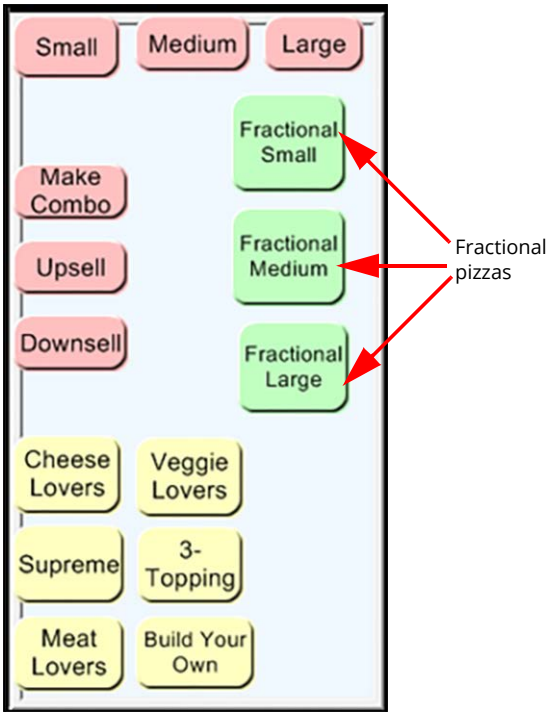


Figure 53 Pizza Panel with Regular Pizzas and Fractional Pizzas

To add a fractional pizza menu item to the pizza menu item panel:

1. Select **Maintenance > Screen Designer > Quick Service Screen Designer**.
2. Select **Panel > Open Panel**.
3. Select the **pizza panel** you created.
4. Right-click and select **New Button**.
5. Under the 'Function' group bar, select **Fraction** from the drop-down list.
6. Select a **fractional pizza menu item**, such as '1/2,' from the Item drop-down list.
7. Complete the **remaining options** as you would for any other button.
8. Repeat **Steps 4 through 7** until you add all fractional pizza menu items to the panel.
9. Select **Save Panel > Close Panel**.

Creating size panels for fractional pizzas

For fractional pizzas, we recommend you limit the selections of pizza items by size. By displaying a size panel that only allows you to choose a size that coincides with the fractional pizza item you are entering, this helps avoid mixing sizes on a fractional pizza. For example, when you select a fractional pizza called Thirds LG, you should only be able to select large pizzas to complete the order.

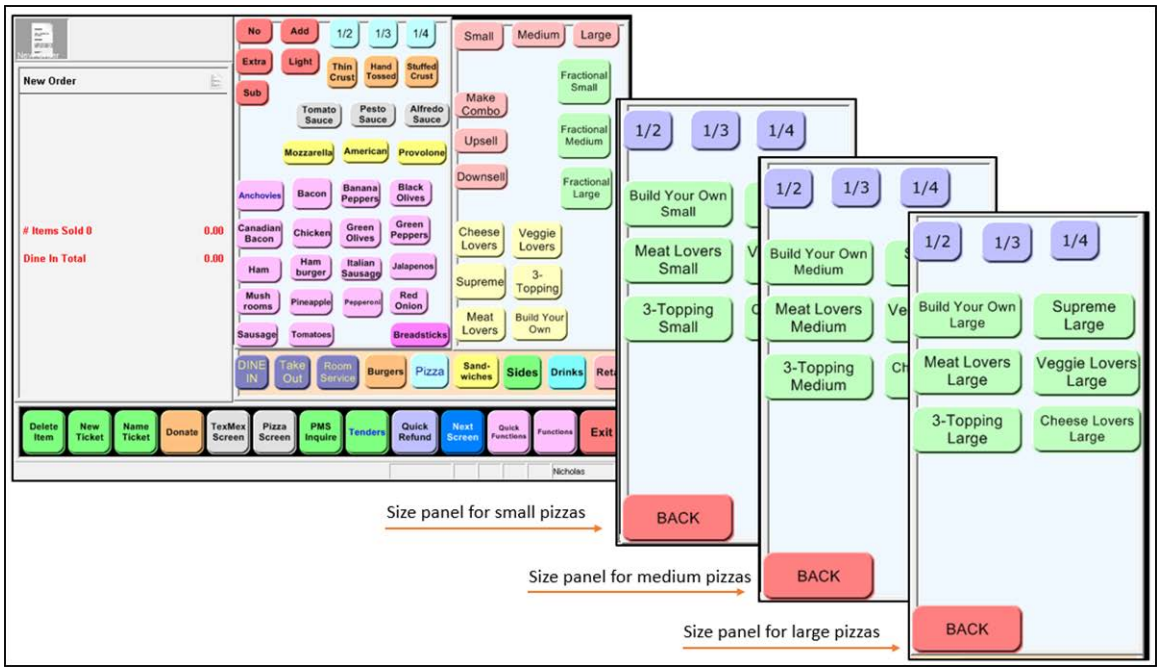


Figure 54 Example Setup for Navigation with Fractional Pizzas

To make this navigation seamless, copy the pizza panel that contains the pizza items and create a new panel, configured as a context panel, for each size you support. When properly

configured, the corresponding panel appears when you select the fractional pizza item, limiting the choices to pizzas of that same size.

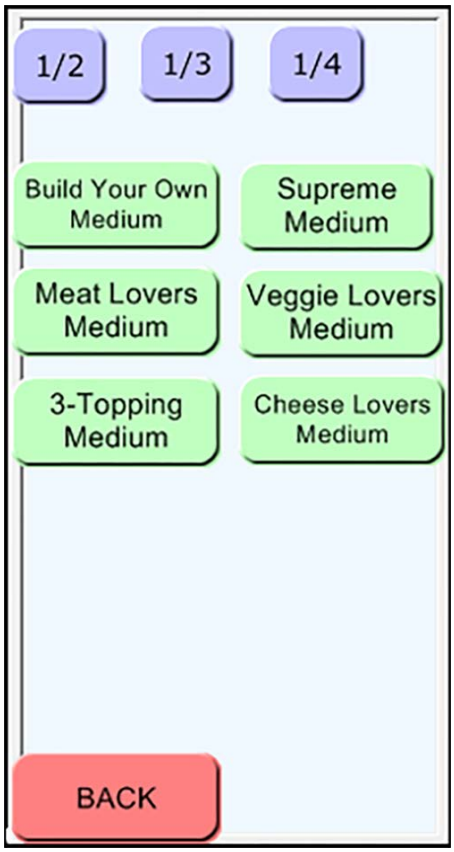


Figure 55 Example of a Medium Size Panel

How you configure the size panel is up to you; however, we recommend the following:

- Add a **fraction button** for each pizza fraction you support. In this example, '1/2,' '1/3,' and '1/4.'
- Add an **order modifier button** for each pizza menu item that can be ordered as a fraction of a whole pizza.
- Add a **Back button** to provide a way back to the pizza item panel once the fractional pizza is complete.

To create a size panel to use for fractional pizzas:

1. With the panel containing the main pizza items displayed, select **Panel > Duplicate Panel**.
2. Type a **name** for the panel, such as Pizza Main MD.

3. Under the 'Appearance' group bar of the Properties dialog box, set 'Context Panel' to **True**.
4. Select any **remaining options** as you would for any other panel.
5. Continue to the **next procedure**.

To add a pizza fraction to the size panel for fractional pizzas:

1. With the size panel displayed, select **Panel > New Button**.
2. Under the 'Function' group bar, select **Fraction** from the 'Action' drop-down list.
3. Select the **fraction** represented by this button from the 'Item' drop-down list, making sure you select the pizza fraction item you created for fractional pizzas.
4. Complete the **remaining options** as you would for any other button.
5. Repeat this **procedure** to create a button for each fraction you support.
6. Continue to the **next procedure**.

To add a pizza menu item to the size panel for fractional pizzas:

1. With the size panel displayed, select **Panel > New Button**.
2. Under the 'Function' group bar, select **Order Modifier** from the 'Action' drop-down list.
3. Select the fractional pizza to associate with the button, such as 'Halves.'
4. Select any remaining options as you would do for any other button.
5. Repeat this procedure to create other pizza menu items you offer as a fractional pizza.
6. Continue to the next procedure.

To add a 'Back' button to the size panel for fractional pizzas:

1. With the size panel displayed, select **Panel > New Button**.
2. Under the 'Function' group bar, select Chain from the 'Action' drop-down list.
3. Click the **ellipses button** in the 'Panels to display' drop-down list to display the Select Panel dialog box.
4. Select a **panel** to appear when this button is pressed from the 'Available list' and click **>>>** to move the panel to the 'Selected Panels' list, and click **OK**. The panel appears in the 'Panels to display' drop-down list.

5. Select any **remaining options** as you would do for any other button.
6. Once done, select **Panel > Save Panel**. Creating Pizza Panels for Each Sized Pizza

Note: Once you complete a size panel, repeat these procedures to create the other size panels, such as a panel for small fractional pizzas, large fractional pizzas, and more.

You can also chain the half pizza item button so that it connects to another panel from which you can define half and half pizzas. You can create Half and Half pizza panels for each size you offer; such as 'Small,' 'Medium,' and 'Large.' Using the chain function, the one-half button reveals a new panel to which you can select a half specialty pizza with another half specialty pizza. For example, the guest wants a one section of the pizza to be a Cheese Lovers pizza, and the other section a Meat lovers pizza.

To create pizza panels for each sized pizza:

1. Select **Maintenance > Screen Designer > Quick Service Screen Designer**.
2. Select **Work with Panels**.
3. Select **Panel > New Panel**, and size the **panel** to fit to the screen or other order entry panels in use.

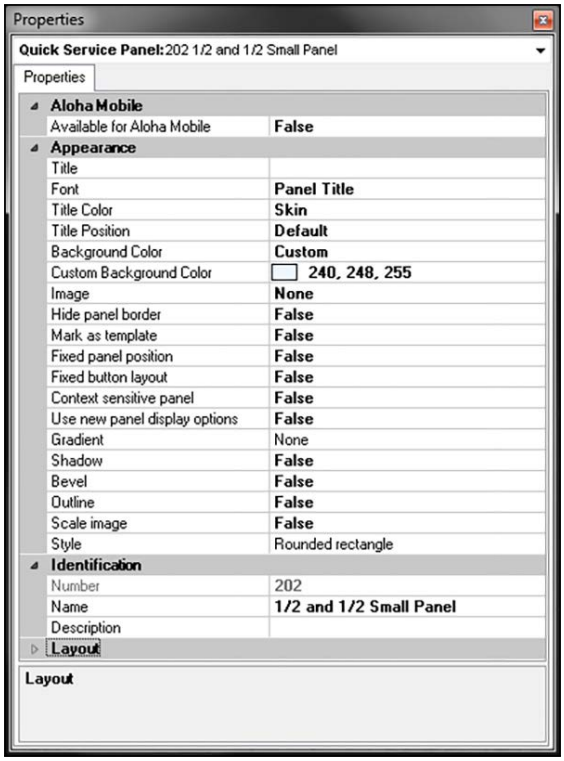


Figure 56 Half and Half Small Panel Properties

4. Under the 'Identification' group bar, click the **ellipses button (...)** and assign a **new number** for the panel ID.
5. Type a **descriptive name** for the panel, such as '1/2 and 1/2 Small Panel.'
6. Continue to the **next procedure**.

To add buttons to the half and half pizza panels:

1. Right-click the **panel** and select **New Button**. The Properties dialog box appears.

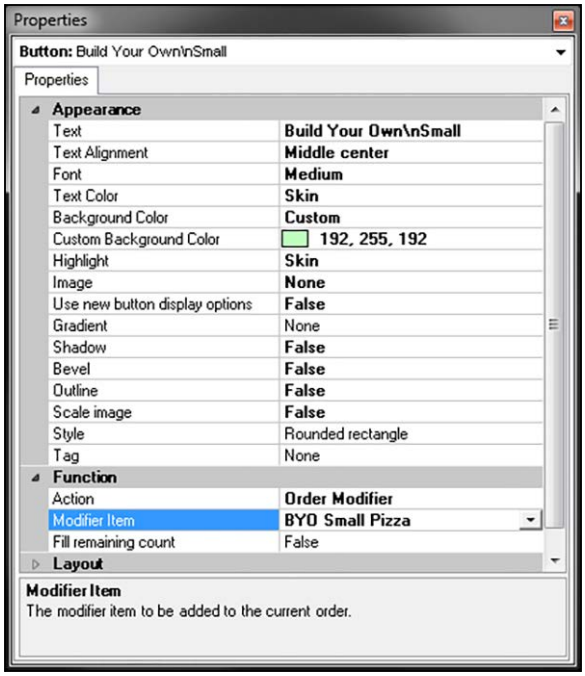


Figure 57 Button Properties - Small Half and Half Pizza

2. Under the 'Function' group bar, select **Order Modifier** from the 'Action' drop-down list.
3. Select the **modifier item**, such as 'BYO Small Pizza,' from the 'Modifier Item' drop-down list.
4. Under the 'Appearance' group bar, type the **name** of the small pizza, such as 'Build Your Own Small.' To display text on multiple lines, insert '\n' without spaces for line breaks, such as 'Build Your Own\nSmall.'
5. Configure the **remaining options** as you would for any other button function
6. Repeat this **procedure** for each small pizza you want to add to the small half and half pizza panel.

7. Return to the **panel** to add a half button.

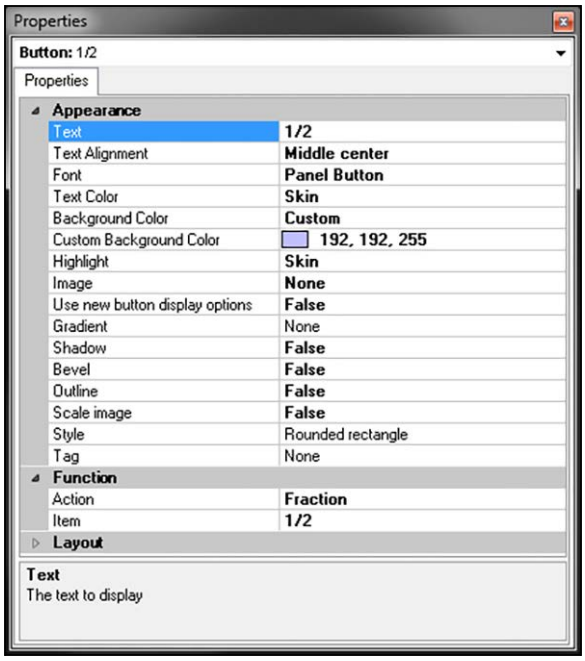


Figure 58 Button Properties - One Half

8. Right-click the **panel** and select **New Button**. The Properties dialog box appears.
9. Under the 'Function' group bar, select **Fraction** from the 'Action' drop-down list.
10. Select the **fraction item**, such as '1/2,' from the 'Modifier Item' drop-down list.
11. Under the 'Appearance' group bar, type the **name** of the small pizza, such as '1/2.' To display text on multiple lines, insert '\n' without spaces for line breaks.
12. Configure the **remaining options** as you would for any other button function.

13. Return to the **panel** to add a Back button.

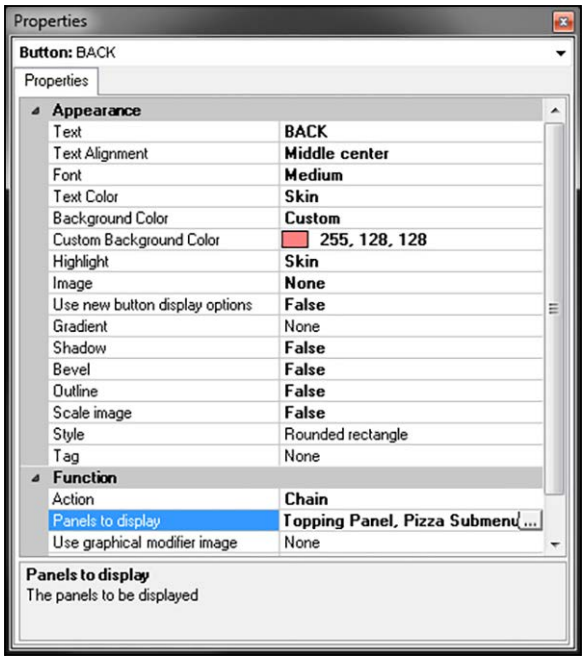


Figure 59 Button Properties - Back

14. Under the 'Function' group bar, select **Chain** from the 'Action' drop-down list.
15. Click the **ellipsis button (...)** to access the Select Panels dialog box.

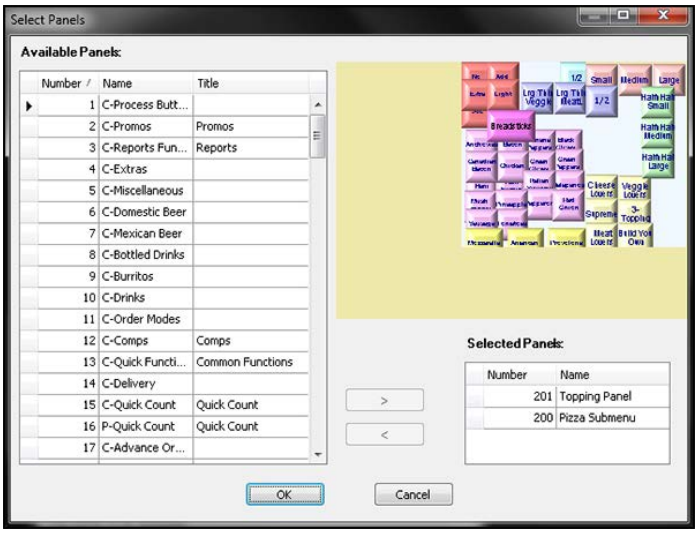


Figure 60 Select Panels Dialog Box

16. Select a **panel** from the 'Available Panels' list and click **>>** to move the panel to the 'Selected Panels' list.

17. Repeat **step 16** for each additional panel you want to chain appear in the 'Included' list.
18. Click **OK**.
19. Configure the **remaining options** as you would for any other button function.
20. Repeat this **procedure** for the Medium and Large Half and Half Panels.
21. Select **Panel > Save Panels**.
22. Select **File > Exit** to exit **Quick Service Screen Designer**.

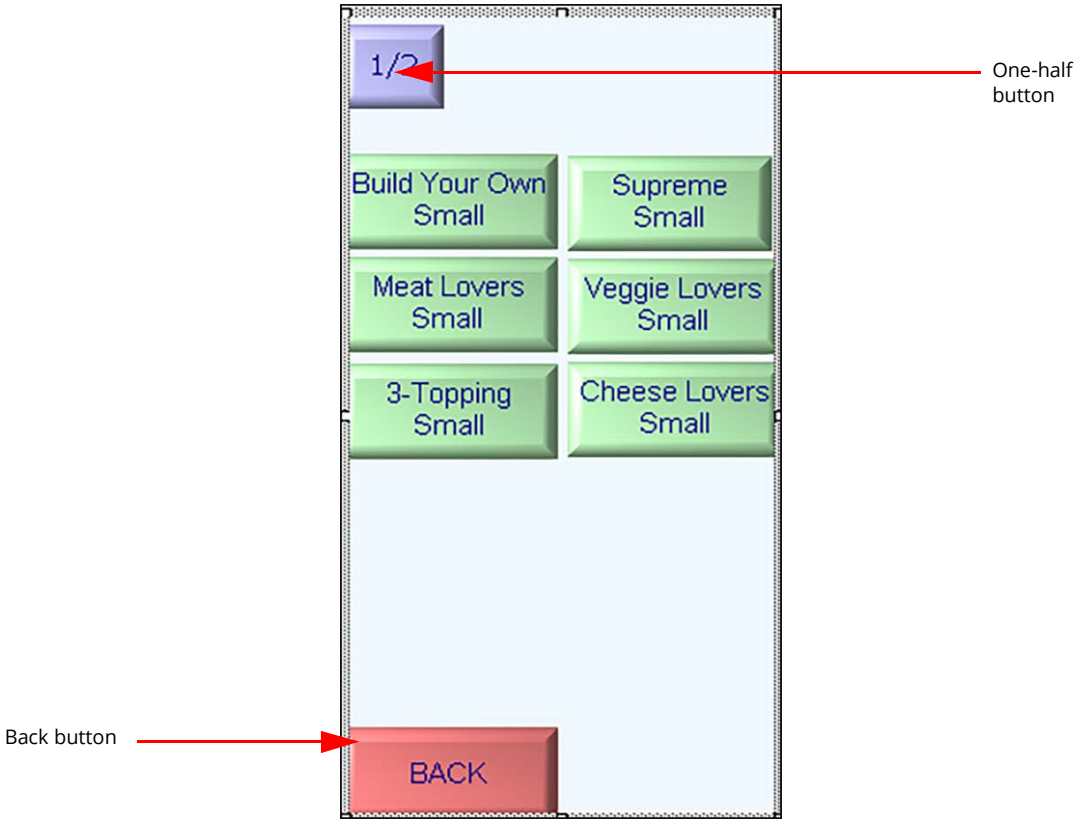


Figure 61 Half and Half Pizza Buttons Panel

Associating a Context Panel with a Fractional Pizza

After you create the panels in Screen Designer, you must return to Item Maintenance and preform several steps in completing the configuration of fractional pizzas.

- Configure each pizza menu item to display a context panel, if ordered as a modifier.
- Associate the correct size panel with the appropriate fractional pizza menu item.
- Associate the default context panel with each pizza fraction created for fractional pizzas.

Note: Configuring context panels is outside the scope of this document. Refer to the Context Panels Feature Focus Guide for information on configuring and using context panels.

Configuring pizza menu items to display toppings if ordered as modifier

Previously, you configured pizza menu items to display the toppings panel. You need to configure each pizza menu item a guest can order as part of a fractional pizza to display the toppings panel, if ordered as a modifier.

1. Select **Maintenance > Menu > Items > Modifier** tab.

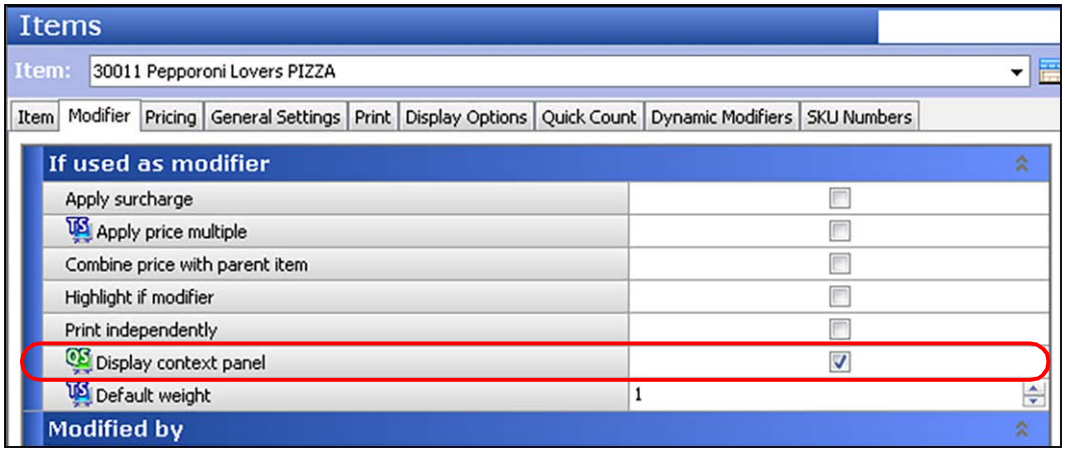


Figure 62 Items - Modifier Tab

2. Select a **pizza menu item** from the drop-down list.
3. Select **Display context panel**.
4. Click **Save**.
5. Continue to the **next procedure**.

You must associate the corresponding size panel with each fractional pizza menu item, to display the appropriate size panel when you select a fractional pizza menu item.

1. While still in Item Maintenance, select the **Display Options** tab.

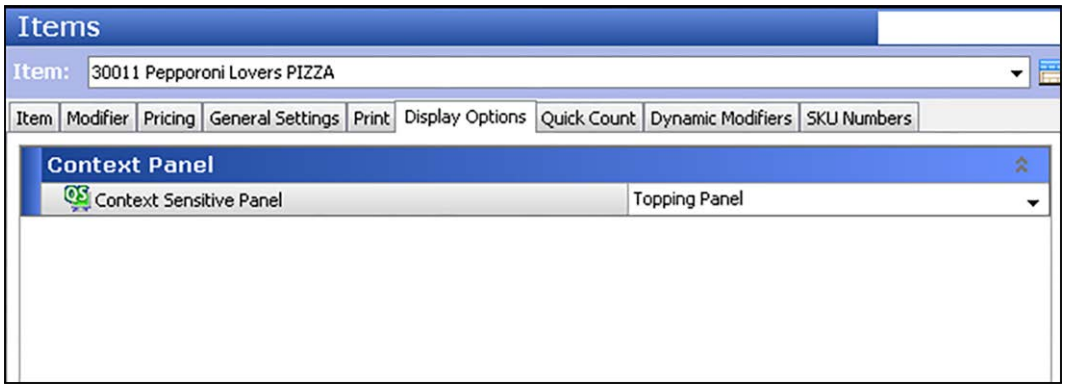
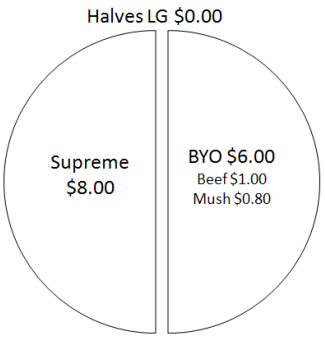


Figure 63 Items - Display Options Tab

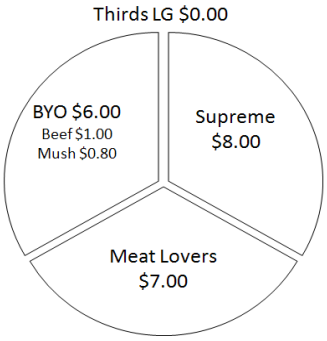
2. Select the appropriate **size panel** from the 'Context panel' drop-down list.
3. Continue to the **next procedure**.

Understanding pricing fractional pizzas

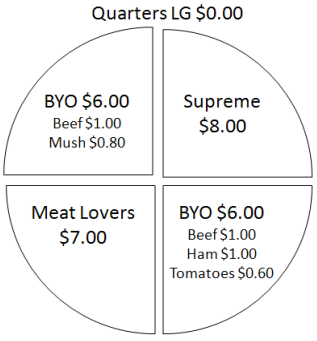
When you order fractional pizzas, the system determines how to calculate the price of each pizza, based on the pizza portion pricing method configured in Maintenance > Store Settings > Order Entry group > Pizza tab. Keep in mind a base topping is not fractional. Use the following examples to understand how the system calculates the pricing for each pizza portion pricing method:



Ex. 1: Halves LG with half Supreme and half BYO.



Ex 2: Thirds LG with third BYO and third Supreme and third Meat Lovers



Ex 3: Quarters LG with two quarters BYO and one quarter Supreme and one quarter Meat Lovers

Figure 64 Fractional Pizza and Topping Examples

Reference: Refer to "Pricing pizzas with fractional toppings" on page 32 for pricing pizzas with fractional toppings.

Percentage pricing

Prices each pizza fraction based on a percentage of the base topping price. Apply 60% to each of the examples:

Ex 1: Halves LG with half Supreme and half BYO	Calculates $0.00 + [($8.00 + $6.00 + $1.00 + $0.80) x 0.60] = $9.48.
Ex 2: Thirds LG with third BYO and third Supreme and third Meat Lovers	Calculates $0.00 + [($8.00 + $6.00 + $1.00 + $0.80 + $7.00) x 0.60] = $13.68.
Ex 3: Quarters LG with two quarters BYO and one quarter Supreme and one quarter Meat Lovers	Calculates $0.00 + [($8.00 + $6.00 + $1.00 + $0.80 + $7.00 + $6.00 + $1.00 + $1.00 + $0.60) x 0.60] = $18.84.

Average pricing

Prices pizza fractions based on the average of the combined price of the pizza fraction.

Ex 1: Halves LG with half Supreme and half BYO	Calculates $0.00 + [($8.00 + $6.00 + $1.00 + $0.80) / 2] = $7.90.
Ex 2: Thirds LG with third BYO and third Supreme and third Meat Lovers	Calculates $0.00 + [($8.00 + $6.00 + $1.00 + $0.80 + $7.00) / 3] = $7.60.
Ex 3: Quarters LG with two quarters BYO and one quarter Supreme and one quarter Meat Lovers	Calculates $0.00 + [($8.00 + $6.00 + $1.00 + $0.80 + $7.00 + $6.00 + $1.00 + $1.00 + $0.60) / 4] = $7.85.

Higher fraction charged

Charges the price of the higher priced pizza fraction only. The remaining toppings are free.

Ex 1: Halves LG with half Supreme and half BYO	Calculates $8.00. BYO with Beef and Mushrooms is not charged.
Ex 2: Thirds LG with third BYO and third Supreme and third Meat Lovers	Calculates $8.00. Neither BYO with Beef and Mushrooms or Meat Lovers is charged.
Ex 3: Quarters LG with two quarters BYO and one quarter Supreme and one quarter Meat Lovers	Calculates $8.60. Neither BYO with Beef and Mushrooms, Meat Lovers, or Supreme is charged.

Whole price for topping

Charges fully for each topping and gives no discount.

Ex 1: Halves LG with half Supreme and half BYO	Calculates $0.00 + $8.00 + $6.00 + $1.00 + $0.80 = $15.80.
Ex 2: Thirds LG with third BYO and third Supreme and third Meat Lovers	Calculates $0.00 + $8.00 + $6.00 + $1.00 + $0.80 + $7.00 = $22.80.
Ex 3: Quarters LG with two quarters BYO and one quarter Supreme and one quarter Meat Lovers	Calculates $0.00 + $8.00 + $6.00 + $1.00 + $0.80 + $7.00 +$6.00 + $1.00 + 1.00 + $0.60 = $31.40.

Supporting quick combos for fractional pizzas

The system supports quick combo promotions for fractional pizza menu items. A fractional pizza is a pizza that is divided into halves, thirds, or quarters, so that a guest can order more than one pizza menu item per pizza.

Auto-Apply Scenario: You offer a pizza combo that includes a side item and a drink. You allow guests to split the pizza into two or more different pizza menu items on one pizza. For example, the guest wants a pizza where half of it is a Supreme pizza and the other half is a Veggie Lovers pizza. The system automatically calculates the correct price of the quick combo based on the pizza size and the fractions ordered.

To configure a quick combo promotion for fractional pizzas:

1. Select **Maintenance > Payments > Promotions**.
2. Click the **New** drop-down arrow, select **Quick Combo QS** from the 'Type' list box, and click **OK**.

3. Accept the **system assigned number** or click the **ellipsis (…)** next to 'Number' to display the Number Assignment dialog box, from which you can choose an **alternate number.**

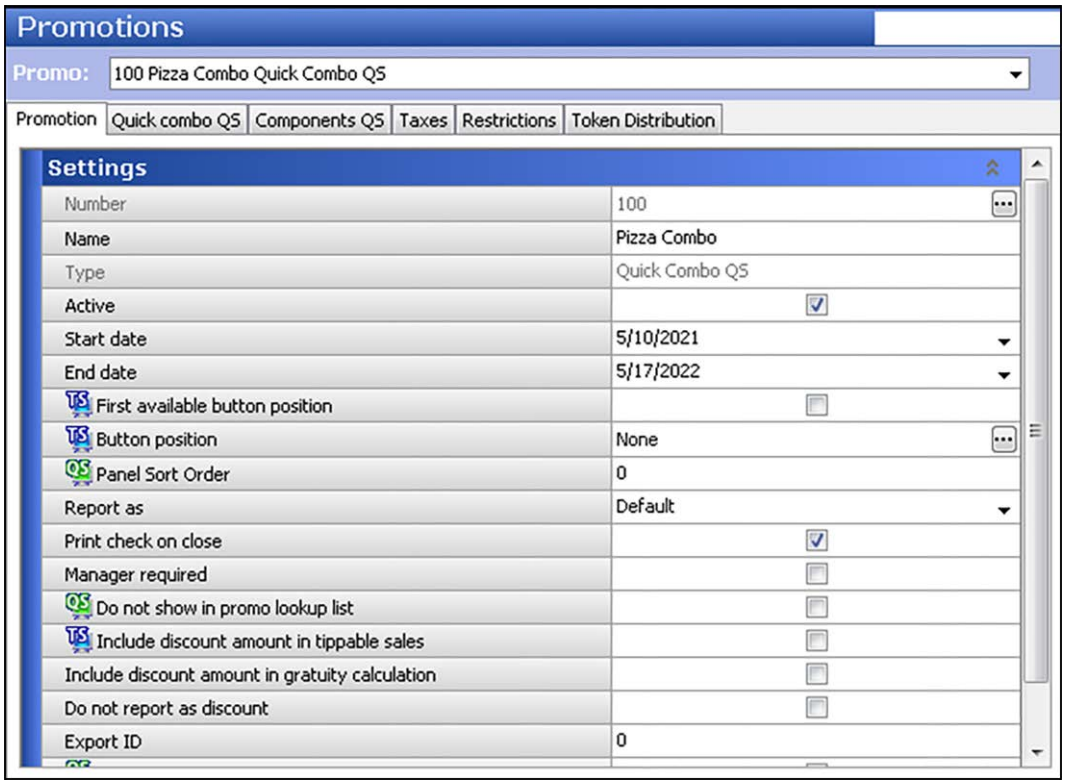


Figure 65 Pizza Promotion

4. Type a **name**, up to 20 characters, such as 'Pizza Combo,' to assist with identifying the quick combo.
5. Select **Active** to activate the quick combo.
6. Use the drop-down arrows to select the **dates** on which the quick combo starts and ends from the calendar.
7. Select **default** from the 'Report as' drop-down list, or you may select the actual quick combo, if needed.
8. Leave all other **options** as the default.
9. Continue to the **next procedure**.

To configure the auto-apply and upsell features:

1. Select the **Quick combo QS** tab.

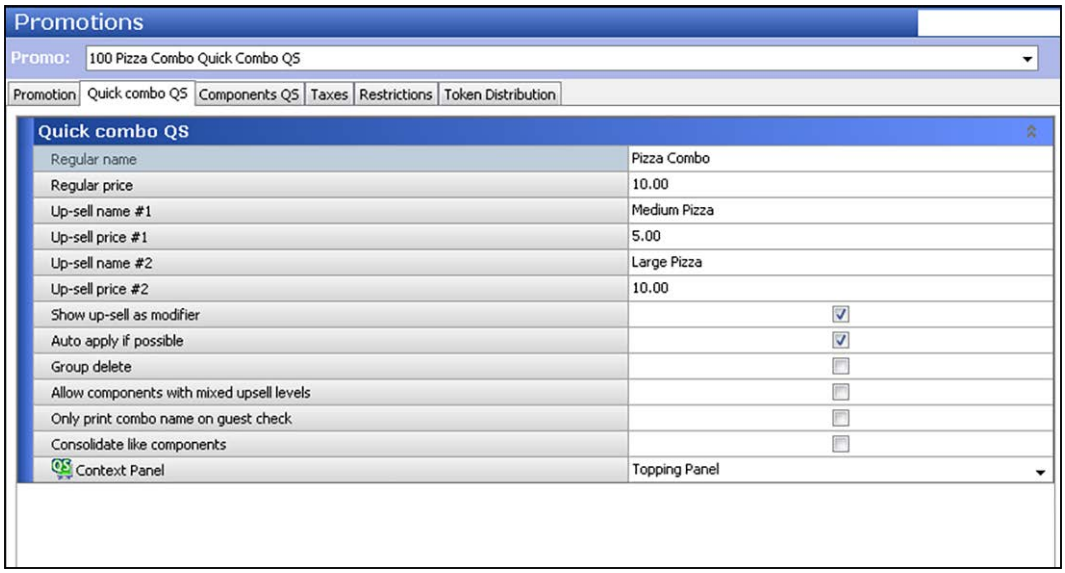


Figure 66 Quick Combo QS Tab - Pizza Combo

2. Type a **name**, up to 25 characters, in 'Regular name,' to identify the base level of the quick combo in the guest check window. For example, 'Medium Pizza Combo.'
3. Type the **base price** at which to sell the quick combo in 'Regular price.' For example, '$15.00.' **Note:** When you enter a quick combo on the FOH, the system validates if the price is lower than the total of each item included in the quick combo if it were priced separately.
4. Type the **name** to identify the quick combo when the guest requests the first fixed upsell level of the quick combo, such as 'Medium Pizza,' in 'Up-sell name #1.'
5. Type the **additional amount** to add to the base price of the quick combo for the first fixed upsell level, such as '5.00,' in 'Up-sell price #1.'
6. Type the **name** to identify the second fixed upsell level of the quick combo, such as 'Large Pizza,' in 'Up-sell name #2.'
7. Type the **additional amount** to add to the base price of the quick combo for the second fixed upsell level, such as 10.00,' in 'Up-sell price #2.'
8. Select **Auto apply if possible**, to allow the system to evaluate the items on the guest check and roll the individual items into a quick combo item when the requirements of the quick combo are met.
9. Leave all other **options** as the default.
10. Continue to the **next procedure**.

To define the components available for the promotion:

1. Select the **Components QS** tab.

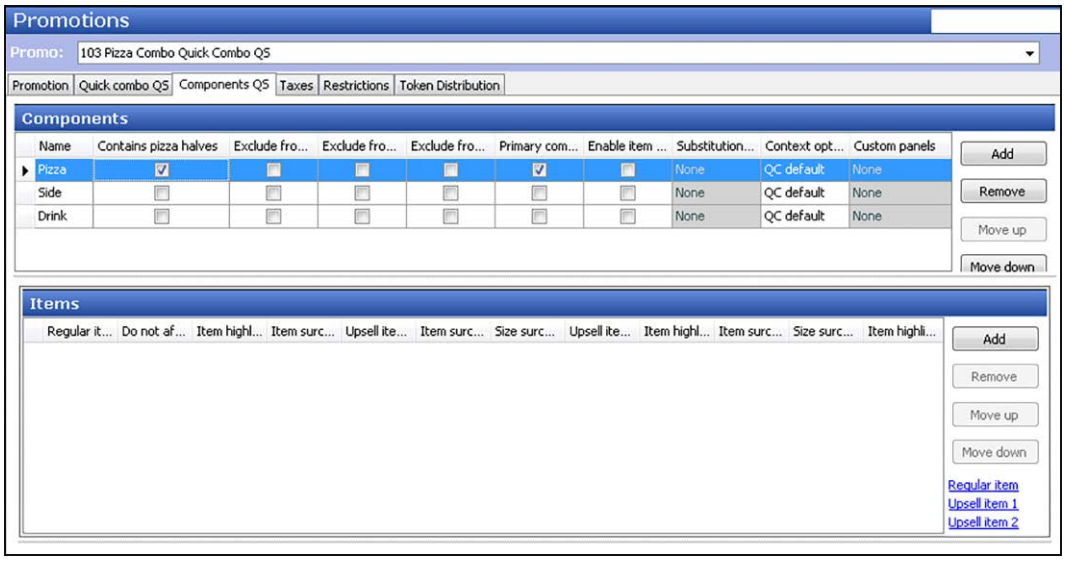


Figure 67 Components QS Tab

2. Under the 'Components' group bar, click **Add**.
3. Type a **descriptive name** for the component, such as 'Pizza,' under the 'Name' column.
4. Select **Contains pizza halves**.
5. Select **Primary component** to define this component as the main component. The first component you define is always selected as the 'Primary component' by default, and you can only select one item as the primary component.
6. Under the 'Items' group bar, click **Add**.

Figure 68 Components QS - Pizza Halves Group Bar

7. Select the **pizza menu item**, such as 'Fractional Small.'
8. Select the **Upsell item 1**, such as 'Fractional Medium,' from the drop-down list.
9. Select the **Upsell item 2**, such as 'Fractional Large,' from the drop-down list.
10. Repeat **steps 6 through 9** to add the remaining pizza menu items and their upsells.
11. Select **Fractional Small** under the 'Items' group bar to allow further configuration of the pizza halves.
12. Under the 'Pizza halves' group bar, select a **pizza menu item**, such as '3-Topping Small Pizza,' from the drop-down list.
13. Select a **pizza menu item**, such as '3-Topping Medium Pizza,' from the 'Upsell item 1' drop-down list.
14. Select a **pizza menu item**, such as '3-Topping Large Pizza,' from the 'Upsell item 2' drop-down list.
15. Repeat **steps 12 through 14** for each pizza menu item you offer in fractions. **Note:** The user interface stipulates 'Pizza halves,' but this section applies to all pizza fractions, not just halves.
16. Return to the 'Components' group bar, click **Add**, and type a **name** for the second component in the quick combo, such as 'Side,' under the 'Name' column.
17. Under the 'Items' group bar, click **Add**, and select a menu item, such as 'Breadsticks.'
18. Repeat **step 12** for each additional side item you offer for this promotion.
19. Returning to the 'Components' group bar, click **Add**, and type a **name** for the third component in the quick combo, such as 'Drink,' under the 'Name' column.
20. Under the 'Items' group bar, click **Add**, and select a menu item, such as 'Large Coke.'
21. Repeat **step 15** for each additional drink you offer for this promotion.
22. Click **Save** and exit the **Promotions** function.

Shown below is a sample guest check where the guest orders a small pizza: one half Meat Lovers and the other half Veggie Lovers. As with all quick combos, the system allows you to upsell fractional pizzas.

Figure 69 Pizza Quick Combo Using Fractions and Upselling

Refreshing data

Once you complete these steps, you can select Utilities/Refresh to run a system refresh, or allow the FOH to update after each EOD (End-of-Day). The changes you make in the BOH become available for use on the FOH terminals. Be aware that a refresh brings down the FOH terminals momentarily and relaunches the program. Never perform a refresh during peak hours of operation.

Caution: Refresh data with caution and never during peak hours of operation. All FOH terminals reboot during a refresh and are down for a short period of time.

Using fractional pizzas

Order a fractional pizza using the size panels that limit the selections to the specific size of the pizza you are ordering.

- The base price of the pizza updates in the guest check window when you add toppings.
- On half pizzas, you can use two quarters to make up for one half.

To order a fractional pizza:

1. Log in to the **FOH**.
2. Access the **main pizza panel**.
3. Touch a **fractional pizza item**, such as 'Fractional Small.' Fract Small appears in the guest check window with a $0.00 price. The Fractional Small size panel appears.
4. Touch **1/2**.
5. Touch **Supreme Small**. The '1/2' and 'Supreme Sml' appear in the guest check window.

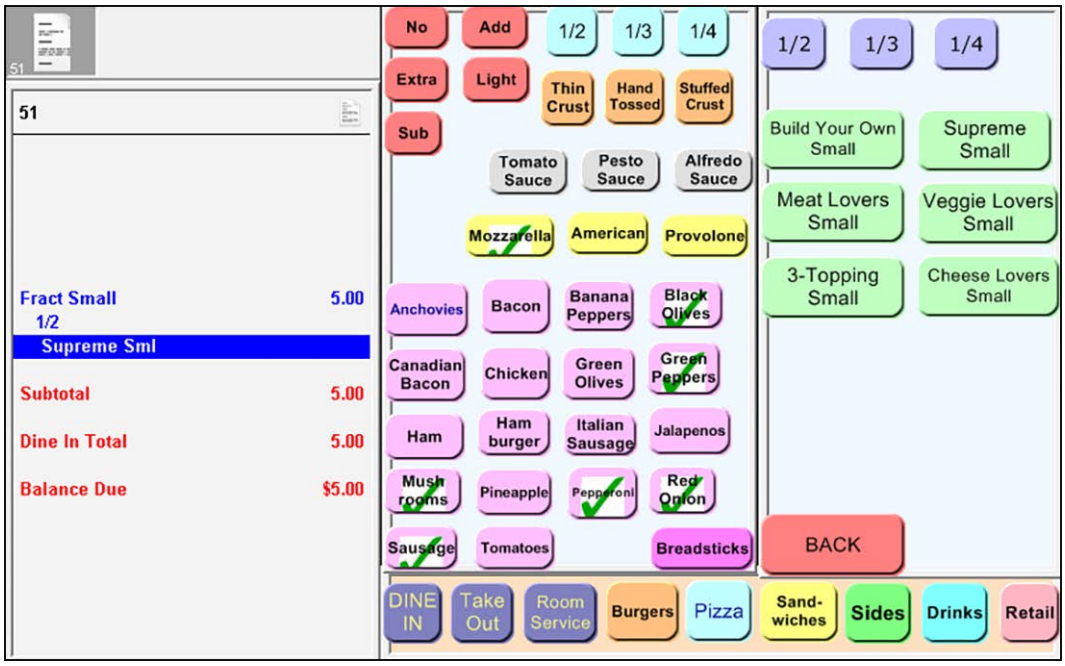


Figure 70 One Half Supreme Small

6. Add or remove any **modifiers** that the guest requests.
7. Touch **1/2**.

8. Touch **Veggie Lovers Small**. The '1/2' and 'Veggie Lvrs Sm' appear in the guest check window.

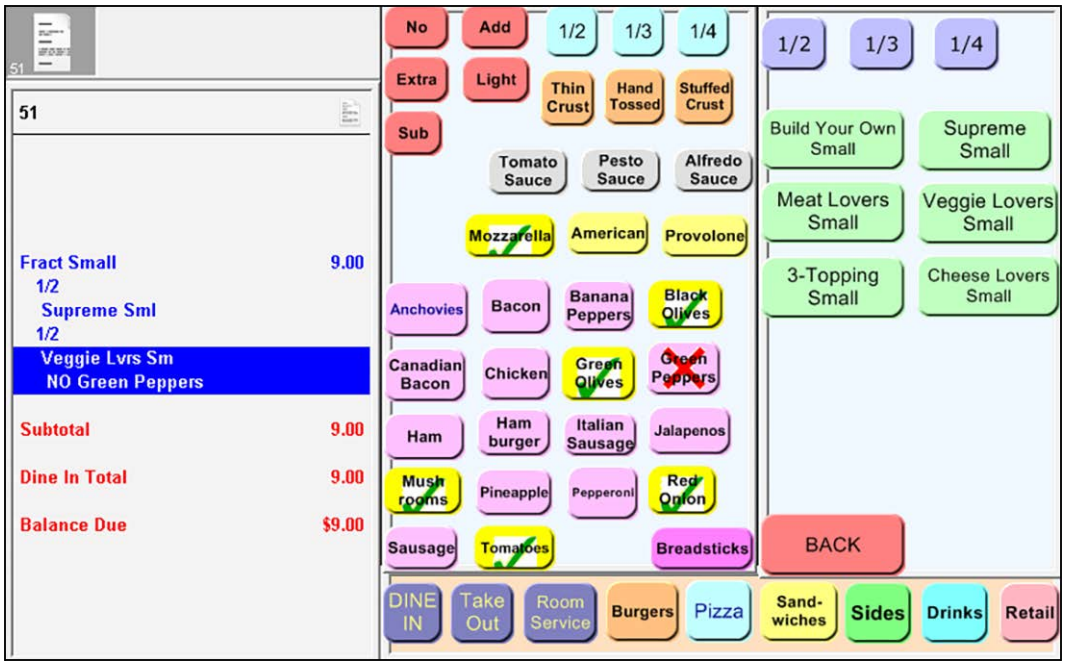


Figure 71 One Half Veggie Lovers Small

9. Add or remove any **modifiers** that guest requests.
10. Touch an **order mode**.
11. Tender and close the **check** as usual.

Scenario: You offer a pizza combo that includes a side item and a drink. You allow guests to split the pizza into two or more different pizza menu items on one pizza. For example, the guest wants a pizza where half of it is a Supreme pizza and the other half is a Veggie Lovers pizza. The system automatically calculates the correct price of the quick combo based on the pizza size and the fractions ordered.

To order a fractional pizza quick combo:

1. Log in to the **FOH**.
2. Access the **main pizza panel**.
3. Touch a **fractional pizza item**, such as 'Fractional Small.' Fract Small appears in the guest check window with a $0.00 price. The Fractional Small size panel appears.
4. Touch **1/2**.
5. Touch **Supreme Small**. The '1/2' and 'Supreme Sml' appear in the guest check window.

6. Add or remove any **modifiers** that guest requests.
7. Touch **1/2**.
8. Touch **Veggie Lovers Small**. The '1/2' and 'Veggie Lvrs Sm' appear in the guest check window.
9. Add or remove any **modifiers** that guest requests.
10. Add **Breadsticks**.
11. Add **LG Coke**.

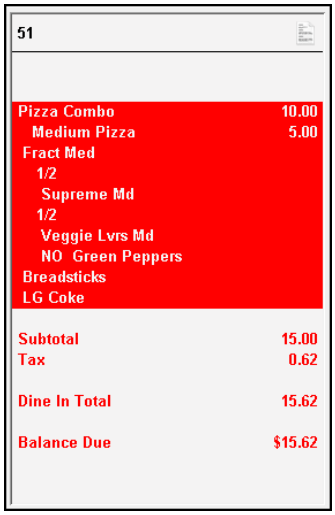


Figure 72 Quick Combo - Fractional Pizzas

The Pizza Combo auto-applies. The guest wants to upsell the small quick combo to a medium quick combo.

12. Touch **Upsell**. The pizza quick combo advances to the medium size.
13. Touch an **order mode**.
14. Tender and close the **check** as usual.

Section 3: Implementing pizza topping inventory depletion

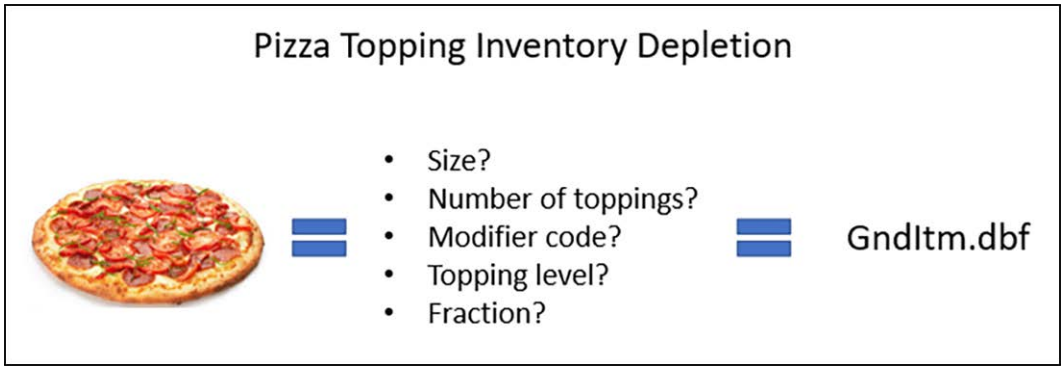


Figure 73 Pizza Topping Inventory Depletion Matrix Illustration

In the pizza industry, the amount of each topping you put on a pizza usually varies based on the size of the pizza and the total number of toppings placed on the pizza. For example, a medium two-topping pizza could use five ounces of mushrooms where a medium four-topping pizza requires only four. This ensures a pizza is not overloaded with toppings, which results in poor food quality, and the pizza topping inventory matches against food cost.

When you add a pizza topping to a pizza, the quantity of '1' is written to GndItem.dbf. This does not allow an inventory product, such as NCR Back Office, to correctly deplete inventory for pizza toppings since there are many varying factors to consider. To make adjustments to the data that is output to GndItem.dbf, you can configure a pizza topping depletion matrix for add-on and included pizza toppings that determines the portion of toppings used on a pizza. The matrix takes into account the size and initial number of toppings on the pizza being ordered, as well as any toppings ordered on fractional portions of a pizza. You can adjust the pizza topping depletion matrix according to other variables as well, such as modifier codes. In turn, the POS can output the adjusted quantities to the GndItem.dbf accordingly for inventory programs to use. This feature does not affect the FOH or any reporting inside of the Aloha system.

Configuring pizza topping inventory depletion

This section details the configuration requirements within new Aloha Manager and Aloha Configuration Center (CFC) for advanced pizza. If you are an experienced user, refer to Procedures at a Glance for abbreviated steps. If you prefer more detail, continue reading this document.

Advanced Pizza in QS procedures at a glance:	
If you are viewing this document using Adobe Acrobat Reader, click each link for detailed information regarding the task.	
1.	Access **Maintenance > Menu > Advanced Pizza Depletion > Pizza Sizes** and configure pizza sizes for use in the pizza topping depletion matrix. See page 88.
2.	Access **Maintenance > Menu > Advanced Pizza Depletion > Topping Levels** and configure the topping levels to use in the pizza topping depletion matrix. See page 89.
3.	Access **Maintenance > Menu > Modifier Codes** and designate the modifier codes you want to include in the pizza topping depletion matrix. See page 90.
4.	Access **Maintenance > Menu > Items** and configure the pizza topping depletion matrix for the add-on toppings. See page 92.
5.	Select **Maintenance > Business > Store > Store Settings** tab **> System** group and determine if the pizza topping depletion matrix is based on the whole pizza or fractions of the pizza. See page 97.
6.	Access **Utilities > Refresh POS Data** to update the information on the FOH terminals, or wait for the End-of-Day (EOD) process to accomplish the data refresh for you. See page 98.

Note: If you have an existing pizza database that you configured in the old Aloha Manager interface, and you are migrating to one of these configuration tools, the system maintains the configuration of pizza, and you simply need to configure the pizza topping inventory depletion matrix.

The configuration of the pizza topping depletion matrix requires you to access several different functions that each relate to each other.

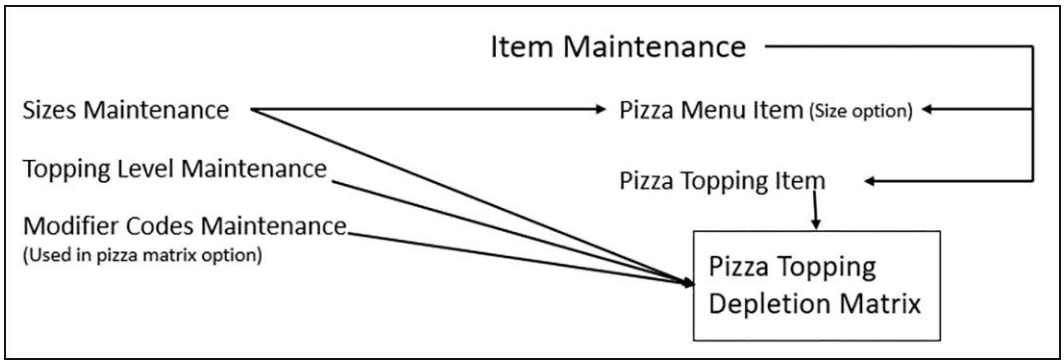


Figure 74 Pizza Topping Depletion Matrix Association

Depleting inventory for pizza items based on parent item or fractions

When the POS Grind process determines the amount to deplete inventory for a pizza item ordered as a fraction, such as a large build-your-own pizza ordered as half Meat Lover's/half Supreme, the system bases the inventory depletion using the size of the parent item (Large BYO), not the actual fraction ordered. In the example used here, if the recipe for a large Meat Lover's pizza calls for 20 slices of pepperoni, the system removes 20 slices of pepperoni from inventory instead of only the 10 slices needed to make half of a large build-your-own Meat Lover's pizza. You can configure the system to deplete inventory for a pizza item based on the size of the actual fraction ordered.

Tip: This feature relates to the depletion of inventory for actual pizza items, such as a Meat Lover's pizza, not additional toppings added to a pizza item, such as mushrooms. The system depletes inventory for additional toppings using the pizza topping matrix.

You must select the 'Grind pizza topping quantity using parent pizza' option to expose the 'Grind pizza topping quantity using fraction pizza' feature.

To configure the Grind process to deplete inventory for pizza items:

1. Select **Maintenance > Business > Store**.
2. Select the **Store Settings** tab.

3. Select the **System** group located at the bottom of the screen.

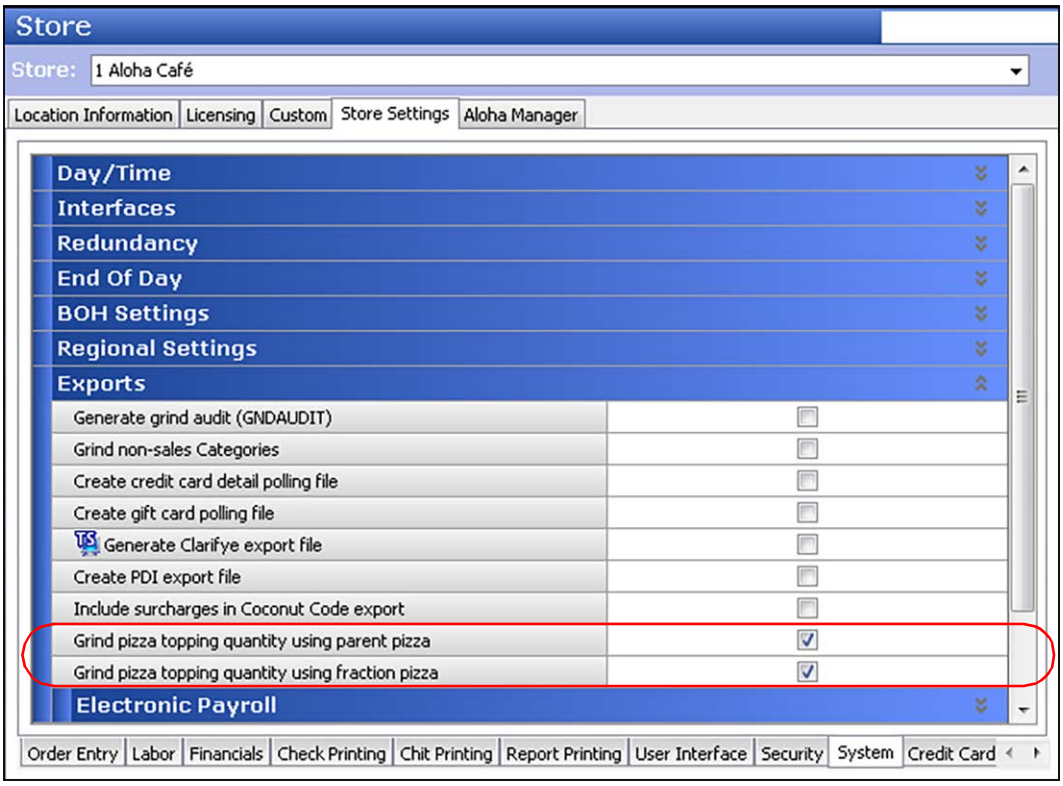


Figure 75 System Group - Exports Group Bar

4. Under the 'Exports' group bar, select **Grind pizza topping quantity using parent pizza** to enable the Grind process to deplete inventory for specialty pizzas based on the size of the parent item. Use this option if you do not sell fractional pizzas. Select this option to expose the 'Grind pizza topping quantity using fraction pizza' feature.

   -AND/OR-

   Select **Grind pizza topping quantity using fraction pizza** to enable the Grind process to deplete inventory for specialty pizza items based on the faction of the pizza item ordered by the guest rather than the size of the parent item. Use this option if you sell fractional pizzas.

5. Click **Save** and exit the **Stores** function.

Configuring pizza sizes for the pizza topping depletion matrix

You must configure the sizes you offer so they can act as a quantifier for the pizza topping inventory depletion matrix. Not only do you input these sizes into the matrix, but you also associate the size with the appropriate pizza item in Item Maintenance. For example, associate the pizza item 'Supreme Large' in Item Maintenance with the 'Large' pizza size in the Pizza Sizes function.

To configure pizza sizes for use in pizza topping inventory depletion:

1. Select **Maintenance > Menu > Advanced Pizza Depletion > Pizza Sizes**.
2. Click **New**.

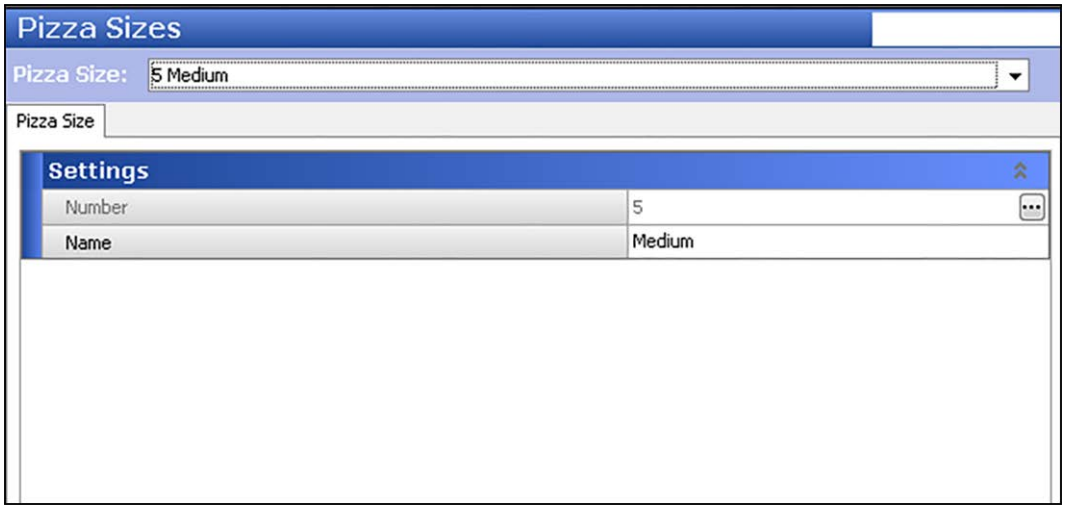


Figure 76 Pizza Size - Settings Group Bar

3. Under the 'Settings' group bar, type the **name of a size** you offer, such as 'Medium.' The Pizza Sizes function is specific to the pizza topping inventory depletion matrix.
4. Click **Save**.
5. Repeat this **procedure** for any other pizza size you offer.
6. Click **Close** to exit the Pizza Sizes function.

Configuring pizza topping levels for the pizza topping depletion matrix

You must evaluate and configure the topping levels you offer so they can act as a quantifier for the pizza topping inventory depletion matrix. Base the levels upon when the amount of the each topping decrease when you add more toppings to the pizza. For example, if you use five ounces of onions on a pizza that contains up to two toppings, and the amount reduces to four ounces when the pizza contains more than two toppings, you need to create a new topping level.

To configure pizza topping levels for pizza topping inventory depletion:

1. Select **Maintenance > Menu > Advanced Pizza Depletion > Topping Levels**.
2. Click **New**.

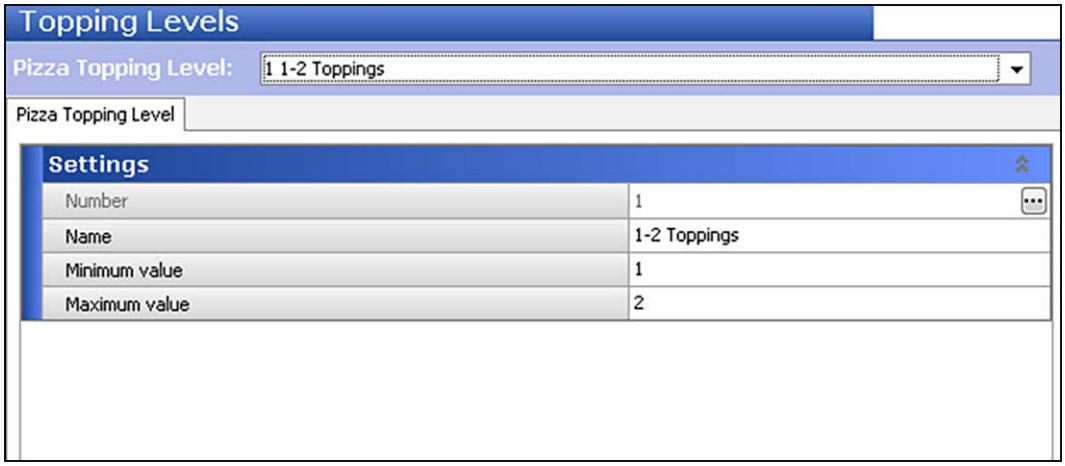


Figure 77 Pizza Topping Levels - Settings Group Bar

3. Type a **descriptive name** for the pizza topping level to reflect a separation of toppings, such as 1- 2 Toppings, 3-4 Toppings, 5-6 Toppings, and more. Base the levels upon when the quantity of the toppings decrease when you add more toppings to the pizza. For example, if you use five ounces of onions on a pizza that contains up to two toppings, and only four ounces when the pizza contains more than two toppings, you need to create a topping level. This option is specific to the pizza inventory depletion matrix and you cannot use this option when configuring the Pizza Modifier screen.
4. Type the **minimum number of toppings** allowed for this pizza topping level. When the pizza has less than this number, the system uses the next lowest pizza topping level. For a 1-2 topping level, the minimum is 1.
5. Type the **maximum number of toppings** allowed for this pizza topping level. When this pizza reaches more toppings than this number, the system moves to the next highest pizza topping level. For a 1 to 2 topping level, the maximum is 2.
6. Click **Save**.

7. Repeat this **procedure** for any other pizza topping levels.
8. Click **Save** to exit the **Pizza Topping Level** function.

Configuring modifier codes to include for the pizza topping depletion matrix

On a pizza, when you apply a modifier code to a topping, the amount of the topping could either increase or decrease depending on your operations. You can include up to four modifier codes in the pizza topping depletion matrix to reflect an adjustment in depletion.

To include a modifier code in pizza topping inventory depletion:

1. Select **Maintenance > Menu > Modifier Codes**.
2. Select a **modifier code** you want to include in the pizza topping inventory depletion matrix from the drop-down list.

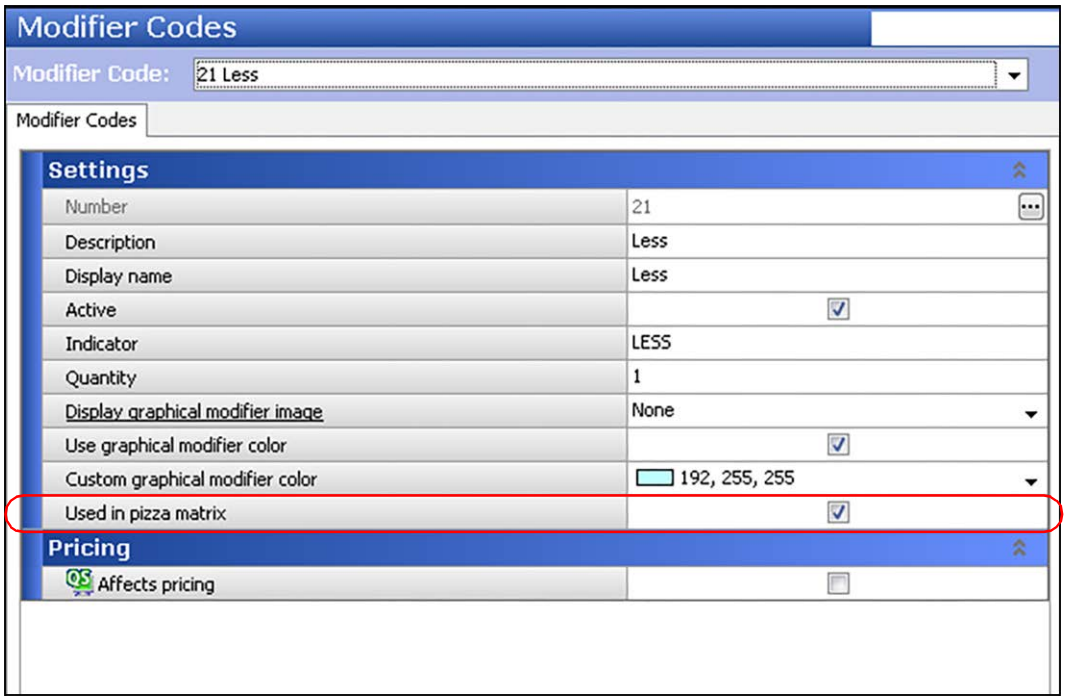


Figure 78 Modifiers Codes - Settings Group Bar

3. Under the 'Settings' group bar, select **Used in pizza matrix**. An additional column appears in Maintenance > Menu > Items > Pizza Topping Matrix tab. Clear this option, if you do not want to include this modifier code in the pizza matrix.
4. Click **Save**.
5. Repeat this **procedure** for any other modifier code you want to include in the pizza topping depletion matrix.
6. Click **Close** to exit the **Modifier Codes** function. Attaching a Pizza Size to a Pizza Item

As stated earlier, the size of the pizza should already be defined at the item level. You must now attach the pizza size you created in Pizza Size Maintenance with the corresponding pizza item in Item Maintenance. Additionally, you must denote the number of initial toppings that come on the pizza, by default. This procedure assumes the pizza items are already created.

To attach a pizza size to a pizza item:

1. Select **Maintenance > Menu > Items**.
2. Select a **pizza item** from the drop-down list.

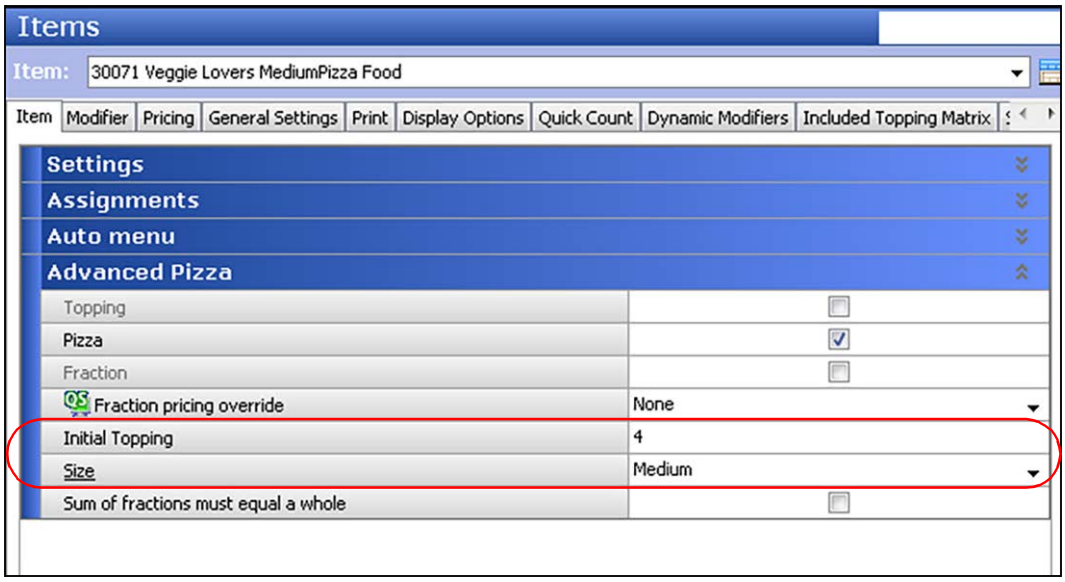


Figure 79 Items - Advanced Pizza Group Bar

3. Under the 'Advanced Pizza' group bar, select **Pizza**, if it is not already selected. Additional options appear within the group bar.
4. Type the **number of initial toppings** that come on the pizza by default in the 'Initial Topping' text box. For example, if a Veggie Lovers pizza has four toppings, then type '4.'
5. Select the **size of the pizza** from the 'Size' drop-down list. **Note:** This option does not denote the size of the pizza at the item level for order entry.
6. Click **Save**.
7. Repeat this **procedure** for all other pizza items you have.
8. Continue to the **next procedure**.

Configuring an included topping matrix for pizza items

After configuring pizza sizes and pizza topping levels, you must add the topping items to the Included Topping Matrix. When you define an item as 'Pizza,' then the Included Topping Matrix Tab appears. This procedure assumes the pizza items are already defined. **Note:** You must define a topping item (Included Modifiers) as an included modifier and as a topping before you can add the item to the matrix.

To configure a pizza topping matrix:

1. Select **Maintenance > Menu > Items**.
2. Select a **topping** from the drop-down list.
3. Under the 'Advanced Pizza' group bar on the Item tab, select **Topping**, if it is not already selected. The Pizza Topping Matrix tab appears.
4. Select the **Included Topping Matrix** tab.
5. Maximize the **screen** to view all the columns on the matrix, if it is not already maximized.

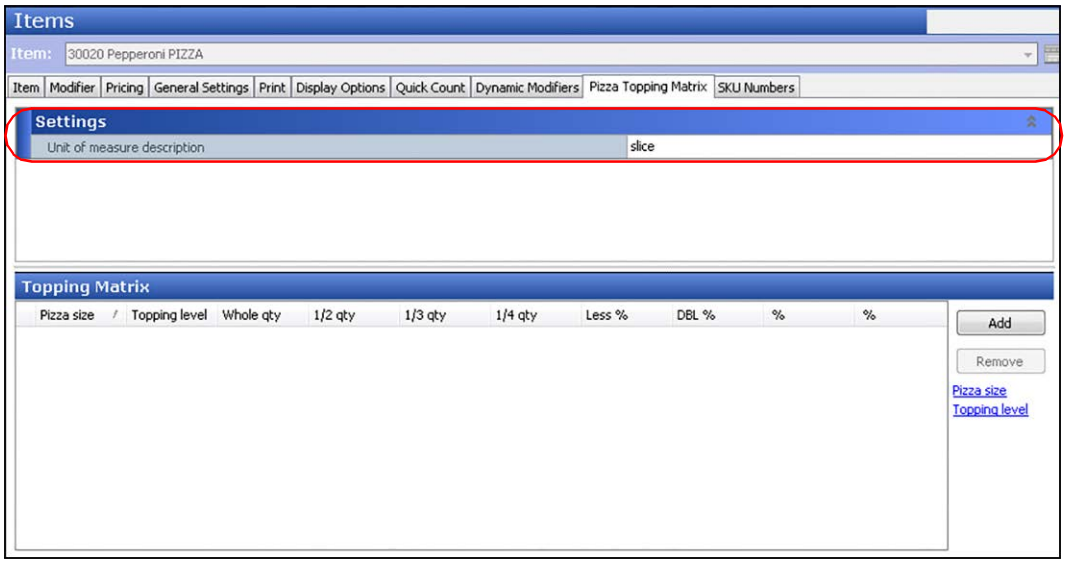


Figure 80 Pizza Topping Matrix - Settings Group Bar - Unit of Measure

6. Under the 'Settings' group bar, type the **unit of measure** in which you weigh or dispense the topping, such as each, ounce, slice, and more.
7. Click **Add** to create an included topping matrix record
8. Select the **pizza size**, such as 'Medium,' from the drop-down list.
9. Select a **topping level** you created in Pizza Topping Level Maintenance, such as '3-4 Toppings.'

10. Type the **quantity** or **amount** you use for the whole topping, in relation to the size and topping level in place. Once you enter a value, the system automatically populates the '1/2 qty,' '1/3 qty,' and '1/4 qty' columns for you.
11. Verify or change the **quantity** or **amount** you use for the topping when ordered on half of the pizza. This option automatically populates based on the following calculation: 'Whole qty' / 2. If your operation uses a calculation other than a straight divisor, you can change the value, as needed.
12. Verify or change the **quantity** or **amount** you use for the topping when ordered on a third of the pizza. This option automatically populates based on the following calculation: 'Whole qty' / 3. If your operation uses a calculation other than a straight divisor, you can change the value, as needed.
13. Verify or change the **quantity** or **amount** you use for the topping when ordered on a quarter of the pizza. This option automatically populates based on the following calculation: 'Whole qty' / 4. If your operation uses a calculation other than a straight divisor, you can change the value, as needed.
14. Type the **percentage**, from -100 to 999, to apply to the topping when you apply the corresponding modifier code with the included modifier topping. Type percentage values such as 50% to indicate half of the regular depletion, 100% to indicate no change in depletion, 200% to double the regular depletion, and more. **Note:** You must select 'Used in pizza matrix' in Maintenance > Menu > Modifier Codes > 'Settings' group bar to enable a modifier code to be included in the pizza topping depletion matrix and to have a column appear.
15. Type the **percentage**, from -100 to 999, to apply to the topping when you apply the corresponding modifier code with the included modifier topping. Type percentage values such as 50% to indicate half of the regular depletion, 100% to indicate no change in depletion, 200% to double the regular depletion, and more. **Note:** You must select 'Used in pizza matrix' in Maintenance > Menu > Modifier Codes > 'Settings' group bar to enable a modifier code to be included in the pizza topping depletion matrix and to have a column appear.
16. Repeat **steps 6 through 15** to create additional topping matrix records that coincide with the pizza size per pizza included modifier topping level.

Tip: Before you save, you have the one-time opportunity to propagate the pizza matrix configuration to the other items, as long as you have already created the pizza topping IDs. See Figure 81. To do this, click the 'Save' drop-down arrow and select 'Save to this and other records…' On the 'Save to other records dialog\ box, select Update for the toppings you want to inherit the pizza matrix. Once the pizza matrix is propagated, you can alter the matrix, as needed, If you matrices are too varied for each topping, you may choose to create the other matrices from scratch.

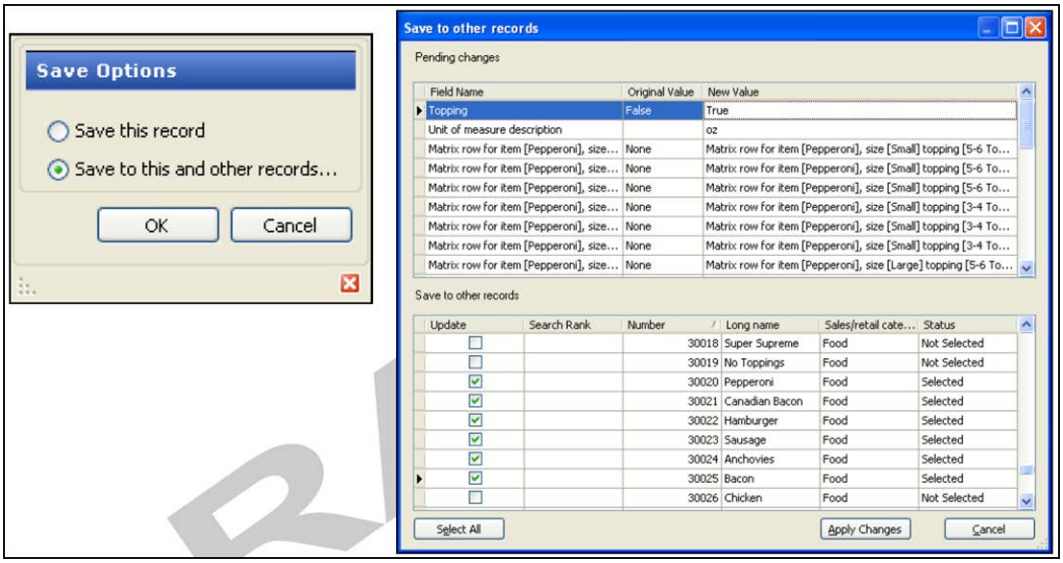


Figure 81 Propagating the Pizza Matrix

17. Click **Save**.
18. Repeat this **procedure** for all other pizza items you offer.
19. Exit the **Items** function.

Configuring a matrix for pizza toppings

Once you configure the pizza sizes and pizza topping levels, you must input them into the pizza matrix for each pizza topping you offer. This procedure assumes the pizza items are already created.

To configure a pizza topping matrix:

1. Select **Maintenance > Menu > Items**.
2. Select a **pizza topping** from the drop-down list.
3. Under the 'Advanced Pizza' group bar on the Item tab, select **Topping**, if it not already selected. The Pizza Topping Matrix tab appears.
4. Select the **Pizza Topping Matrix** tab.

5. Maximize the **screen** to view all columns of the matrix, if it is not already maximized.

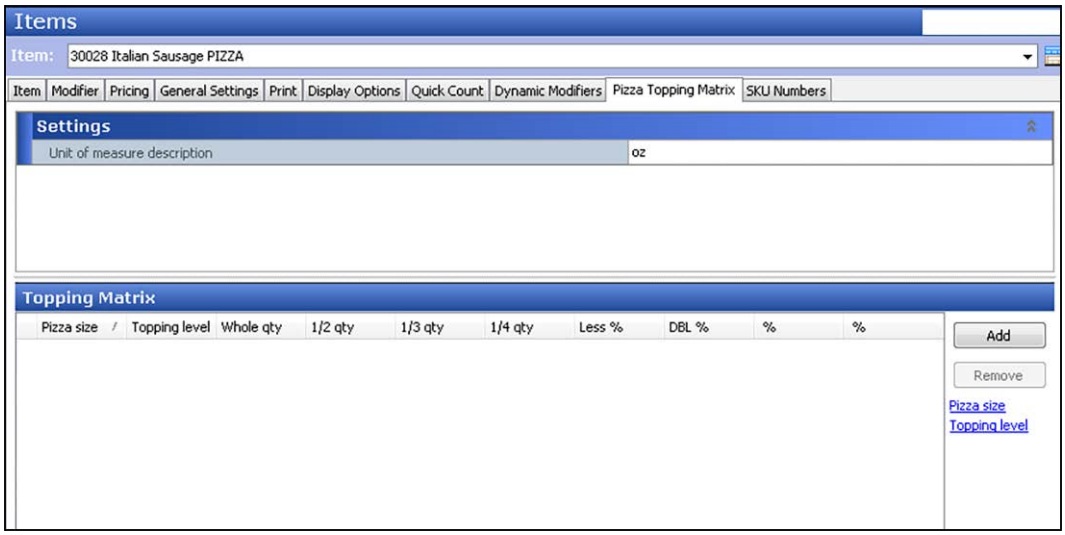


Figure 82 Pizza Topping Matrix - Settings Group Bar - Unit of Measure

6. Under the 'Settings' group bar, type the **unit of measure** in which you weigh or dispense the topping, such as each, ounce, slice, and more.
7. Click **Add** to create a topping matrix record.

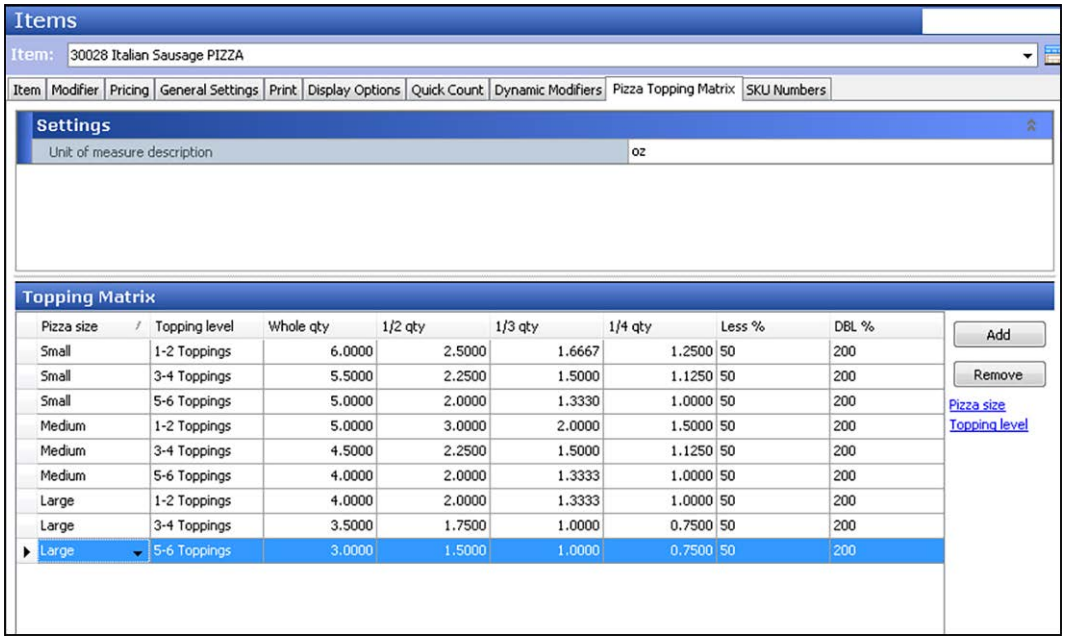


Figure 83 Pizza Topping Matrix Group Bar

8. Select a **size of the pizza** to coincide with the applicable topping level, such as 'Small.'

9. Select a **topping level**, such as '1-2 Toppings.'
10. Type the **quantity** or **amount** you use for the whole topping in relation to the size and topping level in place. Once you enter a value, the system automatically populates the '1/2 qty,' '1/3 qty,' and '1/4 qty.' columns for you.
11. Verify or change the **quantity** or **amount** you use for the topping when ordered on half of the pizza. This option automatically populates based on the following calculation: 'Whole qty' / 2. If your operation uses a calculation other than a straight divisor, you can change the value, as needed.
12. Verify or change the **quantity** or **amount** you use for the topping when ordered on a third of the pizza. This option automatically populates based on the following calculation: 'Whole qty' / 3. If your operation uses a calculation other than a straight divisor, you can change the value, as needed.
13. Verify or change the **quantity** or **amount** you use for the topping when ordered on a fourth of the pizza. This option automatically populates based on the following calculation: 'Whole qty' / 4. If your operation uses a calculation other than a straight divisor, you can change the value, as needed.
14. Type the **percentage**, from -100 to 999, to apply to the topping when you apply the corresponding modifier code with the topping. Type percentage values, such as 50% to indicate half of the regular depletion, 100% to indicate no change in depletion, 200% to double the regular depletion, and more.
15. Repeat **steps 7 through 15** for all modifier codes you included in the pizza topping depletion matrix.
16. Repeat **steps 6 through 15** to create additional topping matrix records that coincide with the pizza size per pizza topping level.

Tip: Before you save, you have the one-time opportunity to propagate the pizza matrix configuration to the other items, as long as you have already created the pizza topping IDs. See Figure 81. To do this, click the 'Save' drop-down arrow and select 'Save to this and other records…' On the 'Save to other records dialog\ box, select Update for the toppings you want to inherit the pizza matrix. Once the pizza matrix is propagated, you can alter the matrix, as needed, If you matrices are too varied for each topping, you may choose to create the other matrices from scratch.

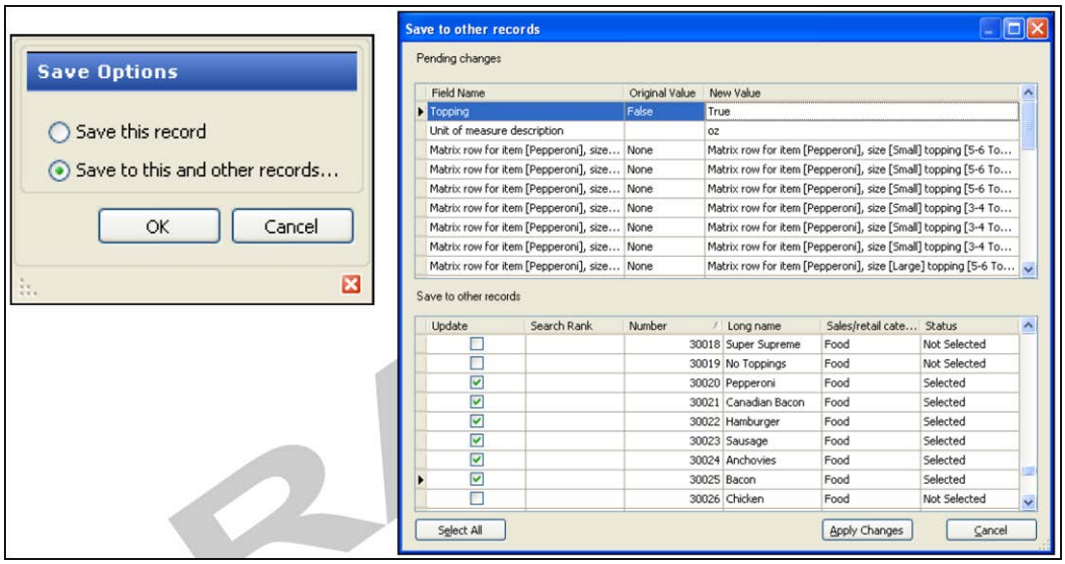


Figure 84 Propagating the Pizza Matrix

17. Click **Save**.
18. Repeat this **procedure** for all other toppings you offer.
19. Click **Save** to exit the **Items** function.

Determining depletion for pizza items based on parent item or fractions

When the POS Grind process determines the amount to deplete inventory for a pizza item ordered as a fraction, such as a large build-your-own pizza ordered as half Meat Lover's/half Supreme, the system bases the inventory depletion using the size of the parent item (Large BYO), not the actual fraction ordered. In the example used here, if the recipe for a large Meat Lover's pizza calls for 20 slices of pepperoni, the system removes 20 slices of pepperoni from inventory instead of only the 10 slices needed to make half of a large build-your-own Meat Lover's pizza. As of POS v12.3, you can configure the system to deplete inventory for a pizza item based on the size of the actual fraction ordered.

To configure the grind process to deplete inventory for pizza items:

1. Select **Maintenance > Business > Store**.
2. Select the **Store Settings** tab.
3. Select the **System** group located at the bottom of the screen.
4. Under the 'Exports' group bar, select **Grind pizza topping quantity using parent item** to enable grind to deplete inventory for specialty pizzas based on the size of the parent item. For example, if a guest orders a large Meat Lover's specialty pizza, the system depletes the inventory for a whole Meat Lover's pizza because the specialty pizza item is the parent item; if a guest orders a large build-your-own pizza, half Meat Lover's / half

Supreme, the system depletes the inventory based on the parent item of Large BYO. Use this option if you do not sell fractional pizzas.

5. Select **Grind pizza topping quantity using fraction pizza** to enable the Grind process to deplete inventory for specialty pizza items based on the fraction of the pizza item ordered by the customer rather than the size of the parent item. For example, if a guest orders a large build-your-own pizza, half Meat Lover's /half Supreme, the system depletes the inventory based on half a Meat Lover's pizza and half a Supreme pizza. Use this option if you sell fractional pizzas.
6. Click **Save**.
7. Click **Close** to exit the **Stores** function.

Refreshing data

After all settings are in place in Aloha Manager, you must select Utilities > POS > Refresh POS & All Installed Products to transfer the new information to the FOH terminals, or wait for the End-of-Day (EOD) process to accomplish the data refresh for you. If you run the refresh prior to the EOD process, select 'Automatically restart all POS terminals' and click OK to continue. After the data refresh is complete, all new settings become operational across the Aloha network.

Caution: Refresh data with caution and never during peak hours of operation. All FOH terminals reboot during a refresh and are down for a short period of time.

Outputting pizza toppings depletions

Once the pizza topping depletion matrix is set up and you order pizzas in the FOH, the system outputs the quantities of toppings to the QtyUnit column in GndItem.dbf. Inventory programs, such as NCR Back Office, can map to the column and retrieve the correct usage of the topping.

Reporting Advanced Pizza in QS

They system reports pizza the same as any other item. On the PMix report, the system uses weights when calculating fractional toppings and fractional pizzas.

Base topping or pizza	1.00
Half topping or pizza	0.50
Third topping or pizza	0.33
Quarter topping or pizza	0.25

Troubleshooting Advanced Pizza in QS

We offer the following troubleshooting tips with fractional pizzas and toppings:

Toppings are ordered without a pizza menu item

When entering an order for a fractional pizza, you must begin with a fractional pizza menu item, such as Halves MD, and then make the selections for each fraction of the pizza. If instead you begin by adding pizza toppings, the system will allow this but cannot calculate the price of the pizza correctly. For example, when a guest orders a medium pizza, half Supreme, and half BYO, after selecting Supreme MD for the first half, you could easily make the mistake of selecting the toppings for the BYO without selecting the BYO MD pizza menu item first. You can safeguard against this through panel design and limiting the accessibility to the toppings until they are needed. Refer to “Designing Your FOH Screens for Fractional Pizzas” on page 41 for more information.

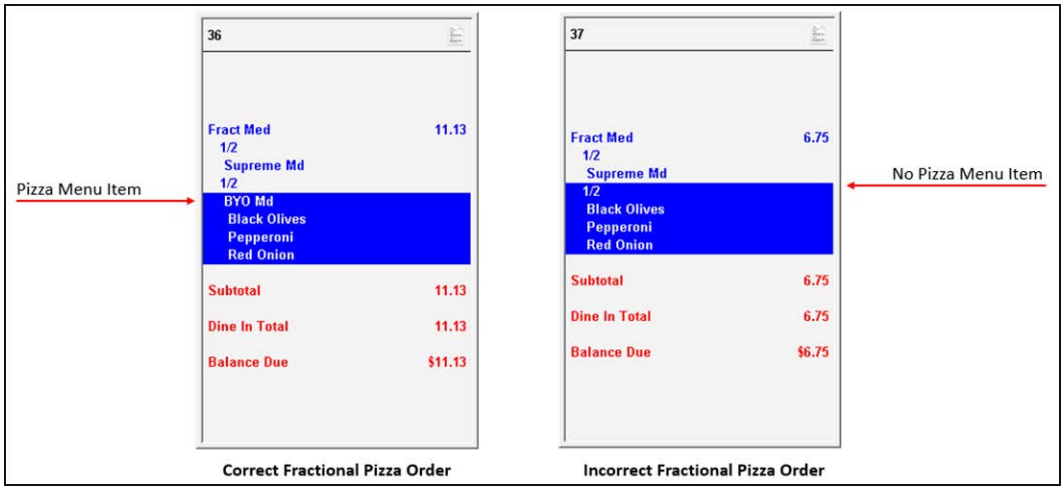


Figure 85 Fractional Pizza s - Correct (Left) and Incorrect (Right)

Unable to mix pizza fractions on a pizza

On fractional pizzas, you can only mix a half and two quarters to complete a pizza. For fractional pizzas and fractional toppings in thirds, you can only add another third. If you try to mix a third with either a quarter or half fraction, a message appears.

Figure 86 Sum of Fractions Cannot be Greater Than the Whole Pizza

Fractional pizza requires more pizza fractions

If the total of the fractions does not equal a whole pizza, you must add the necessary pizza fractions until it does.

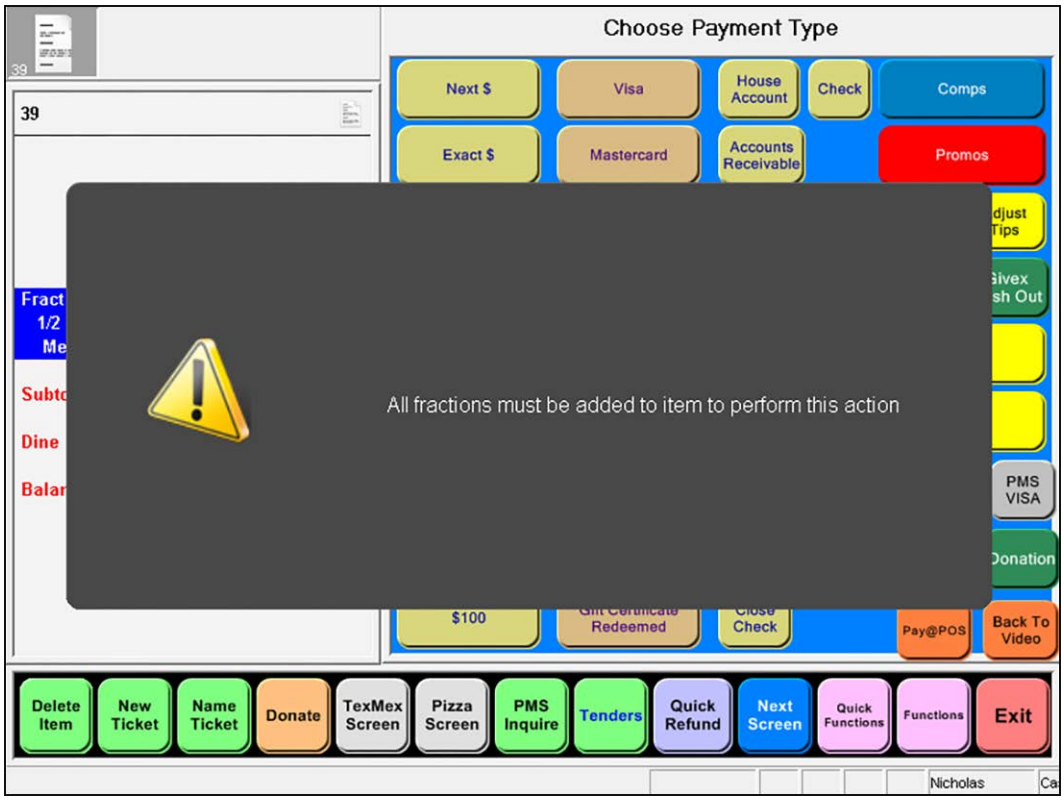


Figure 87 All Fractions Must be Added to Item to Perform This Action

Advanced Pizza in QS

NCR welcomes your feedback on this document. Your comments can be of great value in helping us improve our information products. Please contact us using the following email address: Hospitality.HSR@ncr.com