

Give Your Managers the Tools for Success!

**Sign Up For POSitouch Classes or
Let Us Customize a Class For Your Restaurant**

New Class Pricing:

- 1 Person \$125 per Class
- 2 People \$115 each per Class
- 3 People \$105 each per Class and 1 Free Manual
- 4 People \$95 each per Class and 1 Free Manual
- 5 People \$85 each per Class and 2 Free Manuals
- 6 People \$75 each per Class and 2 Free Manuals

Ask us how to Save \$50 or more!

*More Ways
To Save*

Class Basics:

Tuesdays 9:00 - 11:00 a.m. First come, first served. Reservations accepted up to 7 days in advance. Additional classes may be added if necessary. Register 1-6 people per class; DBS may cancel a class if not enough interest. You can stay after each class for a 30 - 60 min. review of new features. Knowledge of basic POSitouch functions is required. Payment required to hold reservation. Cancellations may be made up to 1 week in advance. No shows will be charged the class fee. (Manuals, which contain additional information, may be purchased for \$25 each.)

Call to reserve
your class with Mary
703-573-2292
Ext. 3309



Data Business Systems

January 2010

SUN	MON	TUE	WED	THU	FRI	SAT
					1 HAPPY NEW YEAR	2
3	4 Clean screens with soft towel & H ₂ O	5 Call us to customize a class for you.	6 Clean MagCard Readers	7 Swap Out Your Removable Hard Drive	8	9
10	11	12 9-11 a.m. New Manager FOH Training	Restaurant Week January 11 — 17			16
17	18 Martin Luther King Day	19 9-11 a.m. Menu Building	20	21 Swap Out Your Removable Hard Drive	22	23
24/31	25 Run Scandisk on Back Office PC See Sidebar	26 9-11 a.m. New Manager BOH Training	27 Clean MagCard Readers	28 Swap Out Your Removable Hard Drive	29	30

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*Technology you can depend on
from a business built on trust.*

Scandisk

Instructions:

- Double click My Computer.
- Right Click on the C drive and left click on properties.
- Choose Tools.
- Under Error Checking, click on Check Now.
- Check on "Automatically fix files system errors"
- Click on Start.
- The pc will prompt that the disk check could not run because files are currently in use. If you click on Yes, it will run the scandisk the next time the BackOffice is rebooted. If you click on No, it will cancel.
- Reboot the BackOffice computer. It will take longer than normal to boot up as it runs through the Scandisk.

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**Fairfax, VA 22031
Phone: 703-573-2292
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www.1dbs.com**



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January 2010 Class Descriptions

Call us to customize a class for your restaurant.

New Manager FOH Training

January 12, 2010

Who: New Managers

Why: Effectively run the FOH through your POSitouch system.

Result: Learn each position's POS abilities and functions. Learn all manager functions dealing with sales and Time & Attendance from the front of house

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Menu Building

January 19, 2010

Who: All Managers responsible for menu editing.

Why: A well built menu increases speed of service.

Result: Learn how to utilize your menu to increase efficiency in FOH and improve food cost. Discover the best way to build menu items to decrease BOH and FOH waste and errors.

New Manager BOH Training

January 26, 2010

Who: New Managers

Why: Learn the building blocks of BOH

Result: Learn how to add employees and menu items. Track food and labor cost trends and learn how to read the most used reports.