

# 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



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# March 2010

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	1 Clean screens with soft towel & H2O	2 9-11 a.m. <b>New Manager BOH Training</b>	3	4 Swap Out Your Removable Hard Drive	5	6
7	8	9 9-11 a.m. <b>Reports &amp; Theft Prevention</b>	10 Clean MagCard Readers	11 Swap Out Your Removable Hard Drive	12	13
14 <i>Daylight Savings: Spring Forward</i>	15 Clean screens with soft towel & H2O	16 <b>Call us to customize a class for you.</b>	17 <i>St. Patrick's Day</i>	18 Swap Out Your Removable Hard Drive	19	20
21	22	23 9-11 a.m. <b>Menu Building</b> <b>RAMMY Nominations</b>	24 Clean MagCard Readers	25 Swap Out Your Removable Hard Drive	26	27
28	29 Disk Clean Up <i>See Sidebar</i>	30 9-11 a.m. <b>Inventory Part 2</b>	31			

## Data Business Systems

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

## Disk Clean Up Instructions:

- Click Start
- Choose Programs or All Programs
- Select Accessories
- Pick System Tools
- Click on Disk Cleanup
- Select the "C" Drive and Press OK
- The system will check all files and bring up a list of possibilities
- Choose those you wish to clear and press OK then Yes.

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## March 2010 Class Descriptions

**Call us to customize a class for your restaurant.**

### **New Manager BOH Training**

March 2, 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.

### **Reports & Theft Prevention**

March 9, 2010

Who: Owners, GM's, All Managers

Why: What you don't know could harm your business.

Result: See what you're not seeing. Learn how to utilize FOH & BOH reports to spot trends that indicate loss and theft. Get ahead of the game as you take control of food and alcohol costs.

### **Menu Building**

March 23, 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.

### **Inventory Part 2**

March 30, 2010

Who: Owners and Managers who have attended the Beginning Inventory class.

Why: Cut waste and improve food cost.

Result: In conjunction with Inventory Part I, complete the final steps to begin utilizing POSi inventory. Learn how to build recipes, enter invoices and read reports.