



LS First for restaurants

Have your food service enterprise under total control

LS First Hospitality

The all-in-one system that connects front and back of house operations in restaurants and food service companies. A powerful extension to Microsoft Dynamics 365 Supply Chain and Microsoft Dynamics 365 Commerce.

Get all the tools your restaurant chain needs to succeed, from front to back of house: LS First for restaurants extends your Microsoft Dynamics 365 ERP to cover kitchen and restaurant management functionality, including powerful POS terminals, reporting and inventory and production management.

Increase your efficiency with:



Centralized management of menus, recipes, deals, prices and POS terminals



Inventory and production management



Shrinkage and waste management



Conversational ordering at the Point of Sale (POS)



Kitchen management and display systems (KDS)

LS First Hospitality will help you:

- Cut IT costs by reducing the number of IT systems and integrations you need
- Streamline your kitchen with automated routing
- Speed up table turns and reduce your labor requirements
- Satisfy your customers with faster and more accurate order-taking
- Handle planning, purchases, requisition and stock replenishment from HQ
- Reduce your overhead: decrease waste and optimize inventory levels
- Keep track of your KPIs in near real time
- Adjust for changing workloads and expand to your full potential

Fast and precise customer service

Make your customers happy and increase your revenue

LS First for restaurants helps you satisfy your customers, gaining their loyalty and returning business. Offer superior customer service through:

- Customizable loyalty programs
- Quick order-taking and payment at POS
- Personalized offers and promotions
- Direct transfer of orders to the kitchen, so dishes are prepared faster and more precisely
- Up-selling and cross-selling suggestions at POS, to offer your clients even more options
- Accurate nutritional and allergen info at POS

Power and efficiency

Achieve control with centralized management

Manage your whole business, from POS terminals, to kitchen monitors, to menus, pricing and staffing, from headquarters. The system instantly replicates your business data across the organization.

- Get a real-time overview on inventory, sales, workforce, requisition and revenue across your whole organization and channels
- Configure the POS interface for all your outlets to fit your ordering flow and menu
- Update prices, menus, meal deals and food information for all your channels from headquarters
- Gain powerful insights into your business with a host of reports and Business Intelligence



Full control of production and inventory

Optimize your stock and processes management

Whether you are pre-producing at a central facility and distributing to your restaurants, or making to order – or both, LS First for restaurants will give you a holistic view of your inventory processes. Track inventory transactions and production costs, and make sure that your production processes are efficient. The system will help you increase your margins through waste reduction and effective purchase of ingredients. LS First for restaurants offers large and multi-brand operations the agility they need: easily add production lines to adjust for peak times and different workloads, and then close them when the service slows down.

Dynamic and versatile

Experience the power of Microsoft Dynamics 365 Commerce and Supply Chain

LS First for restaurants is available as an extension for Microsoft Dynamics 365 Supply Chain and Microsoft Dynamics 365 Commerce, comprehensive Enterprise Resource Planning (ERP) solutions that deliver value across the enterprise. Microsoft Dynamics 365 is a cloud-based management solution that increases agility, flexibility and control over financials. The system also guarantees pervasive interoperability with other Microsoft solutions. LS First for restaurants can be deployed in the cloud, on premises and as a hybrid solution.