

KVS Monitor

Key to Improving Speed of Service

Optimize layout, understand
flow, and execute with
accuracy.

Key Strategies

-  **Orders Punched Efficiently in POS = Faster Service on KVS Monitor**
-  **Ensure all orders are entered accurately and promptly**
-  **Reduces confusion, speeds up service, and improves guest experience**

-  **Staff Training**
 - Train team on KVS layout.
 - Promptly bump orders off the system once prepared and served.

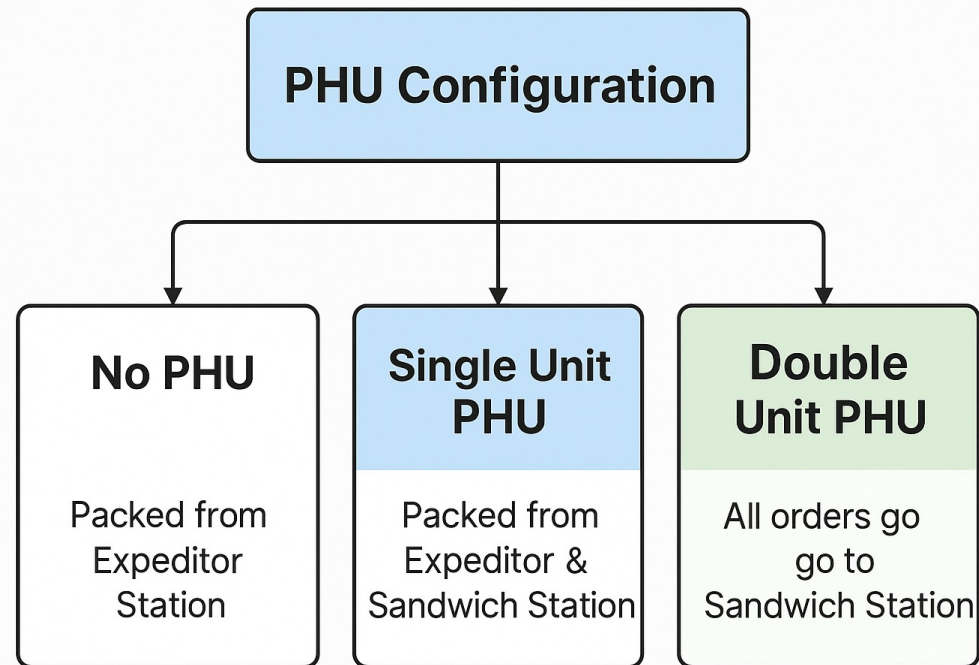
-  **PHU Workflow: (Product Holding Unit)**
 - Ensures faster service, consistent food quality, and reduced waste through optimized product holding and streamlined kitchen workflow.

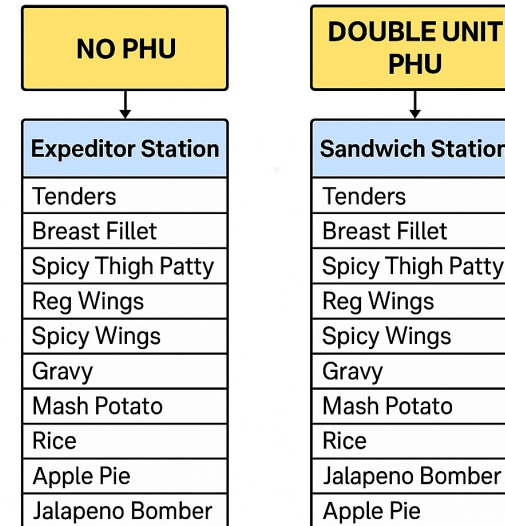
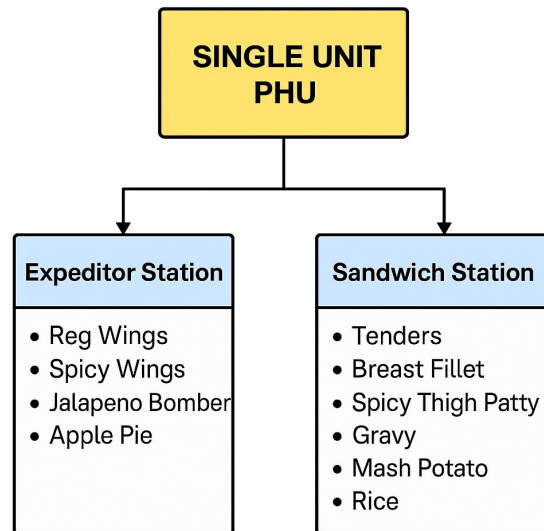


PHU

Workflow:

(Product Holding Unit)





PHU Configuration & Product Flow

- Market Leaders are **requested to follow up with their patch teams** to ensure that the **PHU workflow is implemented appropriately.**

Thank you

