Pioneering Next-Gen Enterprise POS

5 Ways to Move Beyond Legacy POS to Unified Food Experiences





Table of Contents

Executive Summary	3
Beyond Menu Mayhem: Single Menu Management	6
Beyond Fragmentation: Unified Core Processing Engine	8
Beyond Rigid Structures: Dynamic Menu Items & Dynamic Stores	9
Beyond Guesswork: Single Source of Truth & Unified Data	13
Beyond Limitations: Scalable Architecture	15

About Qu	7
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Beyond Omni-Channel Chaos

Enterprise restaurants need a new way forward

Quick service and fast casual restaurants are navigating uncharted and stormy waters when it comes to unifying the omni-channel experience.

From self-service devices, like kiosks and mobile apps, to online ordering, delivery and catering channels continue to proliferate, leaving enterprise operators in a full-on sprint to keep up with shifting technology needs and guest expectations.

Maintaining a cost-effective, streamlined technology stack has become nearly impossible within today's rapidly changing restaurant landscape.

And legacy cloud point of sale (POS) systems are stuck right in the middle, creating more roadblocks than solutions. Once lauded as the panacea, cloud POS and APIs have multiplied menus and tech stacks, adding more disconnected data sources that aren't part of the "core" ordering and operational engine. And it's only going to get more complex, with new channels like voice and ghost kitchens looming on the horizon.

How can you confidently transition your restaurant enterprise into the hyper-connected digital era with a technology approach that enables—not hinders your ability to serve up consistent food experiences on- and off-prem?

This ebook highlights the five ways Qu's platform helps you deliver a more fluid omni-channel experience with modern business processes. We hope it helps you rise above the chaos and scale into a more manageable and profitable future.

1800s–1970s: The Cash Till

Big, bulky mechanical device used to manage money.

1980–2005: Restaurant POS

Electronic cash register with computerized systems built to manage restaurant payments and orders at the local store level. Data was added and loosely managed.

2005–2019: Legacy & Cloud POS

Digital order channels created birth of early cloud POS; fragmentation ensues. Data explodes but is not centralized.

2019 & Beyond: Next-Gen Cloud POS

Qu pioneers the next frontier of POS with a unified, data-centric platform. A unified food experience and one view of the guest is now possible.





Moving Beyond the Status Quo

Enterprise operators need better options, and better technology partners, to move beyond the limitations of legacy POS. They need a solution that brings **consistency to ordering, food production, and brand engagement.** And a more confident way forward.

Enter Qu. The digital-forward company redefining enterprise POS models with a dynamic, data-driven platform that delivers a unified food experience across order channels; for guests and operators alike.

We have committed to improving the omni-channel experience for enterprise operators in the fast casual and quick service segments by providing a more holistic, flexible solution. Our platform and partnering approach is comprised of **five key differentiators that will enable you to leapfrog beyond the limited POS of today** to meet the needs of the always-on guest.

FIGURE 1

60 million people in the U.S. will use third-party delivery apps by 2023.

(Source: eMarketer June 2019)

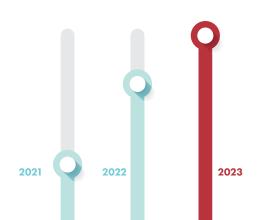


FIGURE 2

30% of total sales for U.S. restaurants will come from digital sales by 2025.

(Source: Facebook's 2019 Restaurant Trends and Insights Report)

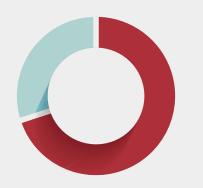
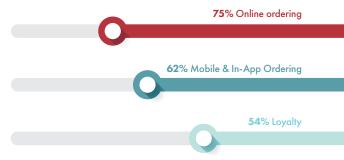


FIGURE 3

75% of enterprise operators ranked Online Ordering as their top digital priority in 2020.

(Qu Omni-Channel Survey; Dec 2019)



5 Ways Qu Serves Up a Unified Food Experience

Qu has built the industry's first truly connected enterprise restaurant platform, an innovative solution that unifies experiences across order channels with:

> One Core Engine

Single Menu System

> Scalable Architecture

Dynamic Items & Stores

Unified Data

Beyond Menu Mayhem

A Centralized System for Omni-Channel Menu Management

To keep pace with expanding channels and guest preferences online, restaurants were forced to acquire different (and more) technologies. This introduced new systems and partners—with incompatible APIs—to integrate everything from online ordering and catering to third-party delivery sites and loyalty.

Before long, multiple channels resulted in multiple menus and chaos ensued. Some operators now have upwards of 20 versions of their menu in circulation, requiring countless manual workarounds to patch together menus across channels.

Say farewell to menu mayhem and hello to faster menu management with Qu-1MENU

system. Backed by our single core processing logic, Qu's single menu management platform features direct delivery integrations and bi-directional flow of all menu data and transactions, eliminating the need for manual workarounds and processes. Qu-1MENU simplifies menu management and reduces operator costs by providing:

- One single location to make all menu changes across all channels
- Native, bi-directional integrations with third-party delivery
- Unlimited modifiers for menu items
- One unified item repository to centralize reporting
- Brand, menu, and content consistency

60% of U.S. consumers order delivery or takeout once a week

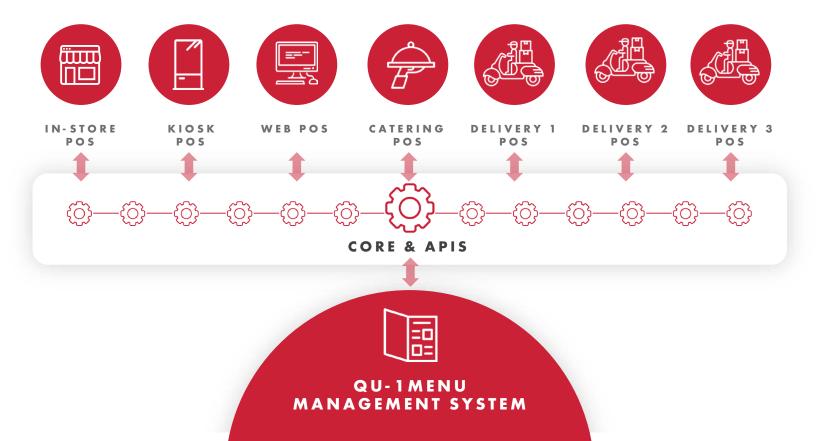
(Source: eMarketer June 2019)

Direct delivery Integrations have the potential to raise sales volume by up to 20%

(Source: eMarketer June 2019)



CLEAR UP THE MESS WITH THE QU-1MENU SYSTEM.



ONE CORE PROCESSING ENGINE

Beyond Fragmentation

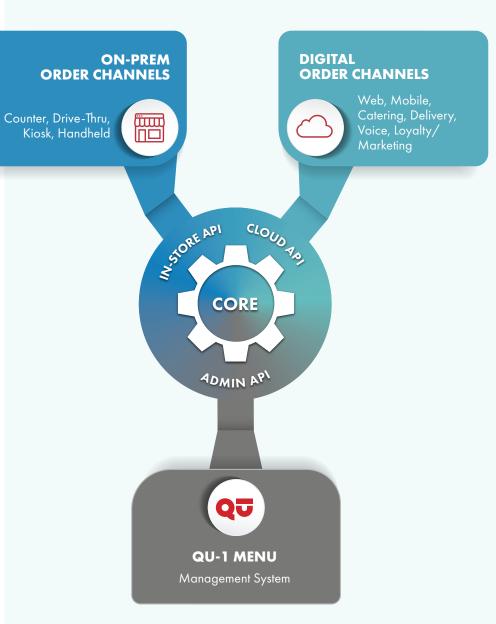
Putting your restaurant's business processes first with one core engine

Focused solely on the needs of fast casual and QSR operators, Qu ventured where other POS vendors feared to tread by building **one unified core processing engine** to power enterprise business logic and multi-channel processes.

This game-changing and powerful engine provides the foundational logic needed to consistently process all orders and transactions while ensuring changes are uniformly applied. Store-level and cloud APIs wrap around the core to consistently communicate with all order channels, services, and integrated partner systems.

Qu's core processing engine also delivers:

- Holistic business logic to the restaurant tech ecosystem in one central place
- Scalability for adding future channels, like voice, without adding new tech stacks
- Ability to make global changes across locations and brands
- Single source database with microservices approach
- Bi-directional APIs and modern codebase



Using a common core engine for digital and in-store orders is the only scalable and sustainable way forward for enterprise operators.

DYNAMIC ITEMS & STORES

Beyond Rigid Structures

Pioneering new levels of flexibility with Dynamic Menu Items & Stores

All POS systems have long suffered from having menu items and stores configured backwards. At Qu, we believe that each menu item should only be created and stored in the system once; but they're often replicated hundreds of times, creating confusion and disjointed brand experiences.

Alternatively, stores need to exist in different hierarchies and groups, but are often confined to one strict hierarchy.

To solve these configuration and branding challenges, Qu created two industry-first management features delivering increased levels of flexibility and customization: **Dynamic Menu Items and Dynamic Stores.**

Operators can now manage and change menus, prices, promotions, taxes, locations, and more across their entire ecosystem, regardless of size, from a single intuitive interface.

Dynamic Menu Items enable operators to configure every item on their menu, with unlimited contexts, from one central location for all channels. Options include:

- Times of day
- Recurrence
- Order channel
- Order type
- Pricing
- Special offers & discounts
- Branded Imagery

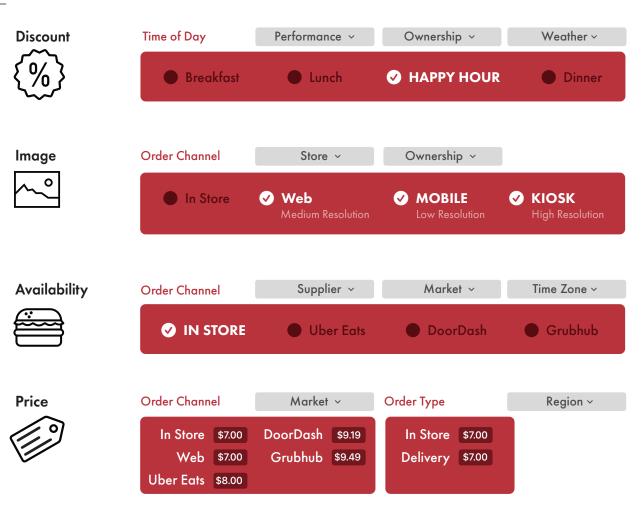
Dynamic Store Groupings empower operators to go beyond traditional, rigid POS store hierarchies to configure stores individually or at a group level, based on six categories:

- Store locations
- Menus
- Employees
- Taxes
- Discounts
- Service charges



The Power of Dynamic Items

- Eliminates the tedium of replicating items across menus and locations saving valuable time, money, and hassles
- Enables flexible management of item attributes
- Provides access to centralized menu data for analytics that reveal the insights you need to win





Fast & Flexible Dynamic Store Configurations

Qu's dynamic multi-store modelling offers flexible data hierarchies and groupings to:

- Reduce redundancy and rework with tagging and inheritance across groups
- Improve efficiency and control with the ability to test and implement changes
- Create unlimited possibilities and customized groups, with 100s of attributes and flexible permissions





UPDATES PUSHED SIMULTANEOUSLY AS MULTIPLE TAGS THROUGH AN UNIFIED DATA LAYER

Centralized Enterprise Management

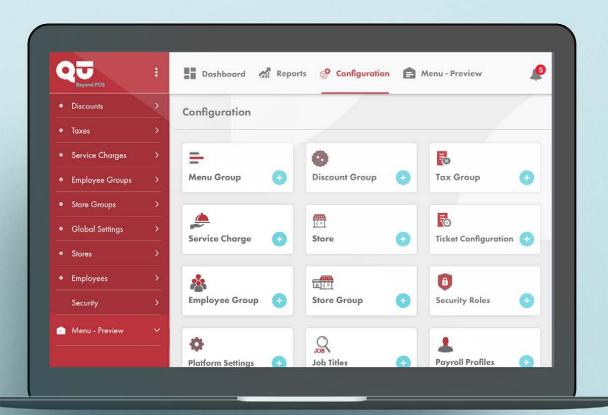
Qu's Enterprise Management Hub serves up unprecedented access to information that translates to bigger ticket sizes and stronger customer loyalty.

Restaurant operators don't have to be technology gurus to master Qu. The Enterprise Management Hub functions as a software control tower for easy configurations and reporting across operations. One intuitive dashboard connects to multiple management functions, including labor, operations, and menus, creating a single source of truth.

Boundless Customization

With Qu's Enterprise Management Hub, you get one place to configure and input information just once to update:

- Menus and items
- Pricing, taxes and service charges
- Discounts and promotions
- Reports and dashboards
- Permissions



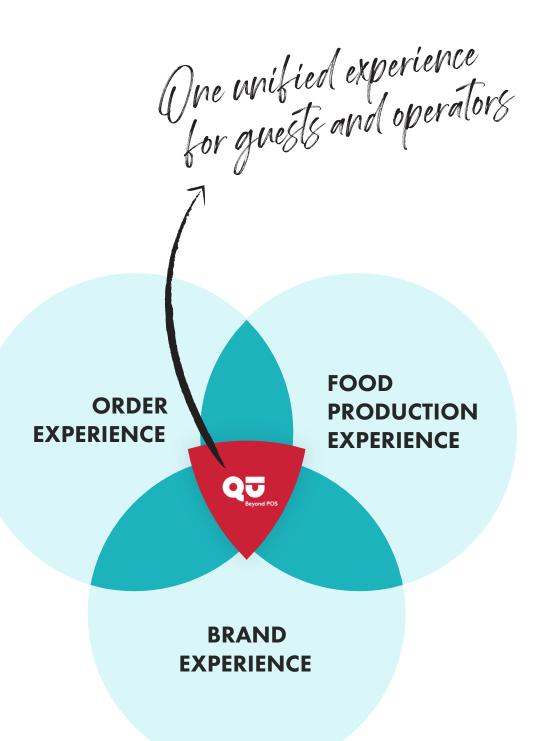
Beyond POS #4 UNIFIED DATA

Beyond Guesswork

Unified data to make revenue-driving decisions.

Restaurants are still decades behind retail and other ecommerce industries, lacking unified guest data to inform business decisions and drive revenues. The first iteration of cloud POS and open APIs was supposed to solve this by connecting disparate data and channels, but instead it added layers of complexity and restaurant operators still don't have one view of the customer.

Enterprise operators have been desperate for a way to unify data and get one view of the guest. Qu has delivered it through our data-centric experience platform that unifies the ordering, production, and brand/ loyalty experiences. At the intersection of these three critical functions is the unified view of the guest, the single source of truth.



With Qu, operators realize their ambitions to shape guest experiences based on transactional, operational, and guest data. Collect data in custom reports and extract actionable insights and trends to drive decisions. Qu provides options to produce cross-channel, single-item, and multi-brand reports all from one system.

Cination Boll Minara

Stable Call

Catanel Happa

SANDWICHTS

ANOCADO TOSSI

Amondonicket

Peoperori

Bacon Gilled Cheese

Bacon Tomato

california chicken

USCOT UNREY

Chicken pesto

BREWEDCOFFEE

1 COCONAL NINGERS

Catallel Mocha

creamy

Tap into Qu's unified data-driven platform to uncover product trends and accelerate revenue opportunities with:

- CRM-powered personalization for upselling •
- Dynamic promotions and pricing
- E-commerce optimization ٠
- Voice-driven experiences •

Get fused insights from one platform:

- Unified guest profiles across brands •
- Real-time spend, customer sat, and reviews
- Unprecedented access to and visibility of data ٠
- Custom reporting •

ORDER ONITINE

SCALABLE ARCHITECTURE

Beyond Limitations

The scalable architecture you need to thrive

Built on an API-first foundation, Qu's cloud-deployed platform streamlines, consolidates, and simplifies technology stacks. Our micro-services architecture improves efficiencies enterprise-wide by applying these foundational technology principles:

- One consistent API-first approach leverages bi-directional • APIs to process orders uniformly cross-channel
- One core processing engine with a single logic and data flow ٠
- Single database supporting everything, enabling better decision-making •
- Smart cloud, not cloud dependent, ٠ ensures in-store redundancy and reliability
- Modern containerized approach enables rapid deployment ٠

Our modern architecture and single API approach delivers big benefits:

- Reduced cost of ownership
- Less system breakages and bloating ٠
- One view of the guest with a data-centric, direct integrations model
- Revenue-driving insights to move your business forward

Welcome to the unified POS.

ORDER ETPERIENCE

DYNAMIC CONTEXT

An enterprise-level, data-centric foundation for one surprising and exceptional experience UNIFIED FOOD EXPERIENCE

ONE

Q.

DNE

PRODUCTION

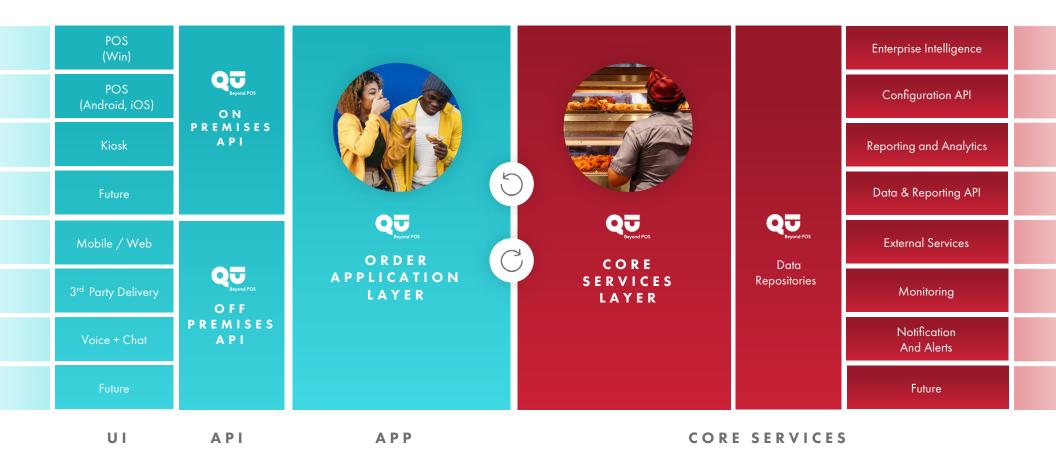
RE

DATA

BRAND EXPERIENCE

ETSERIENCI

One dynamic platform, infinite possibilities.



One consistent, bi-directional API structure

Using a micro-services approach, Qu decoupled the order application and front-end UI from the critical core and database, to give operators more flexibility, speed, and control. Everything syncs to the central database using bi-directional APIs. All order channels, including the POS, move out of the center and to the periphery, serving as a natural extension of the restaurant business and tech stack.

About Qu

The Qu Beyond Way

Qu is transforming restaurant POS beyond its current fragmented state by delivering native technology solutions for all in-store and digital order channels. Powered by common APIs and a single core data engine, Qu frees enterprise operators to choose between native and best-in-class offerings, enabling the first unified food experience that works at the critical intersections of ordering, production, and brand.

Our industry-first architecture for dynamic menu items and dynamic stores finally addresses the menu management mayhem faced by fast casual and quick service restaurant chains. And our data-driven guest experiences help operators unlock new revenue opportunities that drive healthier bottom lines.

Based in Bethesda, MD, Qu is backed by leading restaurant entrepreneurs as well as Silicon Valley investors that have also backed Google, Salesforce, Uber, and Dropbox.

THE ROL		Everages
	(340-900 CAL) Description Nutrition Info	
	CHOOSE A SIZE	
LOBSTER	Traditional \$21.00 Jumbo \$27.50	DRINK
What we'r Iobster in a	LOBSTER ROLL ADD-ONS (Maximum Quantity:2)	t top bun lerved with
mayo, and (340-900 C	Lemon Butter OTV Secret Seasoning OTV	\$22.50
	Extra Butter TY V Extra Seasoning TY V	
LOBSTER	Add Pickle OTY -	DRINK
What we'r lobster in i mayo, and	MAKE IT GLUTEN-FRIENDLY?	t top bun Verved
(560-900 C	Lemon Butter TY V Sub Greens \$1.00	\$ 28.65
	CHOOSE A SIDE	
	Poppy Seed Slaw Original Chips BBQ Chips	
CRAB ROL	Salt & Vinegar Chips	
1/4 lb of ct bun with n	CHOOSE A DRINK	split top ur secret
seasoning	Diet Coke OBottled Water ORoot Beer	
(350-830 C	Sparkling Water Half & Half Ginger Ale	\$ 22.10
	Coke Coke	
	Instructions	
1/4 lb of cl	Enter Instructions	hrimp in a
split top bu	J	o, and our
(350-910 C	QTY - 1 + \$23.00 ADD TO BASKET	\$ 18.45
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Beyond Comparison

Experience the one platform with infinite possibilities

Learn more about harnessing the power of Qu's groundbreaking platform for your enterprise. Schedule a Product Assessment with a Qu Technology Expert today.

www.qubeyond.com

1-240-356-3060

sales@qubeyond.com

