

Yum Yum utilizes IKA's expertise

CASE STUDY

as it doubles in size

The new restaurant has become a tremendous success and is able to serve more customers



For over twelve years Atique and Moy Choudhury have been operating YumYum Thai Restaurant on Church Street, receiving many awards and accolades for the food and making it one of the most popular restaurants on Stoke Newington's popular Church Street. The Restaurant had been so popular that they decided to invest in a new restaurant on a scale never seen before in Stock Newington.

The new Restaurant, housed in a grand listed Georgian building, features over 250 covers and beautiful interiors which combine Thai features with chic modern Asian design.



It is served by state of the art kitchens, expanded kitchen and serving teams, a high tech wine storage unit and a whole host of other features which make it the finest restaurant in the area. All of this has enabled the quality of their food to continue rising to new heights.

EPOS Solution

IKA, being Yum Yum's business partner from its inception, was given the responsibility to implement the IT systems that were necessary to cope with the expected high level of customer demands at busy times. A network of 2 Back office PC's and Six Aures Touch Screen Terminals running Windows XP and IKA's own PC-HOS software were installed together with Bill, Kitchen and Bar printers for fast and accurate Food ordering.

Business benefits

The system also provided Atique and Moy with up to date management information on sales, stock and staff enabling them to quickly evaluate how well the new Yum Yum was performing. This was crucial to Atique because he was not involved in the day to day running of the Restaurant. IKA working closely with Moy implemented a training program for Staff and Management enabling a smooth transition to fully systemized operations.



More customers can now be served thanks to the strategically positioned touch screen terminals providing near by access for employees. Once an order is entered using a touch screen terminal it is instantly printed in the kitchen. This system allows twice the number of customers to be served in the same period if time.

What they say...

"With so many covers in our new larger premise I was concerned that we would not be able to match the high level of customer service our original restaurant offered. However IKA aided planning the layout and distribution of the touch screen terminals around the restaurant in order to maximise the efficiency of the ordering process. This allowed us to serve many more customers whilst still satisfying their demand for quality."

- Atique Choudhury
(Managing Director)

Contact:
IKA Retail Solutions Ltd
Ph: 020 8886 3100,
Email: sales@ikaepos.com