



**Treat yourself to more
profit on the menu**



MIS à la carte

MIS à la carte is an indispensable helper for the highly competitive hotel and restaurant industry because it keeps a constant eye on profitability. It is a management information system that lets you monitor the strengths and weaknesses of your entire operation at all times — but there is more to it than that. MIS à la carte is tailored to your needs, flexibly scalable and includes the analysis of profit and loss accounts, accurate calculations, forecasting



and employees' productivity control, for example. You will now be able to make investments based on sound judgement. The tool is even an effective marketing aid as well.

All functions can be used without previous knowledge, and in spite of the modern technology involved you won't need any IT specialists, because all data is transferred directly from your existing bookkeeping or entered manually into the system.

MIS à la carte delivers intelligible analyses that tell you exactly where there is need for optimisation or which strengths should be developed.

MIS à la carte does not put pressure on your investment budget because there is no need to buy it. It can be leased for as little as a few hundred euros per month. Thanks to its modular structure, MIS à la carte can be extended at any time to meet changing needs. Another advantage of this solution: It can be implemented rapidly without having to deploy internal IT resources.



CASE
STUDIES



PRACTICE
TIPPS

Four reasons to choose MIS à la carte

- New ingredients for better decisions
- A tempting recipe: Fewer costs, seasoned with higher returns
- As inspirational as a star cook, yet as simple as fast food
- Enjoyment without regrets: lease instead of buying

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