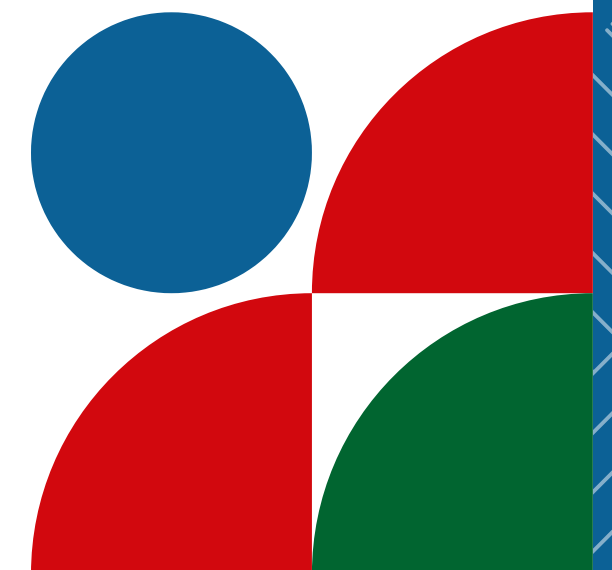
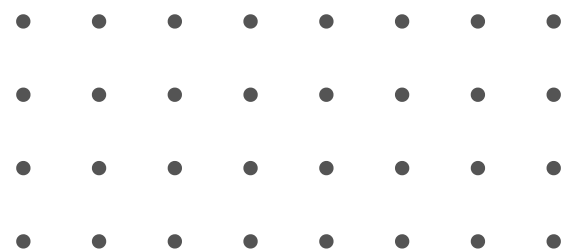




# ASIAN CUISINE RESTAURANTS IN THE NORTHERN EMIRATES

—Solution by Zolute—



# ABOUT US

Zolute specializes in IT consulting and software development, committed to delivering efficient and innovative solutions that seamlessly integrate the latest technologies into your existing operations. With a global presence spanning the USA, UK, and UAE, we strive to enhance your business processes, driving growth and excellence through our dedicated expertise and professional approach.





# Zolute & Odoo

Zolute has established a strategic partnership with Odoo in the Middle East region to deliver tailored solutions built upon Odoo's advanced technology. Acting as consultants, Zolute manages clients' IT infrastructure, enabling them to concentrate more effectively on their core business objectives.



# odoo



# ZOLUTE

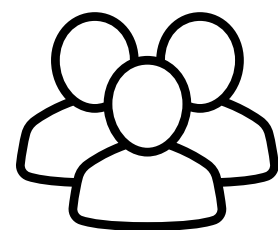
= IT INFRASTRUCTURE LLC =







# ABOUT odoo



**15M+ USERS**



**17 OFFICES  
WORLDWIDE**

Odoo is a comprehensive suite of business management applications designed to streamline and automate operations across various organizational functions. Offering integrated modules such as CRM, ERP, e-commerce, accounting, inventory, and HR management, Odoo provides scalable solutions adaptable to businesses of all sizes.





# INDUSTRY WISE SOLUTIONS IN odoo



Hospitality



Construction



Services



Supply Chain



Retail



Health &  
Fitness



# OVERVIEW

## Why Asian Cuisine Restaurants in the Northern Emirates Need Smart ERP

- Asian restaurants require coordination across multiple stations—wok, sushi, grill, salad, and more.
- High customer expectations, complex menus, and speed of service make manual systems inefficient.
- Odoo ERP enables smooth kitchen routing, real-time prep updates, and inventory tracking from one platform.

### Key Features

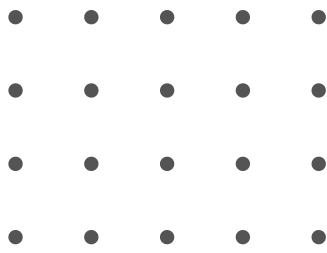
- Municipality and food safety licensing
- Multi-zone kitchen layout (grill, wok, fry, sushi)
- Trained chefs in Asian cuisines
- Integrated POS + kitchen display system
- Hygiene and safety compliance
- Real-time ERP for routing and stock control



**AND MUCH MORE**



# KEY ODOO ERP FEATURES FOR ASIAN CUISINE RESTAURANTS



- **Multi-Prep Area Routing**

Orders go directly to relevant prep zones

- **Kitchen Display System (KDS)**

Track live prep updates at each station

- **POS for Complex Orders**

Modifiers, combos, spice levels, split bills

- **Real-Time Reporting**

Monitor table turnover, prep delays, top dishes

- **Ingredient-Level Inventory**

Auto deduction and restock alerts

- **User Access Control**

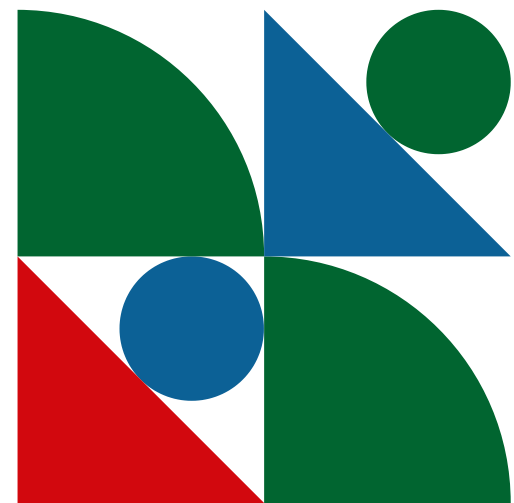
Separate roles for chefs, managers, and cashiers

- **Multi-Branch Dashboard**

Centralized view across all locations



**AND MUCH MORE**



# ODOO ERP EVERYTHING YOU NEED IN ONE SYSTEM



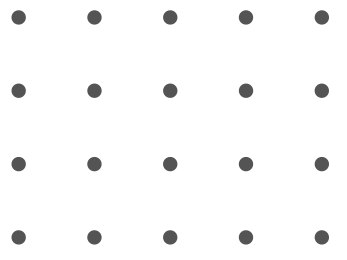
Point of Sale



Inventory



Purchase



Accounting



Manufacturing



Employees

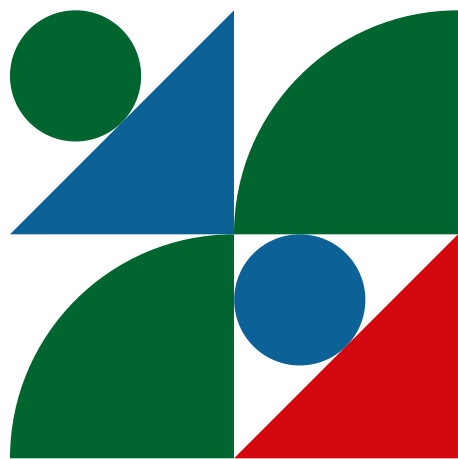


Quality



CRM

AND MUCH MORE







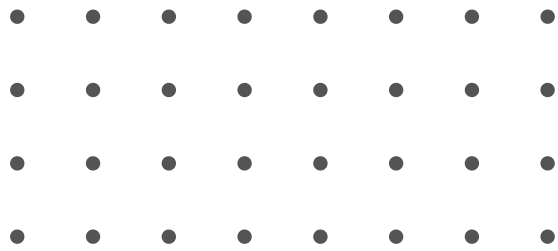
# HOW ZOLUTE HELPS ASIAN CUISINE RESTAURANTS

- **Custom Routing Setup**  
Auto-assign orders to grill, wok, sushi, or fry stations
- **Station Dashboards**  
Digital KDS with live timers and order status
- **Localized POS Integration**  
Dual language (Arabic + English) and VAT-ready
- **Ingredient Forecasting Tools**  
Alerts to restock critical items during peak hours
- **Flexible Hosting**  
UAE cloud or on-premise deployment options



**AND MUCH MORE**





THANK YOU



WWW.ZOLUTE.AE | CONNECT@ZOLUTE.AE | +971 54 496 1587

