TASK MANAGEMENT SYSTEM

TARGPatrol for HoReCc

A solution for managing audits, checklists, and inspections



What is TARGPatrol?

TARGPatrol is a cloud-based platform for **managing tasks**, **checklists**, **rounds**, **and projects**, designed for businesses of all sizes and industries. It helps streamline workflows, conduct inspections and audits, track progress, and ensure safety at sites.

EASE OF USE

An intuitive interface and cross-platform availability ensure a minimal learning curve for employees.

TIMELY MONITORING

Administrators and managers can **track task completion and incident resolution** in real time.

Key Features of the **System**

 \square PB 🗸 TARGPatrol Main Building +3 V Dashboard Schedule Issues 10 Reports Management N ŝ shboard Friday, 06/16/23 3 Canceleo 39 167 214 2976 Needs Attention 11 Warnings & Errors Statistics < Jun 12 – Jun 18 > View report Week V V Efficiency Performing 2 Open tasks V 250 200 200 150 150 Working Today 100 Joseph Chapman 50 AA 11 of 16 completed Candice Wu Tue Thu Fri Sat Sun Mon Wed A 17 of 23 completed Avg. 79.19% Plan Fact Total Not started Canceled Kathleen Parsons KP 1 of 12 completed Ava Wright Open Issues View all 12 of 19 completed Demi Wikinson 6/16/23, 10:03 PM New DW 2 of 7 completed The light does not work in room 234 Lana Steiner 5 of 5 completed doesn't worl **Gladys Harper** GH 18 tasks

- Use of **QR**, **NFC**, and **GPS** for Inspections
- Scheduling for Any Time Period
- Violation Recording
- Checklists with Various Types of Inspections
- Issue Registration and Resolution
- Analytical **Dashboards and Reports**

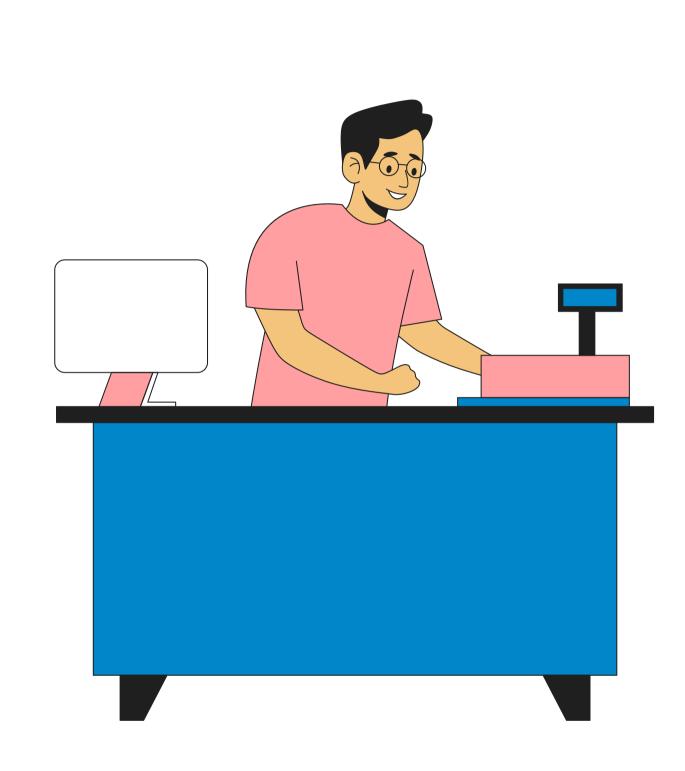
• Task Assignment of Any Complexity

What needs does TARGPatrol address?

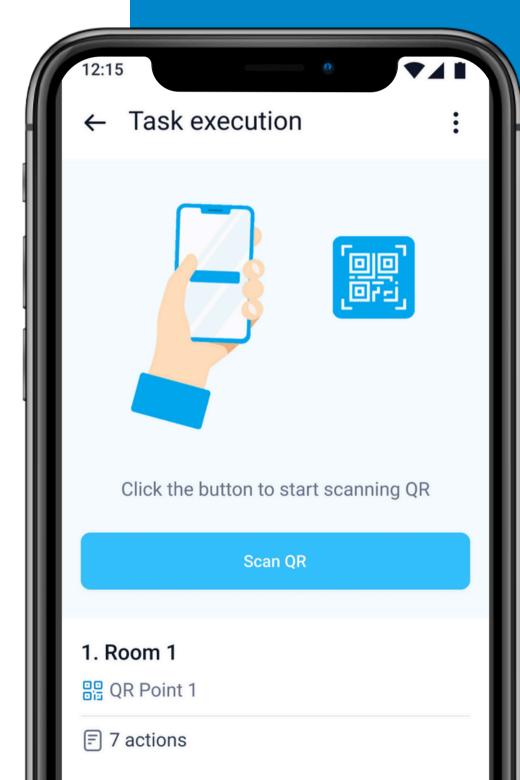
- TARGPatrol helps efficiently manage schedules and tasks in the HoReCa sector related to service, cleaning, and inspections, including assigning checklists, specifying locations, and setting deadlines.
 Checklists ensure that employees follow service standards, with the ability to confirm task completion through
- Checklists ensure that employees follow service standards, with the a photos, videos, or numerical/text data.
- TARGPatrol enhances safety in establishments by tracking violations (such as errors or warnings) in the kitchen, dining area, or other zones.
- The issue registration feature **allows staff to quickly report issues**—such as equipment malfunctions, spoiled food, or property damage—directly through the app.
- The platform provides tools for generating reports and analyzing data, **helping assess staff performance and improve operational processes** in the HoReCa industry.

How does it work?

- **Creating a team in the system** (administrators and task performers).
- Adding locations and points where employees will carry out tasks.
- **Creating checklists** (if necessary) that performers will fill out.
- Assigning tasks and creating a schedule.
- **Task execution** by employees through the mobile app.
- Viewing and analyzing reports on completed tasks.



How does it work for the performer?



- The performer logs into the mobile app.
- moment.
- fills out checklists.

- start a new task.

• Then, they select a task from the list of tasks available at the

• After starting the task, the employee **follows the outlined steps and**

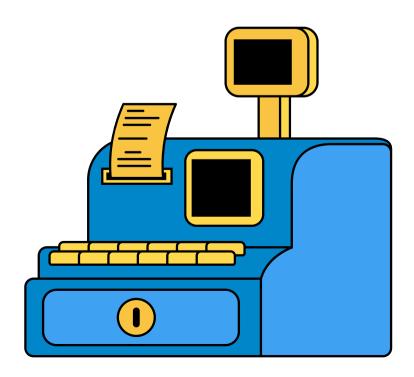
• If needed, they **document the result** with photos or videos. • During task execution, the employee can add text comments and **communicate** with the administrator if any questions arise. • Once the task is completed, the employee can review the result and

Task Execution Monitoring

HELP WITH TRACKING TASK COMPLETION:

- Notifications (push, email) triggered by violations or errors, as well as comments left within a task.
- A schedule that allows you to track task progress in real time, including completed steps and checklists.
- **Reports** that provide **detailed statistics** on ongoing and completed tasks.
- Creation and sending of newsletters about completed tasks.

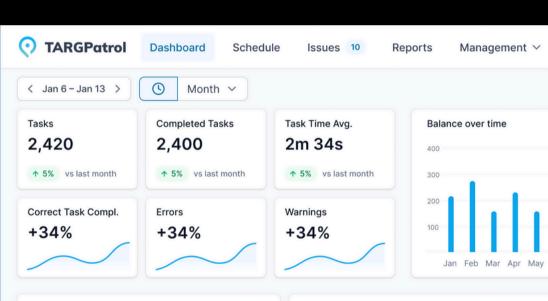




Analytics

Dashboards, Reports, and Analytics.

- Use **Reports** for different periods to analyze the situation in restaurants, hotels, cafes, etc., in detail.
- View concise yet key information on the **Dashboard**.
- Use the **Analytics** page to explore structured analytics in the form of charts and graphs.
- **Export all data** to other analytics systems.



Users Leaderboard (Tasks)

JC	Joseph Chapman 653 tasks - 98% correct	2 🔺
cw	Candice Wu 653 tasks - 98% correct	1 🔻
КР	Kathleen Parsons 653 tasks - 98% correct	1 🔻
AW	Ava Wright 653 tasks - 98% correct	1 🔻
DW	Demi Wikinson 653 tasks - 98% correct	2 🔺
LS	Lana Steiner 347 points	2 🔺
GH	Gladys Harper 347 points	2 🔺

Users Leaderboard (Issues)

JC	Joseph Chapman 653 Issues - 2/3 Completed	2 🔺
cw	Candice Wu 653 Issues - 2/3 Completed	1 🔻
КР	Kathleen Parsons 653 Issues - 2/3 Completed	2 🔺
AW	Ava Wright 653 Issues - 2/3 Completed	2 🔺
DW	Demi Wikinson 653 Issues - 2/3 Completed	2 🔺
LS	Lana Steiner 653 Issues - 2/3 Completed	1 🔻
GH	Gladys Harper 653 Issues - 2/3 Completed	1 🔻

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HOW TO EXPORT DATA TO OTHER SYSTEMS?

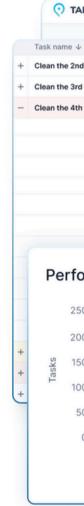
Integration

TARGPatrol supports an open API and Webhooks, allowing it to integrate with any system and receive data in a format that suits your needs.



What will it give to the business?

- Centralized task management and automatic tracking reduce the risk of errors and oversights in staff performance.
- Checklists and inspections help maintain high service levels and ensure compliance with quality standards.
- Task execution control and violation recording **increase process transparency and staff accountability.**
- Real-time notifications **allow for quick responses to changes**, such as guest complaints or operational disruptions.
- Analytics and reports provide the ability to evaluate performance, optimize resource allocation, and improve operational processes in restaurants and hotels.



RGPatr	ol Dashboard S	Schedule Issues 10	Reports Mana	igement V		& Main Building	•3 • Q PB •		
·	Scheduled start ψ	Scheduled end ψ	Performer	Priority ↓	Start execution	n End execution	Time spent, (h) \downarrow		
d floor	11/28/23, 2:00 PM	11/28/23, 3:00 PM	Stacy Hampton	Normal	1:58 PM	2:00 PM	1.02		
i floor	11/28/23, 2:00 PM	11/28/23, 3:00 PM	Frank Sanders	Normal	2:02 PM	3:07 PM	1.05		
floor	11/28/23, 2:00 PM	11/28/23, 3:00 PM	Alma Young	Major	1:57 PM	2:49 PM	0.52		
	Step name \downarrow		State	Errors ↓	Errors names		Warnings \downarrow		
	+ Clean room 401		Completed	0			0		
- Clean room 402			Completed	1	Value error		0		
		Action name		Туре	State				
		Clean the bathroom		Check	Complete	Needs Attention			
Check the dishes				T Text	Complete				
Haurmanu shanan? 💮 Mumhgr					Complete	ate 3 Warnings & Errors			
	-				Complete	JA S Wall	ings & Errors		
ormir	ig					9pm-9:40pm			
0						Closing - daily © 5/7	checklist		
	\sim	~				10am-10:30am			
0					4:05 PM	Store Inspectio	n		
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				4:00 PM 9am-9:40am					
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0 0	\square		~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~						
0	~	0			1				
Mon	Tue	Wed Thu	Fri Sat	Sun		Px 2 Open	tasks		



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Any questions remaining?