

TASK MANAGEMENT SYSTEM

# TARGPatrol for HoReCa

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

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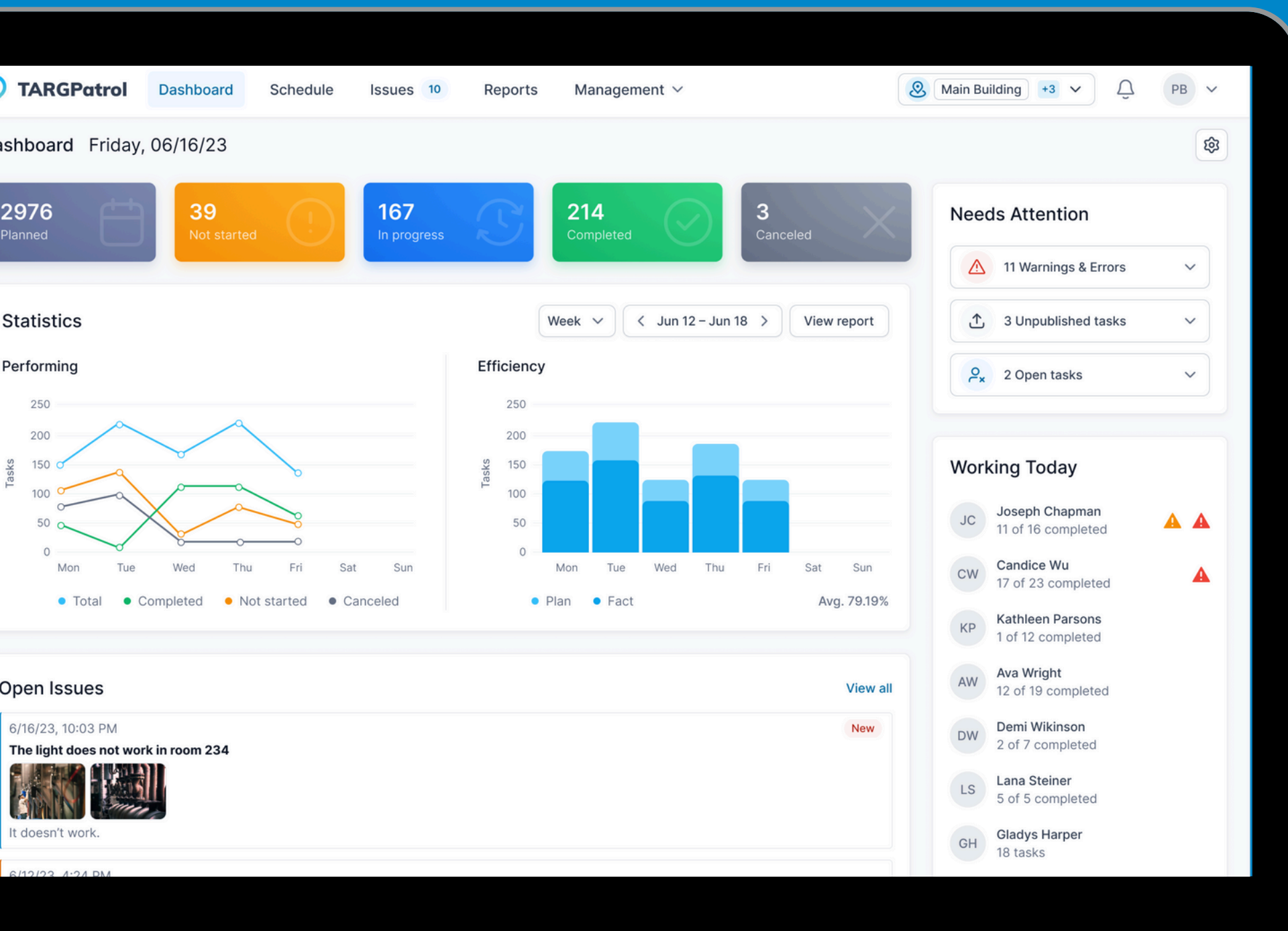
**An intuitive interface and cross-platform availability** ensure a minimal learning curve for employees.

## TIMELY MONITORING

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

# Key Features of the System



- Task Assignment of Any Complexity
- 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

# What needs does TARGPatrol address?

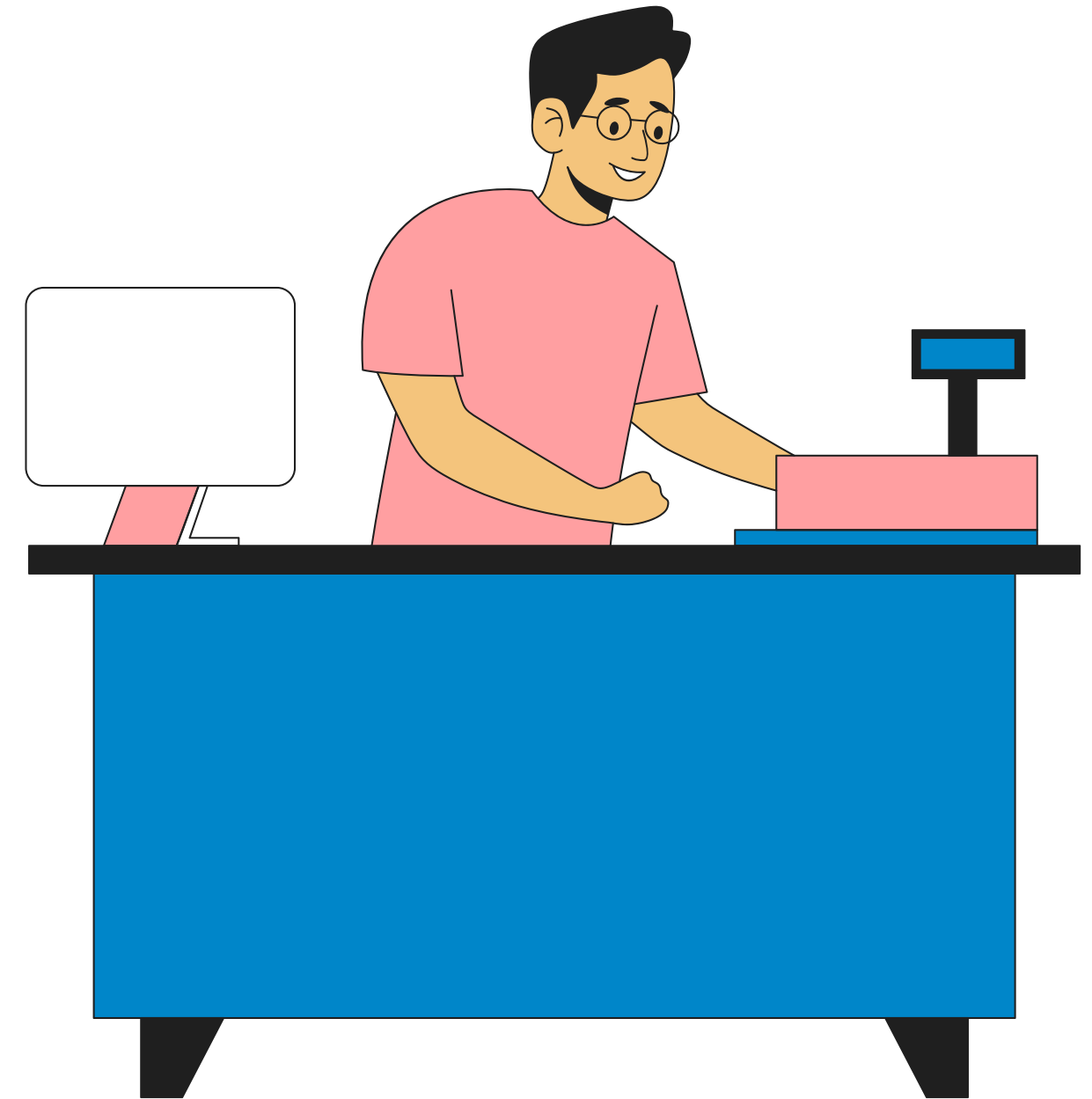
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- TARGPatrol helps efficiently **manage schedules and tasks in the HoReCa** sector related to service, cleaning, and inspections, including assigning checklists, specifying locations, and setting deadlines.
- Checklists ensure that employees **follow service standards**, with the ability to confirm task completion through 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.

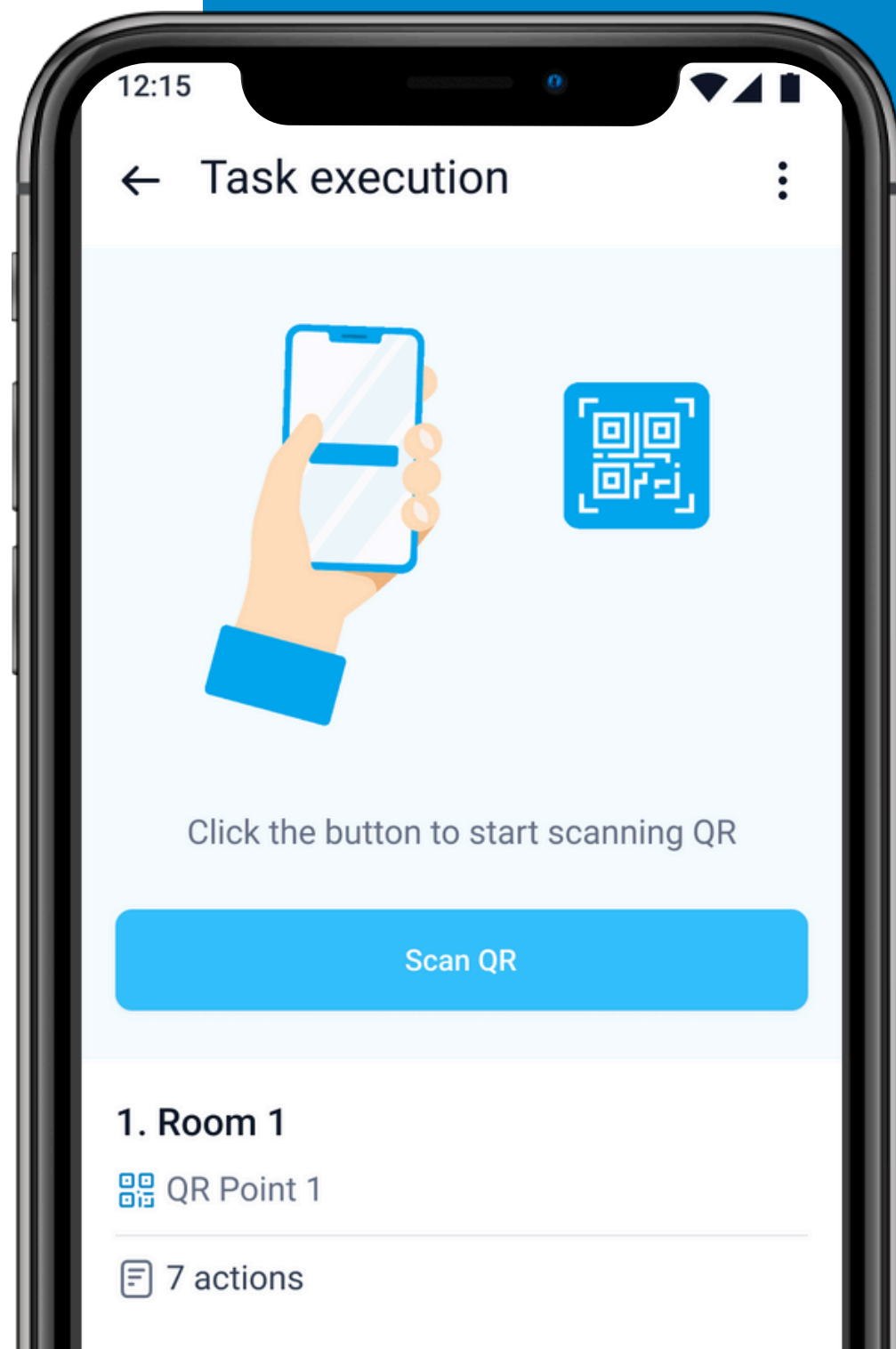
# How does it work?

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- **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?



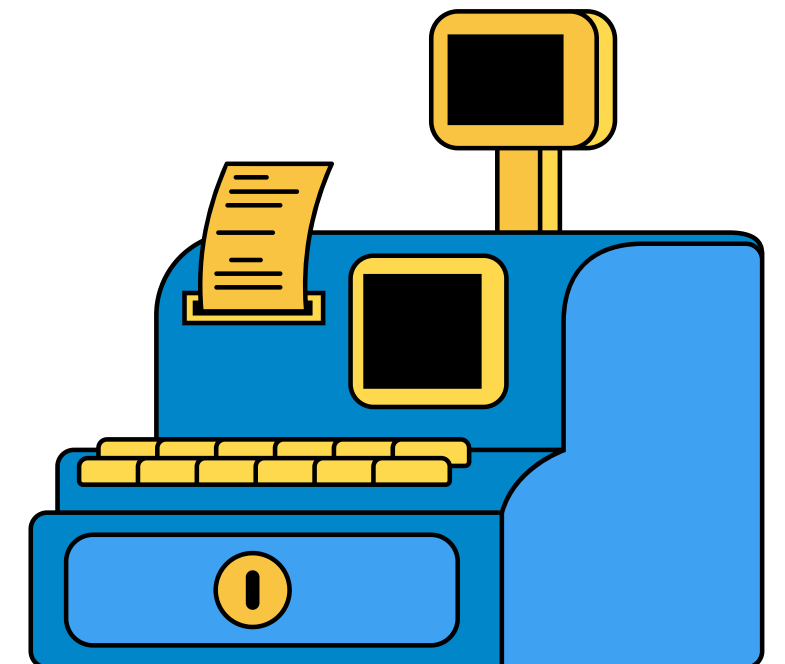
- **The performer logs into the mobile app.**
- Then, **they select a task** from the list of tasks available at the moment.
- After starting the task, the employee **follows the outlined steps and fills out checklists.**
- If needed, they **document the result** with photos or videos.
- During task 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 start a new task.**

# Task Execution Monitoring

## HELP WITH TRACKING TASK COMPLETION:

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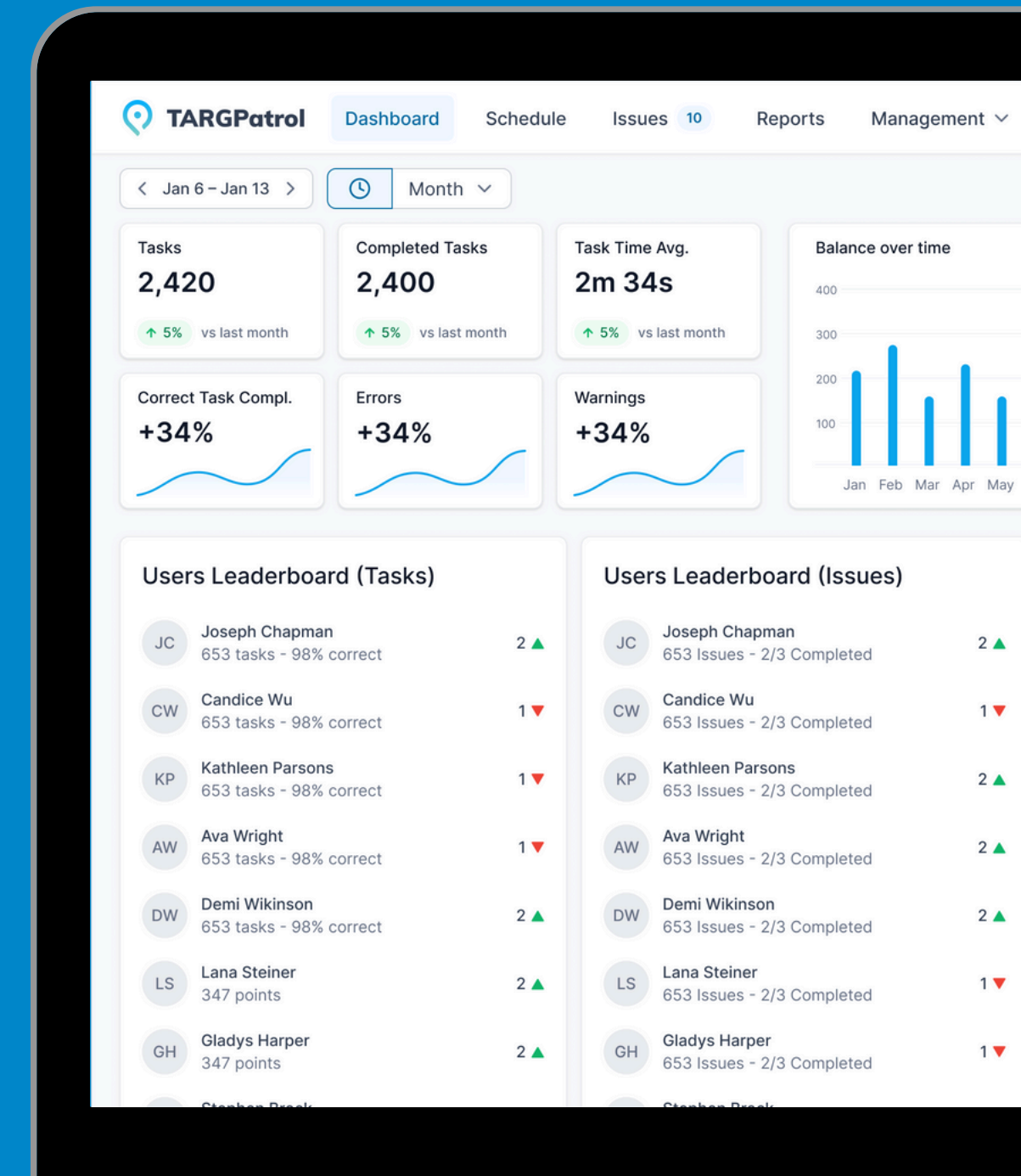
- **Notifications (push, email)** triggered by violations or errors, as well as comments left within a task.
- **A schedule that allows you to track task progress in real time**, including completed steps and checklists.
- **Reports** that provide **detailed statistics** on ongoing and completed tasks.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





HOW TO EXPORT DATA TO OTHER SYSTEMS?

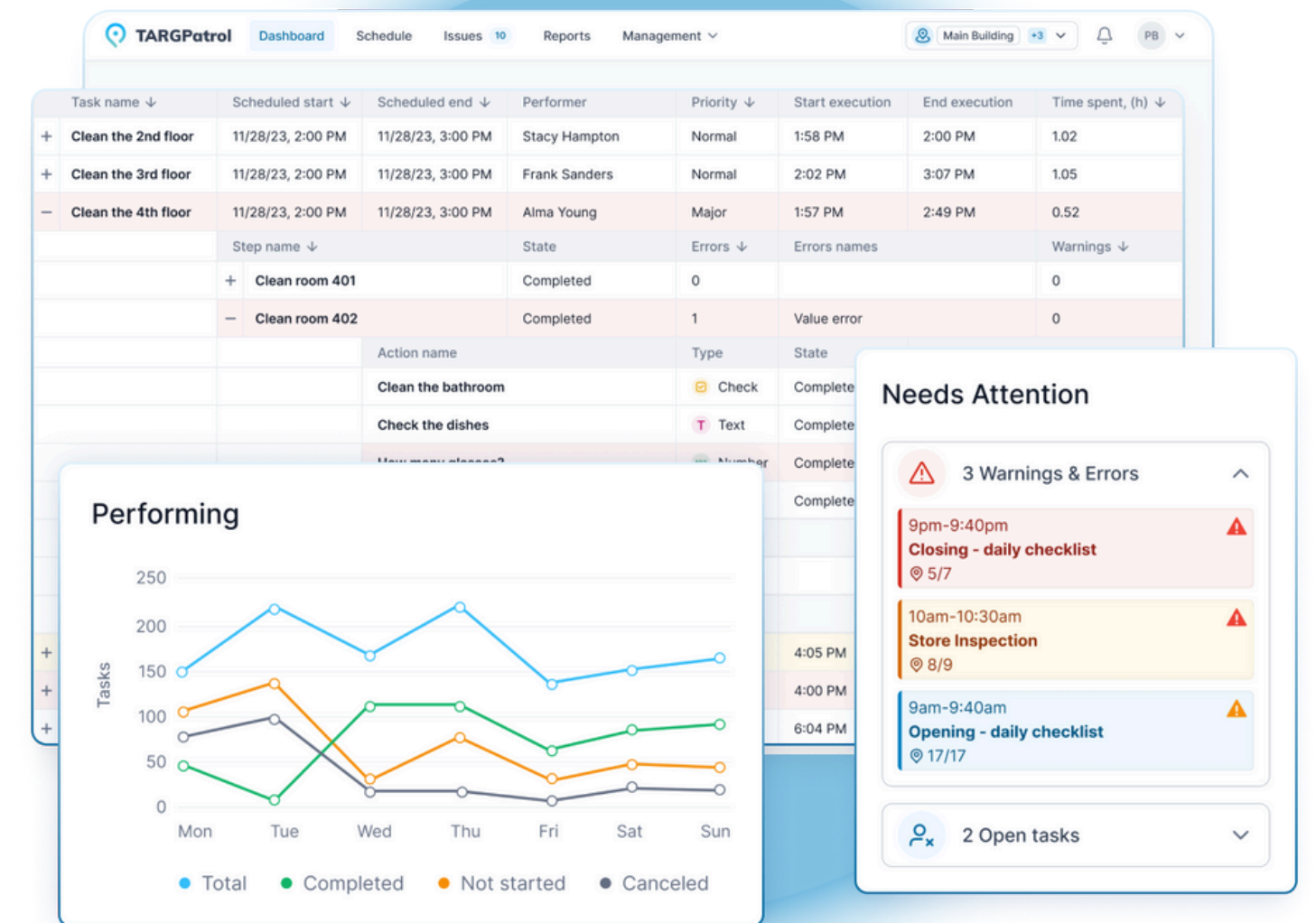
# Integration

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.





# Any questions remaining?

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