Traditional Cantonese Cuisine, Modern Management - Guangzhou Ying Hua Restaurant

People always say "Dining in Guangzhou". It means Guangzhou citizens are smart eaters and love to eat. More, Guangzhou brought together a wide variety of Cantonese cuisines and the features of the local flavours, like Hainan cuisine, Panyu cuisine, Dongguan cuisine, Shunde cuisine and Zhongshan cuisine etc. These cuisines especially pay attention to "color,"



smell, taste and shape" on the dishes. When we are talking about traditional Cantonese cuisine in Guangzhou, we have to introduce "Ying Hua Restaurant" which is located at Luogang area.



One of the most popular foods in Cantonese cuisine is Dim Sum. Dim Sum provided by Ying Hua are the favourite food of the neighbourhood. There is always long queue waiting for a seat during meal time. In addition, Ying Hua offers wide variety of



foods, from appetisers and snacks to classic Cantonese dishes and new style fusion dishes to meet the tastes of different customers.



Another feature of Ying Hua Restaurant is its gorgeous decoration. Apart from their VIP rooms, Ying Hua has magnificent dining area and banquet hall. The third floor of the restaurant has set up a large business banquet hall which can place more than 80 tables. The

restaurant can accommodate about 2000 customers so that it becomes the ideal choice for different kinds of banquets and parties such as wedding banquet and party etc.

Ying Hua and the branch Yuan Hua Restaurant adopt **Seito Food & Beverage Management System**. By using more than 10 units of POS terminals and a number of kitchen printers, the operation of such huge restaurant is still smooth. Furthermore, in order to meet the need of inventory control, Seito has achieved

the system interface with **Winton's**, our long term business partner's **Enterprise Resources Planning System** (ERP System). With stock take and real-time inventory management functions etc., Winton ERP System can effectively control and track the entire inventory flow to make inventory management more perfect. It also equips with shop consumption auditing management (checking front end and back end



consumption loss), procurement management, product structure management, cost analysis management, fixed asset management and payment management functions etc. Therefore, the inventory management becomes more comprehensive and more effective. With Seito and Winton, the operation of Ying Hua Restaurant becomes smooth and resouces planning and management is now an easy task.