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## Virtual Manager

*It's not an app, it's Business Evolution.*

### Reduce Paper Waste – Manage More Efficiently – Stay Connected With Staff

- Lower your costs! No more pages of handouts in the trash after the meeting ends.
- Update the schedule or menu training and alert the staff of changes instantly.
- Videos of the chef preparing a dish, wine training notes & a lot more options for success.

Virtual Manager lets food & beverage leaders execute training & development, push information in real time and reduce operating costs while being socially and environmentally responsible.

Making changes to staff training packet? Virtual Manager lets you update and export it instantaneously to staff members! "I didn't know about that change" or "I never received that handout" is a thing of the past. Upload the pdf and send it from the app or the website and receive a notice when the staff member views it!

Pre-shift meeting notes, briefings on large events and other handouts take up a small forest of paper. Virtual Manager gets information to your staff faster, catalogues your training material and sets your staff up for success.

Why not save money and the environment simultaneously? Why not have your current menu and pertinent training items always at your staff's fingertips? Your onboarding packet, important documents and training materials are all there... new hires just log in and go!

*"A staff of 100 in the average Las Vegas strip restaurant can waste 100,000 sheets of paper every year just on daily handouts and training material!"*

Will your restaurant be the first to proclaim a paperless existence?

Is your information delivery system a relic of the past or cutting-edge technology?

Reduce waste, cut costs & be the leader of sustainability!

With Virtual Manager, your business is prepared for the future of modern management.

Winetrade.com/virtualmanager

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