



Point of Sale Best Practices

DURATION: 1 Hour

What's covered in this class?

- [Changing Meal and A la Carte Prices](#)
We'll provide detailed training on how to edit *Menu Product* prices as part of the day-to-day process, as well as for the start of a new school year. We will also discuss the impact of CEP on meal pricing in districts that are full CEP or partial CEP.
- [Common System Settings](#)
This course will cover the most useful settings in Mosaic that can be customized to improve usability and improve your day-to-day processes.
- [Customizing POS Menu Screens](#)
A complete overview on how to add, edit, and delete *Menu Products*. Learn how to communicate *Menu Products* changes to the school level and then add/remove them from existing menus. We'll also discuss on how CEP changes can impact your menus.
- [POS Helpful Hints/Useful Features](#)
We'll take a deep-dive into the most under-used features of the software that can speed up processing and make your everyday responsibilities easier.
- [Understanding Off-Line Mode](#)
Learn all about Offline Mode! How it works, why it's useful, and how to manage operations once it's engaged.