BIZA · POINT OF SALE

BAKERY, BUTCHER & DELI

Weighed, priced and gone before it cools

For **bakeries, butchers, delicatessens and fresh-food counters** · September 2026

> Half the shelf is sold by weight, the other half by the piece. Everything has a date on it, the morning rush lasts forty minutes, and whatever is left at nine at night has to come off the books honestly.

The scale label decides the quantity, the batch decides what sells first, and the waste at the end of the day is a recorded movement rather than a gap.

From the label

Weight or price embedded in the barcode, decoded at the counter

Freshest out

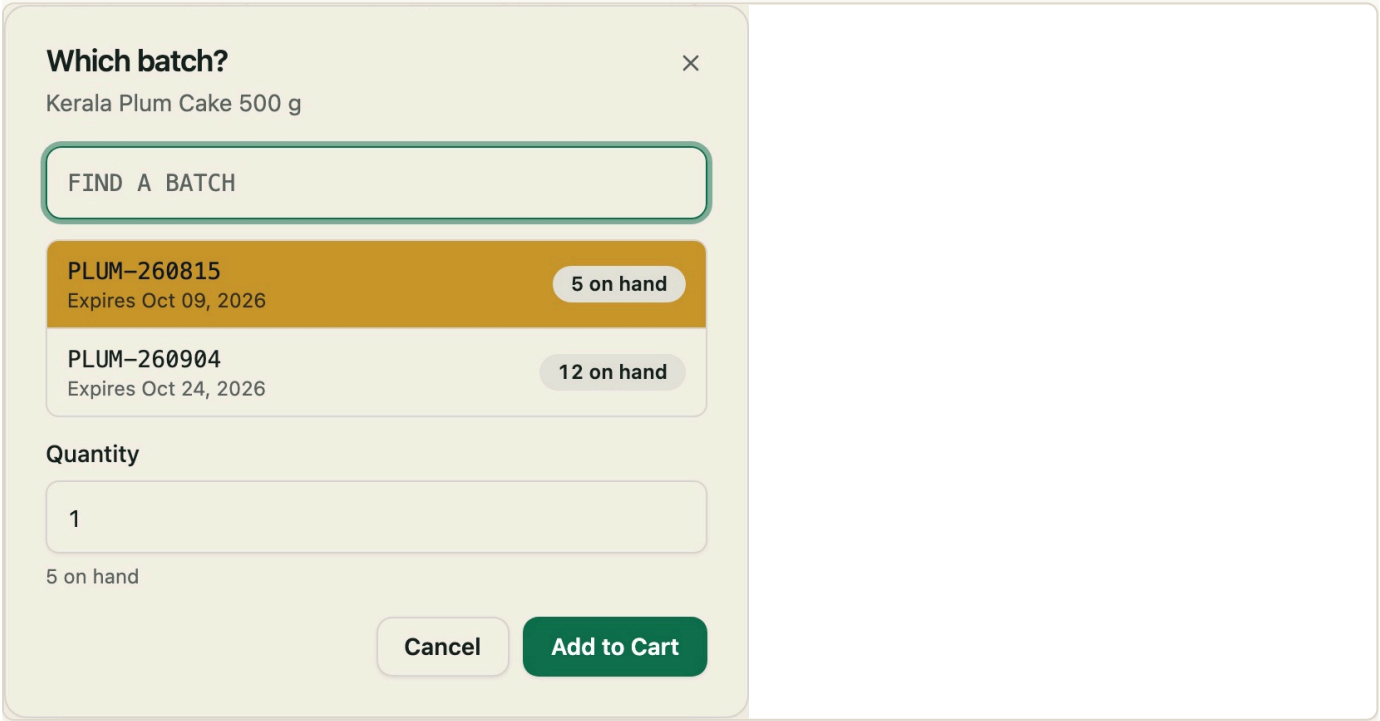
Soonest expiry first, with the days remaining shown

Recorded

Waste written off against the batch, not lost in the count

Fast

Quick keys, one-tap quantities and a drawer that opens itself



Batches offered soonest-to-expire first, with the days left on each.

WHAT A FRESH COUNTER NEEDS

01 Weight and price labels, read at the counter

The labels your scale prints carry the item code and either the weight or the price. The counter decodes them into the right quantity: a price-embedded label sells the price divided by the shelf price in kilos, so the unit price on the slip is still the shelf price the customer saw.

- Weight-embedded and price-embedded EAN-13
- Unit price on the slip stays the shelf price
- Works with any scale that prints EAN-13
- Configurable prefixes, digits and decimals
- Fractional quantities keyed by hand too
- Ordinary barcodes still scan normally

02 Dates that the counter respects

Batch-tracked products are sold soonest-expiry-first, with the days remaining shown as the batch is picked and a highlight once it is inside the warning window. An expired batch is refused unless you allow it, and the decision is the same on every counter.

- FEFO picking with days remaining
- Expired batches refused by default
- Returns restock the exact batch
- Warning window you set, in days
- Write-offs posted against the batch
- Lot ledger per shop

03 A rush the software stays out of

Large touch cards or a dense list, category chips, best-selling first, quick-tender chips and a numeric keypad on touch screens. Park a basket for the customer who forgot the bread and resume it from any counter when they come back.

- Card, compact or list layouts
- Quick cash amounts and exact cash
- Swipe to remove, hold to repeat a quantity
- Best-selling and recently-sold ordering
- Park and resume a basket from any counter
- Drawer opens on cash sales automatically

04 What did not sell

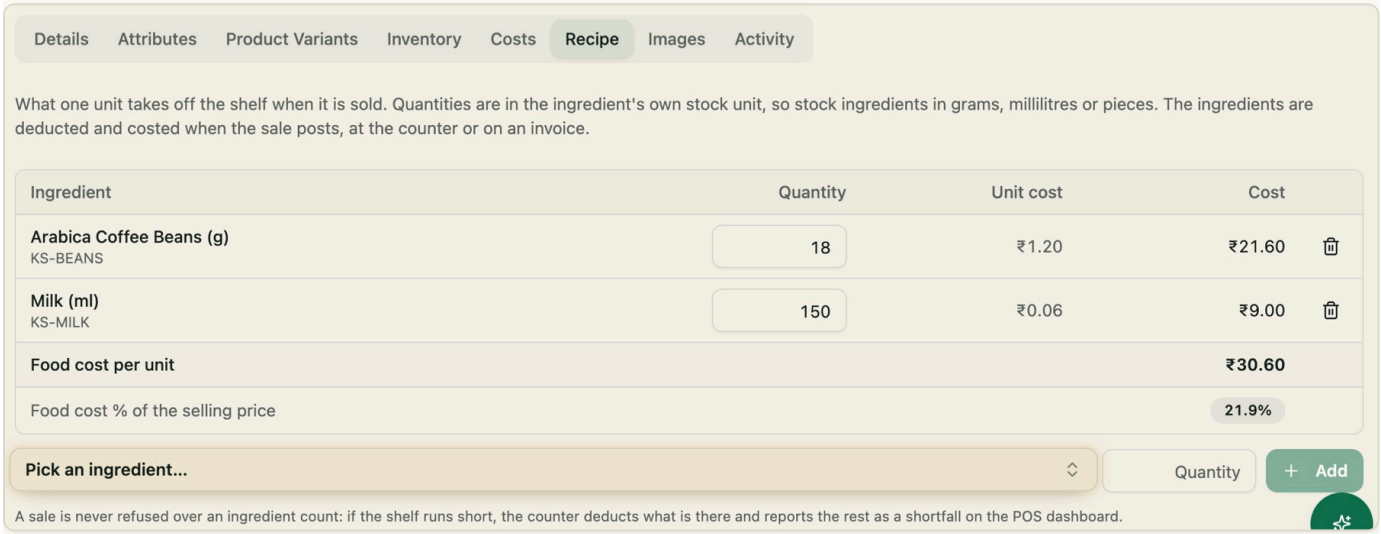
End-of-day waste is a stock write-off against the batch, so the shelf, the valuation and the margin all agree. Voided lines and drawer opens without a sale are recorded with a reason and a name, and the dashboard flags a counter where either becomes a habit.

- Write-off against the batch, with a reason
- No-sale drawer opens need a reason
- Margin by product, after waste
- Voids recorded with their value
- Refund and discount rates flagged per shift
- Shift report lists every event

05 Pre-orders and celebration cakes

A cake ordered for Thursday is a sales order or an invoice in Sales, with a deposit taken as a payment against it. The counter is for what walks out today; the order lives where documents, terms and the customer record already are.

- Sales orders and quotations for pre-orders
- Convert to an invoice when it is collected
- Same catalogue and stock as the counter
- Deposits recorded as payments on the document
- Customer record with history
- WhatsApp or email the document from the record



A recipe: what one cappuccino takes off the shelf, and its food cost against the price.

FROM THE FIRST TRAY TO THE LAST

06:00	Open the counter with a float while the first trays come out.
06:40	A loaf is weighed; the scale label decodes to 0.620 kg at the shelf price.
08:15	Yesterday's batch is inside the warning window and is offered first, at a discount you set.
12:30	A customer parks a basket and goes to the bank; another counter resumes it ten minutes later.
17:00	A tray is written off against its batch, with a reason.
20:45	Close the counter: blind count, variance, Z report, and the waste already in the books.

WHAT THE BOOKS GET

A 41.75 counter sale with 5% VAT, weighed goods and a piece item, paid in cash:

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Dr  Cash drawer                       43.84
    Cr  Bakery sales                            41.75
    Cr  VAT output                               2.09
Stock   0.620 kg sourdough (batch 22-SEP-A)  .  2 x croissant
Waste   1 tray written off against batch 21-SEP-B at 17:00
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SPECIFICATION

Fresh counter	Scale labels (weight or price embedded); batch and expiry with FEFO and write-offs; parked baskets; quick keys and quick-tender chips; pre-orders and deposits handled as documents in Sales
Devices	Windows, macOS and Linux desktop app; iPad and Android tablet; phone; any browser, installable as a web app
Printing	ESC/POS thermal printers over the network, or USB / serial / Bluetooth through the computer's print queue; 58 mm and 80 mm; cash drawer opens on cash sales
Tenders	Cash, card, bank transfer, gift card, store credit, loyalty points and **on account** (the balance stays on the customer's receivable); mada in Saudi Arabia, UPI with a scan-to-pay QR in India; split across any number, each banked to the account you choose
Cash control	Shifts per counter with a counted float, cash in / out with reasons, blind count at close, X and Z reports, variance, cashier PIN switch, audited drawer opens
Offline	Every sale, return and cash movement queues on the device and posts exactly once when the connection returns
Compliance	ZATCA Phase 1 QR and Phase 2 clearance (Saudi Arabia), GSTIN with HSN/SAC and a UPI QR (India), TRN (UAE), plain receipts elsewhere
New	Recipes that deduct ingredients, with food cost; order-ahead pickup slots; punch cards and tiers; account payments

NEW AT THIS COUNTER

What the fresh counter now has:

- **Recipes that deduct the flour.** A sold loaf or a sandwich takes its ingredients off the shelf, costed first-in-first-out, with the food-cost percentage on each item — the waste count and the recipe finally meet.
- **Order ahead for pickup.** Customers order from your link, pick a collection time, and pay when they come in; the order is on the floor waiting.
- **Punch cards and tiers** for the morning regulars, rewards as store credit.
- **Account customers settle at the counter** — the café next door that buys on account pays at the till.

Integrations on request: a live link to your weighing scales, and card terminals from your country's acquirer (Geidea and mada in Saudi Arabia, Pine Labs and Razorpay in India, Stripe elsewhere).

THE WHOLE COUNTER

Everything above sits on one product. This is all of it, the same in every edition, whether or not your counter needs each part on day one.

SELLING

- Search by name, SKU or barcode; category chips; sort by best-selling or recently sold
- Variants on one card, with a picker; a variant barcode adds that variant directly
- USB and Bluetooth scanners with no setup; camera scanning in the mobile app
- Keyboard shortcuts: F2 search, F4 pay, F6 park, F8 returns, F9 exact cash
- Line and cart discounts, and price overrides, each behind its own permission
- Sold by the piece, kg, metre or litre; weight and price labels from scales
- Options with minimum and maximum choices, priced on the line
- Park a cart with a note and resume it on any counter
- A second screen for the customer; a self-checkout kiosk
- Full-screen register mode; phone and tablet layouts built for touch

PAYMENTS

- Cash with quick-amount chips, a keypad and exact cash; change worked out
- Card and bank transfer with a reference, banked to the account you choose
- Gift cards, store credit and loyalty points as tenders
- On account, within the customer's credit limit
- mada in Saudi Arabia; UPI with a scan-to-pay QR in India
- Split one bill across any number of tenders
- Tips to a liability, never revenue; a service charge by percentage
- Account payments at the counter, oldest invoice first
- Trade-ins and charge-to-room, where the counter uses them

RECEIPTS

- 58 mm and 80 mm thermal slips, printed as an image so every script prints as shown
- Auto-print, and the drawer opens on cash sales
- Email with the invoice PDF attached; WhatsApp with a link to it
- Reprint any sale from Transactions
- The receipt title, tax number and fiscal QR your country requires
- Serial, batch, expiry and HSN on the lines that need them

CUSTOMERS AND LOYALTY

- Walk-in by default; any customer from the address book in one search
- Customer groups, with their own promotions and price lists
- Price lists with quantity breaks, by group or by counter
- Promotions: percent off, amount off, fixed price, buy X get Y, N for X
- Schedules, days, hours, limits and coupon codes that say why they did not apply
- Points, tiers with multipliers, and punch cards that pay out as store credit
- Gift cards sold, reloaded and voided, booked as a liability

STOCK

- Each counter sells from its own location, with live on-hand on every card
- Low stock, out of stock, not stocked here and backorder, per product
- Serial numbers and batches with expiry, soonest-expiry first
- Returns put back the exact unit or batch that came back
- Recipes that take ingredients off the shelf, costed first-in-first-out
- Transfer stock between locations from the counter
- Price and product changes reach open counters without a reload

CASH AND TRUST

- Shifts per counter with a counted float
- Cash in and out with reasons; a mistake is voided with a reversing entry
- Blind count at close, X and Z reports, and the variance
- Every cashier is a real user; switch by PIN, lock the counter to step away
- Permissions checked by the database, not just the screen
- Voids, no-sale drawer opens and sign-ins recorded with a name

RETURNS

- Return any line or all of them, against the original sale
- Refund in cash, as a credit on the account, or as store credit
- A credit note every time, with its own number
- Returns work offline against the counter's own copy of the sale

TABLES AND KITCHEN

- Floors and tables with seats; table states: free, seated, not sent, bill printed
- Move or merge tables, or move some items onto another table's bill; the kitchen gets a slip
- Kitchen tickets per station, printed and on a kitchen screen, in rounds
- A kitchen log with time to plate, reprints and cancelled tickets
- Courses and seats; split by item or seat; print the bill before paying
- Comps with a reason, a daily limit per person, a manager PIN past it, and a report
- Guests order from the table by QR, from the categories you choose
- Pickup and delivery orders, with a delivery charge added for you
- Reservations and a waitlist; tips paid out to each server

OFFLINE

- Sales, returns, cash movements and shift open and close all work offline
- Everything queues on the device and posts exactly once when the line returns
- Anything the server refuses stays visible, with the reason, until someone acts

OVERSIGHT

- A live dashboard of every counter and outlet, refreshed every 15 seconds
- Sales by hour, tender mix and top items
- Attention flags at thresholds you set: variance, voids, refunds, discounts, no-sales
- Reconciliation: what the counters took against the ledger and the journal
- Reports for tips, comps and ingredient shortfalls

COMPLIANCE

- ZATCA Phase 1 QR and Phase 2 clearance in Saudi Arabia
- GSTIN with HSN/SAC in India; TRN in the UAE; VAT numbers elsewhere
- Age checks and prescriptions before the line goes on the bill
- A controlled-drug register, batch recalls and warranty checks by serial

DEVICES AND HARDWARE

- Desktop app for Windows, macOS and Linux
- iPad and Android tablets, and phones; or any browser, installable
- ESC/POS printers on the network, or USB, serial and Bluetooth through the computer
- Cash drawers on the printer's port; ticket printers per kitchen station

Screens from a demo workspace, "Cardamom Cafe & Store" in Kochi.

See it on your own counter

Start a free trial at **my.biza.app**, or ask for a walkthrough with your own shelf, a label from your own scale and a real drawer. The POS guides are at **biza.app/docs**.