



# To grades for Orderman -

The Salzkammergut Schools of Tourism in Bad Ischl – in tune with the times

Training just like back in Empress Sissi's day? By no means. The Schools of Tourism in the famous Salzkammergut area prove once again, through practical usage of an Orderman radio ordering system, just how forward-looking their vocational training program is.

Upon entering the dining hall it already becomes clear that this not an ordinary cafeteria, but rather an exquisite restaurant: Instead of an unidentifiable something or other, hidden in a pool of sauce, a true feast for the eyes is served here. „These are, so to speak, the practice grounds for fourth year students," explains Alfons Schörgendorfer, department head of the Schools of Tourism in Bad Ischl. Along with cooking and serving, taking orders with an Orderman handheld is practiced. „The practical relevance of instruction is our top priority in the Schools of Tourism in Bad Ischl. And, because our students are often faced with having to use Orderman during their practical work training in the summer, last school year we decided to install the radio ordering system. We want to prepare our students as best as possible for their future careers; working with Orderman is now an important part

of that," Schörgendorfer adds, underscoring the decision.

## Positive response from students

The students are pleased: „I became acquainted with the Max handheld during my practical work training in the summer. I'm glad that I can also now work with it at school.", declares 17 year-old Simon Wendelin. Answering the question as to what advantages handhelds offer, he replies: „They cut down on having to run around so much; you don't need to go to the counter to place an order." Grinning, he adds: „And, the people in the kitchen can read the orders without any problems."

## „Withstands the test of time"

Klaus Enengl explains the benefit from a guest's perspective: „Personally, I always find it terrific if I order a glass of golden muscatel in a restaurant and in



(f.l.t.r.) Mag. Alfons Schörgendorfer (Head of Department), Simon Wendelin (student, 4th grade) und Mag. Klaus Enengl (Director)

less than two minutes have my wine served. Who enjoys sitting at a table and having to wait for his aperitif when he's thirsty?" The director of the Salzkammergut Schools of Tourism is open to technical innovations as a matter of principle, „When they make sense. As a school, we must continually progress. Orderman withstands the test of time!"

## „Additional distinction"

The POS system distributor and Orderman specialist dealer Rager & Partner, who performed the installation and then trained the fourth year class in the first phase, is pleased that this technical advance is so well received: „The students are very enthusiastic. They know Orderman products, but some have not yet worked with them," comments Thomas Haslinger. Enengl continues, adding: „That is exactly why we want to do away with

any inhibitions that the students might have. Since they already can work with Orderman during their vocational training, they are provided with an additional distinction that could later serve them well in their careers."

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## Installation, Projectmanagement, Support:

Rager & Partner, Saalfelden.  
Contact: Thomas Haslinger  
www.rager.at

## Orderman-Hardware:

Orderman GmbH, Salzburg  
4 Orderman Max incl. Base station and accessories  
www.orderman.com

## POS system hardware:

Partner Tech Europe  
PT-6900 Touch-Kassenterminal and  
RP-300 Thermodrucker

Software: Viertl Computersysteme, St. Johann/ Tirol  
GASTRO TOUCH - Kassensoftware



Fotos: Orderman

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