

Common Terms

If you are new to Square for Restaurants, or just the restaurant industry in general, these are some terms that will help. Some are common, everyday terms used in restaurants, while others are unique to Square for Restaurants.

Categories	Categories are assigned to individual items in order to track them in Square for Restaurants' Reporting and Inventory. They also help determine in which order items will appear in their Display Groups.
Comp	A Comp is a check management function that allows you to apply a partial or full discount of either an individual item or an entire check, specifically when that discount results in waste or loss to your business.
Course	A Course is a step of service in which food or drinks are being brought to a table, usually in a specific order. For example, if a guest orders an appetizer and an entree, the appetizer would be placed in the First Course and the entree would be placed in the Second Course.
Device	Refers to iPad that you have Square for Restaurants downloaded on. Devices are important because many of the settings in Square for Restaurants are unique to the device level.
Display Groups	Display Groups contain items and can be added to any Menus in order to populate the POS grid with tiles. They are used to help organize items and can be used across multiple Menus.
Fire	Fire is a coursing term that means a table is ready to receive a certain course. For example, if a table is finishing their First Course, a server will "Fire" the Second Course to let the kitchen know they can finish preparing and send the second course items.
Hold	Hold is a coursing term that applies to items that have been ordered, but which the guests are not yet ready for. Hold is the opposite of Fire.
Menu	Menu denotes a specific set of display groups and items that will appear on your POS for a certain period of the day, or a certain Shift. For example, Breakfast, Lunch and Dinner can all be separate menus.
Modifiers	Modifiers are sets of options that you can apply to individual items directly, or to entire Display Groups if you want whole collections of items to receive the same Modifiers. Modifiers can be priced or unpriced
Conversational Modifiers	A phrase used in Square for Restaurants to denote the system of combining verbs such as "add" and "extra" with the modifier ingredient for maximum ordering versatility. For example: "add + ketchup" or "no + lettuce".
Role	Role is how Square for Restaurants will designate an employee with access to a specific level of permissions. For example, the Server Role might not have as many permissions as the Bartender or Manager Roles.
Sections	Sections are created in the Floor Map section of dashboard, and are used primarily for reporting. You can add multiple sections to any floor plan.
Variations	Variations live on the item level and designate different sizes of a particular item with respective price and inventory quantities.