

## iQuality Pitch Letter

Restaurants are widely acknowledged to be the weakest link in ensuring a safe food supply chain. According to a 2004 FDA study, more than 40% of quick service restaurants and 60% of table service restaurants have failed to hold food at a safe temperature for a safe length of time. In the last six months alone, Taco Bell, Olive Garden and Applebee's have faced significant risk to their businesses due to foodborne illness.

Recognizing the ongoing problem that unsafe food handling practices presents to restaurant operators, Par Technology Corporation is introducing iQuality, a new technology that supports the administration of HACCP programs for multi-unit restaurant chains. iQuality captures HACCP checklist temperatures directly using a probe and handheld device. Information is transmitted to an enterprise database for reporting purposes. And iQuality provides real-time feedback on unsafe conditions with recommended corrective actions.

If your readers are interested in how leading restaurant technology vendors are supporting safe food handling practices, I'd like to invite you to take a look at iQuality. PAR is at the Food Safety and Security Summit in Washington, DC this week - Booth 639. Or, I would be happy to schedule an interview and on-line demonstration for you at your convenience.

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FOR IMMEDIATE RELEASE

ParTech, Inc. Helps Restaurants Ensure Food's Safety with iQuality™  
POS Provider Broadens Technology Focus to All Areas of the Restaurant

NEW HARTFORD, NY - May 29, 2007 - Responding to the need for safe food handling practices among restaurant operators, ParTech, Inc., a wholly owned subsidiary of PAR Technology Corporation (NYSE:PTC), has introduced the iQuality™ solution. The new technology helps foster food safety practices by delivering proactive support and enterprise control of HACCP (Hazard Analysis for Critical Control Point) programs in restaurants.

iQuality uses a combination of software, a temperature probe and a waterproof handheld device to support food safety and inspection programs in food service organizations. By automating the capture of checklist data and transmitting it to an enterprise database, iQuality enables restaurants to consistently collect critical food safety information across the business, streamline regulatory reporting with paperless procedures, and reinforce best practices when unsafe conditions are detected. If checkpoints are missed or unsafe conditions are detected, iQuality provides real-time feedback with recommended corrective actions.

"In today's restaurant environment, foodborne illness presents an ongoing and constant risk to a restaurant's reputation and business," said Karen Sammon, president of

ParTech's Software Solutions division. "PAR's iQuality system provides the restaurant with an easy-to-use, automated food safety tool that will dramatically limit the risk of foodborne illnesses by monitoring critical control points in the restaurant."

According to Sammon, the iQuality application's use of the Internet to collect data and manage the application is representative of ParTech's enterprise strategy for new products. With iQuality, restaurant operators are able to set menu items and equipment definitions, define critical limits and corrective actions and construct checklists for workers to follow to help ensure the safety of the food. In addition, user updates and changes automatically synchronize to the handheld devices across the enterprise.

"At PAR, we believe technology can help restaurant chains to protect their customers and reputation," Sammon said. "Building on 30 years of innovation, we continue to expand our product portfolio with new solutions for today's changing restaurant environment."

#### **ABOUT PARTECH, INC.**

ParTech, Inc. creates and markets products that help hospitality operators around the world to better manage money, materials, people and the guest experience. As the hospitality subsidiary of PAR Technology Corporation, ParTech has provided hardware, software and services to the world's largest restaurant chains and their franchisees for almost 30 years. Today the company's extensive offering includes technology solutions for the full spectrum of hospitality operations, from boutique hotels and independent table service restaurants to international QSR chains, all backed by ParTech's global service network.

## ABOUT PAR TECHNOLOGY CORPORATION

PAR Technology Corporation is a leading provider of professional services and enterprise business intelligence technology solutions. PAR develops, markets and supports hardware and software products that improve the ability of hospitality business professionals to make timely, fact-based business decisions. The company is the world's largest supplier of point-of-sale systems to the quick service restaurant market with more than 45,000 systems installed in more than 100 countries. PAR is also a leader in providing computer-based system design and engineering services to the Department of Defense and other Federal Government Agencies. PAR Technology Corporation's stock is traded on the New York Stock Exchange under the symbol PTC. More information can be found on the Company's website at [www.partech.com](http://www.partech.com).

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Certain Company information in this release or by its spokespersons from time to time may contain forward-looking statements. Any statements in this document that do not describe facts are forward-looking statements. Forward-looking statements are made pursuant to the safe harbor provisions of the Private Securities Litigation Reform Act of 1995. Investors are cautioned that all forward-looking statements involve risks and uncertainties, including without limitation, delays in new product introduction, risks in technology development and commercialization, risks in product development and market acceptance of and demand for the service sector of the restaurant market specifically, risks of intellectual property rights associated with competition and competitive pricing pressures, risks associated with foreign sales and high customer concentration, and other risks detailed in the Company's filings with the Securities and Exchange Commission.

**PRODUCT** The iQuality™ food safety solution offers a proactive, enterprise-wide approach to monitoring, managing and reporting on the business-critical issue of food safety for restaurant and grocery chain operators.

**HOW IT WORKS** Using software, a temperature probe and a waterproof PDA, iQuality allows operators to automate HACCP (Hazard Analysis and Critical Control Point) checklists. As a result, food safety data is consistently captured at the site and consolidated in an enterprise database for streamlined corporate and regulatory reporting. If unsafe conditions are detected, iQuality provides real-time alarms and recommended corrective actions.

iQuality also enables web-based management and distribution of food safety program changes, including new food items, rules, checklists, equipment lists, critical limits and remedial actions, ensuring all sites are administering current processes. The system is backed by PAR's extensive service and support infrastructure and complemented by PAR's wide range of operations technologies.

iQuality reinforces best practices in safe food handling, protecting the company's customers as well as its business.

**CUSTOMERS** iQuality is currently in pilot at both restaurant and grocery chains. The solution is appropriate for multi-unit businesses that prepare and sell long hold-time food items.

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