



As the hospitality industry starts to reopen, companies and businesses will have to find ways to maintain social distancing whilst keeping their charm | Photo source [Frank Albrecht on Unsplash](#)

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AN APP FOR RESERVING SPOTS AT PUBS AND RESTAURANTS BASED ON CAPACITY

 FOOD & DRINK

Increased socialising can be made safer by providing real-time visitor numbers alongside information about maximum numbers permitted

Spotted: As part of the reopening of the hospitality industry after the COVID-19 crisis, the Byevid app helps businesses manage limited capacity without making customers wait outside. As countries begin to grapple with stuttering returns to previous routines and activities, companies, regions and nations must all find a delicate balance between reopening and maintaining appropriate public health measures. Created by developers Chris Mortimer and Stephen O’Callaghan, Byevid hopes to navigate the management of spacing between visitors.

The app is free to use, for businesses and individuals. Organisations list their available services along with current maximum capacity numbers. Potential visitors can see how busy their destination is and can make bookings as far ahead as seven days and immediately as soon as space is available. Contactless check-ins are accomplished via QR codes scanned at entry points to each venue.

Companies can list the steps they are taking to keep their premises safe and managers and owners can amend the information as is needed. As social distancing requirements change, the ability to provide rapid updates is essential.

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Takeaway:

Worldwide tourism has been hugely affected by the coronavirus pandemic. Technology is, in many ways, helping various institutions and destinations stay connected with their customers and audiences. How to integrate the human aspect of hospitality back into the equation is something with which many organisations are struggling. Contactless interactions can be incredibly useful, yet many people crave the human touch and for the exciting, unexpected and sometimes serendipitous outcomes. Creating the means to provide both, in combination and separately, may prove a longer-term project for many businesses.