

Real-Time Decision-Making Kitchen Intelligence

KitchIntel brings **modern intelligence** and **automation** to back of house. Improve kitchen efficiency, serve fresh food, and cut waste.

KitchIntel optimizes the cooking process by giving intel into...

1. When to drop food on the grill and how much
2. When to turn the food or move it to the next step in the process
3. How many items are cooking, on hold, and wasted through alerts
4. When to waste the expired food
5. Activity history to perfect the process and inform inventory management

KitchIntel
is your path to a
smart kitchen!

KitchIntel directly optimizes your kitchen and reduces waste:

Labor and Talent

Store employees should not require extensive food prep training, nor should they depend on “tribal knowledge” for cooking quality food with consistency. KitchIntel uses technology to simply guide the cook through the cooking process via digital interactions.

- 🔗 Improve speed of service
- 🔗 Improve food quality and customer satisfaction
- 🔗 Reduce employee training time
- 🔗 Kitchen workers can focus more on improving the dining experience, food preparation, and assembly

Food Waste, Consistency, and Sustainability

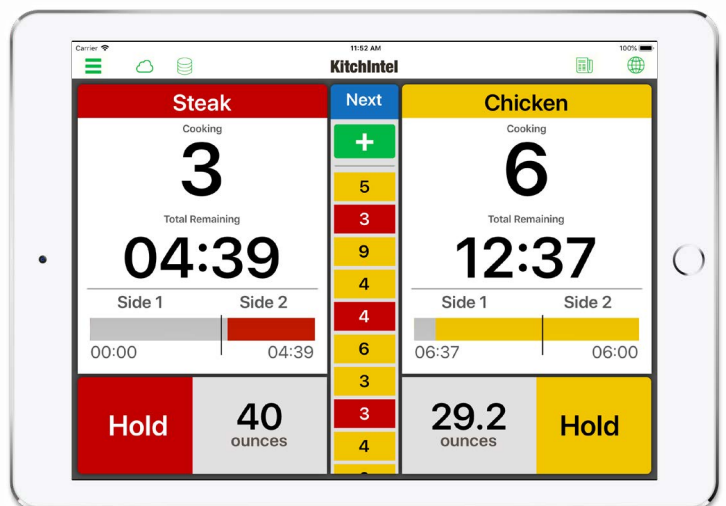
KitchIntel supports sustainability and waste reduction efforts. It calculates the correct quantity to grill or cook, with data-driven forecasts. Any waste incidents are captured and logged with a reason code (such as dropped on floor). Staff are accountable for waste or overrides on KitchIntel recommendations. The impact this could have on cost control strategies in restaurant operations is substantial!

- 🔗 Reduce missing, over portioned, spoiled and pilferaged food
- 🔗 Better consistency in the quality of food items
- 🔗 Support back of house food safety and sustainability
- 🔗 Accountability for inventory and wastage

Innovation Through Automation

Eliminate paper-based forecasting! KitchIntel relies on its robust AI-driven forecasting algorithms to predict food sales down to dayparts by using data from restaurant systems such as POS and BOS. Days of the week, traffic influxes, holidays and weather all contribute to the forecast. Restaurant automation isn’t just for front of house anymore.

- 🔗 Build forecasts tailored to individual stores based on historical sales in real time
- 🔗 Feed sales data during the day from the POS system for finer adjustments



Cooking processes are configurable and support multiple scenarios

Highlights

- Choice of forecast algorithms
- Support for flexible cooking processes
- Multi-language support
- Built-in offline capability
- Alerts/user overrides for drop and waste
- Manager approval for overrides
- Flexible architecture
- Scalable design
- Analytics and reporting

Built On:

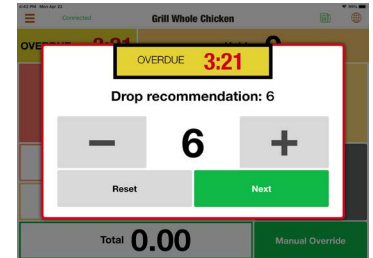
Xamarin Azure

Available On:

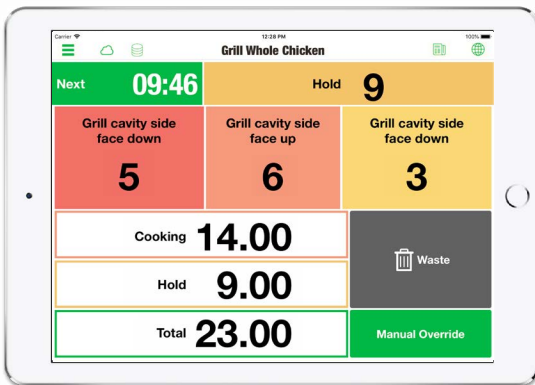


Time	Forecast	Manual Override	Actual	Expended	Sold	Δ%	Recomm. Item	Expired	Δ%	Other Waste
10:30A	9		9	3	0.5	-2.50				
10:50A	11		11	3	7.5	+4.50				
11:10A	9		9	7	8.25	+1.25				1.5
11:30A	9	+25%	11	7	11	+4.00				
11:50A	12	+25%	15	9	23	+14.00				
12:10P	10	+25%	12	11	20.5	+9.50				
12:30P	9	+25%	11	9	30	+21.00				
12:50P	9	+25%	11	9	30.75	+11.75				
1:10P	9	+25%	11	12		-12.00				
1:30P	6	+25%		10						
1:50P	7			9						
TOTAL	200		120	289	171.4	25.8	0	0	0	1.5

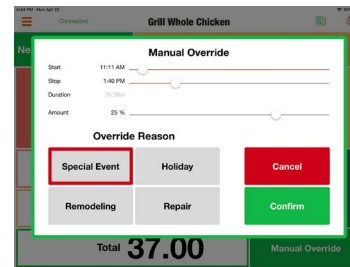
See how the day is progressing and view the upcoming forecast



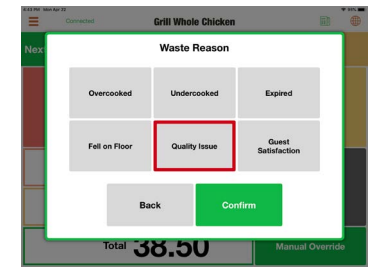
Time-based drop recommendations are provided and can be overridden as needed



At-a-glance visibility into the entire cooking process



Managers can add timed overrides to adjust the forecast for special conditions



Keep track of how much is wasted and why

KitchIntel is the optimal cooking solution to reduce waste and simplify staff training

Data Requirements

- Store details (ID, hours, time zone)
- Menu item details
- Menu to raw inventory item map
- Cooking process and duration
- Historical sales data to create forecasts
- Language translations for all text used in the application (if desired)

Integrations Requirements

- POS order transactions with menu item detail in near real time
- BOS for waste, menu items, and menu to raw inventory item map
- Historical sales data from enterprise data server

Hardware/IT Requirements

- In-store tablet devices (iOS or Android)
- Connectivity for the tablet devices
- Azure instance for KitchIntel server hosting

Need more intel? Schedule a demo of KitchIntel!

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