PICO DE GALLO 88%
LETTUCE 98%
GUACAMOLE 41%
SALSA VERDE 94%
COTIJA CHEESE

PreciTaste®

How QSR Customer Saw a 5.6x ROI Within a Year Applying Restaurant AI

At a Glance

A customer focused on serving fresh Mexican food came to PreciTaste with the challenge of keeping their ingredients freshly stocked at their front-of-house while avoiding food waste and being understaffed. Through deploying the Prep Assistant to optimize bulk prep and enhancing the solution with vision sensing, the stores implementing the system saw consistent, significant improvements in labor efficiency, speed of service, freshness and ultimately sales.

Key Metrics

PreciTaste measured performance of stores using the Prep Assistant + vision sensing vs. those that were not. These are the results:

Speed-of-Service

68%
Decrease in minutes of unavailable food

Labor Efficiency

29%
Increase in labor efficiency as 5 crew members performed the same tasks as 7 with our solutions

Customer Experience

2/3
Fewer stock outs, leading to more immediate order fulfillment

Sales

4.6%
Average increase in sales over a one year period

PRECITASTE
NO KITCHEN LEFT BEHIND

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CHALLENGES ⌄

Being understaffed, the customer saw stores often not meeting the highest freshness or safety standards, and having decreased speed-of-service due to stock outs. This regularly caused a plateau in sales as the customer experience was being tarnished and managers were focusing more on keeping up with operations than customer service.

SOLUTIONS ⌄

By implementing the Prep Assistant, which automates internal prep processes previously done with manual estimates, crews were able to prep more efficiently with less crew members. Enhancing the system with vision sensors to monitor the exact fill levels of each hot and cold ingredient created greater efficiency as crews were now also being guided on what to prep *and* cook when based on predicted demand in comparison to the amount of each ingredient in the pans. For instance, a 70% fill level during the lunch rush required immediate cooking of a fresh batch whereas 30% at 2 pm was sufficient with less store traffic.

Speed-of-Service   Labor Efficiency   Customer Experience   Sales

BENEFITS ⌄

1 **Out-of-the-Box Solution with Ability to Enhance**
The Prep Assistant was ready to deploy, and up and running in days. This allowed for instant results, which were then strengthened further through vision sensing enhancements.

2 **Seamless Adoption & Minimal Crew Training**
With an easy interface and intuitive reporting, we saw strong adoption in days with little crew training for current and new employees, and that managers were able to better structure their teams through ongoing, actionable insights.

3 **Improved Crew Experience & Guest Experience**
Overall, the Prep Assistant and vision sensing addressed each of the operational challenges ultimately resulting in the customer's primary goal - creating a better crew experience, which led to a better guest experience. As a manager put it, PreciTaste "took the chaos out of the kitchen".