



## Prep Assistant Saves 5% on Food Costs & One Hour+ a Day for Managers /Crew Members

### At a Glance

Two mid-size customers - one focused on Asian Fusion and the other on scratch-cooked American Fare - both came to PreciTaste with the same mission: to run their business more effectively through technology. With the Prep Assistant, both saw positive results in the first week, and noted that the automation not only empowered staff to optimize resources, it allowed managers to focus more on cooking great food and training chefs, and less on how much to prep.

### Key Metrics

PreciTaste measured performance of stores using the Prep Assistant. These are the results:

#### Labor Savings



# 1+ Hour

Saved each day per manager and crew member

#### Food Waste Reduction



# 20%

Food waste reduction due to less overproduction

#### Food Cost Savings



# 5%

Decrease in food costs due to accurate demand predictions

### CHALLENGES



Because the restaurants relied on clipboards and manual estimations, they did not have the most accurate forecasting and menu breakdowns. This created overproduction, which ultimately led to food waste and decreased productivity. Task management was also a challenge as individual team members did not always know what they should be doing.

### SOLUTIONS



By implementing the Prep Assistant, which optimizes bulk ingredient prep through AI-generated demand predictions, both restaurants created an efficient, standardized system. While crews were able to stay on task and organized, the right amount of each ingredient was being prepped at the right time to significantly reduce overproduction while avoiding stockouts. Clients noted that this allowed them to create the freshest dishes and best experiences for their customers and crews.



Labor Savings



Food Waste Reduction



Food Cost Savings

### BENEFITS



# 1

#### A Standardized System for Sustainable Productivity

The Prep Assistant provided the kitchen crews with a more standardized approach to ingredient prepping, which led to increased productivity, easier new employee training and the ability to scale it across operations.

# 2

#### Greater Accountability & Task Management

With the Prep Assistant, crew members were assigned to specific tasks each morning, creating more accountability in completing their tasks ahead of the store opening and more performance visibility for managers.

# 3

#### Organized, Precise Prep Instructions

With prep work sorted more efficiency and prep instructions provided in precise quantities, customers saw a significant reduction in daily food waste, which led to reduced food costs, and ultimately increased profit.



## PRECITASTE

NO KITCHEN LEFT BEHIND



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