



PreciTaste[®]

AI Pizza Solutions with Vision Sensing Led to 3%+ Sales Boost & Annual Savings of 2.1%

At a Glance

PreciTaste's proprietary Loss Tracking & Quality Assurance solutions tailored specifically for pizza operations combine ceiling-mounted cameras and AI algorithms to identify, count and capture the unique pizzas coming out of the oven. This has helped our current pizza customers prevent loss and waste, maintain quality assurance, and reduce refunds through a precise, real-time tracking and monitoring system.

Key Metrics

PreciTaste measured performance of stores using the pizza solution. These are the results:

Refund Reduction



37%

Refund Reduction with video verification

Increased Savings



2.1%

Annual savings of total revenue with Loss Tracking

Sales Boost



3%+

Sales boost with Quality Assurance

CHALLENGES



The top customer complaint for pizza operations is poor pizza quality. Beyond quality assurance challenges, pizza operators are often losing a significant amount of revenue with pizzas "lost" due to products having to be remade, that were served to staff, or were simply wasted. Finally, operators are issuing unnecessary refunds as they have no way of verifying the quality of the pizza that was made and delivered.

SOLUTIONS



The PreciTaste AI system was uniquely trained to identify any pizza as it arrives from the oven. Just like a movie director, one video snippet for each pizza is uploaded to the pizza monitoring system. This enabled the operator to provide instant feedback on issues such as bubbles, and over or under-topping to kitchen crews. Remote access allowed for providing feedback across multiple units without the need to travel. This Quality Assurance of the golden standard showed a more than a 3% long-term sales boost. Further, by comparing the derived pizza counts coming out of the oven against the POS count, the Loss Tracking system determined the quantity that was lost. Finally, videos can be grouped over time, so that claimed refunds from delivery platforms can be proven incorrect.



Refund Reduction



Increased Savings



Sales Boost

BENEFITS



Complete Visibility of Kitchen Operations

1

With the existing infrastructure of our pizza solutions, managers have instant visibility into the daily operations and issues that are leading to product and profit loss.

Easy Installation & Quick Deployment

2

With the simple installation of cameras on kitchen ceilings, our system starts catching loss, quality and refund issues from day one. The simple-to-use dashboard creates a seamless tracking experience for both the managers and crew members.

Multiple Use Cases to Increase Bottom Line

3

This three-part solution allows for savings and sales increases on multiple levels. Quality Assurance enhances the customer experience leading to more sales, while Loss Tracking and Refund Reduction lead to savings.



PRECITASTE

NO KITCHEN LEFT BEHIND



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