



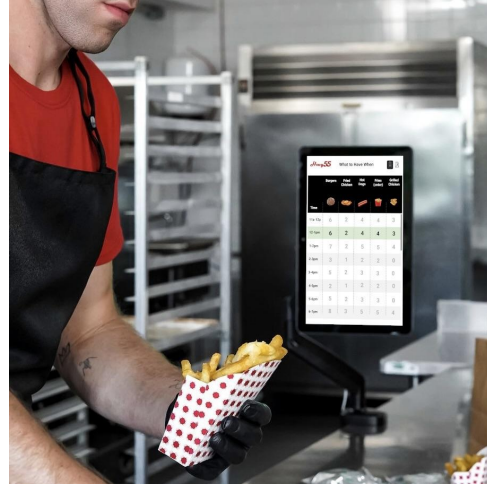
PreciTaste

Smart Planner Assistant

Smart Software Automation to Drive Rapid Kitchen Productivity & Profit

A Demand-Based Solution for Optimized Order Fulfillment

Using quantity forecasts from each operation to produce an automated production schedule, PreciTaste's Smart Planner Assistant is our new off-the-shelf product to guide crews to make the right quantity at the right time.



- Displays food inventory needs on an hourly production schedule for hold food items
- Guides the crew on what to have when for their specific station or food production
- Optimizes production to improve availability and avoid stockouts

ADVANTAGES

- Improves customer throughput in each store with quicker food availability
- Creates increased accountability in prepping food items
- Provides a digital solution with data access and no manual compute
- Supports regional managers in keeping the food standard

PreciTaste What to Have When											
	Burgers	Cheese Steak Slices	Chicken Chick Slices	Fried Chicken	Grilled Chicken	Shrimp	Hot Dogs	Fries (order)	Tote (order)	Onion Rings (order)	Fried Pickles (order)
Time											
11a-12p	6	19	12	2	3	8	4	4	3	2	2
12-1pm	6	19	12	2	3	8	4	4	3	2	2
1-2pm	7	23	14	2	4	10	5	5	3	2	2
2-3pm	3	11	7	1	0	0	2	2	2	1	1
3-4pm	5	15	9	2	0	0	3	3	2	2	2
4-5pm	2	8	5	1	0	0	2	2	1	1	1
5-6pm	5	16	10	2	0	0	3	3	2	2	2
6-7pm	8	25	16	3	4	10	5	5	1	1	1

PreciHub Smart Planner Assistant Interface

HOW IT WORKS

The solution takes live and/or historical POS data, including catering and online ordering, to mathematically compute an automated production schedule.

Food inventory is displayed on screens, which then guides the crew with clear work instructions to produce an accurate amount of food items on an hourly basis.

The Smart Planner Assistant comes equipped with a "End of Shift" Screen that tracks inventory holding daily, providing valuable insights to continuously improve your order fulfillment process.

RESULTS

The results from our current implementations prove that our Smart Planner Assistant optimizes production schedules, leading to increased labor efficiencies and speed of service, and reduced stockouts. Overall, you can:

- Eliminate up to **68% of stockouts**