PreciTaste

Smart Software Automation to Drive Rapid Kitchen Productivity & Profit

Prep Assistant

A Demand-Based Solution for Optimized Ingredient Preparation

Using information from each operation to accurately recommend how much to prep per day by daypart, PreciTaste's Prep Assistant is our new off-the-shelf product to optimize ingredient prep by guiding crews in real-time.

- **Automates internal prep processes** previously done with manual estimations and inputs
- **Guides crews to on what to prep when** by calculating the amount of ingredients based on demand
- **Optimizes preparation** to create labor efficiencies, fresher food and less food waste
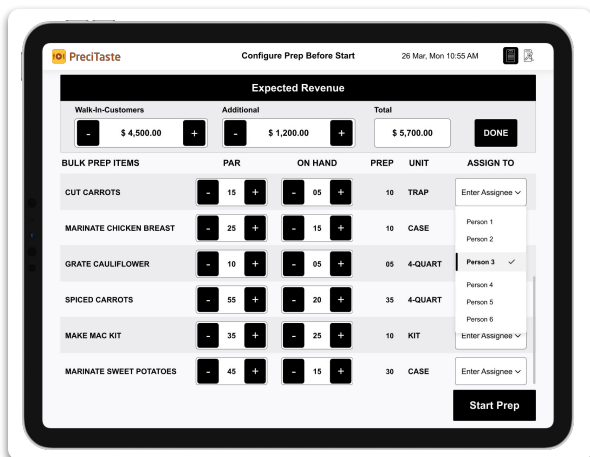
ADVANTAGES

- Longest hold-time products are prepared first to enhance freshness
- Less crew training as the amount of ingredients are calculated taking into consideration hold-over
- Reduced stock outs and over-production
- Easily configurable, causing minimal operational impact
- Up and running in weeks

PreciHub Prep Assistant Interface

HOW IT WORKS

The solution takes historical sales data to mathematically compute the optimal amount of ingredients to prep per day by daypart. The result is real-time crew guidance displayed on different screens in the kitchen.

With little interruption to a busy kitchen, the Prep Assistant is a great entry point for operators to start their journey into Food AI management.

If you are looking for insights into production and demand patterns, PreciTaste offers a full sensing suite for select installations. This includes a five-day analysis of footage from our sensors tracking the daily preparation process in real-time.

RESULTS

The results from our current implementations:

- **Eliminated 82% of outlier days** (days when crews must prep the day prior to meet predicted demand), leading to fresher food & better labor utilization
- **Reduced 35% of overnight holding** of fresh-prepped ingredients