



# PreciTaste

# Station Assistant

*Smart Software Automation to Drive Rapid Kitchen Productivity & Profit*

*A Vision AI Solution for Food Station Efficiency*

Through demand prediction, inventory sensing and deep learning recommendations, PreciTaste's Station Assistant provides constant guidance to crews at each food station through intuitive screens, increasing labor efficiency and creating operational consistency.



- **Predicts demand** using a variety of variables and AI algorithms
- **Senses live inventory and demand** using vision sensors
- **Guides crews on what to cook when in real time** via screens to optimize operations

## ADVANTAGES

- Boosts labor efficiency with intelligent batching
- Drives perceived quality through AI-optimized production of available food items
- Consolidates cook tasks, so you can now do with a crew of five what you did with seven

## HOW IT WORKS

The solution predicts demand by monitoring factors like in-store and drive-thru traffic, order forecasts, and inventory levels. Vision AI also senses food item levels, taking into account all factors and guiding the crew.

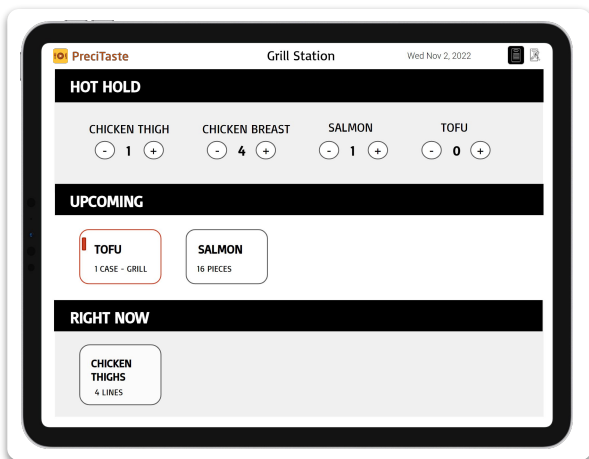
Deep learning recommends what and when to cook, then guides the crew to only cook as much as they need through easy-to-follow screens in the kitchen.

This comes equipped with a Smart Solutions Dashboard where you can access the latest reporting updates at anytime. This is paired with a regular reporting structure to gain valuable insights to continue optimize your back-of-house operations.

## RESULTS

The results from our current implementations prove that our Station Assistant creates labor efficiencies, leads to fresher food and reduces food waste. Overall, you can:

- **Increase same-unit sales by up to 8%** with availability
- Consolidate up to **40% of cook tasks**
- Eliminate up to **86% of food waste** at the point of sale



PreciHub Station Assistant Interface