RESTAURANT FOOD PREP & PRODUCTION MANAGEMENT

CRUNCHTIME!

Inventory, Menu Mix & Supply Chain

Labor Management & Scheduling

Your POS

Your Vendors

Analytics, Reporting & Insights

Your HR & Payroll

Your Accounting
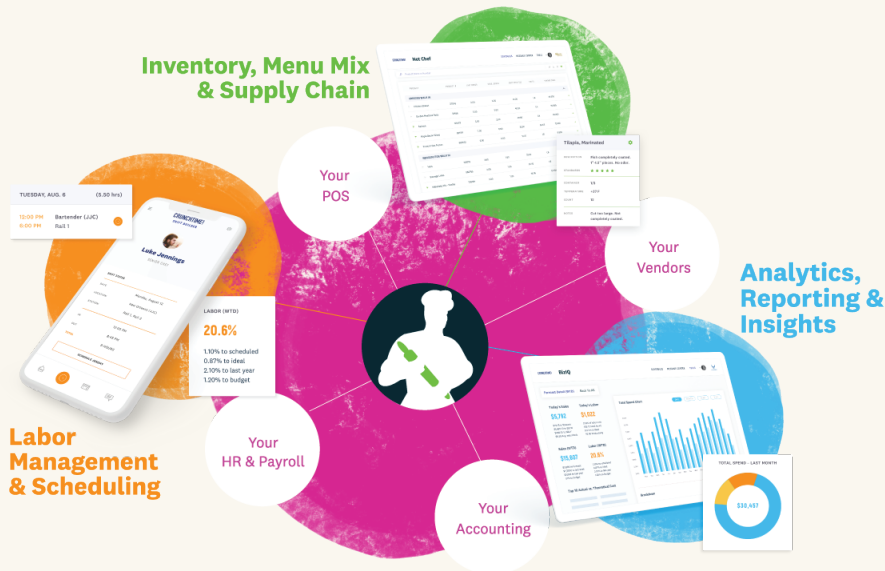
Managers get the production tools they need to plan and execute, including:

- An overview of today's production with projected consumption to the 30-minute increment
- Consolidated pick lists to operate more efficiently
- Print custom prep sheets by category template, daypart, or prep station
- Alerts for today's daily prep
- Status updates and audit tracking of daily prep
- Ability to create daily prep, weekly prep, or biweekly prep lists
- Specific prep functionality for buffet consumption or meal planners for catering/event planning
- Ability to prep by station

KitchenSync - A tablet app that connects the prep staff's activities directly to the Food Operations platform, immediately updating inventory levels that can trigger prep and purchasing alerts; displays recipe information, production instructions, plating instructions, recipe pictures, video, cost information, and nutritional and allergen information. Available as an iOS and Android mobile app. Print labels with KitchenSync hardware.

Line Check - A tablet app that quickly guides team members through important food safety tasks and checklists. Users can set preparation standards and notifications for completions and failures to ensure every food item is properly examined and measured against established standards.

For over 25 years, CrunchTime has enabled restaurant chains to scale efficiently and save money by optimizing food and labor operations. This cloud-based back office solution reduces your client's food costs and drives labor efficiencies with an easy-to-use product suite designed for today's restaurant workforce. Most clients receive a 2-5% annual reduction of food and labor costs with CrunchTime implemented.

FOOD PREP & PRODUCTION FEATURES:

Intelligent prep planning considers shelf life, prep time, projected demand, min par, and available on hand to provide the most accurate prep and production run possible

Prep levels also consider recipe shelf life, future days consumption, and recipe scaling

CrunchTime also provides commissary functionality for operations that leverage centralized kitchens or facilities where prep and production are completed remotely

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What ROI can you expect?

Saving small percentages on food and labor costs can have a tremendous financial impact, especially at large chains. A 200-unit restaurant chain with sales of $200M per year can expect to reduce food or labor costs by at least 2% of total revenue, annually. Each year, the chain will increase annual profits by $4M without needing a single extra guest to come through its door.