



## The Problem

A restaurant wanted to increase profits through targeted improvements of their financial and staffing processes.

### Our Client Had Several Issues:

1. Financial information stored across **different systems that didn't communicate**
2. **No effective tracking** of how individual menu items performed over time
3. **Reactionary budgeting**, rather than careful planning

### We Provided:

- A system that **tracked expenses to the penny** for every menu item
- **Automated analysis of expenses** based on POS and bank statements
- **Breakdowns of day-to-day finances**, by menu item, to help staff make decisions

### Our Solution:

- Determined which menu items **were unprofitable**
- **Found ways to improve issues** with current budgeting methods
- Identified the **most profitable** staffing combinations

### The Results:

- A retooled menu that **emphasizes the most profitable items**
- A better understanding of day-to-day finances to **increase profit and reduce volatility**
- Schedules designed to create the **most profitable possible staff pairings**