

AI Restaurant Toolkit

A practical system for finding waste, improving margins and earning more from the business you already run.



Better questions. Clearer decisions.
Measurable business improvements.

12 guided workflows • Copy-ready prompts • Working templates
Restaurants, coffee shops and food trucks

Explore a \$10,000 monthly improvement target using your actual numbers. It is an opportunity target, not a guarantee or a typical result.

Your first useful result

You do not need to become an AI expert. Begin with one question that matters to your business and a small set of records you can check yourself. The AI helps organize and analyze; you decide what to change.

01

Choose one problem

02

Bring real records

03

Verify one result

If you have 20 minutes

Open the Prompt Library.html file included with this toolkit. Select workflow 01. Copy its complete prompt into an AI chat. Start with one invoice and ask it to transcribe the line items before doing any calculations. Compare the result with your invoice. Correct errors before proceeding.

If you do not have organized records

Choose workflow 02 and begin the waste log. The first win is a dependable baseline. You cannot recover a cost that has never been measured, and AI cannot reconstruct missing records with certainty.

What a prompt is

A prompt is simply an instruction you paste into an AI conversation. The prompts here explain the job, the information needed, the calculations and the checks. Replace every bracketed field with your own information. Write “unknown” instead of guessing.

What you bought

This guide explains the work. The local Prompt Library lets you copy complete prompts and use the opportunity calculator. The Intake Templates folder contains editable text forms. The Results Ledger records evidence and prevents duplicated savings. No AI subscription or consulting service is included.

Use the capabilities you actually have

A text conversation is enough to begin

These prompts use ordinary language and are designed to be portable across general-purpose AI assistants. Features differ by provider and plan. A prompt cannot give an assistant tools it does not have.

File upload

If your assistant accepts files, attach a clean export or readable invoice. Ask it to name the files and list the columns before analyzing them. If uploads are unavailable, paste a small table as text. Split large files into dated batches and check totals when combining them.

Live research

Supplier and equipment searches need current web access. Ask the assistant whether it can browse. If it cannot, use its search queries yourself and paste the relevant supplier pages or written quotes. A plausible business name without a verifiable source is not a usable lead.

Arithmetic

Ask for formulas, units and intermediate results. Use a calculator or spreadsheet to verify a few high-value rows. If an assistant has a code or calculation tool, request it. An eloquent explanation is not evidence that the arithmetic is correct.

Privacy

Remove payment details, account credentials, customer identities and unnecessary employee information. Use anonymous IDs and aggregated counts. Check the selected AI provider's current data controls before uploading business records. Keep original files in your own records.

Human control

Ask AI to prepare analyses and drafts. Review purchases, supplier switches, menu claims, staffing and customer messages yourself. Your food-safety procedures and qualified professional advice remain the authority for decisions in those areas.

Savings, sales and profit are different

COST

Expense avoided

PROFIT

Sales less costs

TIME

Capacity freed

Recurring cost savings

A repeated reduction in a paid expense, net of replacement costs. Compare equivalent volumes and specifications. Lower purchasing caused solely by fewer customers is not an operating improvement.

Incremental contribution

Added net sales minus the costs that arise because of those sales: food, packaging, fees, delivery, offer cost and extra labor. Subtract additional fixed expenses separately to estimate incremental operating profit. Existing rent does not disappear.

One-time benefits

A purchase discount, refund or inventory cleanup is a one-time benefit. Record it separately from recurring monthly results. A lower inventory balance releases cash but is not automatically profit.

Time saved

Time freed is valuable, but it becomes a cash saving only when paid expense falls. If you redeploy the time, record the productive outcome instead. Do not claim both avoided payroll and revenue from using the same hours.

The combined calculation

Monthly improvement = non-overlapping recurring cost savings + incremental contribution - new recurring expenses. First-month cash effect also subtracts implementation spending and considers payment timing. Keep taxes and financing effects separate for your adviser to assess.

A complete beginner sequence

Message 1: explain your business

"I run a [type] in [city]. I am new to AI. I want to understand the costs on one supplier invoice. Explain each step simply. Do not estimate missing information. First tell me what records you need."

Message 2: provide a record

Attach the redacted invoice or paste its line items. Say: "Transcribe this into a table. Keep item code, pack size, quantity, unit price, line total and credits. Mark anything unreadable. Do not analyze it yet."

Message 3: correct the transcription

Compare at least five lines with the original. Say: "Row 3 is a 6-pack of 5 lb bags, not six pounds. Correct it and show the revised invoice total." Do not continue until material differences are resolved.

Message 4: use the workflow

Copy the complete prompt for workflow 01 from the Prompt Library. Fill in bracketed fields. You can say "unknown" for information you lack. Let the AI ask for missing essentials.

Message 5: challenge the answer

"Show the calculation behind your largest opportunity. Which inputs are verified? Which assumptions could reverse your conclusion? Give me one action I can test without disrupting service."

Message 6: record the decision

Enter the opportunity, evidence, owner, test dates and expected costs in the Results Ledger. Return after the test with actual figures. Ask AI to compare equivalent periods and explain what remains uncertain.

Find the true cost of your ingredients

WORKFLOW 01 / 45-60 minutes

A case price can look stable while the pack size shrinks. A cheaper cut can cost more after trimming. This workflow converts purchases into comparable usable units, connects them to recipes and reveals which changes deserve a conversation with your supplier. It does not diagnose theft from an unexplained variance.

Bring these records

Four weeks of itemized invoices and credits; beginning and ending inventory counts for the same period; recipe portions and measured yields for your ten best-selling dishes; POS item quantities; transfers, staff meals and comps. Begin with five ingredients if your records are incomplete.



AI-generated editorial illustration. Use the workflow with your own records.