

A LOOK INSIDE THE RESTAURANT INDUSTRY MANAGEMENT OPERATIONS

Key findings Based on Survey
Responses Via LTM Research





RESEARCH OVERVIEW

OBJECTIVE

Explore applications of restaurant management technology

TARGET INDUSTRY

National and regional restaurant and hospitality chains with headquarters in the United States & 50+ locations

TARGET AUDIENCE

Operations executives with regional or national responsibility for their respective chains

TOPICS OF THE STUDY

Labor Management

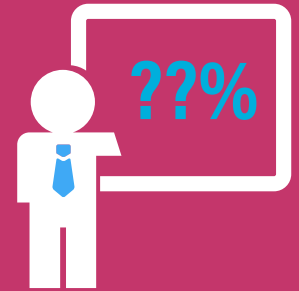
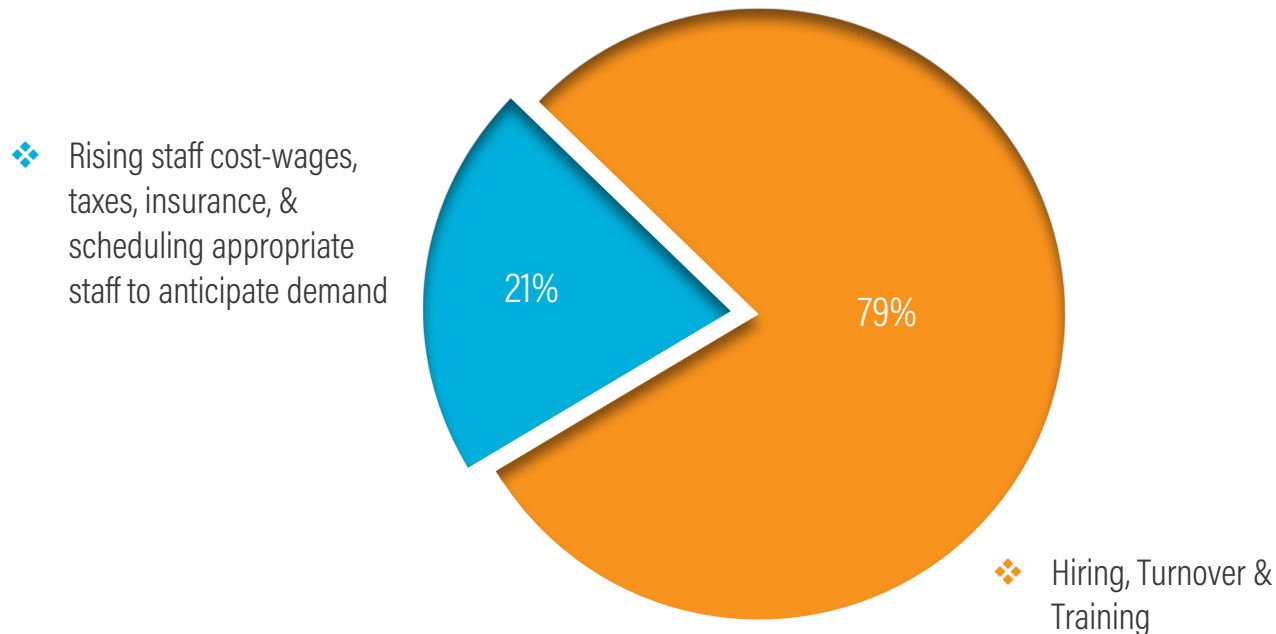
Forecasting Demand

Payments & Supply Chain

Labor Management



Hiring, staff turnover, and training are major areas of concern, closely followed by operational problems related to rising wages and staff scheduling

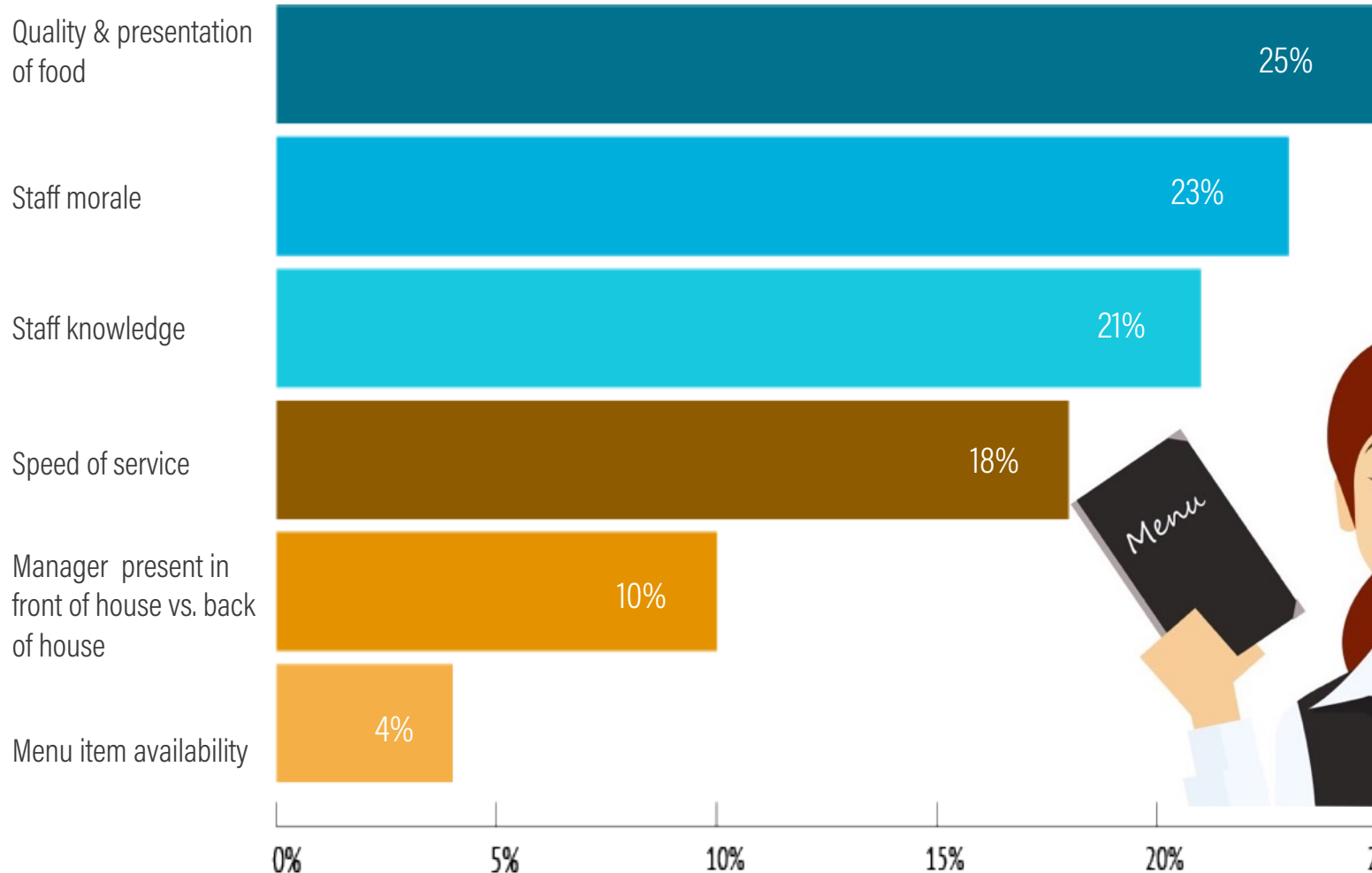


Do you find turnover to be the biggest challenge or scheduling and labor cost to be the bigger issues?

Is it something else?

STAFF MORALE IS A CRITICAL VARIABLE THAT CAN MEAN THE SUCCESS OR FAILURE OF A RESTAURANT'S OPERATION

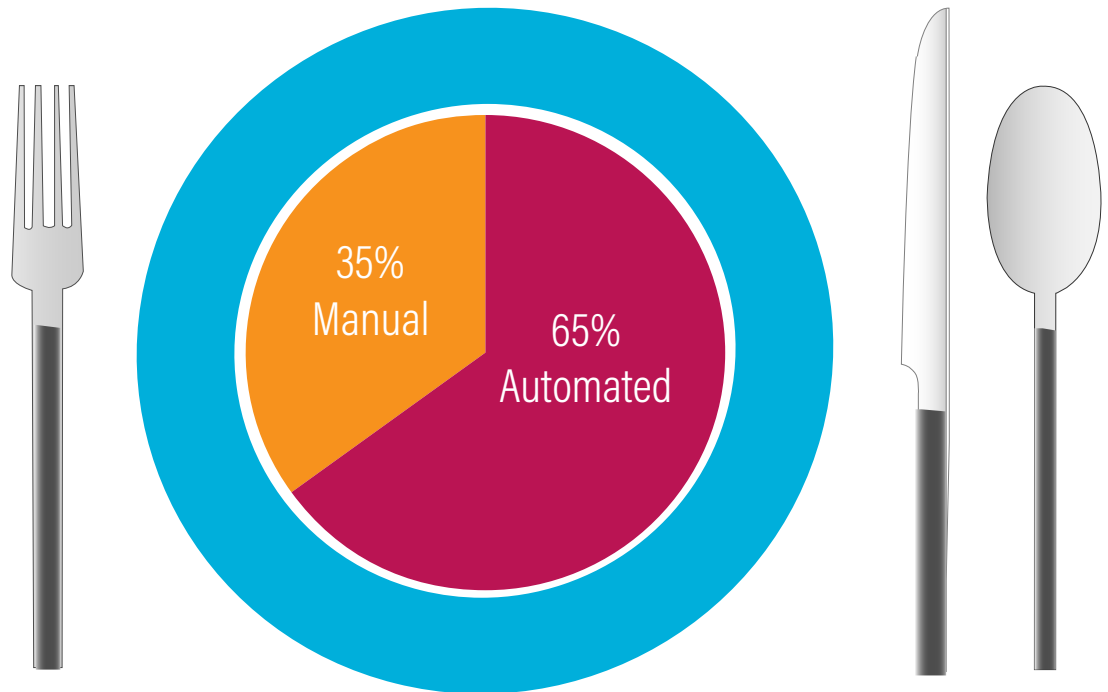
Ranked from most important to least important operational variable



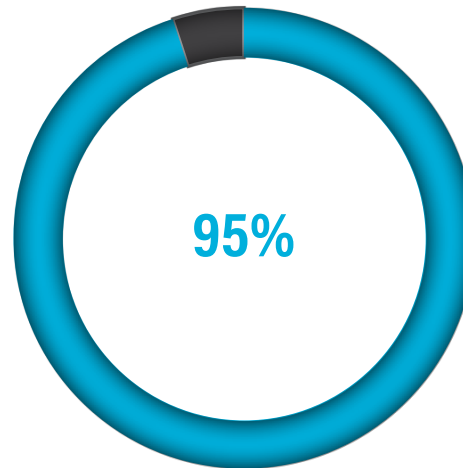
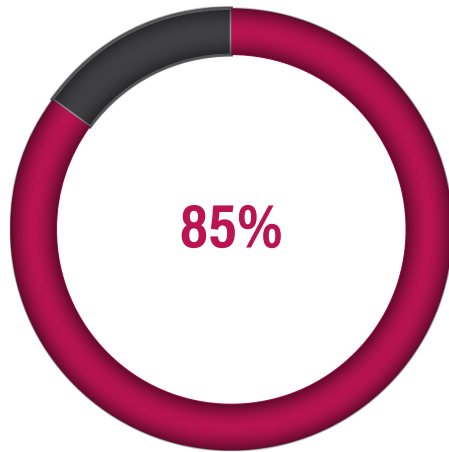
On average, managers spend 3.25 hours per week preparing labor schedules, versus under an hour using automated systems



Time Management Systems fail **56%** of the time to integrate all time requirements in calculating staff schedules



85% of respondents report that guest experience varies between locations.



95% of respondents report detrimental effects as a result of variable guest experience.



Variables impacting chain management include forecasting and planning, inventory management, labor scheduling, and staff morale

Respondents report that labor allocation can be improved in 78% of Restaurant chains.



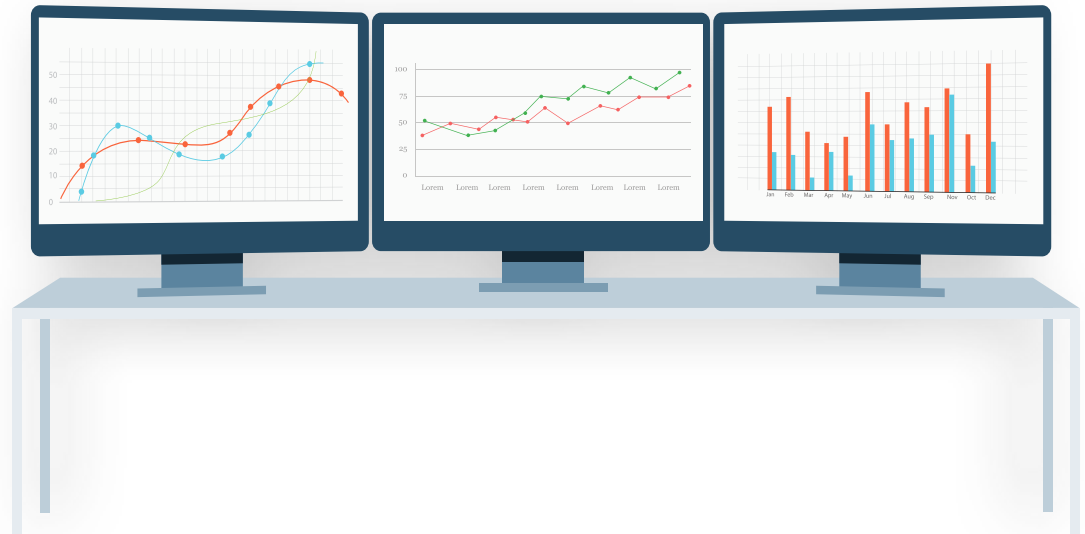
Curated research indicated that **algorithms** for optimal labor deployment is the most important

73% of respondents cannot reliably balance inventory, labor, and service demand in real-time

Yet,

87%

of respondents report they have access to real-time dashboards



Is it a case of Garbage in ➡ Garbage out?

Do your operational reports drive actionable insights?

FORECASTING DEMAND



Many of
restaurants have
no system to
forecast demand

Many have
forecasts so
inaccurate they are
not suitable for
forecasting

Inability to forecast
leads to increased
food and labor
costs

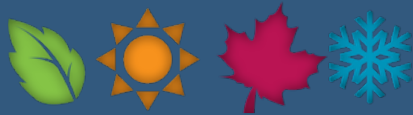
Demand forecasting is required for efficient operations



58% of respondents have difficulties balancing labor, inventory & staffing demands.

Forecasting Matters: for example seasonality results in great volatility of demand for many Restaurants.

What factors effect demand in your operation?



33% of respondents reported **50%** or more revenue variation due to seasonal factors



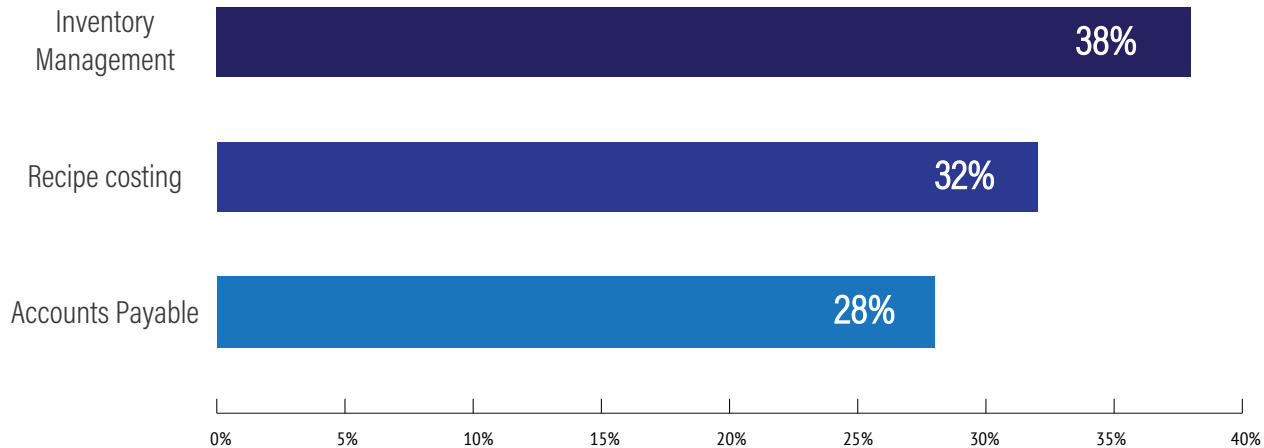
23% of respondents reported **10%** or more variances between planned & actual demand

PAYMENTS & SUPPLY CHAIN



The procure to pay process is a work in progress industrywide.
This drives up cost and drives down efficiency and accuracy.

What is your focus for improvement?

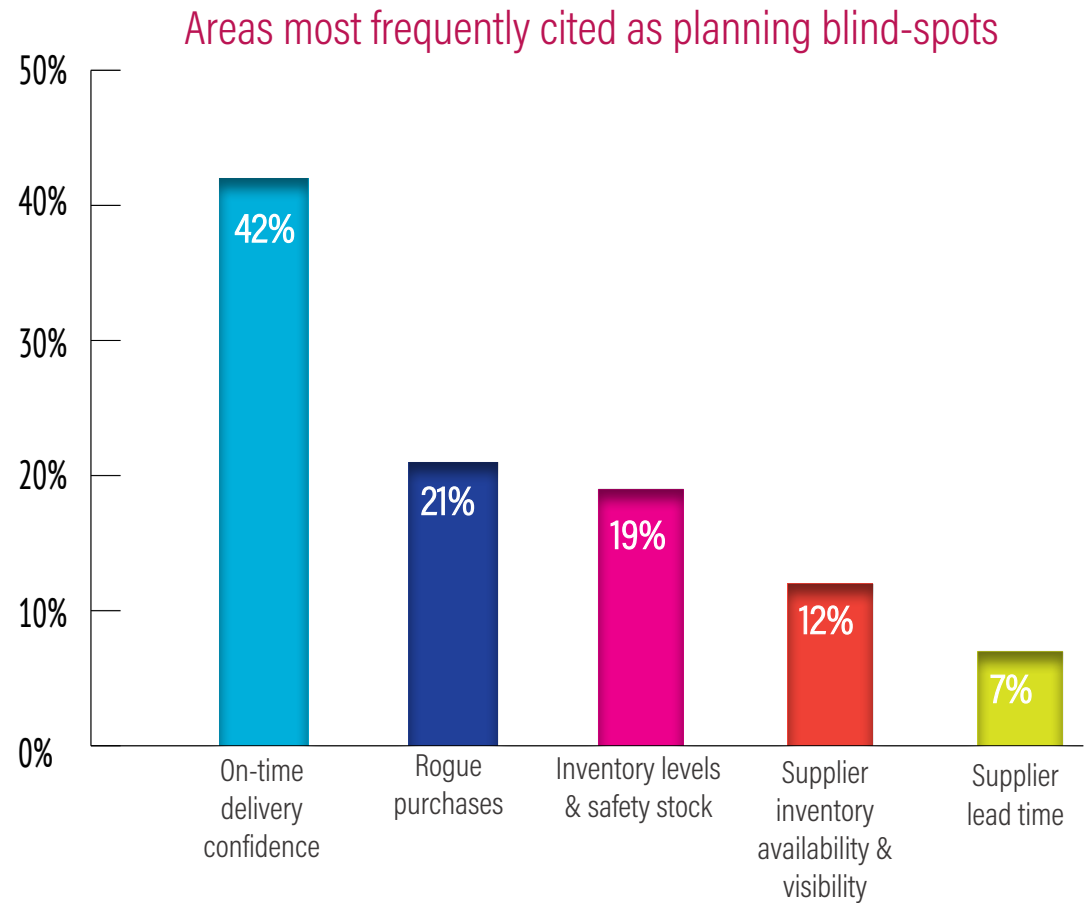


All respondents
expressed a desire to
improve their Procure-to-
pay systems



Data driven supply chain
inventory tracking is key to
improving service &
reduction of waste

Better Supply Chain data visibility for managers is
desired across the industry



WHY FOURTH



Combines best in class point solutions into a single management suite.



Improved workforce management and engagement



Better Data Driven Customer Experience Management



Latest procurement science embedded in the procurement to payment process.



Cost reduction through better Inventory Management



Industry-leading operational analytics

Take a test drive
&
we will put you on the
road to expanded profits!

Thank you!

