

# **Creative Expense Management Strategies in a Strained Market**

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#### Introduction

- There are challenges facing food and beverage operations that can be offset by technology/contactless and automation
- Self –serve/contactless/cashless operation implementations present benefit opportunities
- Automation possibilities exist for now and in the future.
- Operating expenses continue to rise everyday eroding profit margins.
- What are some of the considerations, implementations, successes & hurdles?
- How can technology assist during the re-mergence from Covid -19?
- What areas of technology are available that you should consider?
- How is automation relevant & how can it aid in efficiency?





## **Expense Areas**

- Cost of Goods
  - Largest controllable expense
  - Extremely unpredictable in current environment
- Labor
  - Great impact on reputation, repeatability
  - Large challenge in current environment
  - Creativity is key
- Other OpEx
  - Fixed cost, supplies





#### **Cost of Goods**











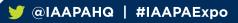


#### Cost of Goods

- Cost & availability changes post covid
- Product specification
- New brands and products
- Vendor alternatives
- Vendor negotiations
- Manufacturer
- Distributor
- RFP/Bidding









# **Food Quality**

- Don't compromise quality
  - To save \$\$\$
  - Short & long term consequences
  - Tough decisions





#### Labor









#### Labor

- Post Covid Conditions
- Wages
- Benefits
- Hour guarantees
- Working conditions
- Competition
- Creativity
- Seasonal
- Partnerships







# Leadership

- Development programs
- What sets you apart?
- Competition
- Recruitment & retention





## Other Operating Expenses

- Fixed costs
- Supplies
- Smallwares
- Equipment
- Other









#### **Automation/Technology**



















# Technology/Technology

- Guest ordering/service equipment
  - Self service
- Production/cooking equipment
  - Computerized
- Layout efficiency modification









# **Guest ordering**

- Mobile food ordering
- Kiosks
- QR code ordering
- Ghost kitchens
- Delivery
- Food lockers
- Grab n' Go/ self-service









#### Self service



















# Equipment

- Automation
- Cooking equipment
  - Fryers
  - Taylor grills
- Picnic
- Miso Robotics Flippy
- Wunderbar
- ValidFill
- Creator
- Custom











#### **Automation**



























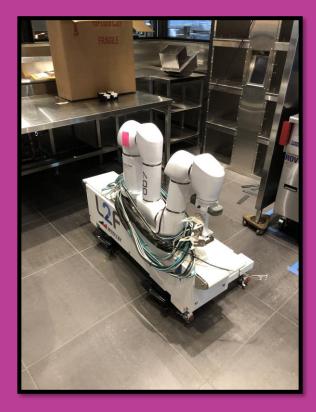




































#### **Miscellaneous Considerations**

- Cheese Portioning
- Pre-sliced veggies for consistency/labor
- Contactless/Cashless
- ICEE Mix It Up
- Centralized processes (hiring, AP, etc.)
- Department consolidation





#### Speakers/Panelists

# What changes have you considered or implemented in the last year?





# Summary/Recap



- Future of price pressures
- Front line labor scarcity
- Leadership competition
- Reinvention/relevance
- Stay ahead of the game!





# **Key Take-aways**

- Use technology to your advantage
- Be agile & open to change
- Adjust processes & pricing with market conditions









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