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# Questions

to Help You Prepare for Your First Call

Digital tools only work when the processes behind them are sound.

1

**Where do you lose the most time in your daily operations?**

*Examples: Inventory, ordering, recipe management, stock control*

How do you track stock, recipes and orders?  
Is it structured or more “by feel”?

2

**What processes do you still handle manually or in spreadsheets?**

*Examples: Handwritten lists, estimated quantities, phone or chat orders*

Are there breaks between paper,  
Excel or different systems?

3

**Where do the same issues keep coming up?**

*Examples: Wrong quantities, missing items, no price visibility*

How do you handle price changes?  
Do you have full transparency on food costs and margins?

4

**Who is involved in your processes – and how well is communication working?**

*Examples: Head chefs, store managers, purchasing, HQ*

Are there company-wide standards, or does each location  
operate independently?

5

**What would need to change for you to say: “That was worth it”?**

*Examples: Less stress, better overview, fewer errors, smoother teamwork*

What information is often missing when  
quick decisions are needed?

**Looking  
forward to our call!**

This checklist helps us focus  
on what matters most –  
right from the start.

