

Spatial Intelligence for **Quick Serve Restaurants**

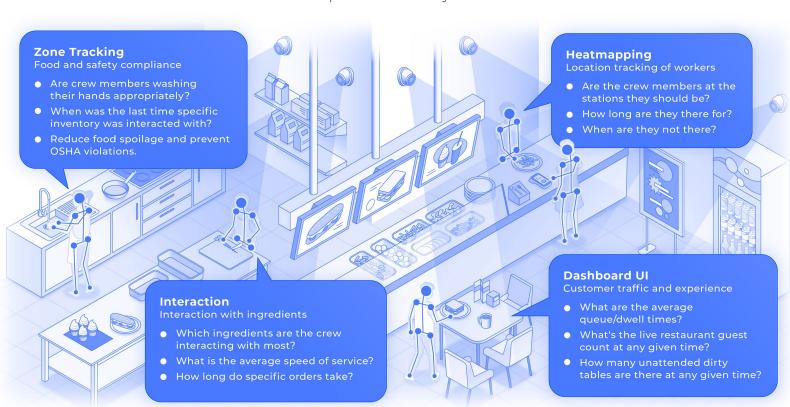
Challenges

Limited understanding of how workers contribute to throughput, performance and customer satisfaction. Most methods require inefficient, manual audits of each QSR site to check that workers are following parameters, food safety & health compliance are satisfied, etc.

Solution

Our QSR solution provides actionable data to:

- Drive process improvement
- Inform layout alterations
- Elevate worker engagement
- Drive operational performance
- Maximize output and customer experience
- Gain visibility to monitor food safety & health compliance accurately



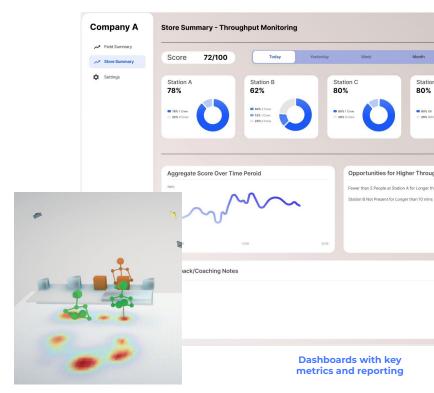
What AiFi Can Help Understand

- Are workers located in respective positions to deliver targeted throughput?
 - Preparing food
 - Serving the customer
 - Restocking the items, inventory
 - Ensuring fulfilment of the mobile orders
 - If not, where are they? What are they doing?
- What do worker traffic patterns look like at peak busy periods?
- Is there sufficient utensils available prior to peak hours?
- Is there sufficient inventory in back room to fulfill expected demand?
- How accurate is the order preparation process?
- Are we complying with Food Safety regulations?
- Do we understand customer traffic, congestion and lost customers?

Location tracking worker or customer

What AiFi Can Help Output

- Automated audit and metrics if / how long crew members are in their designated zones
- Alerts and training videos to inform further throughput and performance improvements





Track Accurately: High interaction fidelity key point tracking technology provides unparalleled accuracy in how areas and machines are used.

Robust Analytics: Build rules-based, real-time alerts and analytics with metrics and heatmaps per incident video evidence.

Flexible & Scalable: Platform designed to build further business logic for productivity and efficiency.

Proven Technology: Launched in 200+ locations worldwide.

Privacy Controls: For GDPR compliance.