

# CTUIT'S SPEED OF SERVICE

Want better insight into your kitchen's output time? Want to see the relationship between the length of time it takes for the food to hit the table to customer satisfaction? Need detailed prep time by station?

## Meet Speed of Service.

Ensure that every meal comes with quality service.

Speed of Service provides crucial insight into kitchen production and operations that reveal inefficiencies affecting guest satisfaction and opportunities for improvement.

RADAR's Speed of Service module allows you to effortlessly monitor the direct relationship between the time it takes the kitchen to prepare the food and your customer satisfaction and profits.

With the ability to configure customizable time frames, you can easily modify benchmarks and other factors depending on your restaurant's particular demands.



- Comprehensive insight into kitchen operations
- Maximize customer satisfaction by focusing on labor adjustments
- View your kitchen's speed of service & prep times, as well as historical trends
- View historical data points to fix or fine tune operations
- Gain a competitive edge by identifying the relationship between your prep times, service, comps, and guest satisfaction
- Identify bottlenecks to increase speed of service



*"The software is very intuitive. Any operator can get their hands on it and start navigating through it immediately."*  
 -Kyle Kreis, Operations Analyst, Urban Plates