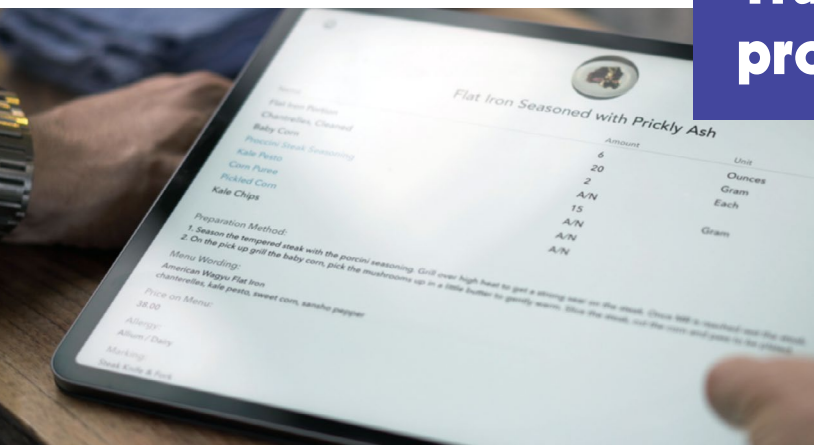




## Transform your restaurant's productivity



- Save on average \$15,000 / year per location on efficiency and training practices.
- Opsi users report an 80% reduction in time devoted to training new cooks.

Opsi is a comprehensive restaurant management platform designed to streamline operations by connecting teams from the kitchen to accounting. Key features include centralized recipe management with real-time food costing, intuitive inventory, automated invoice processing, and culinary-specific task lists that transform kitchen workflows.



### General Managers

- Real-time food costing & invoice integration
- Task management for your team
- Smarter inventory control
- Actionable insights & reporting



### Chefs

- Centralized recipe management
- Efficient prep & production planning
- Inventory & waste reduction
- Kitchen collaboration & execution



### Accountants

- Automated invoice processing
- Accurate cost tracking
- Financial insights & reporting
- Accounting system integration

Multi-unit groups can seamlessly manage recipes, task lists and insights across locations.

# GET STARTED TODAY

info@opsi.io | opsi.io

### By pairing GoTab with opsi, you can:

- Turn GoTab products into recipes
- Calculate recipe costs
- Access recipes directly on your GoTab Kitchen Display System (KDS)
- Monitor key insights such as menu costing and actual versus theoretical inventories
- Automate invoice processing for up-to-date recipe and inventory costs