



Spend More Time Cooking & Less Time Looking

The GoTab and meez integration is uniquely created to make your back-of-house and kitchen operations run smoothly. This integration allows operators to create and manage their recipes within the meez interface. When finalized, operators can sync the recipes and prep instructions with the product in GoTab. Every product with a meez recipe synced can be effortlessly viewed in the GoTab Task Display System. Operators with large square footage, complex events, or multiple locations can increase labor efficiency, improve quality and deliver consistency.

THE GOTAB ADVANTAGE

GoTab operators run lean, profitable hospitality operations with easy-to-use restaurant commerce tools. Our Kitchen Display System combines all orders into a unified view. So no matter where the order starts, your front-of-house, and back-of-house get a birds-eye view of all incoming orders. Kitchen managers and expeditors get to identify and address issues at the source and follow up with guests to ensure the order is accurate right from the start.



THE PLATFORM BY CHEFS FOR CHEFS

meez is the all-in-one recipe tool that streamlines recipe management, R&D, costing, scaling and training. Today's kitchens are faced with increased food costs, supply chain issues, labor shortages, and high turnover, leaving no room for error.

Keep your team focused and on task with an integrated recipe catalog that syncs to your GoTab kitchen and task display systems.

WITH MEEZ, YOU CAN:

- Train your team faster and maintain consistency
- Get laser-accurate food costs
- Reduce food and labor waste by making precisely the right amount - every time
- Innovate and roll out new menu items quickly
- Keep your entire team in-sync with real-time recipe and training updates

And much more!

**Learn more about the GoTab integration with meez,
request a demo at gotab.com/meez**