



# Kitchen Cut

## manage kitchen operations

Kitchen CUT is a complete system for managing all operations within commercial kitchens. This includes menu planning, costing, wastage management, allergen tracking and recipe standardisation..

### Concept

#### The complete digital kitchen.

Kitchen CUT has been specifically developed for hotel groups and restaurants. It is well known for its ease of use across any device. This cloud based software assists chefs and restaurateurs with key operational tasks including recipe costing and synchronised price updates, ingredient imports, best seller reports, wastage control and allergens. The system can be utilised by both front and back of house and is seen as the optimal communication tool between the two teams. Kitchen Cut delivers a powerful and insightful digital kitchen solution which builds employee engagement whilst reducing time-consuming tasks and operational inefficiencies. The real time system generates reports which inform business decisions resulting in lower costs, increased revenue and profitability.

### Benefits

#### Consistency, security and efficiency.

1. Dish and price consistency
2. Employee productivity
3. Employee engagement
4. Management insight
5. Operational security
6. Operational efficiency

### Key Features

#### Managing commercial kitchen operations.

1. Easy ingredient imports in seconds – store and update unlimited ingredients. Track ingredient prices, measuring variance from month to month
2. Automated dish costing and synchronized price updates – monitor food cost changes across all your dishes. Alerts inform you when your dish is not profitable
3. Powerful Reports and Insights – Measures your profitability levels from each dish and menu through to monthly sales, food cost and GP
4. Manual paper task translated into trackable daily routines – from stock checking to breakages, cut admin time and simplify your day to day data tracking
5. Allergen Alerts - abide by all legal requirements, alerts inform front of house team of any allergen alerts in real time helping to cut manual cross-checking and human error
6. Network your kitchens – increase multi-outlet control and monitoring by increasing communication channels between kitchen units



assisting with **recipe costing, ingredient imports, best seller reports, wastage control** and **allergen management.**

### About Russell Partnership Technology

Russell Partnership Technology are global technology developers and educators who design, build and deliver hospitality programmes for over 200 global clients.

