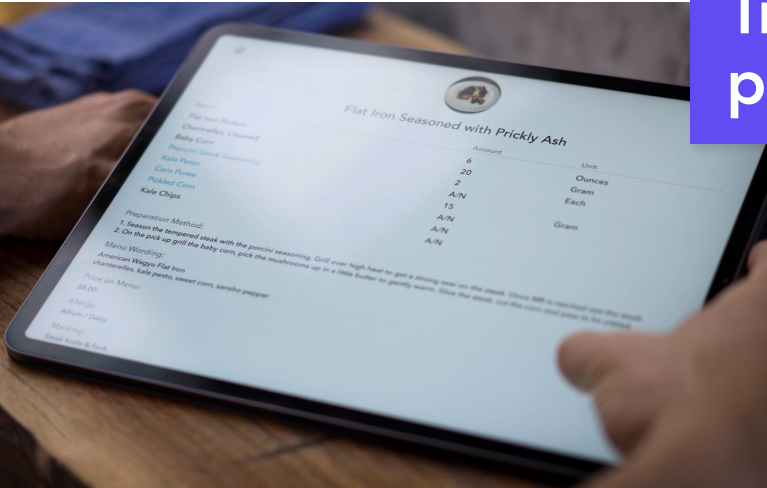




Transform your restaurant's productivity



- Decrease cost of goods on average 2% per location, per year.
- 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 costing tracking
- Financial insights & reporting
- Accounting system integration
- White glove vendor item to item mapping

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

See a full list of our features [here](#).



This efficiency gain is not just limited to recipe management; it extends to the overall operational workflow. Opsi is built for restaurants by people who understand how restaurants operate and the challenges faced.



Matt Thomas

President – Bricktown Brewery

For more info
or for a product demo:

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[View Case Study](#)