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Why opsi: Streamlining Operational Visibility



Platform overview

Invoice Processing

All invoices processed automatically for the ops team and accounting team. No more dealing with vendor item mapping, and category detail coding we do it all.

Recipes

Easy to read, easy to access and always up to date. Recipes are the backbone of training and accurate costing for food and beverage.

Inventory

Better inventories for better food cost. Inventory in the palm of your hand and all live syncing for real-time update with counts.

Insights

Clear, easy to read with current sales data next to your expenses. No waiting for the P&L, see where you are trending each day.

ERP Integrations

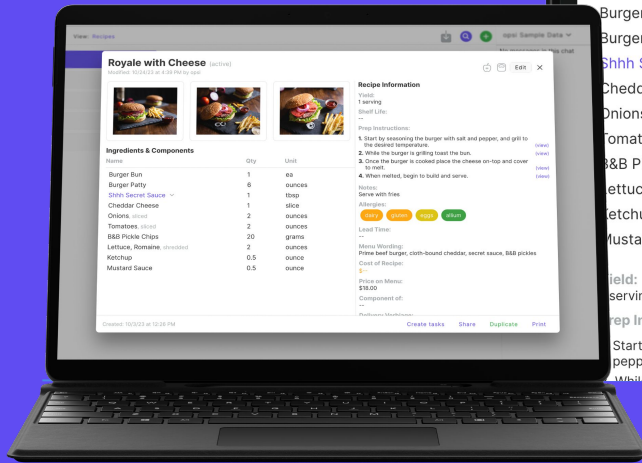
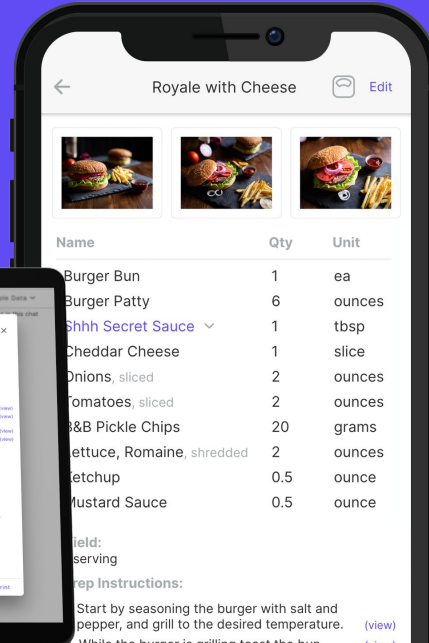
Sync into your accounting system, export with one click. Every invoice with the category level detail and imagine of the invoice for P&L building in you ERP.

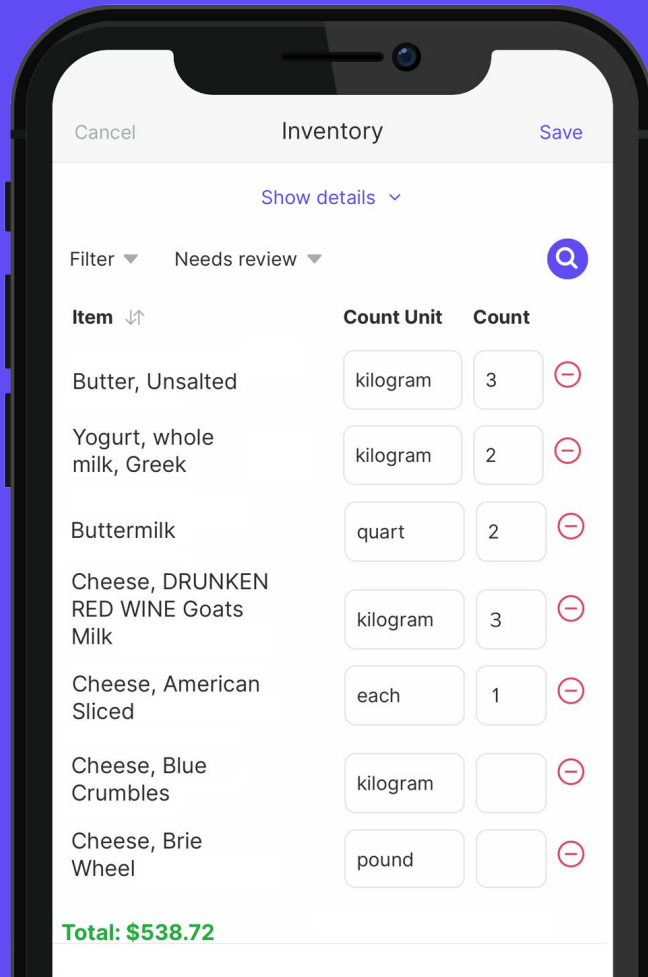


Recipe Book

Powerful recipe manager to keep organized, save time, cut costs, and consistently deliver delicious food.

- **Train** teammates faster for higher impact and labor savings.
- **Scale** based on batch sizes, individual ingredients, or desired yields.
- **Cost** for accurate daily food production expenditure.
- **Export** recipe knowledge for both FOH and BOH teams.
- **Nutrition labels** made directly from API integration with the USDA.

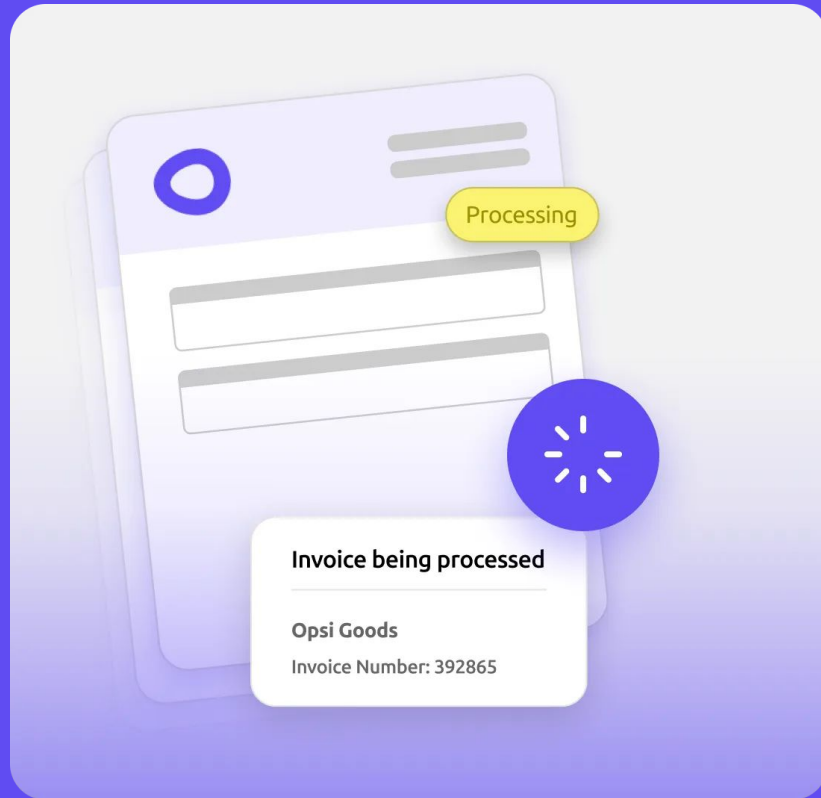




Inventory

Create custom inventory guides for the way your team works.

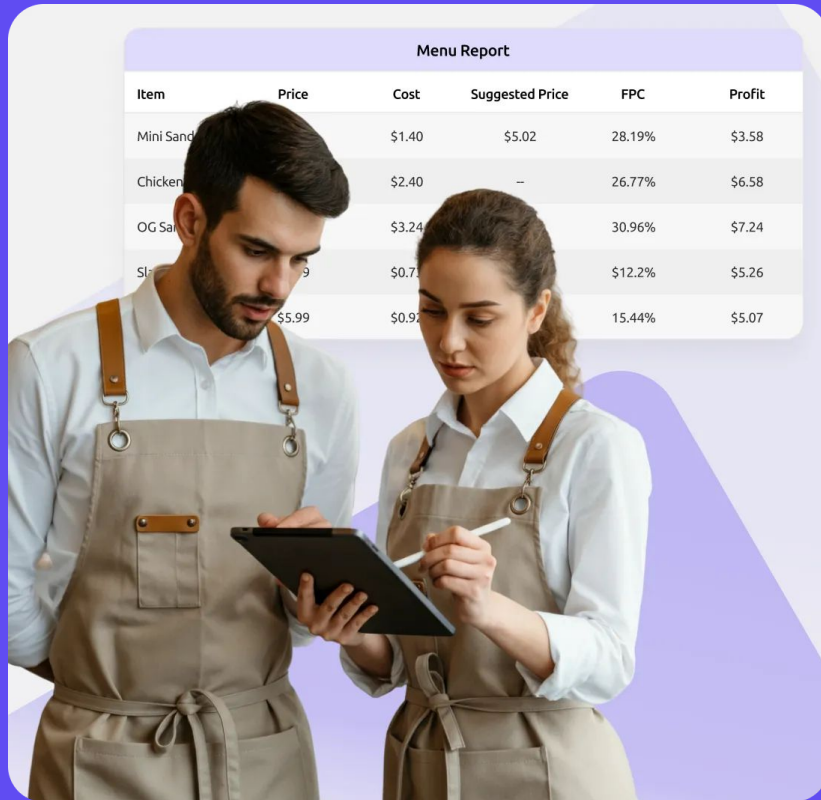
- **Count** from any device for flexibility and speed.
- **Reminders** for your periods and your teams schedules.
- **Units** that are set based on how you count.
- **Export** reports for category level variance to analyze trends or discrepancies.



Invoice Processing

Turn invoices into actionable costs across all your recipes, reports and inventory sheets.

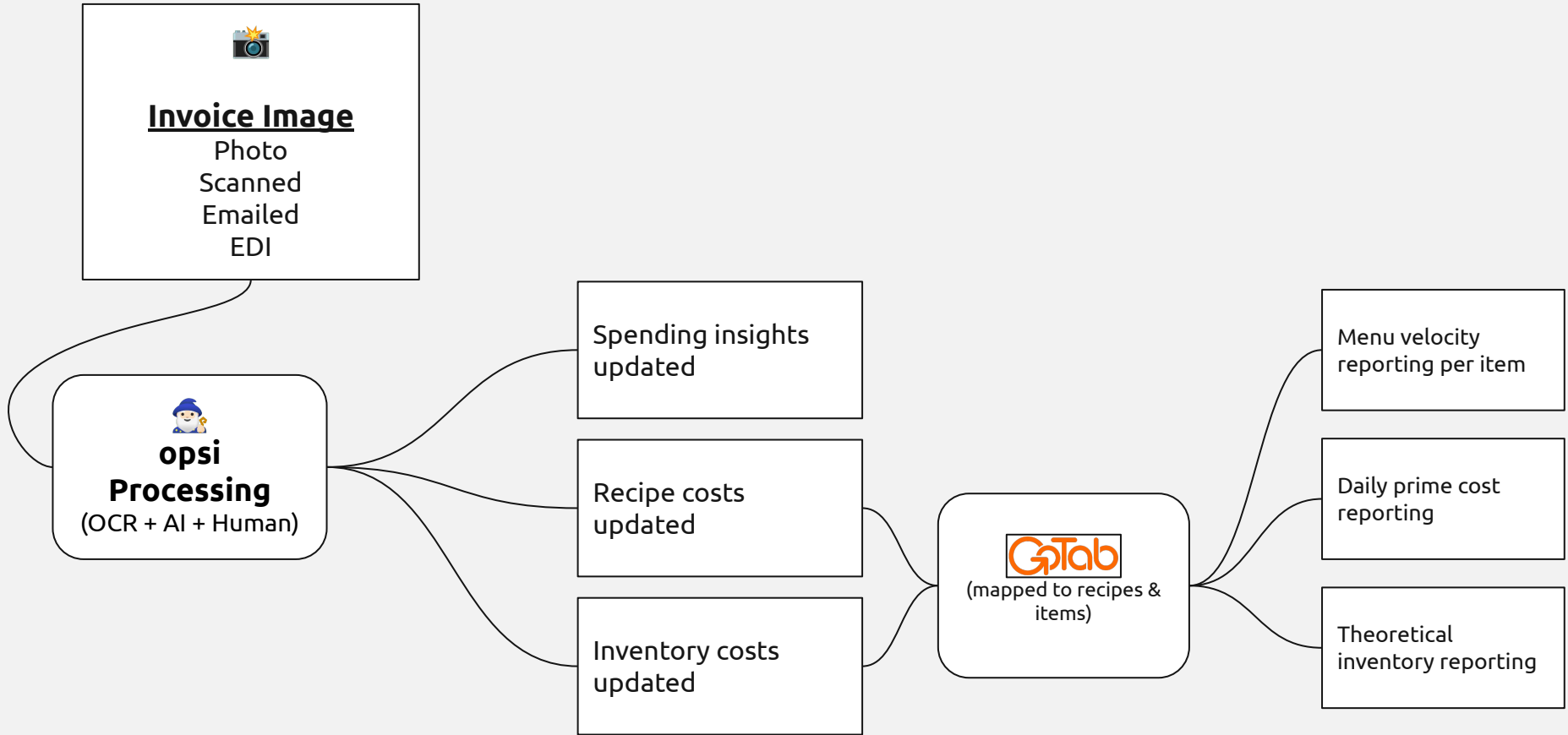
- **Automate** your invoice processing for up to date food costs.
- **Accurate** cost tracking that sync in real time with financial reports.
- **Track** cost of goods sold across multiple locations.
- **Integrate** directly with Quickbooks Online or Xero for accurate expense categorization.



Insights

See your data in the moment with sales, spending and recipe costs all in one place.

- **Visibility** into your month to date spending and price changes on all products you buy.
- **Report** your variances period over period or see your theoretical usage all in the same place.
- **Trends** tracked to see where price changes happen paired with alerts when prices change.
- **Export** your reports to dive deeper into the data.



*Export GL category detail to accounting software such as QBO and Xero (adding more each day!)

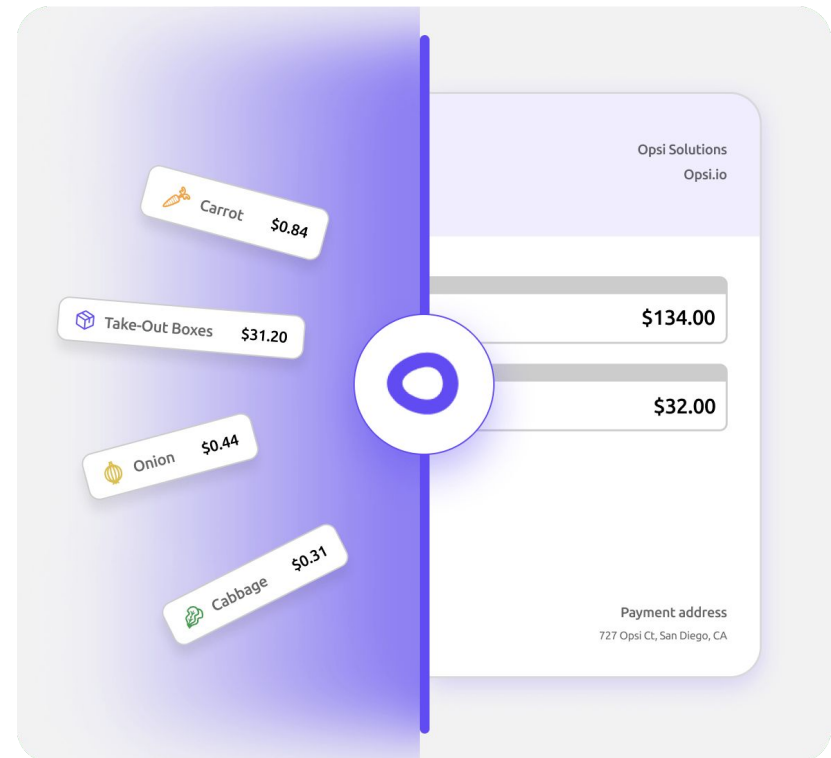


For Accountants

ERP Integrations: Integrate seamlessly with QuickBooks Online or Xero and sync GL codes that map to opsi categories. Export invoices into accounting software for consistent invoice data from kitchen to back office.

Forwardable Invoice PDFs: Pass invoices from opsi to AP platforms for a single channel of invoice ingestion. No need to add redundancies.

Up-to-date Inventory Values: Every opsi account gets white glove vendor item to opsi item mapping for accurate end of month group summaries across all items inventory.



For Quick Serve

Parent-Child Location Sync: Share core data from HQ to every site for consistent operations - team leaders focus on execution while directors make changes that automatically propagate without manual sharing.

AvT Reporting: Quickly see what you should be selling and where waste may be happening through sales data.

Recipe Costing: Apply top-down GPO pricing from HQ for uniform costs, or invoice at the location to capture market-specific granularity based on local purchasing habits.



For Full-Service

Automated Price Updates: White glove vendor to opsi item mapping done for you. Invoices coded, and costs updated daily.

Mobile Based: Frictionless and easy to use mobile app that keeps your teams in the kitchen or on the floor - not behind a computer screen.

Recipes for Chefs: The recipes a chef writes should also cost the food, too often it doesn't. Robust recipe cards built for chefs and teams to do daily tasks with the granularity needed to get quality costing data.

