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Opsi's Streamlined 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.



Invoice Image

Photo
Scanned
Emailed
EDI



opsi
Processing
(OCR + AI + Human)

Spending insights
updated

Recipe costs
updated

Inventory costs
updated



(mapped to recipes &
items)

Menu velocity
reporting per item

Daily prime cost
reporting

Theoretical
inventory reporting

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

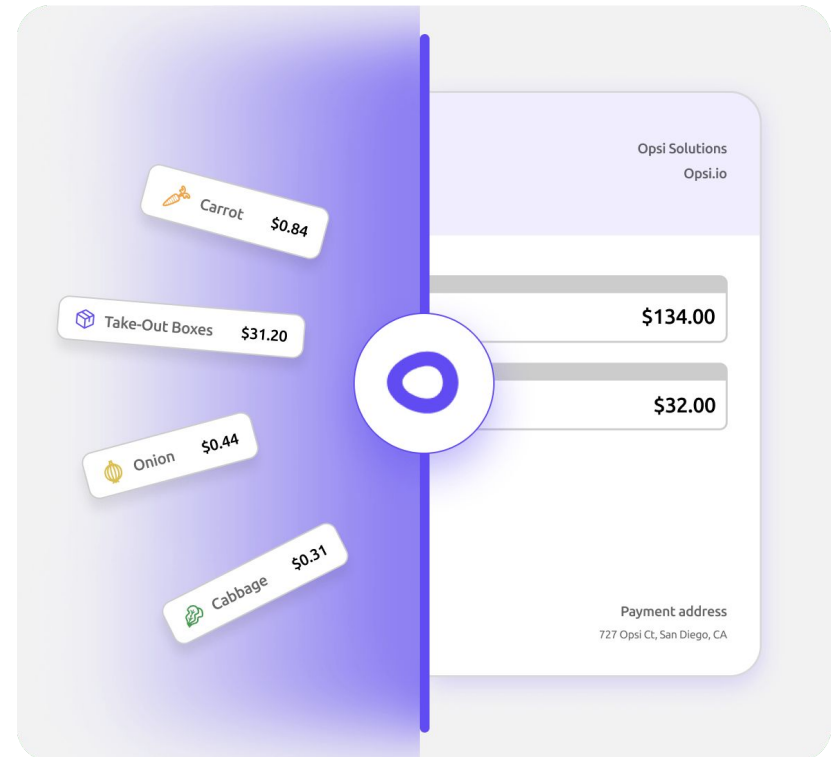


For Accountants

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.

