

It might not sound sexy, but great user experiences are built on efficiency and effectiveness. smartTONi is the first intelligent task operation network for catering kitchens. It takes orders from the floor, and calculates the ideal sequence of tasks to get those meals delivered. By breaking down complex recipes into simple steps, it makes serving meals simple. It's like a personal assistant for chefs – but one that keeps customer experience at the forefront.

It's a simple and intuitive process that makes good use of resources. Every cook in the kitchen can see on their voice controlled personal display which tasks have been assigned to them - and can get on with the job. Less experienced kitchen staff can start working on basic and routine tasks straight away, getting trained through the app, whilst more experienced chefs can focus on cooking that requires more talent and skill. Managers can direct staff resources to where they will be most effective, make sure their kitchen is fully staffed, and can employ people who are most suited to the level and skill required.

Consistency is key when it comes to hospitality. Not only does it help keep costs steady, but it ensures that customers get the same experience whenever they visit, to whatever location. All steps are executed identically, no matter who is working. Every dish on even the most broad and exciting menu is cooked exactly how it's meant to be. Costly mistakes can be avoided. No more forgotten ingredients, unmeasured portions, or overcooking. All tasks are executed efficiently, saving time, cutting waste, and reducing margins. The right dish, executed to perfection, is served every time.

Data informs decisions. Kitchens can plan their days in advance, ensuring that tasks are delegated correctly, resources distributed, and equipment utilised to optimum levels. Skillset, work load and team synergies can all inform the team agenda. Briefings can be done digitally so that every team member knows what their tasks for the shift are. There's no miscommunication or confusion as to what needs to be done. Owners can manage all of their staff and kitchens centrally and in real time, coordinating, supporting and supervising operations, regardless of location. Managers can analyse performance data, food quality and costs, helping to increase transparency and improve the bottom line.

It's simple. The chef has a more relaxed working day, but still delivers top quality meals. The customer gets their dish, exactly how they want it. The owner has a great performing business. It's smart. It's smartTONi.