

Business Scenario

- Catering
- Delivery
- Buffet (Viking)

Large-scale cooking for multiple people, peak orders, and AI-powered automated cooking streamline operations, addressing labor shortages, consistency, and loss issues.

(The issues listed are typical examples based on our assumptions and are not exhaustive.)



Challenges in the Catering Business

- It is difficult to stabilize brand quality on a large scale
- Highly dependent on skilled labor, leading to inconsistent flavors
- On-site variations make it hard to maintain consistent quality
- High costs for exhibitions and events with short lead times
- Shortage of staff for education and training
- Deterioration in taste due to complexity of recipes and timing

Effects of Introducing Fully Automated Cooking Robots

- Recipe data standardization ensures consistent quality at any location
- Minimizes flavor variation even with large-scale cooking
- Automates advance preparation programs for bulk production
- AI-integrated scheduling optimizes cooking efficiency
- High-quality cooking is achievable even with non-skilled staff
- Easy standardization of on-site operations and handover to new staff

Challenges in the Delivery Business

- High delivery concentration makes timing difficult
- Hard to match cooking timing with order surge
- Hard to maintain taste with multiple store orders
- Difficulty managing delivery time with limited staff
- Labor-intensive peak hours at night
- Hard to handle sudden increases in multiple orders
- Urgent increase in staff and kitchen space in proportion to order growth

Effects of Introducing Fully Automated Cooking Robots

- AI automatically cooks and delivers with the best timing by linking order data
- Peak demand can be met with continuous functionality at stable prices
- High-quality cooking at multiple stores enables brand consistency
- Automation allows even a small number of staff to manage high volumes
- Compatible with dark kitchens and operations can be expanded
- Standardizes kitchen processes and is compatible with FC centers and ghost restaurants

Challenges in the Buffet (Viking) Business

- Difficult to standardize timing for dish replenishment
- Hard to maintain quality and prevent excess cooking
- Food loss is likely to occur
- Hard to match seasoning with changing temperatures and humidity
- Need staff even for simple tasks
- Less popular menu items are prepared first
- Difficult to adjust portion sizes

Effects of Introducing Fully Automated Cooking Robots

- Automatically cooks in small batches according to demand
- Delivers freshly cooked, fragrant, and warm food
- AI forecasts demand and optimizes replenishment
- Prevents food loss and reduces waste
- Staff can be reallocated to customer service
- Stabilizes popular menu availability
- Optimizes food cost, labor cost, and utility costs

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