roasted DATA

PRACTICAL AI TOOLKIT FOR HOSPITALITY OPERATORS

Prompts, guardrails and workflows you can use tomorrow

FIND IT. FOCUS ON IT. PROVE IT.



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MEET YOUR BRILLIANT INTERN

Very smart. Very fast. No restaurant experience.



READY ON DAY ONE

- Reads, sorts and summarizes large amounts of information.
- Compares documents and finds patterns quickly.
- Drafts emails, plans, responses and checklists.
- Follows clear instructions with remarkable speed.

NEEDS GUIDANCE

- Does not know your restaurant, definitions or operating rules.
- May sound certain when the evidence is weak or missing.
- Does not understand cause unless you provide the business logic.
- Needs supervision before its work affects guests, employees or money.

Treat AI like a new employee, not an oracle.

FIVE STEPS FOR A USEFUL ANSWER

Good AI work begins with a good assignment.

1

Give it the right file

Use the report, review list or document that actually contains the answer.

2

Ask a clear question

State the decision you need to make and the limits of the assignment.

3

Make it show the facts

Require source rows, review IDs, dates or calculations for every finding.

4

Check the answer

Spot-check the source. Ask: fact, guess or question?

5

Take action and measure it

Turn the finding into one owner, one action and one follow-up date.

Before uploading anything

Remove unnecessary guest and employee personal information. Do not upload bank details, payroll records, health information or confidential documents to an AI tool your company has not approved.

GUEST REVIEWS: FIND THE SIGNAL

Use 20 to 50 recent reviews. Give each one a simple Review ID.

PREPARE THE FILE

- Include Review ID, date, rating and full review text.
- Remove guest names and personal contact information.
- Keep employee names only when they are relevant to recognition or follow-up.

COPY PROMPT

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You are helping a restaurant operator understand the attached guest reviews.

First, confirm the number of reviews and the date range. Then identify:
1. The three strongest positive patterns.
2. The three most important problems or risks.
3. Employees specifically praised and what guests said about them.
4. Food or drink items mentioned positively or negatively.
5. Three actions the manager should take this week.

For every finding, cite the Review IDs that support it. Separate repeated patterns from isolated
comments. Do not make unsupported assumptions about cause. Label uncertain conclusions as a
question. End with a short manager summary and draft responses for reviews that need a response.
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FROM REVIEW CHECK TO REVIEW WORKFLOW

The manual exercise can become a repeatable management process.

1. **Collect** — Pull new reviews from approved sources.
2. **Triage** — Flag urgent service, safety and reputation issues.
3. **Draft** — Prepare a response in the restaurant's voice.
4. **Approve** — A manager checks and posts the response.
5. **Learn** — Track recurring themes and whether actions helped.

Human approval remains important

Connecting an AI workflow to Google Business Profile or another review platform requires authorized access. Start with draft-only responses. Let a manager approve public replies until the company has tested the tone, accuracy and escalation rules.

THREE REPORTS. THREE QUESTIONS.

Give AI several views of the same business problem.

REPORT	QUESTION	PURPOSE
P&L vs. Budget	What happened?	Find the consolidated profit miss.
Location Side-by-Side	Where is it happening?	Find the locations that deserve attention.
Trailing 12 Months	Is it new or recurring?	Separate a one-period spike from a pattern.

Three Restaurant P&L Rules

Costs that move with sales Compare percentages using the correct sales driver.

Costs that do not follow sales Compare dollar changes.

Costs with a special driver Use the correct base, such as food sales, beer sales or payroll.

An unclear driver becomes a question. Do not let AI invent the rule.

RESTAURANT P&L PROMPT

Part 1: Report roles and business rules

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You are helping a restaurant operator review three P&L reports.

USE EACH REPORT FOR A DIFFERENT JOB
1. Use the P&L vs. Budget report to identify what caused the consolidated EBITDA miss.
2. Use the Location Side-by-Side report to identify where a problem is concentrated.
3. Use the Trailing 12-Month report to determine whether the problem is new, improving or recurring.

APPLY THESE BUSINESS RULES
- For costs that move with sales, compare the rate or percentage using the correct sales driver. Do
not treat the raw dollar change as a separate cause when sales also changed.
- Direct hourly labor, comps and discounts, variable operating supplies and off-premise fees
generally use total sales unless the company's rules say otherwise.
- Food cost should be evaluated as a percentage of gross food sales.
- Each beverage cost should use its matching beverage sales category when that detail is available.
- Rent, repairs, contracts, occupancy and other non-variable expenses should generally be evaluated
using dollar changes.
- Payroll taxes and benefits may require a payroll or management-salary driver. Do not automatically
treat them as fixed or as a percentage of sales.
- Do not combine all labor accounts into one conclusion when hourly labor, management salaries and
payroll burdens behave differently.
- If the correct classification or driver is unclear, stop and ask me for the rule.
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RESTAURANT P&L PROMPT

Part 2: Required answer and guardrails

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YOUR ASSIGNMENT
Identify only the three most important likely drivers of the EBITDA variance.

For each finding, provide:
1. What happened at the consolidated level.
2. Where the issue appears concentrated.
3. Whether the issue is new, improving or recurring.
4. The report rows, periods and numbers that support the conclusion.
5. A plain-English explanation for a restaurant manager.
6. One question the manager should investigate.
7. One action the manager can take this week.
8. A label of FACT, GUESS or QUESTION.

GUARDRAILS
- Do not mix monthly, year-to-date and trailing-12 periods.
- Do not call a high location rate a budget variance unless the report includes a location budget.
- Do not claim cause when the reports show only correlation.
- Show the denominator used for every percentage.
- If you estimate a profit impact, show the formula and clearly label the method.
- Cite the source report and line for each finding.
- List any missing information that could change the conclusion.

End with a five-sentence executive summary and a short list titled: What the operator should verify
before acting.
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BEFORE YOU TRUST THE ANSWER

A polished answer can still rest on the wrong source, period or denominator.

☐	**Source**	Did AI use the correct file, rows and date range?
☐	**Scope**	Did it mix locations, months, year-to-date or trailing periods?
☐	**Math**	Can you reproduce one important calculation yourself?
☐	**Driver**	Did it use the right denominator for percentages?
☐	**Behavior**	Did it separate costs that move with sales from costs that do not?
☐	**Evidence**	Did it cite the source behind every important finding?
☐	**Certainty**	Did it clearly separate facts, guesses and questions?
☐	**Action**	Does the recommendation name an owner and a measurable next step?

The final question: What would prove this conclusion wrong?

ONE ASSIGNMENT. ONE ACTION.

Do not launch an AI strategy. Give the intern one useful job.

TOMORROW'S PLAN

- Choose one repetitive task: guest reviews or one P&L question.
- Use the matching prompt in this toolkit.
- Verify one important fact against the source.
- Take one action and decide when you will check the result.
- Save the prompt so the process gets easier next time.

Then ask the harder question

Will your managers do this every day, at every restaurant, six months from now?

Where Roasted Data fits

Roasted Data turns the one-time assignment into a connected operating process. It watches sales, labor, food cost and operating expenses; focuses each restaurant on the few issues that matter; recommends action; and measures what happened next.

roasteddata.com

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