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Intelligent Inventory Management



Take Control of Inventory, Food Costs, and Purchasing with SpeedLine Plus and WookAI

Running a profitable pizzeria today takes more than great food; it requires precision. Ingredient prices change regularly, demand shifts continually, and supplier consistency is never guaranteed. Those restaurants that thrive control their numbers instead of letting their numbers control them.

Together, SpeedLine Plus and WookAI can give restaurant operators a smarter, connected way to manage their inventory, purchasing, food costs, and profitability. This is a modern operational advantage designed for pizza restaurants that want to run leaner, smarter, and more profitably.

A Smarter Approach to Inventory

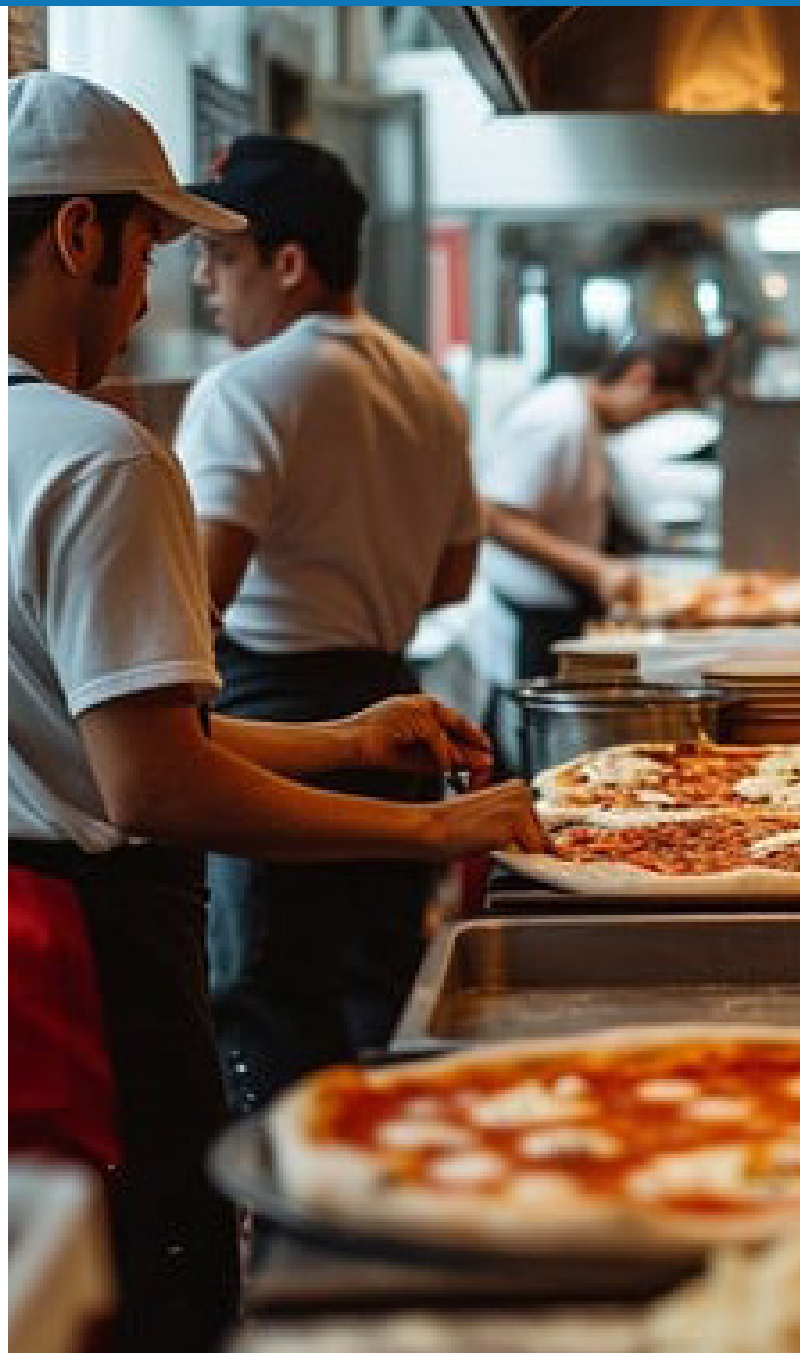
Restaurants inventory management can be very reactive, and often inaccurate. By using SpeedLine and WookAI, you replace all the guesswork with real-time inventory visibility, inventory usage, shrink wastage, and automate reordering.

By unifying your sales data, inventory activity, and purchasing decisions, SpeedLine Plus and WookAI give operators the clarity they need to stay ahead of rising costs and shifting demand. Instead of reacting to problems, teams can make informed adjustments in real time, protect margins, and keep the entire operation running with confidence.

Instead of relying on manual counts or outdated spreadsheets, operators get a live, accurate picture of their inventory at all times.

What This Means for Operators:

- Reduced shrinkage, waste, and overstocking
- Real-time ingredient depletion tied to sales
- Automated adjustments that eliminate manual errors
- Clear visibility into your restaurant's high-cost and high-risk items
- Accurate inventory forecasting based on real usage patterns
- Strategic inventory management, not a burden on the restaurant



Item Management Built for Real-World Operations



WookAI builds your inventory from the exact products you buy, ensuring every pack size, price, and vendor item is accurate. This creates a clean, reliable foundation for recipe costing, ordering, and usage tracking.

When SpeedLine's sales data, recipe weights, and topping matrix flows into WookAI's item engine, operators see how every ingredient moves through the business.

By grounding your entire operation in accurate item data, SpeedLine Plus and WookAI give operators the confidence to make decisions based on facts, not assumptions. With every ingredient mapped, measured, and monitored, teams can spot trends earlier, correct issues faster, and maintain tighter control over margins. It's a proactive approach that strengthens purchasing, improves consistency, and supports smarter growth across the business.

Why This Matters:

- Accurate recipe costing from day one
- Clean ingredient lists that eliminate confusion
- Better control over high-cost ingredients
- Consistent data across all locations
- Fewer supplier order mistakes and unexpected substitutions

This is the foundation of true food cost control.



Smart Ordering, Sharper Margins

WookAI compares supplier prices, checks rebates, considers contract terms, and highlights the most economical purchasing options. This eliminates the need for operators to manually compare suppliers or review invoices line-by-line.

With purchasing data centralized and constantly updated, operators gain a clearer understanding of how supplier choices impact their bottom line. Trends in pricing, order frequency, and ingredient usage become easier to spot, helping teams negotiate better terms, plan purchases more strategically, and avoid costly surprises. It's a smarter, more proactive approach to procurement that strengthens both daily operations and long-term profitability.

Ongoing Advantages:

- Side-by-side supplier price comparisons
- Mobile ordering from anywhere
- Faster order creation with fewer errors
- Built-in rebate and contract awareness
- Automatic detection of the best ingredient purchasing option

Restaurants often save 20% or more on weekly food orders simply by letting WookAI guide smarter purchasing decisions.



Supplier Auditing That Protects Your Margins



Even the best suppliers make mistakes, and those mistakes cost you money. WookAI audits invoices, contract pricing, and rebate agreements to ensure you're getting exactly what you negotiated.

By continuously validating supplier performance and pricing accuracy, WookAI gives operators a clearer picture of where money is being lost and where it can be recovered. Patterns that would normally stay hidden in stacks of invoices become easy to spot, allowing teams to address issues early, renegotiate terms with confidence, and strengthen accountability across every vendor relationship. It's a level of financial oversight that protects margins without adding work to the operator's plate.

What WookAI Commonly Uncovers:

Many operators discover thousands of dollars in recoverable overcharges they never knew existed.

- Overcharges and incorrect pricing
- Wrong pack sizes billed
- Missing or misapplied rebates
- Unauthorized substitutions
- Pricing inconsistencies across locations

Multi-unit groups can see up to \$10,000 or more in recovered value for each location.



Weights on Tickets: Precision That Pays Off

SpeedLine Plus allows you to set the actual weight of ingredients such as cheese, meat, and premium toppings directly within the menu.

WookAI uses this data to calculate true usage and cost, giving operators a level of accuracy that was previously impossible.

Connecting real ingredient weights to menu items shows operators exactly how portioning impacts food cost and consistency. Variances that once went unnoticed become visible and measurable.

Operators can easily track extra cheese on busy nights, heavier scoops from new staff, or inconsistent topping habits. This level of insight empowers managers to coach more effectively, reinforce standards, and maintain tighter control over margins without slowing down the line.

Why it's a Game Changer:

- Exact ingredient usage for each menu item
- Detection of excess portions
- Employee-level accuracy
- Real-time inventory depletion that reflects reality
- Allows operators to train staff more accurately and enforce consistent portioning

Actual weights mean actual ingredient costs, not theoretical recipes.



The Topping Matrix: Consistency Across Every Pizza



The Topping Matrix defines the exact amount of each topping required based on pizza size, portion level, and the total number of toppings.

By establishing target quantities in the SpeedLine menu, you create an ideal baseline for inventory control. WookAI then compares this expected data against real-world usage, instantly flagging exactly where portioning drifts are eating into your profits.

The Result:

- A consistent menu across your franchise
- Predictable food costs
- Lower food costs and less waste
- Better training and recipe accuracy
- Consistent quality that honors your signature recipes every single time
- Consistent portion control across all employees and shifts

By pairing expected operational usage with actual production data, operators gain total visibility into how topping behaviors impact both consistency and cost. Small variances (like an extra handful of cheese, heavier portions during the dinner rush, or inconsistent builds between employees) become effortless to identify and correct. This clarity helps teams reinforce standards, lock in predictable food costs, and deliver the same high-quality experience across every location.

Menu Costing That Reflects Today's Prices

Ingredient prices change constantly, so your menu costing should as well. WookAI calculates real-time menu costs using current supplier price lists, giving operators a clear understanding of profitability at every level.

As ingredient costs fluctuate, operators need more than static recipe cards; they need instant visibility into how those changes affect profitability. By connecting live supplier pricing to every item on the menu, WookAI helps teams spot margin erosion early and adjust before it impacts the bottom line. This level of insight supports smarter pricing decisions, more confident promotions, and a menu that stays profitable no matter how the market shifts.

Why Operators Rely on It:

- True cost per menu item
- Ideal menu prices based on real costs
- Profitability by size, style, and modifier
- Category-level profitability insights
- Identification of low margin or overpriced inventory items

This empowers you to price strategically and protect margins.



Sales Insights That Drive Better Decisions













ITEMS

Type here to search list of Item Names Search by Category

☐	Image	Item Name	Item Description	
☐		Oil Butter Alternative		DF
☐		Oil Shortening Fryer	35 Lb	DF
☐		Pepper Jalapeno Slice	Gallons	
☐		Seasoning Ranch Mix	18/3.2 Oz Packets	DF
☐		Vinegar Balsamic	5 Liter Bottles	DF
☐		Vinegar Red Wine	Gallons	DF
☐		Seasoning Lemon Pepper	Shaker C... Show more	DF
☐		Spice Dry Basil	Largest Stocked Size	DF
☐		Spice Garlic Granulated	Largest Size Available	DF
☐		Spice Oregano Dry	Largest Size Available	DF
☐		Spice Pepper Black Ground	Largest Size	DF

WookAI connects SpeedLine Point of Sale sales data to ingredient usage, prep consumption, and supplier pricing.

WookAI unifies sales and operational data to reveal hidden patterns. It shows which items drive profit, which quietly drain it, and how customer behavior shifts by day, season, or location.

This deeper visibility helps operators make smarter decisions about menu design, staffing, promotions, and purchasing, all backed by real numbers rather than assumptions.

The result is a clear, real-time view of what's driving revenue, and what's hurting profitability.

Insights Include:

- Best-selling and low-volume items
- High-margin vs. low-margin menu items
- Seasonal and weekly sales trends
- Impact of promotions and discounts
- Multi-location performance comparisons

This gives operators the full story behind every single number.

Purchasing Power for Restaurants of Every Size

WookAI gives operators the leverage they need to make smarter purchasing decisions, no matter their scale. Smaller groups can compare suppliers instantly to ensure competitive pricing. Larger organizations gain the oversight needed to catch overcharges, validate contracts, and standardize purchasing across every location. The platform levels the playing field so every operator can maximize value and control costs with confidence.

Whether you run one store or a national chain, WookAI helps you buy smarter.

For Smaller Groups:

- Easily add multiple suppliers
- Compare price lists instantly
- Ensure suppliers compete for your business
- Comparison shop for nearly every ingredient

For Larger Groups - As above PLUS:

- Validate contract compliance
- Catch hidden overcharges
- Track rebates automatically
- Maintain consistency across locations

Everyone wins, regardless of buying power.



Time Savings That Transform Operations



WookAI dramatically reduces the time required for ordering and inventory management. This allows managers to focus on operations rather than paperwork, saving hours every week.

By automating the most time-consuming parts of ordering and inventory, WookAI frees managers from hours of manual counting, data entry, and price checking. Instead of wrestling with spreadsheets or chasing supplier updates, teams can complete accurate counts, compare pricing, and update inventory in a fraction of the time. The result is smoother operations, fewer errors, and more time leading the store instead of managing paperwork.

Operators Report:

- Automated price comparisons
 - Streamlined inventory updates
 - Faster, more accurate inventory ordering workflows
 - Reduced inventory counts from two or more hours to about twenty minutes
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Dynamic PAR Levels Based on Real Sales

WookAI analyzes seasonal trends and product usage to forecast demand. This allows the system to calculate precise periodic automatic replacement (PAR) levels.

WookAI uses real sales and usage data to set precise PAR levels and streamline deliveries, helping operators avoid waste, prevent stockouts, and save money without disrupting daily operations.

This ensures operators order the optimal amount: not too much, not too little.

What This Prevents:

- Overordering and spoilage
- Underordering and stockouts
- Guesswork during busy seasons

PAR levels can even adjust by the day of the week, which is perfect for restaurants that have weekend spikes.

Smarter Deliveries Without Slowing Down Operations

Splitting deliveries across multiple suppliers doesn't slow down your team. Whether 50 cases arrive on one truck or two trucks with 25 each, the time it takes to check in is nearly identical, and drivers often coordinate to speed up their routes.

A few extra minutes at the restaurant's back door could translate into thousands of dollars saved every week.



Cost of Goods: Clear, Organized, Current



WookAI lets operators track their spending by custom categories like protein, dairy, produce, and dry goods.

This gives a clear, organized view of expenditures and which categories drive food cost percentage.

Operators Gain:

- Real-time menu costing
- Ideal menu prices
- Accurate food cost percentages
- Category-level spending visibility

It's everything operators need to protect margins.

The Bottom Line:

SpeedLine Plus's integration with WookAI creates a closed-loop system that connects:

- Purchasing
- Kitchen and food prep
- Inventory
- Sales
- Profitability

Welcome to a faster, smarter generation of restaurant operations engineered for peak profitability.

