

6 Critical Insights in Your Pizza Chain's Data

How to utilize technology to take
command of your pizza operations



1 CUSTOMER DATA

Identify, activate and reward your customers

Your customers are your greatest asset, and rewarding their repeat business is essential to achieving aggressive growth. By mining the comprehensive customer data that you own, you can determine what your highest spenders have in common, what your regulars love most about your menu, and which ordering channels they prefer.

MORE THAN 5:1 payback in repeat business from loyalty programs



2 PREP DATA

Pinpoint common sources of order errors

By tapping into your food prep data, you'll see patterns and can understand which menu items are exceeding desired prep time, which might be consistently error prone, and which don't travel well for delivery and takeout orders. Armed with this information, you can make instantaneous, above-store adjustments to recipes and processes to help the kitchen staff work more efficiently.

CUT 2-6% of operating costs by reducing errors and food waste

3 STAFF DATA

Reduce staffing costs with better training (and retaining!) of employees

Understanding staff data has importance beyond accurate and timely payroll processing. When you track and optimize employee onboarding and training in real-time, your new staff will be taking orders on their first day and you'll be trimming 50% off your training costs. Trade the hassles of high-turnover staff for the ROI of high-performing members of your team.

Each restaurant employee can cost **UP TO \$1800** to train



4 OPERATIONAL DATA

Streamline and integrate operations to quickly adapt to market trends

As customer preferences change, you need the flexibility to meet their demands and grow your pizza chain's operations. Online ordering and delivery management are just the latest examples of capabilities your customers expect. Instead of losing their business to competitors or third-party delivery services, update your technology to meet the expectations of your target market.



Average ticket value from online ordering is **18% HIGHER** than the average in-store check

5 INVENTORY DATA

Understand and leverage economies of scale when ordering for your pizzeria chain

Take command of your supply chain by consolidating inventory data across all your pizzeria locations. You'll find opportunities to exercise your buying power and negotiate down your food costs. By centralizing procurement, you can accurately track your inventory and get competitive pricing on the bulk of your food purchases.

Pizza chain operators can negotiate up to a **30-40%** reduction in food costs



6 PAYMENT DATA

Optimize your payment processing for lower fees and faster access to cash

Many pizza restaurant operators assume processing payments are simply the cost of doing business. By mining your process fee data, you can analyze which fee model is best for your bottom line (flat rate vs. cost plus). Uncover inefficiencies in your payment processing to maximize profitability.



Payment processors take **UP TO 4%** in fees from every sale

Simplify and scale your pizza chain operations with HungerRush.

HungerRush is more than an ordering and marketing platform—it's a labor optimization toolkit, an operational dashboard, a delivery management system, and more, which makes it easier than ever to operate your pizza chain. Instead of relying on clunky spreadsheet reports for individual locations, upgrade to our comprehensive cloud platform that you can access anytime, anywhere, from any device. Manage all aspects of your pizza chain operations in a single, cloud-based dashboard, update menus instantaneously, and never miss a hidden insight again!

Ready to learn more?

See how pizza chains just like yours have uncovered hidden insights in their pizza restaurant operations.



LEARN HOW

