LABOR TRENDS Fueling 2019 Restaurant Technology Decisions



Looking back...

Customer experience DOMINATED restaurant tech spend

Restaurants spent much of their IT BUDGET on creating an 2 omni-experience for customers

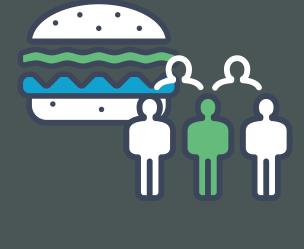


Looking ahead...

Back of house technology is back in a big way

2017

2018



25%

45%

said they planned increase spend on BOH software

Why the shift back to back office?

Great Customer Experience Demands Efficient & Convenient Service



40% of operators said their TOP CONCERNS are:

Efficiency In Delivery

Employee Productivity

Labor Costs Will Continue to Rise



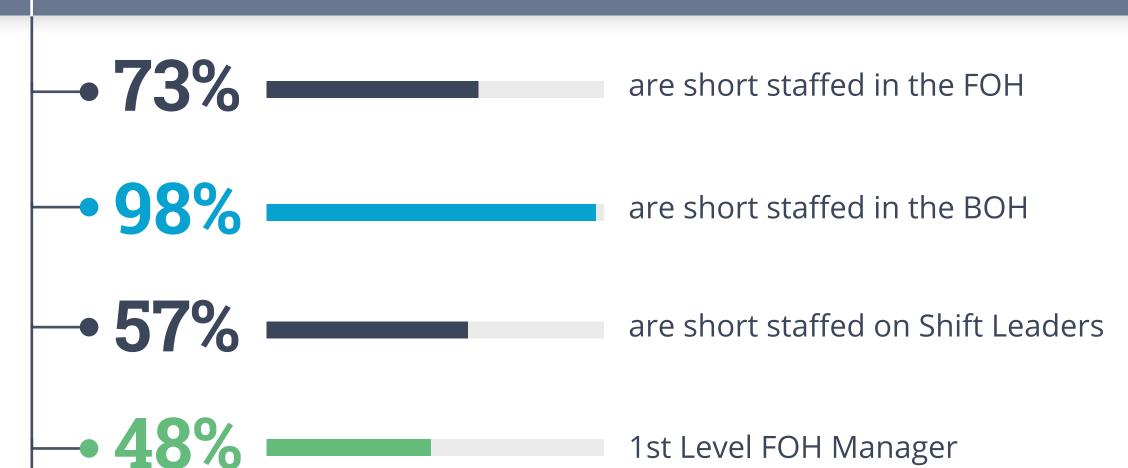
Restaurants are among the MOST LABOR **intensive** industries

Employee productivity is crucial to making the margins count

Average sales per employee:



Unemployment is at a 17-year low and restaurants are grossly understaffed





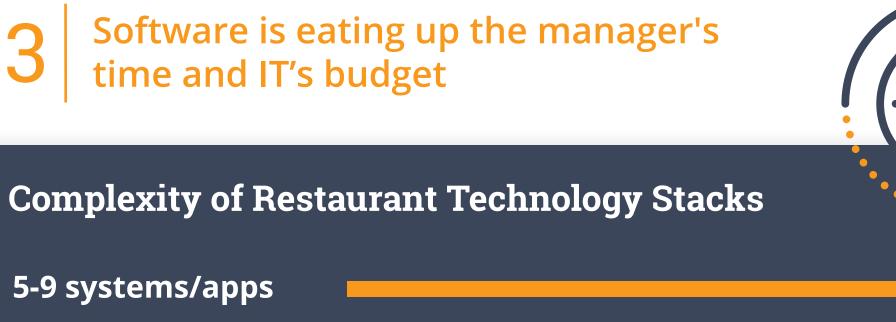
• 53%

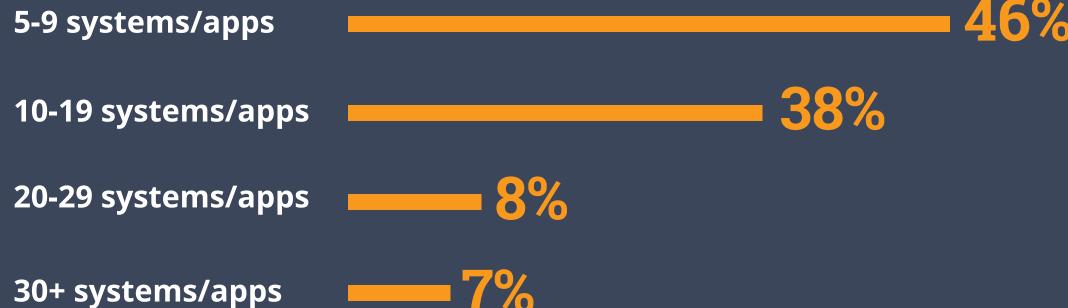


1st Level BOH Manager

Fewer managers per restaurant increase pressure to perform

Managers per unit	2007	2017
Quick Service	3.5	2.9
Fast Casual/Family Dining	3.1	2.8
Casual Dining	4.7	4.1
Upscale/Casual Fine Dining	8.0	6.0





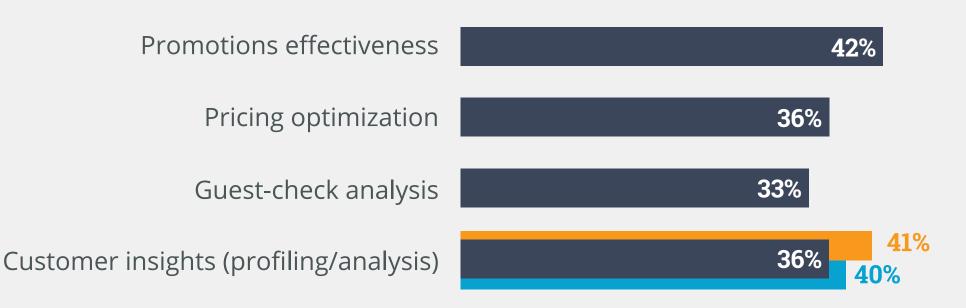
To Stay Competitive, Restaurants **Prioritize Labor Insights**

Staffing & labor management were ranked as the #1 area where restaurants need deeper insights

Top 10 Areas for Deeper Insights in 2018

Data

Digital



89% of restaurants give labor percentage data the highest value rankings

BUT managers are still flying blind

77% of restaurants still rely on spreadsheets for data visibility

They need ACTIONABLE INSIGHTS not DATA DUMPS to EFFECTIVELY and EFFICIENTLY manage labor

Labor Cost Controls

TIME SAVINGS

Scheduling

Time-Off Requests

Shift Swaps

LABOR SAVINGS

Accurate Schedules Predictable Labor Fewer Shift Swaps

PRODUCTIVITY

The right people, scheduled at the right time to maximize sales opps.

EMPLOYEE SATISFACTION

Better schedules More predictability Better work/life balance



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