Fed & Co

FREE GUIDE

Top 10 AI Tools for Independent Restaurants

Free tools. Plain words. Snap a photo, send, done.

How to use this guide

1. Open a free AI tool on your phone or computer: ChatGPT, Claude or Gemini. Any of them works.
2. Pick the tool below that fits your problem.
3. Take a photo of the box and send it to the AI with: "Do what this says. Here's my info." Then add the parts in [brackets]. Or text TOOLS to 787.948.6645 and I'll send you a copy you can paste.
4. Read what comes back. If it's not right, tell it what to fix, like you would a new hire.

Two rules

Never share passwords, card numbers or bank info. Use first names only. No phone numbers, home addresses or anyone's pay, except in a job post.
Check the math, most of all on tools 1, 3, 8 and 9. AI is fast, not perfect.

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1 The Invoice Checker

You think prices crept up and nobody told you.

SNAP A PHOTO OF THIS

I run a restaurant. I'm going to paste or attach two invoices from the same supplier, an old one and a new one. Make a simple table of every item on both. Show the old price, the new price, and how much it went up or down, in dollars and in percent. Compare the price for one case or one pound, not the line total. Put the biggest jumps at the top. List items that are on only one invoice at the bottom. Then tell me in 3 short lines which items I should ask my supplier about.

What you get: Every price change on one page, biggest first. Take a photo of each invoice and attach it if your tool takes pictures.

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2 The Closing Checklist

Nobody else knows how to close, so you get the call.

SNAP A PHOTO OF THIS

I run a **[bar or restaurant]**. I'm going to tell you how I close at night, in my own words. Turn it into a simple checklist a new hire could follow. Put the steps in order, one short line each, with a box to check. Add a line at the bottom for their name and the time. Here's how I close: **[talk it out (tap the mic) or type it here]**

What you get: A one-page closing checklist. Print it and tape it by the register. Do the same for opening.

3 The Walk-in Count to Order

The count and the order only live in your head.

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> I run a restaurant kitchen. Here is what I keep on each shelf of my walk-in and dry storage, and how much I like to have on hand: **[read your shelves out loud or type them]**. Make me a count sheet in the same order as my shelves, with columns for: item, how much I want on hand, what we counted, and what to order. Then show me how to fill in the "what to order" column by taking what I want on hand minus what we counted. Use the same unit for want and count. If we counted more than I want, order 0.

What you get: A count sheet that turns into your order. Your team counts. You check it and send it.

4 One Guide for Every Kitchen

You run more than one place and each one does it its own way.

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> I own **[number]** restaurants. Here are the menus and the order lists for each one: **[paste them]**. Find the items they all use. Make one order guide every location can use, with the same names and the same pack sizes. Show which items are only used at one place. Ask me before you join two names that might be the same item. Keep it to one page if you can.

What you get: One guide for all your kitchens. Same names, same pack sizes.

5 Money Before You Open

Money is going out every day and nothing is coming in yet.

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> I'm opening a **[type of restaurant]** in **[town]** on **[date]**. My menu: **[a few items and prices]**. Use only these. Help me bring in money before opening day. Write: 1) a short gift card offer for opening month, 2) a catering offer for offices nearby, with 3 simple packages, and 3) a short note I can drop off at nearby businesses. Leave a blank where a price or a deal goes. No end date on the gift card. Keep it friendly and plain.

What you get: Three offers you can finish and use.

6 The Review Reply

A bad review is sitting there and you don't know what to say.

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> I own a restaurant. Here is a review a guest left: **[paste the review]**. Write a short, calm reply from the owner. Thank them, say sorry for what went wrong without making excuses, and invite them to reach out to me at **[your phone or email]**. Keep it under 60 words. Don't argue. If they say they got sick or hurt, don't admit fault. Just ask them to call me.

What you get: A short, calm reply. Change any words you want before you post it.

7 The Slow Night Special

Your slow nights are empty.

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> I run a **[type of restaurant]** in **[town]**. **[your slow nights]** are slow. Give me 5 simple ideas to bring people in on those nights that use what I already have on my menu: **[paste a few menu items]**. Don't make up prices. For the best idea, write one short social post and one short sign for the front window.

What you get: Ideas, plus a post and a window sign.

8 The Schedule Helper

Making the schedule takes you hours every week.

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> Help me make next week's staff schedule. Here are my staff, their roles and when they can't work: **[list them]**. Here are my hours and how many people I need each shift: **[list them]**. Never put someone on a shift they can't work. Make a simple table by day. Show each person's total hours. Tell me if any shift is short or if anyone is over **[number]** hours.

What you get: A first draft of the schedule, with the holes pointed out.

9 The Plate Cost Check

You're not sure what a dish really costs you to make.

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> Help me find what one plate of **[dish name]** costs me. Here is everything that goes on it and how much of each: **[list it]**. Here is what I pay for each item and the pack size: **[list it]**. Show the cost of each part and the total for one plate. Change everything to the same unit first and show your math. Ask me about trim or waste. Then tell me what percent of my menu price of **[price]** that cost is.

What you get: What the plate costs, line by line. Do your top 5 sellers first.

10 The New Hire Sheet

Training lives in your head, and new people keep making the same mistakes.

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> I'm hiring a **[job]** at my restaurant. Here's what a good shift looks like for this job, in my own words: **[talk it out or type it]**. Turn it into a one-page training sheet for their first week. Then write a short, honest job post I can share, with the hours and the pay: **[hours and pay]**. Don't add anything I didn't tell you.

What you get: A training sheet and a job post, in your words.

Want help with the Invoice Checker?

I'll sit down with you and run it on one of your own invoices. It takes about 15 minutes.

Andre

Fed & Co | Beacon, NY

Text 787.948.6645 | andre@thefedco.com

Scan for hands-on help.
Or go to fedandco.com

Why it's free

I'm not a tech guy. I'm not even a sales guy. I'm a restaurant guy. I ran restaurants for 25 years. The last one was busy, with great reviews and a table you couldn't get. I missed birthdays, weddings and family funerals. I missed three months of bedtimes with my one-year-old. My wife was ready to leave. Something had to change. Nothing in here is special, and neither am I. I just pointed free AI tools at the same problems I had for 25 years. Now I work for a food distributor, and I give these away because I see every day how hard restaurants have it.

These AI tools are free to use, and we're not paid by any of them. Check AI answers before you act on them.