Crunchtime BizIQ

Business analytics and visualization for critical operations data

Crunchtime BizIQ is a business analytics solution that enables deeper analysis of your operations data for decision making at the corporate, above-store, and store levels; it pulls in data from POS, accounting, vendors, inventory, ordering, labor, and more, and is supplemental to the reporting provided in Crunchtime Inventory Management and Labor & Scheduling.

> "Before BizIQ we often operated on anecdotal data. Having a tool in place to help stores succeed and allows owners to make sound decisions about opening more locations."
>
> **Rich Hope**
> CMO, Jersey Mike's

Crunchtime BizIQ is how restaurant brands:

Analyze sales, labor, & key metrics

More deeply understand what drives sales performance, labor costs, and profitability
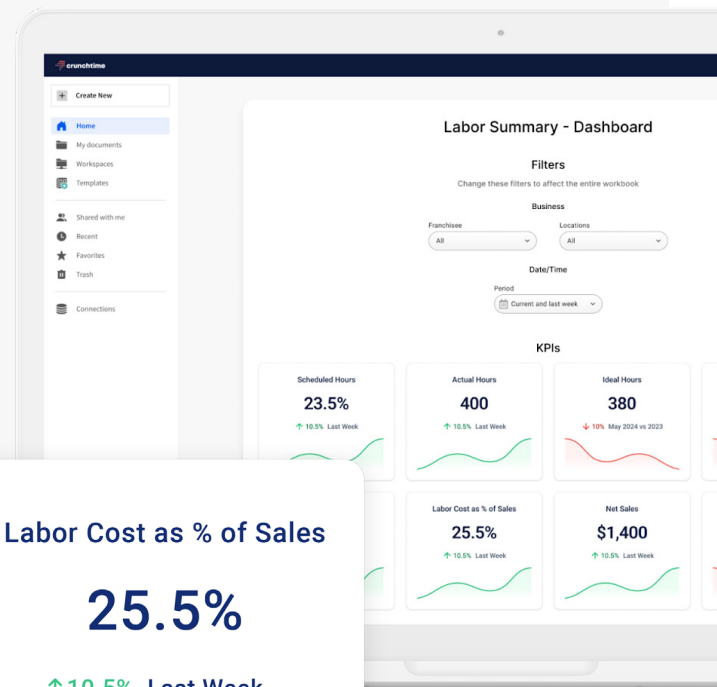
Find the causes of operational challenges

Dig into details such as menu items or ingredients by daypart, correlate data to understand what's happening

Help managers make better decisions using data

Automatically send reports to to managers for daily decision-making

How it works

Track critical metrics

Key metrics like food costs and labor costs, or drill down into 20,000+ metrics depending on what you need to analyze.

Report Templates

Templates make it easy for you and your team to build new reports; Menu Mix, Sales Mix, Labor, Purchasing, Consumption. See more details below.

Custom reports and visualizations

Analyze your data however you need to, create custom reports from scratch or start with templates.

Share data across your organization

Automatically send reports to specific teams or individuals to give them valuable data whenever they need it
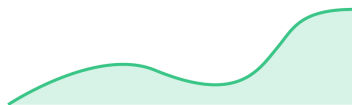
Data flow and infrastructure

Crunchtime partners with Sigma and Snowflake – both leaders in business analytics and data – to power Crunchtime BizIQs reporting capabilities.

Sales Per Labor Hour
last week, EAST region

$95.16

↑ 7% From Previous Week

Avg. Check Amounts Last Week

Store	$18.09
Mobile	$18.65
DoorDash	$19.01
GrubHub	$19.83
Uber Eats	$17.47

Labor Costs Above Forecast
week over week

Store #141	↑ 121%
Store #213	↑ 104%
Store #79	↑ 119%

Report Templates to Get You Started Faster

Menu Mix – SKU or ingredient-level analysis

Analyze sales data at the menu item-level. See if certain stores are meeting sales targets for specific items, track data to help adjust for seasonality, track performance of LTOs, and more.

Sales Mix – location performance

Analyze your locations' sales performance, analyze trends, track guest spending, assess staff upselling, and evaluate discount effectiveness. Insights can be shared with managers to optimize locally and improve planning.

Labor – cost efficiency

Review labor data to assess scheduling efficiency, track labor cost trends, and compare performance year-over-year. It enables managers to take action, adjust schedules, and optimize labor costs, while providing corporate visibility into store performance for future planning.

Purchasing – trends and discrepancies

Review purchasing data to hold vendors accountable, track product quality issues, and ensure correct pricing. It enables investigation of discrepancies, identifies purchasing trends, and supports planning by providing insights into open orders, future accruals, and a high-level summary of vendor performance.

In one major discovery, Rich Hope, Jersey Mike's CMO, noted that while anecdotal information was previously showing that cheese steak sales were accounting for 40% of dinner-hour business, BizIQ uncovered that overall cheese steak sales were in fact only 18% of sales – and even the markets that sold the most were only at about 25%.

> "Discoveries like that are interesting because you can analyze dinner incidence with the goal of developing methods to drive patrons to visit during the dinner hours. We're looking at the data and devising some special offers and promotions to drive the dinner daypart."

Rich Hope
CMO, Jersey Mike's
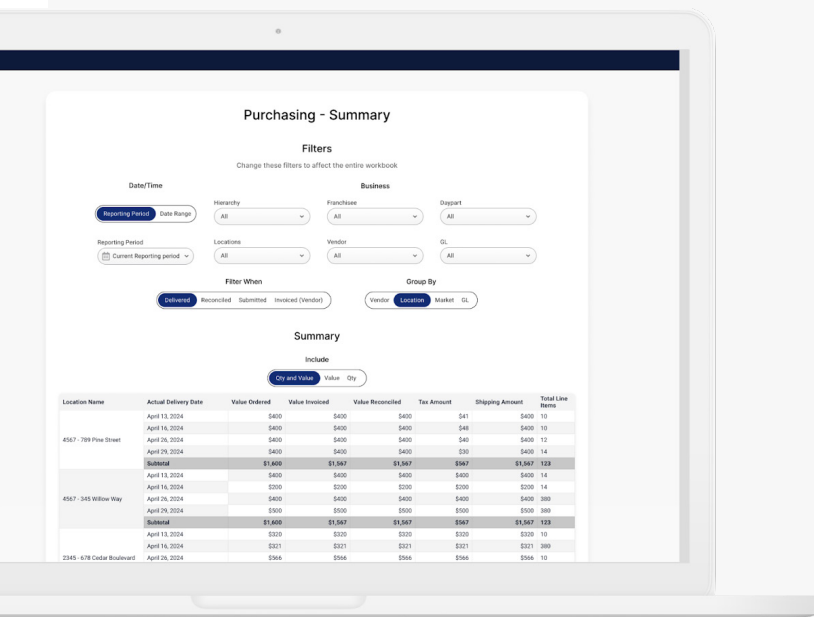
Report templates help you get started quickly

Modern UI that loads reports quickly

Distribute reports and data to anyone, by store, role, region, etc.

Crunchtime Powers Operational Intelligence for Leading Restaurant Brands

150K+ Locations. 750+ Brands. 100+ Countries.

About Crunchtime

Crunchtime is how the world's top restaurant brands achieve ops excellence in every location. Our software is used in over 150,000 locations in 100+ countries to manage inventory, staff scheduling, learning and development, food safety, operational tasks and audits.

For more information visit **www.crunchtime.com**

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Inventory Management

Operations Execution

Zenput

MANAGE PROFITABILITY OF EVERY LOCATION

DELIVER GREAT CUSTOMER EXPERIENCES

Labor & Scheduling

Learning & Development

OPS INTELLIGENCE