



Custom Ops Dashboard Saves a Steakhouse 90 Minutes Nightly & Over \$16,000 Annually

RESULT

\$1,350+
reclaimed monthly

90+ mins
saved daily

100%
data accuracy

The Challenge: **The Old Way**

Stacks of paper receipts created nightly chaos. A closing manager would spend over **an hour and a half manually keying in comp and void data** into a clumsy spreadsheet. The process was slow, prone to costly errors, and provided zero real-time insight into the restaurant's performance.

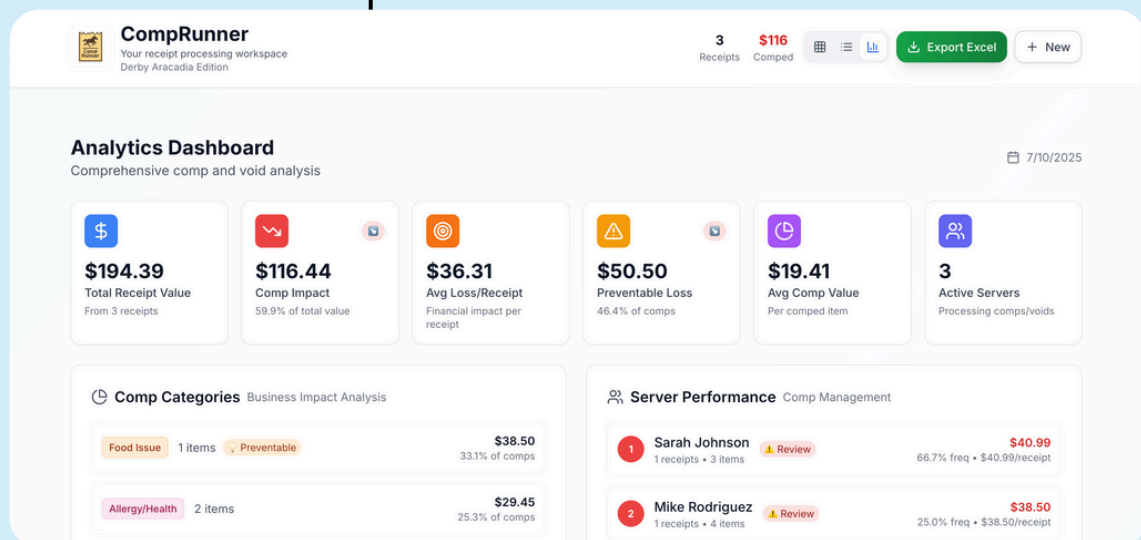
The Solution: **Live Control Panel**

I designed and built CompRunner, a custom web application that transformed their workflow. Now, managers use their phones to instantly capture receipts. The **system automatically extracts, analyzes, and organizes all the data** into a clean, intuitive dashboard. = **\$1,350/month saved in managerial labor**

From Raw Data to Actionable Intelligence



Tech Stack Used



The custom analytics suite provides a real-time view of the restaurant's health. That reclaimed hour and a half is now spent training staff, engaging with guests on the floor, and improving the quality of service.

This is More Than a Receipt Tool—It's a Blueprint.

While CompRunner was built to solve The Derby's unique receipt problem, the process is my specialty. I build custom digital dashboards and automation tools that act as the **"command hub"** for your entire operation.

My expertise is in solving your most frustrating challenge, whether it's...

- Streamlining complex staff scheduling
- Automating inventory management
- Simplifying catering and event booking ...or anything even more inefficient.

I'll Find Your "90-Minute" Problem.

Every business has a bottleneck.

I'll find yours, design a solution, and build it for you—all at my own expense.

You only pay for verified results. Let's talk.