



The Chef's AI Starter Toolkit

Your New Digital Sous Chef: A Practical, Non-Technical Guide for Culinary Leaders.



The Chef's AI Toolkit: Your New Digital Sous Chef

Today's kitchen demands more than talent — it requires time, consistency, and relentless creativity. AI steps in as the *new sous chef*: fast, calm under pressure, and always ready with options. It won't cook for you, but it will give you back the hours and headspace to cook at your best.

With the Chef's AI Toolkit, culinary leaders can streamline menu costing, accelerate R&D, tighten procurement, improve staff training, and elevate the guest experience — all without requiring technical skills. Think of it as mise en place for your entire operation.

AI handles the noise.
You focus on the craft.
Welcome to the new kitchen.



Your AI Sous Chef: A Practical Toolkit for Culinary Leaders

Your AI Mise en Place: Getting Started



**Talk to AI Like
a Sous Chef**
Use conversational
language and brief
it on your situation,
goals, and data.



**Provide Clear Context
for Best Results**
Include your restaurant
concept, guest profile,
menu style, and
constraints.



**AI is for Efficiency,
YOU are for Craft**
Use AI for speed and clarity,
but always apply your own
taste and culinary judgment.

Warning
What to Avoid
Don't upload sensitive
staff data or let AI decide
food safety policies.



Menu Development & Creativity

Ideate new dishes, rewrite
menu descriptions, and
plan seasonal menus.



Cost Optimization & Profitability

Analyze dish profitability,
suggest cost-saving
substitutions, and
improve ingredient yields.



Staff Training & Communication

Instantly create SOPs,
pre-shift briefings, and
junior cook coaching
plans.



Operations & Labor Efficiency

Generate staff schedules,
detailed prep lists, and
banquet production plans.

Practical AI Prompts for Every Station



**3-5 Hours
Saved Weekly**

Complete whatever is low and heard
of 3-5 hours saved weekly



Use a 30-minute AI workflow
to complete a full menu
engineering review.

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The AI Sous Chef: A Toolkit for Culinary Leaders



Brainstorm Menus & Boost Creativity

Generate new dish concepts,
rewrite menu descriptions, or
plan seasonal menus.



Engineer Menus & Optimize Costs

Analyze dish profitability, find
cheaper ingredient substitutes,
and improve food yield.



Streamline Staff Training & Communication

Create clear SOPs, write pre-shift
briefings, or draft coaching
messages for junior staff.



Elevate the Guest Experience

Develop "surprise & delight"
ideas or create allergy-friendly
variations of your dishes.

A Chef's AI Workflow & Philosophy



Turn 5 Hours of Work into 30 Minutes

Use an AI workflow to analyze
menu sales, get pricing
recommendations, and create
action plans.



You are the Chef, AI is the Assistant

AI brings speed and data; you
provide the craft, taste, and
leadership.



"AI won't cook
for you—it gives
you back the
time to cook at
your best."

Avoid pitfalls like sharing
sensitive data and always trust
your own culinary judgment.

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THE CRAFT

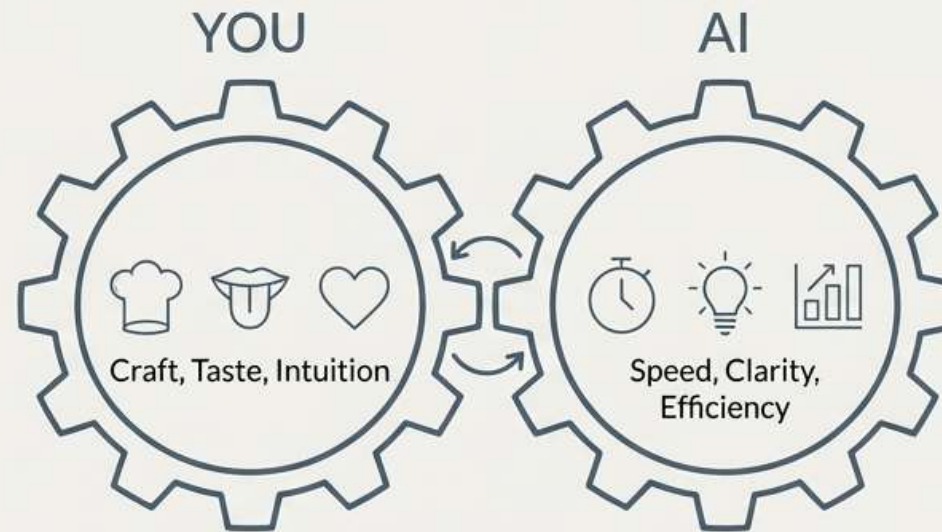


The Modern Chef's Challenge: More Than Just the Pass.

Your passion is on the plate, but your time is consumed by operations.

- Endless Menu Costing & Engineering
- Repetitive Staff Training & SOP Creation
- Time-Consuming Scheduling & Procurement
- The Constant Pressure to Innovate Creatively

Meet Your New Sous Chef. Smart, Fast, and Always on Deck.



AI won't cook for you — but it will give you back the time, clarity, and creativity to cook at your best.



This toolkit shows you how. No technical skills required.

Your AI Sous Chef: A Toolkit for Culinary Leaders

Your AI-Powered Kitchen Toolkit

Spark Menu Creativity & Development
Instantly generate new dish concepts, rewrite menu descriptions, and plan seasonal offerings.

Engineer a More Profitable Menu
Analyze dish profitability, find cost-saving ingredient swaps, and improve food yield.

Streamline Staff Training & Communication
Create clear SOPs, write pre-shift briefings, and draft supportive coaching messages.

Enhance the Guest Experience
Brainstorm "surprise & delight" ideas, develop allergy-friendly variations, and suggest pairings.

Weekly Workflows & Their Payoff

Menu Engineering Review

Time Investment: 30 minutes | Weekly Payoff: 3-5 hours saved

Staff Training Refresh

Time Investment: 15 minutes | Weekly Payoff: 1-2 hours saved

Waste & Yield Improvement

Time Investment: 20 minutes | Weekly Payoff: Reduces food cost by 2-7%

The Chef's Golden Rules for AI

Your Judgment is Final
Never let AI replace your culinary taste, testing, and professional intuition.

Protect Sensitive Data
Avoid uploading confidential staff information or proprietary company recipes.

AI is Not a Food Safety Expert
Always rely on your established protocols and local health regulations.

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Your AI Sous Chef: A Toolkit for Culinary Leaders

YOUR AI-POWERED KITCHEN TOOLKIT

Spark Menu Creativity & Development
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WEEKLY WORKFLOWS & THEIR PAYOFF

Workflow	Time Investment	Weekly Payoff
Menu Engineering Review	30 minutes	3-5 hours saved
Staff Training Refresh	15 minutes	1-2 hours saved
Waste & Yield Improvement	20 minutes	Reduces food cost by 2-7%

THE CHEF'S GOLDEN RULES FOR AI

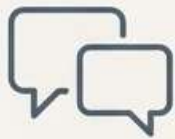
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Your AI Mise en Place: How to Brief Your Digital Sous Chef



1. Treat AI Like a Sous Chef

Keep your language conversational. Start with phrases like: 'Here's my situation...', 'Here's what I want to achieve...', 'Give me options...'



2. Give AI Context (The Briefing)

– For best results, always include:
Location/Concept, Guest Profiles, Menu Style, Constraints (budget, ingredients), and Your Goals (profit, consistency).



3. Start Small – One Station at a Time

Pick one area to build confidence: Menu Costing, Prep Lists, Staff Training, or Guest Experience.





The Creative Core: Master Your Menu & Guest Experience



New Dish Ideation

Create 5 dish concepts for a fine dining menu using sea bass, inspired by modern Japanese cuisine, for luxury hotel guests.

Seasonal Menu Planning

Suggest a full seasonal tasting menu using ingredients that peak in October, with a balance of cost efficiency and wow factor.

Surprise & Delight Ideas

Generate 10 low-cost 'surprise & delight' ideas for honeymooners and repeat VIP guests.

Beverage Pairings

Suggest wine, mocktail, and tea pairings for these dishes: [list].

Show, Don't Tell: Revise a Menu Description

Before:

Chicken breast with mashed potatoes and vegetables.

After (AI Output):

Pan-seared free-range chicken breast, served over a creamy Parmesan-infused potato purée with a medley of vibrant, farm-fresh seasonal vegetables.

The AI Sous Chef: A Practical Toolkit for Culinary Leaders

This guide frames AI as a "sous chef" that can handle administrative, creative, and analytical tasks. By providing clear prompts and context, chefs can save time and enhance their operations, freeing them to focus on craft, taste, and leadership.



Your AI Mise en Place: Essential Setup



**Talk to It Like a
Sous Chef**
Use conversational language to
explain your situation, goals,
and provide data.



**Provide Critical Context
for Best Results**
Include location, menu style,
guest profile, budget, and
other constraints.



**Start Small, One
Station at a Time**
Build confidence by focusing on
one area, like menu costing or
staff training.

The AI Toolkit: What to Ask Your Digital Sous Chef



**Menu Development
& Creativity**
Ideate new dishes, write
appealing descriptions, and
plan seasonal menus.



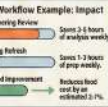
**Staff Training &
Communication**
Generate clear SOPs, write
pre-shift briefings, and draft
coaching messages.



Operations & Labor Efficiency
Create staff schedules, generate detailed
prep lists, and plan banquet production.



**Cost Optimization &
Engineering**
Analyze dish profitability,
suggest cost-saving ingredient
substitutions, and improve yields.



**Guest Experience
Enhancement**
Brainstorm "surprise & delight"
ideas and create energy-friendly
versions of dishes.



Weekly Workflow Example: Impact
Menu Engineering Review: Saves 2-5 hours
of analysis weekly
Staff Training Refresh: Saves 1-3 hours
of prep weekly
Waste & Yield Improvement: Reduces food
cost by as much as 2-3%

The Chef's AI Philosophy: Golden Rules

"AI handles speed
and efficiency. You
provide the craft,
taste, and intuition."

It's a tool to give you back time,
not replace your expertise.



**Your Culinary Judgment
is Always Final**
Never accept suggestions without
tasting, testing, and applying
your professional experience.



**Critical Pitfalls
to Avoid**
Do not use AI for food
safety policies or upload
sensitive staff data.

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Your AI Sous Chef: A Practical Toolkit for Culinary Leaders

A starter toolkit for culinary leaders, showing them
how to use AI as a practical assistant to save time,
enhance creativity, and improve kitchen operations.

Practical AI Prompts for Every Station

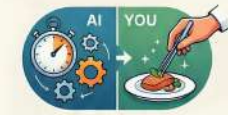
Your AI Mise en Place: Getting Started



Talk to AI Like a Sous Chef
Use conversational language and
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and banquet production plans.



**Save
3-5 Hours
Weekly**
Use a 30-minute AI
workflow to complete a full
menu engineering review.

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The Business Backbone: Optimize Costs & Procurement

Dish Profitability Analysis

Here are my dish costs and selling prices: [paste data]. Identify high-profit, low-profit, and loss-making dishes.

Substitute Ingredients

Suggest ingredient substitutions that maintain flavor but reduce cost for this beef bourguignon recipe: [paste recipe].

Compare Supplier Prices

Here are two supplier price lists: [paste]. Compare them and tell me who has the best value per unit.

Draft a Negotiation Email

Write a professional message to my supplier to negotiate better pricing based on these volume trends: [paste data].



The Operations Engine: Streamline Training & Workflow

Create a Training SOP

Write a clear SOP for plating the seared scallops dish, including step-by-step instructions and quality control points.

Pre-Shift Briefing Note

Create a short pre-shift briefing for tonight's service covering: [menu changes, VIPs, 86'd items, expected covers].

Create Staff Schedules

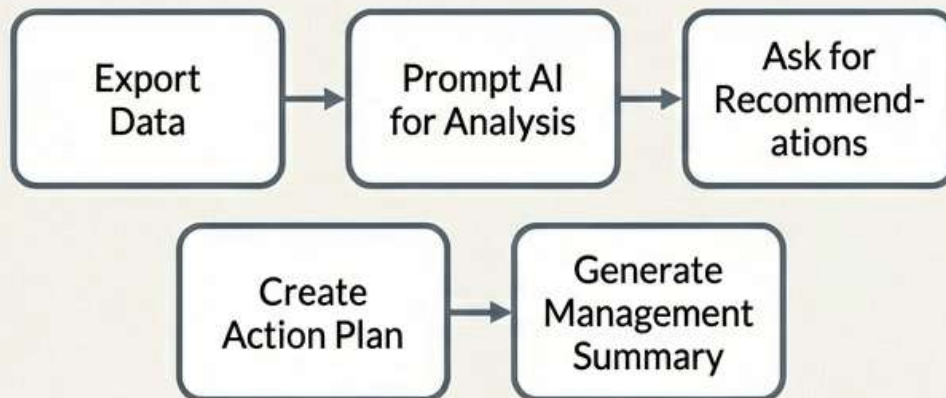
Based on 150 expected covers, create an efficient kitchen staff schedule for these positions: [list], avoiding overtime.

Banquet Production Plan

Create a batch production plan for a banquet of 200 pax with these menu items: [list], including workflow and timing.

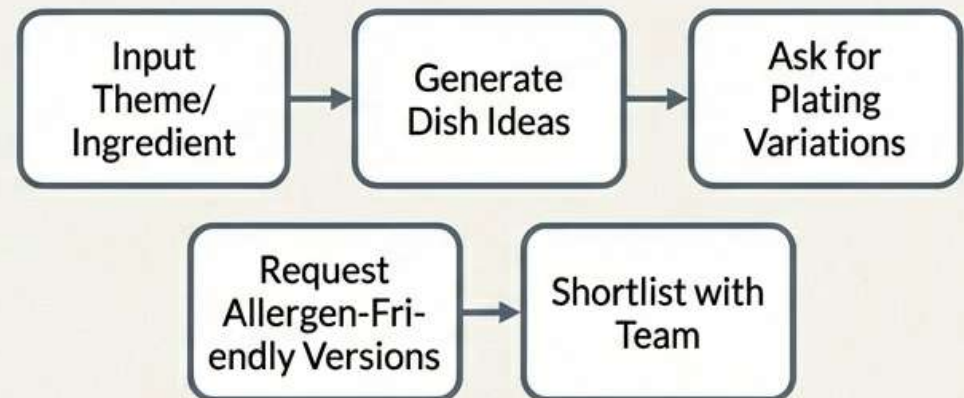
From Prompts to Process: Your Weekly AI Workflows

Workflow 1: Menu Engineering Review (30 minutes)



Time Saved: 3–5 hours weekly.

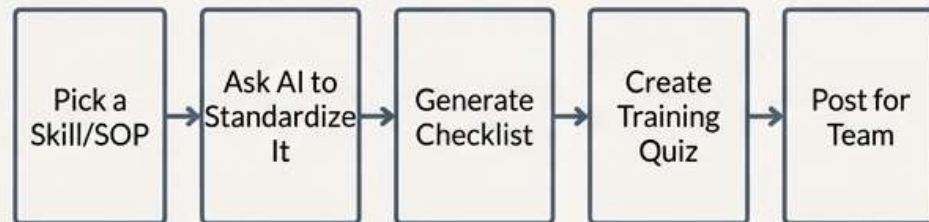
Workflow 2: Creative Menu Brainstorm (20 minutes)



Benefit: Faster innovation, enhanced team creativity.

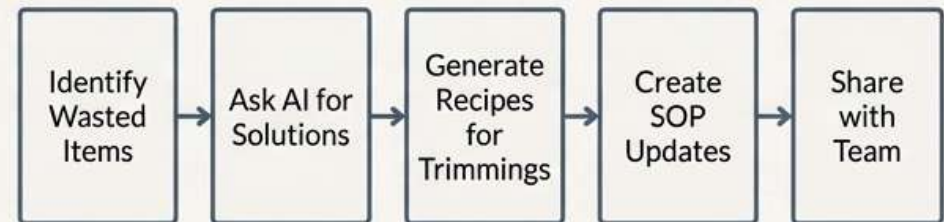
More High-Impact Workflows

Workflow 3: Staff Training Refresh (15 minutes)



Time Saved: 1–2 hours weekly.

Workflow 4: Waste & Yield Improvement (20 minutes)



Benefit: Reduces food cost by an estimated 2–7%.

The Chef's "Speed Rail": Quick Prompts for Daily Use



- **Fast Summaries:** "Summarize this supplier report in 5 bullet points: [paste text]."



- **Quick Rewrites:** "Make this message to my team more professional but friendly: [paste]."



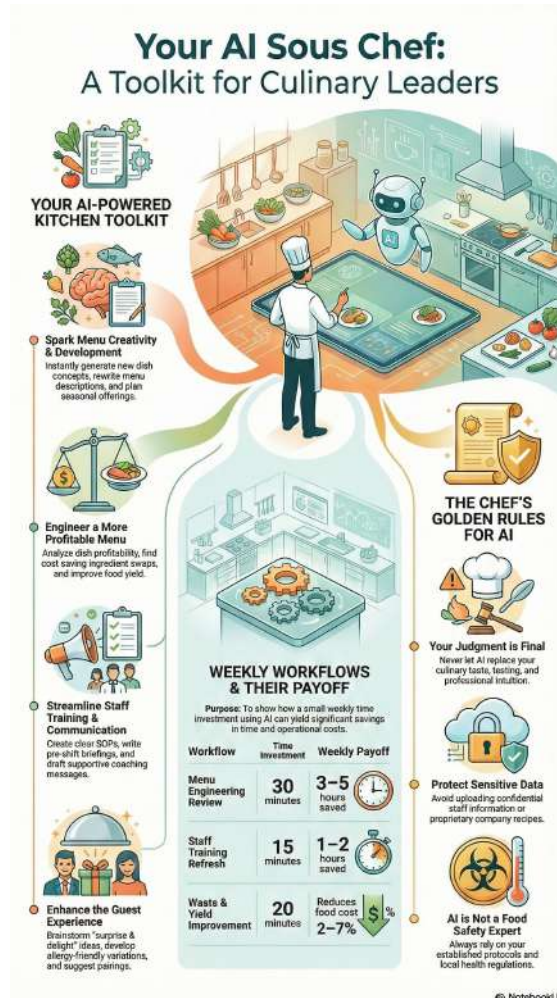
- **Ingredients Checker:** "I have: [list ingredients]. Suggest 5 creative staff meal dishes."



- **Guest Notes:** "Suggest how to personalize the dining experience for a guest with these preferences: [paste details]."



- **Email Writing:** "Draft an email to my GM explaining our high food cost last month with concise recommendations."





Critical Guardrails: Chef-Specific Pitfalls to Avoid

- ✗ **Don't let AI decide food safety policies.** Your certification and local laws are paramount.
- ✗ **Don't upload sensitive staff or guest data.** Always anonymize personal information.
- ✗ **Don't accept AI suggestions without your culinary judgment.** It's a tool, not the chef.
- ✗ **Don't use AI to replace tasting, testing, and intuition.** The palate is always the final judge.

AI handles the noise. You focus on the craft.

Welcome to the new kitchen.



PERTLINK'S POSITION IS CLEAR:

**The intelligence
may be artificial,
but the experience
is human.**

AI does not
replace
hospitality.

AI enhances
the people who
deliver hospitality.

AI



PERTLINK

PUTS THE AI INTO
HOSPITALITY

