



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 any constraints.

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

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

Practical AI Prompts for Every Station

3-5 Hours Saved Weekly
Complete workflows faster and freed up 3-5 hours weekly.

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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.”

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THE CRAFT



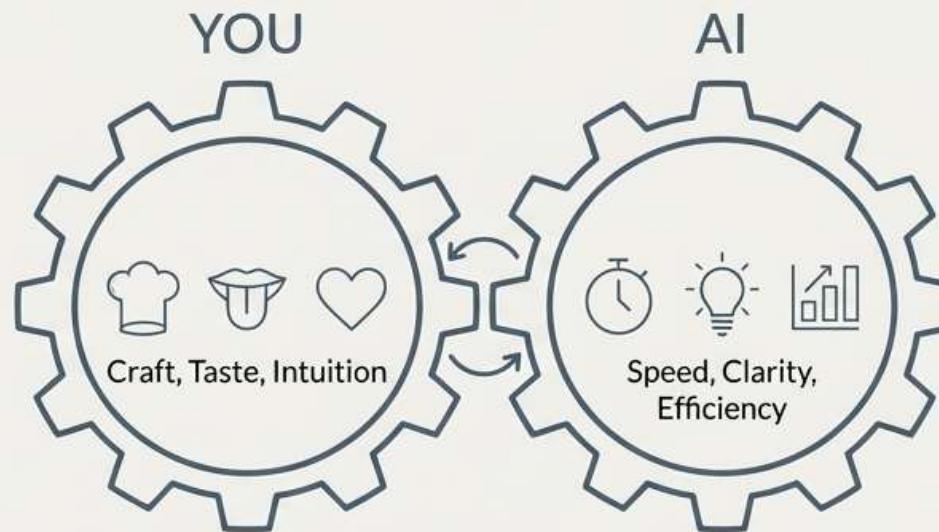
A screenshot of a digital dashboard or software interface, likely a restaurant management system. The screen is filled with various data tables, charts, and lists. On the left, there's a sidebar with options like "Inbox", "Stored", "Reviewed", "Schedules", "Sop", "Pcasts", and "More settings". The main area shows a grid of data with columns like "NAME", "DESCRIPTION", "TYPE", and "STATUS". There are also several charts and graphs, including a line chart with the y-axis labeled "Revenue" and an area chart with the y-axis labeled "Cost". The overall layout is complex and suggests a high-tech approach to restaurant operations.

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

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Engineer a More Profitable Menu
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Enhance the Guest Experience
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WEEKLY WORKFLOWS & THEIR PAYOFF

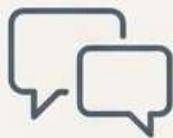
Workflow	Time Investment	Weekly Payoff
Menu Engineering Review	30 minutes	3-5 hours saved
Staff Training Refresh	15 minutes	1-2 hours saved
Waste & Yield Improvement	20 minutes	Reduces food cost by 2-7%

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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.

Surprise & Delight Ideas

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

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 context.
- Provide Critical Context for Best Results**
Include location, menu style, guest profiles, budget, and other constraints.
- Start Small, One Station at a Time**
Build confidence by focusing on one area, like menu coding or staff training.

The AI Toolkit: What to Ask Your Digital Sous Chef

- Menu Development & Creativity**
Meets new trends, writes special dishes, and plan seasonal menus.
- Cost Optimization & Engineering**
Analyzes dish profitability, suggests cost-saving ingredient swaps, and improves yields.
- Weekly Workflow Example: Impact**
Menu Engineering Review: Spends 3-5 hours of analysis weekly.
- Staff Training & Communication**
Generates clear SOPs, writes pre-shift briefings, and sends coaching messages.
- Guest Experience Enhancement**
Creates "surprise & delight" dishes, generates unique flavor variations of dishes.
- Operations & Labor Efficiency**
Creates staff schedules, generates detailed prep lists, and plans banquette production.

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 testing, tasting, and applying your professional judgment.

Critical Pitfalls to Avoid

- Do not use AI for food safety policies or upload sensitive staff data.

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PERTLINK
PUTS THE AI INTO
HOSPITALITY

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.

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.



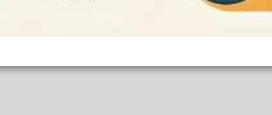
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AI is for Efficiency, YOU are for Craft
Use AI for speed and clarity, but always apply your own taste and culinary judgment.



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



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

Practical AI Prompts for Every Station



Menu Development & Creativity
Create 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.

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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.

Compare Supplier Prices

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

Substitute Ingredients

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

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.

Create Staff Schedules

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

Pre-Shift Briefing Note

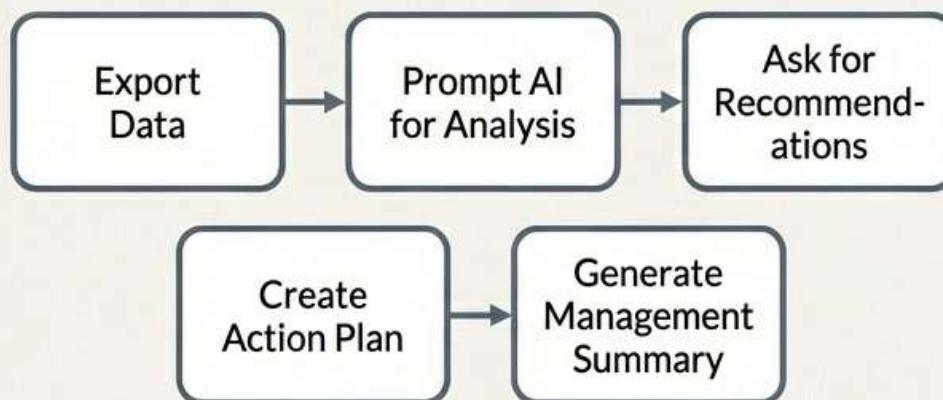
Create a short pre-shift briefing for tonight's service covering: [menu changes, VIPs, 86'd items, expected covers].

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

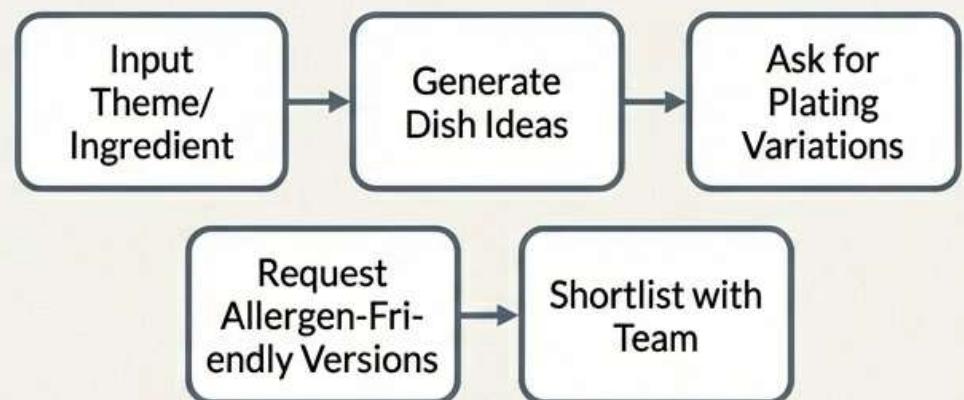
Workflow 1: Menu Engineering Review (30 minutes)



Time Saved: 3-5 hours weekly.



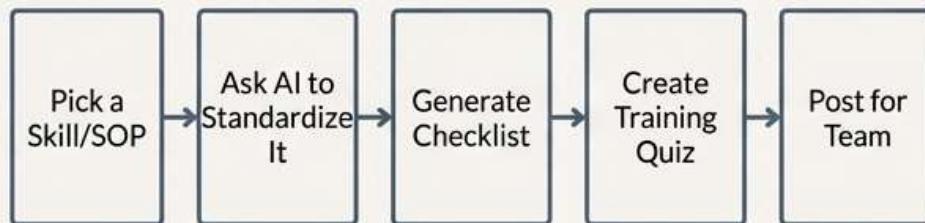
Workflow 2: Creative Menu Brainstorm (20 minutes)



Benefit: Faster innovation, enhanced team creativity.

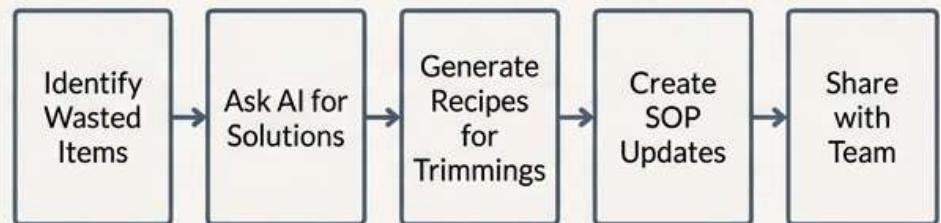
More High-Impact Workflows

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].”



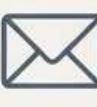
- **Quick Rewrites:** “Make this message to my team more professional but friendly: [paste].”



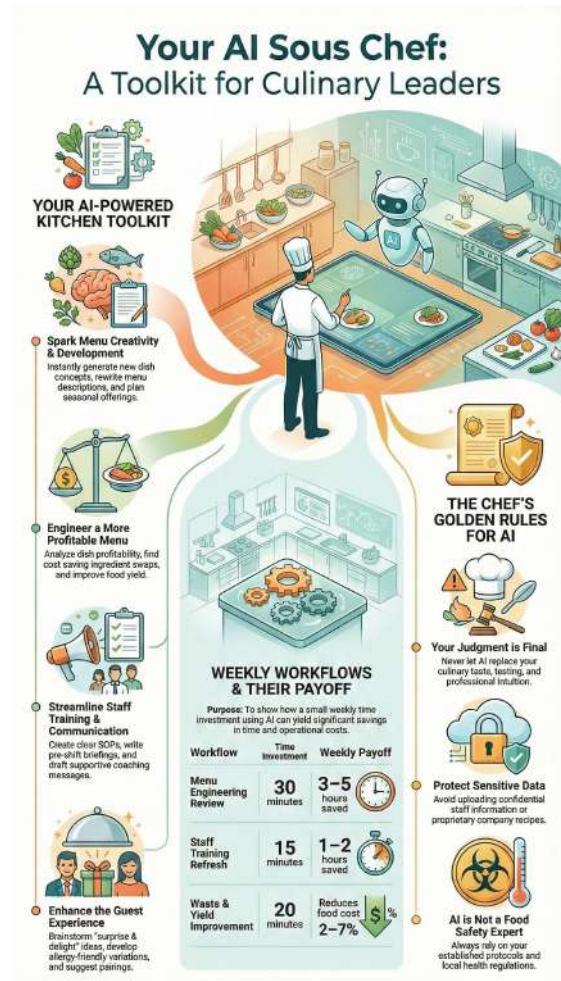
- **Ingredients Checker:** “I have: [list ingredients]. Suggest 5 creative staff meal dishes.”



- **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



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PUTS THE AI INTO
HOSPITALITY

