METAFOODX / OPERATOR WORKSHEET

Kitchen technology pilot scorecard

Use the same requirements and evidence when evaluating each vendor.

Vendor / kitchen / station / meal period / pilot owner

Baseline dates / pilot dates / menu cycle / review date

Service mix, covers definition, food streams, units and exclusions

1. Agree on success before the demo

Use 0 = not demonstrated, 1 = partly demonstrated or unresolved, 2 = demonstrated against your requirements. Equal-weight total is out of 12. A high score does not override a missing non-negotiable requirement.

Capture workflow: score / busy-shift time / corrections

Measurement coverage: score / expected vs recorded events

Planning usefulness: score / record-to-production decision

Integration and export: score / demonstrated scope / limits

Evidence & pilot decision

Complete with operations, finance and the vendor; retain the supporting records.

Rollout and support: score / training owner / support terms

Total cost and outcomes: score / full contract costs / evidence

Total score (0-12) / non-negotiable requirements still unmet

Baseline and follow-up: food per cover / coverage / staff effort

Capture completeness = valid captured events / expected events in the defined sample. Explain how expected events were counted. Compare like-for-like services; keep unserved food, preparation waste and plate waste separate.

Service safeguards: stockouts / substitutions / quality / guest feedback

Customer evidence: source / permission / dates / scope / limitations

Separate recorded waste-value reduction from verified purchasing savings. Include hardware, subscriptions, onboarding, integrations and ongoing staff time in total cost. Do not count ingredient savings twice.

Decision: proceed / extend test / stop; rationale, owner and date

Use this scorecard in a vendor demo, then assess a one-station pilot against your own agreed criteria. No benchmark or result is implied by this blank template.