

THE QUESTIONS THAT MATTER

A great meal. A reason to return.

THE MENU

Which dishes get ordered again?

Look beyond volume to repeat orders and observed return visits.

THE REGULARS

Who returns—and brings company?

Understand frequent guests and the value of their confirmed invitations.

THE TIMING

When do guests visit and spend more?

Compare days, meal periods and party sizes to spot useful patterns.

See the bigger picture.

Explore your menu, guest history, revenue and recorded service times in one dashboard.

Return patterns show association—not proof that a particular dish caused someone to return.



Let's talk about your tables.

Book a demonstration.

Explore a focused pilot.

Bring your menu, a sample sales export and the questions you want answered. We'll review fit, camera placement and the next steps.

LET'S TALK

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Let's talk about
your restaurant.

Scan to explore.

Frame Analytics Group, LLC

San Luis Obispo | Paso Robles | Central Coast

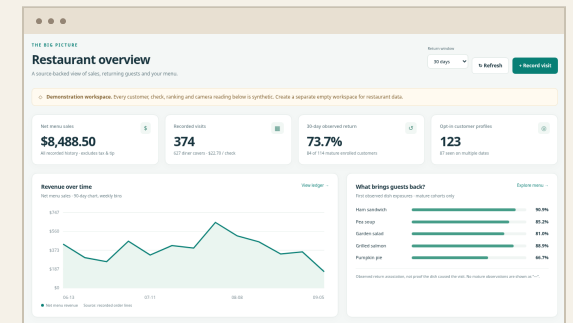
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Frame Restaurant Intelligence · Version 2.0



FRAME RESTAURANT INTELLIGENCE

Great food. Good company. *Clearer insight.*

Discover the patterns behind your menu, your
regulars and the people they bring.



Actual interface · Synthetic demonstration data

The story behind every service.

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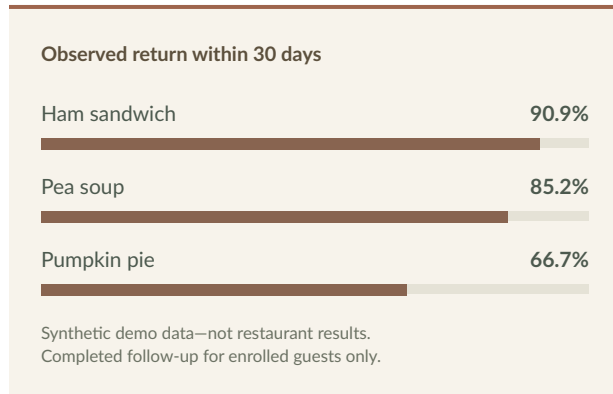
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01

MENU INTELLIGENCE

Find the dishes worth a second visit.

Compare sales with repeat-visit and reorder patterns—not just order counts.



See what sells.

Compare orders, net sales and refunds across your menu.

See what gets ordered again.

Explore repeat-dish orders and return patterns among enrolled guests.

Make fairer comparisons.

Review sample sizes and allow time for a guest to return before drawing conclusions.

Put the pattern to work.

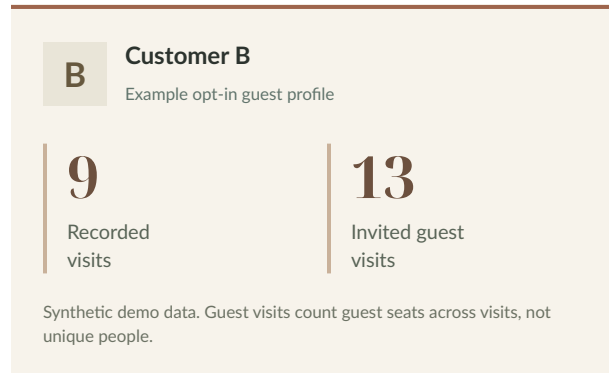
Give menu reviews and specials a clearer starting point.

02

GUEST INTELLIGENCE

Understand the value of a regular.

For enrolled guests, connect visit history with spending, preferences and confirmed guest invitations.



Know their preferences.

Explore favorite dishes, visit frequency, typical timing and recorded visit duration.

Compare the bigger party.

See whether one host's confirmed guests spend more than another's.

Keep the money straight.

Separate what someone ordered, what they paid and their hosted party's spending.

Context—not just a customer total.

Compare preferences by meal period and party size.

03

CAMERA-ASSISTED INSIGHT

From the dining room to the dashboard.

Combine sales records, opt-in guest check-ins and food-only camera observations.

- 1 Suggest the dish.**
A local classifier compares selected plate areas with your menu's reference photos.
- 2 Let your team review.**
Staff confirm, correct or reject suggestions. Unclear matches stay unknown.
- 3 Match the sales record.**
Link reviewed dishes to matching checks. Prices and payments come from records, not guesses.

Local-first. Under your control.

Run on your hardware. Manage staff access, export records and set retention periods.

Guest profiles by check-in.

Named seating uses opt-in check-ins, not face recognition.

Start with the right fit.

Camera features need menu photos and on-site validation. Sales imports and point-of-sale compatibility are reviewed during setup.