

Traditional restaurant vs. CloudKitchens

TRADITIONAL

CLOUDKITCHENS

1 head chef

1 head chef

4 back-of-house staff per 50 tables

3 to 5 back-of-house staff

8 front-of-house staff per 50 tables

None

1 manager

None

*Based on a standard restaurant with dine-in and a 6 hour shift



Why do you need less staff with CloudKitchens?



Dedicated onsite support

You'll only need as few as 3 to 5 back-of-house staff members to cook. We'll handle the logistics, order fulfillment, maintenance and security.



Kitchens designed for efficiency

With less staff comes lower labor costs. Typically labor costs account for about 20 to 30% of your total sales revenue. At CloudKitchens, you're able to save money on labor, while growing your restaurant business.



Wages and benefits

On average, each front-of-house employee comes with a payroll cost percentage of 18 to 20%. There's also an additional 5 to 6% of total sales allocated towards employee benefits. At CloudKitchens, you're cutting back on wages and benefits while leveraging our support team.



No front-of-house team

You're used to building an entire front-of-house team to handle dine-in customers. Since there's no dine-in component to the CloudKitchens model, you no longer need this additional headcount.

¹ <https://upserve.com/restaurant-insider/labor-cost-guidelines-restaurant/>

² <https://www.restaurantowner.com/public/Restaurant-Rules-of-Thumb-Industry-Averages-Standards.cfm#:~:text=In%20fact%2C%20their%20payroll%2C%20including,20%20percent%20to%20be%20conservative%20>