Your AI growth partner.
Reads your records. Explains. Assigns. Checks.

ArthOps is AI software for restaurant owners. It sits above the systems you already use, reads the records you already keep, explains what needs attention in plain language, and turns it into work your team can finish and you can check.

THE OPERATING WORKFLOW

Question → Relevant records → Explanation → Responsible work → Checked result → Preserved context

WHAT THE AI DOES, AND NEVER DOES

Every figure comes from your records and fixed calculations. The AI explains it, answers your question, and drafts the next step.

- **It never invents a figure.** If a record is missing, it says which one.
- **It never blames a person.** A complaint or a variance starts a check, not a verdict.
- **It never approves, sends or pays.** People do.

Ask by typing, in English, Hindi or Gujarati.

WHY YOU CAN TRUST THE NUMBER

Each figure carries where it came from, which outlet and period it covers, how complete the records are, and whether it has been reconciled.

- A missing record is shown as missing, never as zero.
- Separate businesses stay separate. No combined totals across companies.
- When sales, settlements and bank do not match, the gap stays visible until it is explained.

ONE EXAMPLE, START TO FINISH

A supplier's paneer rate rises from ₹200 to ₹220 per kg. The recipe uses 100 g per serving. ArthOps joins the two records and explains the effect: ₹2 more per serving from this ingredient, with actual portions and waste still to check. Purchasing is asked to confirm the rate; the chef is asked to check portions and update costing; the manager reviews before any change. The task stays open until the invoice is attached, the portion check holds and the manager approves. Then, and only then, it reads **Checked**.

Illustrative example. It shows the mechanism, not a measured customer result.

OWNER QUESTIONS IT IS BUILT AROUND

Why do sales look good while profit does not? Has the money arrived? Why are food costs rising? Who owns unfinished work? Why are service problems recurring? Did the offer create contribution after costs? What happens when a key person leaves? Which outlet needs attention?

OPERATING SCOPE

Money and margins; payments and collections; kitchen, stock and purchasing; people and responsibilities; service and guest experience; growth and marketing; training and continuity; multiple outlets.

WHAT IT READS

- POS sales, platform settlements, bank statements.
- Purchase invoices, stock counts, recipes, sales mix.
- Salary registers, duties, checklists.
- Day-close sheets, discount registers, bill-level POS exports.
- Quiet-hour sales, menu contribution, ad-platform campaign exports, delivery-platform statements.

Your records stay where they are. ArthOps reads the exports and files you already keep.

WHAT IT PREPARES

- Each unmatched amount with its reason and the follow-up for accounts.
- A specific check for purchasing and the chef when a rate, a portion or a count moves.
- A clear expectation and the evidence a task needs. No score, warning or deduction comes from the software.
- One correction for the manager to review on the next comparable shift.
- A focused growth test with its costs and the capacity it needs, judged after every added cost.

SOFTWARE, PLUS PEOPLE WHO HAVE RUN A KITCHEN

The software reads, explains and keeps work open until it is checked. Our operations consultancy writes down the recipes, standards and responsibilities the software reads, with your team, in your kitchen.

HOW A PILOT STARTS

1. **One problem you want answered.** Payouts, a dish, a recurring complaint.
2. **The records it needs,** from the systems you already use.
3. **The people responsible,** and who checks.
4. **A review standard:** what counts as done.
5. **The first month:** a short brief each morning, open work you can see, and figures you can question.

FOUNDER

Himanshu Rathod began in restaurant operations in 2012: order taking, kitchen supervision, restaurant management, a four-outlet group, his own restaurants (an Ahmedabad roadside cart in 2017, later cloud-kitchen and full-service formats) and restaurant consultancy. ArthOps is built in Ahmedabad by a founder who runs restaurants there.

Website and overview demonstrations use illustrative records. They do not represent measured customer outcomes, universal integration availability or an unrestricted autonomous system.

See the whole picture. Move the restaurant forward.

Clearer priorities. Responsible work. Context that stays with the business. · www.arthops.si