

THE ESSENTIAL CHECKLIST

Upgrading Your Restaurant's Tech Stack

You're ready to upgrade your tech stack but not sure where to start?

Don't worry; we got your back!

Use this checklist when re-evaluating your technology stack. Each section includes questions and actions to consider.



Customer Experience Test user journey on desktop, mobile, and tablet Evaluate current tracking system accuracy Is our ordering process intuitive across all devices? Do we provide real-time order tracking? **Review recommendation algorithm effectiveness** Ensure you have automated surveys set up Do we offer personalized recommendations? How are we gathering customer feedback? Implement one-click reorder functionality Have a communication plan ready for when issues arise Can customers easily reorder past meals? How are we resolving customer order issues? Conduct A/B tests on menu layouts and imagery Is our menu presentation clear and enticing? **Operational Efficiency** Conduct stress tests during peak hours and Audit integration points for any delays or errors implement a solution that allows for dynamic Does our system integrate seamlessly with our POS? prep times if needed Can our system handle high-volume periods Implement centralized channel management without crashing? Can we update menus across all platforms simultaneously? Evaluate current routing software performance For brands with in-house delivery drivers: Are we Compare error rates pre- and postoptimizing routes effectively? implementation Is our kitchen display system reducing order errors?

3 Revenue Optimization	
Analyze upsell acceptance rates and adjust strategies Are we effectively upselling and cross-selling?	Set up a process internally for disputing refunds or <u>leverage a solution</u> to handle this on your behalf Do we have a system for reducing refunds?
Ensure points and rewards can be seamlessly accrued and redeemed Is our loyalty and marketing program integrated with online ordering for better tracking?	Explore solutions that ensure your locations are always active to avoid lost sales Do we have a system for tracking if our locations are online?
Review promotion management tools Can we easily implement and track promotions?	Implement automated follow-up for incomplete orders
Explore new pricing solutions that update costs automatically Are we leveraging <u>dynamic pricing</u> capabilities?	Do we have a system for recovering abandoned carts?
4 Data Utilization	
Review data collection practices for compliance Are we collecting relevant customer data?	Explore the use of Al-driven inventory forecasting Are we using predictive analytics for inventory
Evaluate current segmentation and geofencing capabilities	management?
Can we segment customers effectively for targeted marketing?	Develop standardized reporting that makes it easy to track results Can we easily compare performance across locations?
Ensure KPIs are built and easily accessible to decision-makers Do we have real-time sales and performance dashboards?	
5 Multi-Channel Integration —	
Evaluate all current order aggregation solutions Are our first-party and third-party orders managed in one system?	Explore AI-powered voice ordering for phone and drive-thru Do we offer voice ordering capabilities?
Align <u>kiosk</u> interface with web and app platforms Is our in-store kiosk experience consistent with the one used to order online?	Review third-party partnerships and ensure you're active everywhere customers are ordering Are we present on all relevant third-party platforms and do we have alerts to notify us if menus go offline?

6 Scalability and Future-Proofing



Assess system capacity against your 2-3 year growth plan

Can our current system support our growth projections?

Evaluate API capabilities and integration options Is our tech stack flexible enough to add new features quickly?



Audit existing capabilities for new opportunities to improve the customer experience

Are we investing in new technologies to streamline operations, such as AI, and are we pilot testing enough?



Connect with us 💥 in 🗈 🞯 🔹

ABOUT CHECKMATE

Checkmate empowers enterprise restaurant brands with powerful ordering solutions and hands-on support. Our scalable technology enables restaurants to drive sales across channels, including custom websites, apps, kiosks, catering, third-party marketplaces, voice AI, and more. With seamless integrations, smarter analytics, and 24/7 service, Checkmate helps brands conquer their digital goals. Restaurants can launch unique ordering experiences, centrally manage menus, recapture revenue, leverage customer data, and continually adapt with new integrations. Regardless of how you want to grow, Checkmate has the tools and guidance to power, manage, and evolve your digital business.