Demand Delphi

# Waste less. Run out less.

## Know what to order before the week starts.

Demand Delphi reads your sales history and gives your kitchen a dish-level order guide for the week ahead.

*Sunday, 9:40 pm.*
*How many chickens for Friday?*
*Enough romaine for brunch?*
*Did we over-order lemons again?*

THE PROBLEM

Every kitchen answers these by gut. We answer them with your own sales.

US restaurants and foodservice had about $156 billion of food go unsold or uneaten in 2024.

(Source: ReFED fact sheet, 2024 data.)

HOW IT WORKS

1

**Share your sales history.** We connect to the sales system you already use. Our first pilot runs on Toast.

2

**We learn your kitchen.** The model looks at what sold, dish by dish and day by day.

3

**You get the week's order guide.** A plain guide by dish, before you place your orders.

| Item | Forecast to sell | Order |
|---|---|---|
| **Chicken thighs** | 38 lb | 40 lb |
| **Romaine** | 14 heads | 16 heads |
| **Lemons** | 48 | 60 |
| **Brioche buns** | 120 | 130 |

Example. Made-up numbers.

EARLY RESULT

Across 10 test weeks of real sales in our first pilot kitchen, the forecast had about 27% less error than simply restocking to the usual levels.

WHAT YOU GET

- A weekly order guide by dish
- A direct line to the three founders, and a real say in what we build next

## Tell us about your kitchen.

A person reads every request and calls you back.

**demanddelphi.com**