

■ FOR A FRANCHISE RESTAURANT OPERATOR

Run the part that is yours, in the kitchen and on the floor.

As a franchisee, a lot runs on corporate's rails, but plenty is yours: which delivery apps you lean on, your labor and drivers, the operating costs nobody optimises, and your dining room, which is yours to read. We help with the parts you control, and a win in your stores becomes a case you can push up to corporate. This is not a pitch. It is an invitation to build one of these as a pilot partner.

IDEA 01

Play the couriers, and read delivery like data

Constant analysis of which delivery platform is actually paying off right now, and shifting orders to it, because that choice is yours to make.

Margin back from the platform that is underperforming.

IDEA 02

Labor, drivers and the costs corporate ignores

Staff and drivers matched to the real rush, and the vendor bills, scheduling and back-office corporate does not touch, automated.

Hours and dollars back on the part you own.

IDEA 03

The dining room, read from your cameras

Signals reads the floor: occupancy, wait and dwell, so you staff to the real crowd, all aggregate and privacy-first.

The floor on numbers, not guesses.

What a pilot or build partner gets

We build one of these for your stores, shaped around how you run them, to see if it helps. First access, and a direct line to the people building it. A proven result is your case to corporate, with us behind it.

Our whole outlook is simple: find the problem worth solving, then solve it. Page two helps us find yours, including what is corporate-mandated and what you would push up.

Be our pilot on this · ranj@yyzdata.com

STILL SHAPING THIS OFFERING · WE REFINE IT WITH THE OPERATORS WE SHOW IT TO

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AN INVITATION, NOT A PROPOSAL

A few questions, so we build the right thing.

No wrong answers, a rough guess beats a blank, and please add your own.

Name

Stores

Email

1 What you run today (check what applies)

POS (corporate-mandated?)

Scheduling / labor

Vendor / expense management

Cameras (the dining room)

Delivery apps (DoorDash, Uber Eats, Grubhub)

Driver management

Loyalty / marketing

Other:

2 What eats the most time (check the top few)

Juggling couriers

Operating expenses and vendor bills

Reconciling across systems

Other:

Labor and driver scheduling

Staffing the floor

Switching screens

3 If we could build one thing (and what you would push to corporate)

Dream big. One answer for your stores, one you would take up to the franchisor.

4 What is corporate-mandated versus your call?

So we build only where you actually have room to move.

5 Open to a pilot?

Yes, gladly

Maybe, show me

Not right now

First thing you would want us to try, and what would make it a clear win: