63LABS

Restauranteur Learn & Build

SECTION 10 OF 16

AI Tools and Task Guides

Nine capability-checked starting examples and 100 historical tool alternatives with restaurant practice briefs.



SEPARATE TOPIC PDF / FULL RESTAURANT EDITION PRESERVED

Read this section

Two page-number systems

The section contents below use PDF page positions in this file. Original lesson footers keep their page numbers from the complete 619-page Restaurant Edition. "Master p/pp" still refers to the original 5,410-page Learn & Build source.

Same lessons, smaller files

Content has been separated, not rewritten. Nine shared-boundary pages were divided between their topics so every lesson keeps its ending. The complete Restaurant Edition and original master remain unchanged.

Start with the shared guide

The original scope guide is included below. Project sections also include the shared build starter and spreadsheet setup. These are learning and build specifications, not finished apps or certified operating instructions.

Moving between sections

Local contents and bookmarks open pages in this PDF. Cross-section links use the companion filenames and may require all files in one folder and a supporting PDF reader. If a link does not open, use the numbered section list and the printed edition-page label. Section 01 retains the original full-edition contents and source index.

The 16-section collection

01 Start Here and Source Index

02 Business Planning and Money

03 Stock Suppliers and Food Records

04 Team Operations and Procedures

05 Facilities Equipment and Resources

06 Catering Guests and Delivery

07 Marketing Publishing and Websites

08 Restaurant Products and Services

09 Careers and Team Learning

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11 Operations Methods and Data

12 Evidence and Reasoning Cases

13 Integrated Restaurant Projects

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15 Supplier and Product Ideas

16 Concepts and Quality Checks

Contents for this PDF

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How to use this edition

This is a restaurant-focused curation of the actual 5,410-page 63Labs Learn & Build combined master. It keeps useful original lessons, projects, worked reasoning and tool guidance, then adds clearly labeled restaurant applications. The original file remains unchanged.

A reference library rather than a course

Start with the problem you are solving. Operators can use the money, stock, supplier, team and guest workflows; restaurant-industry builders can use the service, software, content and commercial project material. You do not need to implement every project or buy every named tool.

Broad restaurant use, not just daily operations

The edition retains all 50 original business projects and 43 adaptable planning, facilities, food-record, event and learning projects. Optional supplier, catering, career, venue-event and creative applications are identified as such. Private health, medication, sleep, fitness, mood and veterinary-care projects are not converted into employee-management tools.

What was changed

Repeated setup instructions and repeated practice layouts are consolidated. Restaurant application paragraphs are new adaptations. Source lessons and project requirements are identified by their original master page numbers. Necessary source corrections are labeled rather than silently presented as original text.

What you receive

A learning and build-specification PDF. It does not include generated apps, connected POS systems, live forms, installed automations, completed spreadsheets, legal policies, or a restaurant-specific food-safety program. The projects explain what to build and how to test it.

Source references

Master p or pp always means the physical page position in 63Labs_Combined_Ready.pdf, not a page in this edition. P001-style labels preserve the original project IDs. The contents and PDF bookmarks navigate this edition; the final index traces its source material.

Keep consequential decisions reviewed

Use fictional data while building. Keep private guest, staff and payment data out of shared examples. Use approved restaurant procedures and current authoritative guidance for food safety, employment, taxes, accessibility, privacy and other regulated matters. This edition does not certify compliance or safe equipment work.

Tools matched to restaurant tasks

Use tools you already have where practical. The nine examples below were checked against their official product pages on 23 October 2026 for broad capability only. Pricing, plan access, interfaces and integrations were not exhaustively tested. Restaurant applications are editorial suggestions, not endorsements or promises of results.

Keep a simple starting stack

An AI chat can help draft the specifications; a document editor and spreadsheet can hold the result. The original projects commonly use Google Docs and Google Sheets. Do not buy a new subscription merely because a tool appears in the source.

ChatGPT

Drafting, explanation and file/data work where available; account and settings affect access.

Restaurant application: Draft a manager-reviewed SOP or ask for the spreadsheet build specification in this edition.

Check: Use only approved source facts and remove private guest or staff information from practice inputs. Verify calculations independently.

Source master p5237. Official reference: https://help.openai.com/en/articles/9260256-chatgpt-capabilities-overview

Canva

Design and editing tools for visual content, including AI-assisted work.

Restaurant application: Lay out an approved menu, event notice, or social graphic at its real output size.

Check: Check prices, spelling, contrast, print size and image rights. Do not treat generated ingredient or allergen text as approved information.

Source master p5267. Official reference: https://www.canva.com/canva-ai/

Photoroom

AI-assisted product photography and background editing.

Restaurant application: Clean the background and framing of an authorized restaurant merchandise or actual food photo.

Check: Compare the edit with the real item. Do not let edits misrepresent portion size, ingredients, included items or appearance.

Source master p5274. Official reference: https://www.photoroom.com/

Notion AI

AI assistance for workspace information, drafting and related tasks.

Restaurant application: Summarize approved meeting notes into decisions and draft follow-up tasks.

Check: Check the source and access permissions. Leave an owner or deadline unknown if it was not agreed.

Source master p5297. Official reference: https://www.notion.com/product/ai

Airtable AI

Tools for structured records, applications and AI-assisted workflows.

Restaurant application: Prototype a supplier-issue tracker or classify fictional guest comments into a fixed theme list.

Check: Check field types, permissions and classifications before applying to real records. AI labels are interpretations, not the guest's original words.

Source master p5302. Official reference: https://www.airtable.com/platform/ai

v0

AI-assisted creation and iteration of web applications and interfaces.

Restaurant application: Prototype an editable-menu interface or the restaurant website journey from project P050.

Check: Test mobile layout, form delivery, saved changes and access boundaries. A convincing login or payment screen does not prove a live integration.

Source master p5312. Official reference: https://v0.app/

Zapier

Workflow automation using app triggers, actions and optional AI steps.

Restaurant application: Prototype a catering inquiry becoming a draft internal task in a test destination.

Check: Check trigger, field mapping, duplicate handling and errors. Require human review before messages, purchases or important record changes.

Source master p5317. Official reference: https://zapier.com/ai

Make

Visual scenarios and AI-agent workflows using defined inputs, tools and instructions.

Restaurant application: Prototype a multi-step inquiry workflow that routes incomplete information to a review queue.

Check: Limit actions, inspect each run and test missing fields before activation. The cited AI-agent documentation describes an open-beta product whose details may change.

Source master p5318. Official reference: https://help.make.com/introduction-to-make-ai-agent-new

Gamma

Tools for presentations, documents and other visual communication.

Restaurant application: Turn an owner-approved restaurant review outline into a short operations presentation.

Check: Reconcile every number to the source and inspect the exported slides. Do not add invented results or misleading food imagery.

Source master p5327. Official reference: https://gamma.app/

AI tool alternatives: read before choosing

Master pp 5237-5336;100 source-era quick-start cards, task-mapped. Restaurant applications and changed examples are editorial adaptations unless identified otherwise.

Not a required shopping list

These 100 cards are alternatives for different restaurant-industry jobs. Start with tools you already have and one task. The nine current-stack tools described earlier were separately checked by the editor; the cards here preserve the original source-era material and its exercises, not fresh promises of availability, fees or features.

Names and known changes

Keep original names for traceability. The source labels Mistral Vibe (Le Chat), Gemini Notebook (NotebookLM), Superhuman Docs (Coda AI) and Devin Desktop (Windsurf); those rebrand claims are not independently confirmed here. Rows is historical only: the editor's current official-page check reports that it joined Superhuman. Verify the current product before following a source card.

Shared safe test

Use a small fictional or permitted input. Define the desired output and one expected check. Inspect facts, links, formulas, permissions and exported files manually. A generated draft, prototype or predicted score is not a verified result. Connected actions, spending, publishing and private-data uploads require their own authorization and controls.

Restaurant-specific boundaries

Do not misrepresent generated dishes as the actual menu, invent reviews or sourcing/allergen claims, clone voices without permission, or assume music has venue-performance rights. Use approved sources for safety and employment matters. Recordings need appropriate permission. Software and automation require access controls, duplicate/retry tests and human escalation. Forecasts need clean definitions, baseline comparison and holdout validation.

Historical AI alternatives 001-010

Master pp 5237-5246; original briefs/checks and labeled restaurant tasks. Restaurant applications and changed examples are editorial adaptations unless identified otherwise.

001: ChatGPT · source p5237

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A conversational assistant for explanations, drafting, file analysis, and creative work. Available tools depend on your account. USE IT FOR Turn a rough business idea into a clear first project. BEFORE YOU START A short description of your audience, goal, and constraints. HOW TO USE IT 1. Sign in and start a new chat. 2. Describe the outcome, audience, and preferred format; add a small source file if needed. 3. Ask for a first draft, then request one specific revision. 4. Save the useful result and verify factual claims against original sources. ADAPTED RESTAURANT PRACTICE BRIEF Draft restaurant plans, approved menu copy, SOPs and test cases from supplied facts. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Confirm that each task has a concrete output. Check numbers and links yourself; fluent writing is not evidence.

Official reference printed in source

https://help.openai.com/en/articles/9260256-chatgpt-capabilities-overview

002: Claude · source p5238

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI assistant for reasoning, writing, document work, and building or editing artifacts. USE IT FOR Organize a detailed brief and identify missing information. BEFORE YOU START A short project brief with private details removed. HOW TO USE IT 1. Open Claude and start a conversation. 2. Paste the brief and specify the exact deliverable. 3. Ask for a structured draft plus unanswered questions. 4. Compare the draft with the brief and revise omissions before saving. ADAPTED RESTAURANT PRACTICE BRIEF Review long restaurant manuals or supplier agreements and produce an evidence-linked draft. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Every requirement should trace to the brief or be labeled a suggestion. A generated prototype still needs testing.

Official reference printed in source

https://www.anthropic.com/claude

003: Gemini · source p5239

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES Google's AI assistant for conversation, learning, writing, and working with supported files and media. USE IT FOR Explain an unfamiliar topic or organize study material. BEFORE YOU START One topic and your current experience level. HOW TO USE IT 1. Open Gemini with an eligible account. 2. Ask a focused question and describe what you already understand. 3. Request an example and a short practice exercise. 4. Answer the exercise yourself, then ask for feedback and verify important details. ADAPTED RESTAURANT PRACTICE BRIEF Draft and organize restaurant research, content and operating notes from approved material. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Recalculate the example independently. Review connected-app permissions before supplying business data.

Official reference printed in source

https://gemini.google/overview/

004: Microsoft Copilot · source p5240

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES Microsoft's AI assistant for drafting and everyday questions; eligible plans also bring AI into Microsoft 365 apps. USE IT FOR Prepare a concise document or presentation outline. BEFORE YOU START Your goal, audience, and a few verified facts. HOW TO USE IT 1. Open Copilot and sign in. 2. Provide the facts and ask for a specific format. 3. Refine tone, length, and organization in follow-up messages. 4. Copy the approved text into your working document or use an included app integration. ADAPTED RESTAURANT PRACTICE BRIEF Assist with restaurant business documents and spreadsheets in the permitted Microsoft workflow. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Consumer chat and in-app Microsoft 365 access are different entitlements. Verify your plan before relying on integrations.

Official reference printed in source

https://www.microsoft.com/en-us/microsoft-copilot/for-individuals

005: Perplexity · source p5241

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI answer engine that searches online and synthesizes answers with links to supporting sources. USE IT FOR Get an initial research map for a topic. BEFORE YOU START A narrow question, location if relevant, and date range. HOW TO USE IT 1. Enter a question in Perplexity. 2. Ask for primary sources and specify the scope. 3. Open the cited pages and compare their claims and publication dates. 4. Ask a follow-up about disagreements and record the sources you actually checked. ADAPTED RESTAURANT PRACTICE BRIEF Locate original sources for restaurant market, supplier or equipment research and inspect them. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT A citation may not support every sentence beside it. Save a source-backed comparison, not just the generated answer.

Official reference printed in source

https://www.perplexity.ai/help-center/en/articles/10352895-how-does-perplexity-work

006: Grok · source p5242

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An assistant for conversation, web research, writing, and creative media, with features varying by plan. USE IT FOR Explore a current topic and produce a short briefing. BEFORE YOU START One topic and a clear information cutoff. HOW TO USE IT 1. Open Grok and sign in. 2. Ask a bounded question; use available search features when freshness matters. 3. Request original links and a distinction between facts and speculation. 4. Open key sources and rewrite the result in your own words. ADAPTED RESTAURANT PRACTICE BRIEF Explore public restaurant-trend questions; separately verify every factual claim. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Social posts and fast-moving reports can be wrong. Confirm important claims with the organization involved.

Official reference printed in source

https://x.ai/grok

007: Mistral Vibe (Le Chat) · source p5243

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES Mistral's assistant for research, drafting, data work, and coding; its current product page uses Vibe branding. USE IT FOR Convert supplied notes into a usable business brief. BEFORE YOU START A short, non-sensitive set of project notes. HOW TO USE IT 1. Enter the assistant through Mistral's official product page. 2. Provide the notes and state the output you need. 3. Ask for a draft with source references or explicit unknowns. 4. Review the result and keep connected actions disabled until the workflow is understood. ADAPTED RESTAURANT PRACTICE BRIEF Turn approved restaurant-project notes into a scope brief with unknowns. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check the current account experience and permissions. A draft should not silently turn assumptions into commitments.

Identity/current-use warning

Original checked-October-10-2026 card only; no independent live verification in this audit. The rebrand wording is the original card's assertion, not newly confirmed branding.

Official reference printed in source

https://mistral.ai/products/le-chat

008: DeepSeek · source p5244

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A general AI chat service for questions, drafting, reasoning, and coding assistance. USE IT FOR Work through a simple calculation or compare approaches. BEFORE YOU START A small problem whose answer you can independently check. HOW TO USE IT 1. Open the official chat service and sign in if required. 2. State the problem with units and constraints. 3. Ask for the calculation steps and a check using different inputs. 4. Recalculate the result and save your corrected explanation. ADAPTED RESTAURANT PRACTICE BRIEF Draft a restaurant spreadsheet explanation or software prototype and test the output. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check arithmetic rather than trusting detailed-looking reasoning. Review data policies before uploading private material.

Official reference printed in source

https://www.deepseek.com/

009: Poe · source p5245

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A platform that gives access to multiple AI models and bots through one interface. USE IT FOR Compare responses to the same learning or writing task. BEFORE YOU START One prompt and a simple scoring checklist. HOW TO USE IT 1. Create an account and inspect the available bots or models. 2. Choose a suitable text assistant and submit your prompt. 3. Try the same task with another option if your allowance permits. 4. Compare accuracy, clarity, and instruction-following before saving a result. ADAPTED RESTAURANT PRACTICE BRIEF Compare assistant drafts for a restaurant brief without exposing sensitive inputs. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Model access and point costs differ. Do not assume that a subscription gives unlimited use of every model.

Official reference printed in source

https://poe.com/about

010: You.com · source p5246

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A search and research platform now focused on web APIs that retrieve content and produce grounded answers for AI systems. USE IT FOR Understand how web retrieval can support a future assistant. BEFORE YOU START A public research question; a developer account only for API work. HOW TO USE IT 1. Open the official site and try an available search or research demo. 2. Enter a narrow public question. 3. Inspect the returned sources and extracted content. 4. If integrating later, follow the current API documentation and set usage limits. ADAPTED RESTAURANT PRACTICE BRIEF Prepare sourced restaurant-industry research using the product/API access actually available. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT This is a more technical entry. Keep API credentials private and do not assume a search response is complete.

Official reference printed in source

https://you.com/

Historical AI alternatives 011-020

Master pp 5247-5256; original briefs/checks and labeled restaurant tasks. Restaurant applications and changed examples are editorial adaptations unless identified otherwise.

011: Gemini Notebook (NotebookLM) · source p5247

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES Google's source-based learning and research workspace, currently branded Gemini Notebook in its help center. USE IT FOR Study a small collection of documents with traceable references. BEFORE YOU START One short document you are allowed to upload. HOW TO USE IT 1. Create a notebook and add the source. 2. Ask a question limited to that material. 3. Open answer citations and compare them with the original passage. 4. Create notes or an available study output, then test your understanding without it. ADAPTED RESTAURANT PRACTICE BRIEF Query a controlled set of restaurant manuals, menu notes or training documents with source checks. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Source grounding helps verification but does not remove errors. Start with an excerpt rather than uploading this entire 4,431-page book.

Identity/current-use warning

Original checked-October-10-2026 card only; no independent live verification in this audit. The rebrand wording is the original card's assertion, not newly confirmed branding.

Official reference printed in source

https://support.google.com/gemininotebook/

012: Elicit · source p5248

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A research assistant that finds academic papers and helps extract and compare evidence. USE IT FOR Build a first literature-review table. BEFORE YOU START A focused question and inclusion rules such as study type or population. HOW TO USE IT 1. Enter your research question. 2. Screen results for relevance and access to the underlying paper. 3. Compare methods, sample sizes, and findings using available extraction tools. 4. Read the strongest papers and save a checked evidence table. ADAPTED RESTAURANT PRACTICE BRIEF Find scholarly research on food waste, consumer behavior or hospitality training. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT A search is not automatically a systematic review. Record search scope, exclusions, and missing full texts.

Official reference printed in source

https://elicit.com/

013: Consensus · source p5249

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An academic search tool that synthesizes scientific papers and connects claims to research. USE IT FOR Explore whether studies agree on a narrow question. BEFORE YOU START A specific research question, not a broad topic name. HOW TO USE IT 1. Search in plain language. 2. Apply relevant filters and inspect the studies returned. 3. Open citations and read methods as well as conclusions. 4. Save selected papers and summarize agreement, disagreement, and uncertainty. ADAPTED RESTAURANT PRACTICE BRIEF Find and inspect research relevant to restaurant service design or sustainability. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT An agreement summary is about retrieved papers, not all science. Check whether answers used abstracts or full texts.

Official reference printed in source

https://help.consensus.app/en/articles/9922673-how-consensus-works

014: SciSpace · source p5250

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A research workspace with literature discovery, PDF discussion, and writing-related tools. USE IT FOR Understand a difficult passage in a research paper. BEFORE YOU START A paper or public PDF with a clear research question. HOW TO USE IT 1. Open the relevant research or PDF tool. 2. Upload or locate the paper, then select a confusing section. 3. Ask for an explanation tied to that passage. 4. Read the original again and write a plain-language interpretation. ADAPTED RESTAURANT PRACTICE BRIEF Read a relevant food-business or hospitality research paper and check methods/limits. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Keep the original context. An easier explanation may omit qualifications that matter to the conclusion.

Official reference printed in source

https://scispace.com/

015: Scite · source p5251

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A research tool that shows citation context and helps examine how later papers discuss a finding. USE IT FOR Check whether an influential claim has been challenged. BEFORE YOU START A paper title, DOI, or precise claim. HOW TO USE IT 1. Search for the paper or claim. 2. Inspect supporting, contrasting, and mentioning citation contexts. 3. Open the underlying papers instead of relying on counts. 4. Write a short evidence note including unresolved disagreements. ADAPTED RESTAURANT PRACTICE BRIEF Inspect how a food-service research claim is cited before relying on it. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Citation classification is an aid, not a verdict. One paper can be cited for a point unrelated to your question.

Official reference printed in source

https://scite.ai/

016: ResearchRabbit · source p5252

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A literature-discovery tool that maps connections between papers and suggests related work. USE IT FOR Explore a research field from a few useful starting papers. BEFORE YOU START Two or three relevant papers to use as seeds. HOW TO USE IT 1. Create a collection and add your starting papers. 2. Explore connected papers and authors. 3. Read abstracts before adding recommendations. 4. Expand the collection deliberately and record why each paper belongs. ADAPTED RESTAURANT PRACTICE BRIEF Map related research on a restaurant-industry question for a literature review. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT A connected paper is not necessarily high-quality or relevant. Citation networks can miss isolated or recent research.

Official reference printed in source

https://www.researchrabbit.ai/

017: Scholarcy · source p5253

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A reading assistant that converts long documents into structured summaries and flashcards. USE IT FOR Get oriented before reading an academic article closely. BEFORE YOU START One supported article or document. HOW TO USE IT 1. Import the file or use an available import route. 2. Review the summary sections and highlighted information. 3. Open the source to verify key claims and add your own notes. 4. Save or export the flashcard if your plan supports it. ADAPTED RESTAURANT PRACTICE BRIEF Summarize a supplied restaurant-industry paper while checking the original. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check tables, qualifications, and numerical results in the original. A summary is a reading aid, not a replacement for evidence.

Official reference printed in source

https://www.scholarcy.com/

018: Explainpaper · source p5254

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A paper-reading assistant that explains highlighted passages and answers follow-up questions. USE IT FOR Break down jargon in a difficult research text. BEFORE YOU START One paper and a confusing paragraph. HOW TO USE IT 1. Upload the paper. 2. Highlight a short passage and request a simpler explanation. 3. Ask follow-up questions about terms or assumptions. 4. Return to the source and explain the passage without the assistant. ADAPTED RESTAURANT PRACTICE BRIEF Explain a passage in a hospitality or food-science paper without treating it as operating advice. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check that the explanation matches the author's meaning. Ask about limitations instead of accepting a simplified claim uncritically.

Official reference printed in source

https://www.explainpaper.com/

019: Humata · source p5255

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An assistant for asking questions across uploaded documents with links back to source material. USE IT FOR Find and compare information in a small document set. BEFORE YOU START Two non-sensitive documents you have permission to process. HOW TO USE IT 1. Upload the files and confirm they were processed. 2. Ask a specific question about their contents. 3. Open the cited passages and compare wording. 4. Save a short answer with the supporting document and location. ADAPTED RESTAURANT PRACTICE BRIEF Ask questions of approved supplier manuals or restaurant-policy PDFs. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Document access permissions matter. Confirm that a cited section actually supports the answer and is the latest version.

Official reference printed in source

https://www.humata.ai/

020: ChatPDF · source p5256

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A PDF-focused assistant for summaries, questions, and source-linked answers. USE IT FOR Locate answers in a manual or study chapter. BEFORE YOU START A short PDF with readable text. HOW TO USE IT 1. Upload the PDF. 2. Ask one question about a specific section. 3. Follow the answer's reference to the source page. 4. Ask a narrower follow-up and save a checked note. ADAPTED RESTAURANT PRACTICE BRIEF Extract checked facts from restaurant equipment or training PDFs. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Scans and complex layouts can be misread. Check the original page whenever tables, symbols, or exact wording matter.

Official reference printed in source

https://www.chatpdf.com/

Historical AI alternatives 021-030

Master pp 5257-5266; original briefs/checks and labeled restaurant tasks. Restaurant applications and changed examples are editorial adaptations unless identified otherwise.

021: Grammarly · source p5257

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI writing assistant that suggests improvements to grammar, clarity, tone, and phrasing. USE IT FOR Polish a message you have already drafted. BEFORE YOU START Your draft and the intended reader. HOW TO USE IT 1. Open the editor or enable the supported writing integration. 2. Paste your own draft and set relevant writing goals if offered. 3. Review each suggestion in context. 4. Read the final message aloud and check that its meaning is unchanged. ADAPTED RESTAURANT PRACTICE BRIEF Polish restaurant guest communications without changing facts or promises. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Do not accept every suggestion automatically. Names, promises, and technical terms need your judgment.

Official reference printed in source

https://www.grammarly.com/

022: QuillBot · source p5258

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A suite of writing tools including paraphrasing, grammar support, and text improvement. USE IT FOR Make your own writing clearer or shorter. BEFORE YOU START A paragraph you wrote and its intended meaning. HOW TO USE IT 1. Choose the paraphrasing or editing tool. 2. Paste the paragraph and choose an available style. 3. Compare the original with the rewritten version. 4. Keep only changes that preserve facts, emphasis, and citations. ADAPTED RESTAURANT PRACTICE BRIEF Paraphrase restaurant training copy with source fidelity and attribution. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Rewording someone else's work does not remove attribution requirements. Check that qualifications were not dropped.

Official reference printed in source

https://quillbot.com/

023: Wordtune · source p5259

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A writing assistant that offers contextual rewrites and tone adjustments. USE IT FOR Improve a sentence or short customer-facing message. BEFORE YOU START A draft sentence with surrounding context. HOW TO USE IT 1. Open the editor or supported extension. 2. Select text and request a rewrite or tone change. 3. Compare alternatives for accuracy and naturalness. 4. Apply your preferred version and reread the surrounding paragraph. ADAPTED RESTAURANT PRACTICE BRIEF Clarify a restaurant service proposal or menu description without adding claims. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT A stronger-sounding sentence can change intent. Verify that certainty and obligations have not increased.

Official reference printed in source

https://www.wordtune.com/

024: Jasper · source p5260

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A marketing AI platform for producing content using brand context and repeatable workflows. USE IT FOR Draft coordinated campaign copy from an approved brief. BEFORE YOU START A brand description, audience, offer, and verified product facts. HOW TO USE IT 1. Create a workspace or obtain authorized access. 2. Add brand context and choose a suitable content workflow. 3. Generate a small set of drafts for one campaign. 4. Edit for factual accuracy and brand consistency before using them. ADAPTED RESTAURANT PRACTICE BRIEF Draft restaurant brand campaigns from an approved fact and voice brief. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Brand settings guide tone, not truth. Remove unsupported testimonials, performance claims, and invented offers.

Official reference printed in source

https://www.jasper.ai/

025: Copy.ai · source p5261

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A go-to-market AI platform for research, content, and repeatable sales or marketing workflows. USE IT FOR Turn a consistent input brief into repeatable draft outputs. BEFORE YOU START A fictional company brief and a defined output format. HOW TO USE IT 1. Enter an available workflow or authorized workspace. 2. Supply the input fields and describe the desired result. 3. Run a single test record before attempting a batch. 4. Review the generated draft and revise the workflow instructions. ADAPTED RESTAURANT PRACTICE BRIEF Draft restaurant supplier sales copy and test claim accuracy. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Keep outreach as a draft until reviewed. Bad input data can be repeated across every record in a workflow.

Official reference printed in source

https://www.copy.ai/

026: Writesonic · source p5262

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A marketing platform focused on AI search visibility, content opportunities, and content creation. USE IT FOR Identify a content gap and prepare a factual article brief. BEFORE YOU START Your website topic, target audience, and verified business information. HOW TO USE IT 1. Set up a project through the current product workflow. 2. Review available visibility or content tools. 3. Select one audience question and generate a brief or draft. 4. Verify facts and measure actual results after publication. ADAPTED RESTAURANT PRACTICE BRIEF Draft restaurant website or educational content and check sources. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT AI visibility and traffic are not guaranteed. Treat recommendations as testable ideas rather than promised rankings.

Official reference printed in source

https://writesonic.com/

027: Anyword · source p5263

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI copy platform that generates marketing variants and offers predictive performance signals. USE IT FOR Compare alternative headlines for the same offer. BEFORE YOU START One offer, audience description, and approved claims. HOW TO USE IT 1. Create a copy project and enter the brief. 2. Generate several variants for the intended channel. 3. Compare the wording and any available prediction scores. 4. Choose a small set for a real, controlled test. ADAPTED RESTAURANT PRACTICE BRIEF Create alternative restaurant campaign wording for a bounded test, not guaranteed conversions. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT A predicted score is not measured conversion. Record actual results with comparable audiences and conditions.

Official reference printed in source

https://www.anyword.com/

028: Sudowrite · source p5264

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI writing partner aimed at fiction, with brainstorming, story planning, and revision tools. USE IT FOR Develop a scene or explore a plot problem. BEFORE YOU START Your own premise, characters, and a short draft. HOW TO USE IT 1. Create a story project and add relevant context. 2. Choose an available brainstorm, description, or rewrite feature. 3. Generate alternatives for one small section. 4. Keep your preferred ideas and edit them into a consistent voice. ADAPTED RESTAURANT PRACTICE BRIEF Draft explicitly fictional themed-dining stories or event scripts, not fake founder histories. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check continuity, character motivation, and originality. The tool should support your editorial decisions.

Official reference printed in source

https://www.sudowrite.com/

029: Rytr · source p5265

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI writing assistant with templates for short business and creative text. USE IT FOR Produce a first draft of a caption, email, or description. BEFORE YOU START A few verified facts and a target tone. HOW TO USE IT 1. Select the relevant writing use case. 2. Enter the audience, facts, language, and tone. 3. Generate a small set of alternatives. 4. Edit the best version and remove unsupported details. ADAPTED RESTAURANT PRACTICE BRIEF Draft concise restaurant product or campaign copy from approved facts. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Templates can produce generic claims. Check product details and make the result sound like your own business.

Official reference printed in source

https://rytr.me/

030: Jenni · source p5266

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An academic writing workspace that combines drafting assistance, a source library, and citation tools. USE IT FOR Develop a source-supported paragraph from your own argument. BEFORE YOU START A question, an outline, and papers you have read. HOW TO USE IT 1. Add sources to your library. 2. Write the paragraph's main point and request limited drafting help. 3. Inspect suggested citations against the original papers. 4. Revise the argument yourself and export through an available format. ADAPTED RESTAURANT PRACTICE BRIEF Assist a restaurant-industry research writer with structure and source checking. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Never cite a paper only because AI suggested it. Follow your institution's rules for AI-assisted writing.

Official reference printed in source

https://jenni.ai/

Historical AI alternatives 031-040

Master pp 5267-5276; original briefs/checks and labeled restaurant tasks. Restaurant applications and changed examples are editorial adaptations unless identified otherwise.

031: Canva · source p5267

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A visual design platform with AI tools for creating and editing layouts, images, and written content. USE IT FOR Make a simple social graphic or presentation draft. BEFORE YOU START Your message, brand colors, and the intended size. HOW TO USE IT 1. Open a design or the current Canva AI experience. 2. Describe the format, message, and visual style. 3. Choose a draft and edit the actual text and layout. 4. Preview at the intended size and export an available format. ADAPTED RESTAURANT PRACTICE BRIEF Lay out approved restaurant menus, event graphics and staff-learning pages. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check spelling, contrast, crop, and asset permissions. Generated layouts still need design review.

Official reference printed in source

https://www.canva.com/magic/

032: Adobe Firefly · source p5268

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES Adobe's generative creative platform for images and other media, with model choices and editing tools. USE IT FOR Explore a visual concept or revise part of an image. BEFORE YOU START A clear prompt or an image you are allowed to edit. HOW TO USE IT 1. Sign in and choose an image-generation or editing tool. 2. Specify subject, composition, colors, and intended use. 3. Generate alternatives and refine one element at a time. 4. Inspect the final asset and download through an available option. ADAPTED RESTAURANT PRACTICE BRIEF Create restaurant mood-board or marketing concept imagery with rights/accuracy review. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Different models can have different conditions. Check the selected model and current usage terms before commercial use.

Official reference printed in source

https://www.adobe.com/products/firefly.html

033: Midjourney · source p5269

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI image and video creation service driven by text and visual references. USE IT FOR Explore illustration styles and visual concepts. BEFORE YOU START A concise visual brief and access to a suitable plan. HOW TO USE IT 1. Sign in on the web and confirm generation access. 2. Enter a prompt in the Imagine bar. 3. Compare the generated images and use available variation or editing controls. 4. Save a selected result after inspecting details. ADAPTED RESTAURANT PRACTICE BRIEF Explore restaurant interior or campaign visual concepts, labeled as concepts. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Look for distorted objects and unwanted text. Confirm privacy and commercial terms for your subscription.

Official reference printed in source

https://docs.midjourney.com/hc/en-us/articles/33329261836941-Getting-Started-Guide

034: Leonardo.Ai · source p5270

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A creative platform for generating, editing, and enhancing images and other visual media. USE IT FOR Develop several consistent concepts for a project. BEFORE YOU START Subject, style, color palette, and output purpose. HOW TO USE IT 1. Open the image-generation workspace. 2. Choose an available model or preset and enter your brief. 3. Generate a small batch, then adjust one variable. 4. Use editing or enhancement only after choosing a sound base image. ADAPTED RESTAURANT PRACTICE BRIEF Create restaurant brand illustration or merchandise concepts with rights checks. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Upscaling can invent detail. Compare the final image with the intended product and inspect edges at full size.

Official reference printed in source

https://leonardo.ai/

035: Ideogram · source p5271

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI visual platform known for image generation, editing, and text within designs. USE IT FOR Explore poster and typography concepts. BEFORE YOU START Exact wording, layout instructions, and a short visual brief. HOW TO USE IT 1. Open an image creation tool. 2. Put the required text clearly in the prompt. 3. Generate alternatives and inspect every letter. 4. Refine composition or edit the selected image before saving. ADAPTED RESTAURANT PRACTICE BRIEF Explore text-led restaurant signs or promotional graphic concepts; verify lettering. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Even strong text generation can misspell. Verify the final wording and avoid treating generated artwork as editable type.

Official reference printed in source

https://ideogram.ai/

036: Recraft · source p5272

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI design platform for creating and refining visual assets. USE IT FOR Develop coordinated illustrations or graphic concepts. BEFORE YOU START A small design brief and a consistent palette. HOW TO USE IT 1. Open the workspace and choose an available asset type. 2. Describe the subject and desired visual style. 3. Generate variations and align their colors and proportions. 4. Export the appropriate available format and inspect it in your destination app. ADAPTED RESTAURANT PRACTICE BRIEF Create restaurant graphic assets and design variants with ownership/license checks. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Confirm the actual file format and editability. A picture of a vector-style icon is not necessarily a vector file.

Official reference printed in source

https://www.recraft.ai/

037: Krea · source p5273

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A creative AI workspace with apps for image and video generation, editing, enhancement, and visual workflows. USE IT FOR Experiment with a visual treatment or product scene. BEFORE YOU START One permitted source image or a precise prompt. HOW TO USE IT 1. Browse the current apps and choose the relevant task. 2. Supply the requested image or text inputs. 3. Generate a small test and adjust the inputs. 4. Compare the result with the source before saving. ADAPTED RESTAURANT PRACTICE BRIEF Iterate restaurant visual concepts; distinguish generated mockups from actual dishes. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Enhancement can alter product details. Check the model, output restrictions, and usage allowance before a batch.

Official reference printed in source

https://www.krea.ai/apps

038: Photoroom · source p5274

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI photo-editing platform focused on product images, backgrounds, and consistent listing visuals. USE IT FOR Prepare a cleaner product listing image. BEFORE YOU START A well-lit photo of a product you own or may photograph. HOW TO USE IT 1. Upload the product image. 2. Remove or replace its background with an available tool. 3. Adjust framing, shadows, and a consistent visual style. 4. Inspect the actual product and export the finished image. ADAPTED RESTAURANT PRACTICE BRIEF Clean backgrounds/crops of real dish or packaged-food photos without changing what is sold. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Do not let the edit change the product's color, size, labels, or included accessories.

Official reference printed in source

https://www.photoroom.com/

039: remove.bg · source p5275

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI tool that separates a subject from its background. USE IT FOR Create a transparent product cutout. BEFORE YOU START A clear photo with a recognizable foreground subject. HOW TO USE IT 1. Upload the image. 2. Inspect the automatically removed background. 3. Use available correction tools to restore or erase problem areas. 4. Download an available transparent format and place it over a contrasting background. ADAPTED RESTAURANT PRACTICE BRIEF Remove backgrounds from authorized food-product or merchandise images. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Hair, glass, shadows, and thin edges need close review. Check resolution limits before preparing print artwork.

Official reference printed in source

https://www.remove.bg/

040: Clipdrop · source p5276

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A set of AI image utilities for tasks such as cleanup and background editing. USE IT FOR Remove an unwanted object from a photo. BEFORE YOU START An image you have permission to modify. HOW TO USE IT 1. Choose Cleanup or another matching utility. 2. Upload the image and mark the area to change. 3. Apply the edit and inspect the reconstructed region. 4. Repeat only where necessary and save the result. ADAPTED RESTAURANT PRACTICE BRIEF Clean or relight approved restaurant image assets without misleading guests. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Look for repeated patterns, warped edges, and changed objects. Keep an original copy for comparison.

Official reference printed in source

https://clipdrop.co/

Historical AI alternatives 041-050

Master pp 5277-5286; original briefs/checks and labeled restaurant tasks. Restaurant applications and changed examples are editorial adaptations unless identified otherwise.

041: Runway · source p5277

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A creative platform for generating and editing video, images, and audio. USE IT FOR Turn a simple shot idea into a short visual test. BEFORE YOU START A shot description or a permitted reference image. HOW TO USE IT 1. Open the creative workspace and select a video tool. 2. Describe subject action, camera movement, and style. 3. Generate a short test within your credit budget. 4. Review every moment and revise one issue before exporting. ADAPTED RESTAURANT PRACTICE BRIEF Prototype restaurant campaign video or illustrative training visuals with consent and rights. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check object consistency and unexpected movement. A successful still frame does not guarantee a usable full clip.

Official reference printed in source

https://runwayml.com/

042: Pika · source p5278

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A creative AI platform with tools for generating and transforming short visual content. USE IT FOR Create a small motion experiment from a clear idea. BEFORE YOU START A short scene description or suitable source image. HOW TO USE IT 1. Choose a current generation or effects tool. 2. Supply the requested inputs and describe one action. 3. Generate a short test. 4. Preview the full clip and adjust movement or composition. ADAPTED RESTAURANT PRACTICE BRIEF Create clearly labeled restaurant promotional motion concepts. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Inspect transitions and subject distortion. Limit early tests so repeated generations do not exhaust your allowance.

Official reference printed in source

https://pika.art/

043: Luma Dream Machine · source p5279

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES Luma's creative tool for exploring generated images and motion through prompts and references. USE IT FOR Develop a cinematic shot concept. BEFORE YOU START One visual reference or a concise scene brief. HOW TO USE IT 1. Follow the official web or app getting-started guide. 2. Create a scene or board and supply your prompt or reference. 3. Generate a short motion test. 4. Compare alternatives and save the one that matches the intended shot. ADAPTED RESTAURANT PRACTICE BRIEF Create restaurant campaign or venue concept clips, not fabricated real events. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check physical consistency and camera behavior. Consult current documentation for available models and controls.

Official reference printed in source

https://lumalabs.ai/learning-hub/web-quick-start

044: Synthesia · source p5280

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI video platform for scripted presentations using avatars and voiceovers. USE IT FOR Build a short instructional or onboarding video. BEFORE YOU START An approved script and a clear learning objective. HOW TO USE IT 1. Create a video using an available template. 2. Choose an avatar and voice or language. 3. Paste the script, divide it into scenes, and add supporting visuals. 4. Preview pronunciation, pacing, and captions before generating the final video. ADAPTED RESTAURANT PRACTICE BRIEF Produce approved staff-training narration/presenter videos, with disclosure and review. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Use authorized avatars and accurate scripts. Check names, numbers, and pronunciation before sharing.

Official reference printed in source

https://www.synthesia.io/

045: HeyGen · source p5281

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI video platform for avatars, scripted videos, and translation workflows. USE IT FOR Produce a short presenter-style explanation. BEFORE YOU START A concise script and authorized visual assets. HOW TO USE IT 1. Choose the relevant avatar or video-creation workflow. 2. Select an available presenter and voice. 3. Add the script and supporting media. 4. Preview the complete video and correct wording, timing, and captions. ADAPTED RESTAURANT PRACTICE BRIEF Produce authorized restaurant explainer or multilingual training videos with speaker consent. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Only use likenesses or cloned voices with permission. Confirm that translation preserves meaning with a fluent reviewer.

Official reference printed in source

https://www.heygen.com/

046: Descript · source p5282

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An audio and video editor that lets you edit media through its transcript, with AI editing tools. USE IT FOR Shorten a recorded explanation and clean its transcript. BEFORE YOU START A short recording you may edit. HOW TO USE IT 1. Create a project and import the recording. 2. Review the generated transcript and correct errors. 3. Remove unwanted sections through text or timeline edits. 4. Listen across edit boundaries and export the finished piece. ADAPTED RESTAURANT PRACTICE BRIEF Edit recorded chef interviews or staff lessons while preserving meaning. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Deleting words can create unnatural cuts or change meaning. Listen to the audio, not just the transcript.

Official reference printed in source

https://www.descript.com/

047: VEED · source p5283

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A browser-based video platform with editing, subtitles, and AI creation tools. USE IT FOR Prepare a captioned short video. BEFORE YOU START A short clip, message, and target aspect ratio. HOW TO USE IT 1. Start a project and upload your clip. 2. Use the subtitle or appropriate AI tool. 3. Correct captions and adjust layout for the intended screen. 4. Preview with and without sound, then export. ADAPTED RESTAURANT PRACTICE BRIEF Edit and caption actual restaurant promotional or training videos. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Keep captions away from interface overlays. Verify export resolution, watermark rules, and plan limits.

Official reference printed in source

https://www.veed.io/

048: InVideo · source p5284

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A video creation and editing platform with AI assistance for scripts, footage, and timeline changes. USE IT FOR Turn a simple brief into an editable video draft. BEFORE YOU START Audience, message, desired duration, and approved assets. HOW TO USE IT 1. Start a video project and provide the brief. 2. Review the proposed script or shot plan before generation. 3. Edit footage, narration, and timing in the available workspace. 4. Watch the entire result and export after corrections. ADAPTED RESTAURANT PRACTICE BRIEF Assemble restaurant promotional videos from approved scripts and rights-cleared assets. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Stock or generated footage must match the message. Check media licensing and factual claims before publication.

Official reference printed in source

https://invideo.io/

049: OpusClip · source p5285

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI video tool that identifies short clips from longer recordings and helps reframe and caption them. USE IT FOR Repurpose your own talk into a few short segments. BEFORE YOU START A recording with permission to reuse its content. HOW TO USE IT 1. Upload or import the video using a supported route. 2. Generate candidate clips. 3. Review context, start and end points, captions, and framing. 4. Export only the clips that stand alone accurately. ADAPTED RESTAURANT PRACTICE BRIEF Repurpose permitted chef interviews into short clips without misleading edits. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT A predicted engagement score is not a guarantee. Do not cut a sentence in a way that reverses its meaning.

Official reference printed in source

https://www.opus.pro/

050: Kapwing · source p5286

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A collaborative online video editor with AI creation, captions, and timeline tools. USE IT FOR Combine clips and text into a clear short video. BEFORE YOU START A few permitted clips and a simple outline. HOW TO USE IT 1. Create a project and import the media or start with a prompt. 2. Arrange scenes on the timeline. 3. Add captions, audio, and text, then correct them. 4. Preview the target aspect ratio and export a suitable format. ADAPTED RESTAURANT PRACTICE BRIEF Caption and resize restaurant video content and check accessibility. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check pacing, caption accuracy, and audio balance. Confirm permission for every clip and music track.

Official reference printed in source

https://www.kapwing.com/

Historical AI alternatives 051-060

Master pp 5287-5296; original briefs/checks and labeled restaurant tasks. Restaurant applications and changed examples are editorial adaptations unless identified otherwise.

051: ElevenLabs · source p5287

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI audio platform for speech generation and other voice or creative audio workflows. USE IT FOR Make a short narration from an approved script. BEFORE YOU START A clean script and a permitted voice choice. HOW TO USE IT 1. Open the speech-generation tool. 2. Choose a voice and enter the script. 3. Generate a short sample, then adjust pacing or pronunciation. 4. Listen to the entire result before saving an available audio file. ADAPTED RESTAURANT PRACTICE BRIEF Create permitted restaurant-training voiceover; never clone a voice without authority. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Use authorized voices. Check numbers, names, and commercial-use conditions for the selected plan.

Official reference printed in source

https://elevenlabs.io/

052: Murf · source p5288

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI voice platform with tools for creating and adjusting narrated audio. USE IT FOR Add a clear voiceover to a presentation. BEFORE YOU START A script divided into short sections. HOW TO USE IT 1. Open the voiceover workspace. 2. Choose a suitable voice and paste the script. 3. Adjust timing and pronunciation using available controls. 4. Preview every section, then export through an included option. ADAPTED RESTAURANT PRACTICE BRIEF Draft authorized restaurant explainer narration and verify pronunciation/content. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Listen for unnatural emphasis and incorrect abbreviations. Generation access and download rights may differ by plan.

Official reference printed in source

https://murf.ai/

053: Speechify · source p5289

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A voice AI tool with text-to-speech and voice-based productivity features. USE IT FOR Listen to a study passage while following its text. BEFORE YOU START A supported document or text you are allowed to process. HOW TO USE IT 1. Open the reading tool and import or paste the material. 2. Choose an available voice and comfortable speed. 3. Listen to a short section while tracking the original text. 4. Pause and summarize the idea from memory. ADAPTED RESTAURANT PRACTICE BRIEF Listen to approved restaurant learning material for accessibility and review. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Faster playback is not automatically better learning. Check pronunciation of formulas, names, and technical terms.

Official reference printed in source

https://speechify.com/

054: Suno · source p5290

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI music creation tool that turns descriptions or lyrics into tracks. USE IT FOR Explore a musical mood for a personal creative exercise. BEFORE YOU START A genre, mood, and original lyrics if vocals are wanted. HOW TO USE IT 1. Open the creation workflow. 2. Describe instrumentation, mood, and whether the track should be instrumental. 3. Generate alternatives and listen to each. 4. Revise the description and save a preferred version using available options. ADAPTED RESTAURANT PRACTICE BRIEF Create restaurant music/jingle concepts only after checking applicable usage rights. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check current licensing and plan conditions before commercial use. Do not assume every generated track has the same rights.

Official reference printed in source

https://suno.com/

055: Udio · source p5291

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI music platform for generating songs from musical descriptions and optional lyrics. USE IT FOR Experiment with a short musical idea. BEFORE YOU START A clear style description and original lyrics if needed. HOW TO USE IT 1. Open the current Create workflow and review the official first-song guide. 2. Describe genre, mood, instruments, and vocal preferences. 3. Generate and listen to alternatives. 4. Refine one aspect and keep a reference to the preferred result. ADAPTED RESTAURANT PRACTICE BRIEF Create restaurant brand-music concepts; public performance and commercial rights need verification. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check current export availability and licensing before planning delivery to clients; platform options can change.

Official reference printed in source

https://help.udio.com/en/articles/10715838-create-your-first-song

056: AIVA · source p5292

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI composition assistant that creates and edits music using styles and optional influences. USE IT FOR Explore an instrumental score for a sample scene. BEFORE YOU START A mood, duration target, and permitted influence material if used. HOW TO USE IT 1. Choose an available composition style. 2. Generate a piece or supply an allowed audio or MIDI influence. 3. Edit the result using available controls. 4. Listen with the intended scene and export only under the appropriate plan. ADAPTED RESTAURANT PRACTICE BRIEF Explore licensed instrumental music for restaurant media; do not assume venue rights. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Licensing differs across plans. Match the intended use to current terms instead of assuming unrestricted ownership.

Official reference printed in source

https://www.aiva.ai/

057: SOUNDRAW · source p5293

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI music tool for generating and customizing tracks by style, length, and arrangement. USE IT FOR Fit background music to a short video draft. BEFORE YOU START The video's length, mood, and narration needs. HOW TO USE IT 1. Choose the desired music characteristics. 2. Generate candidate tracks. 3. Use the available mixer or arrangement controls to adjust intensity and length. 4. Listen under your narration and confirm permitted use before downloading. ADAPTED RESTAURANT PRACTICE BRIEF Find/create music for restaurant video under verified license terms. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check that music does not mask the voice. Review licensing for distribution, client work, and standalone releases.

Official reference printed in source

https://soundraw.io/

058: Krisp · source p5294

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A voice AI tool for reducing call noise and supporting meeting notes and summaries. USE IT FOR Improve microphone clarity during online conversations. BEFORE YOU START A supported device, headset, and a test recording. HOW TO USE IT 1. Install and configure Krisp using its setup instructions. 2. Select the Krisp audio device in your meeting app where required. 3. Make a short test with background noise and compare processing on and off. 4. Adjust settings before a real call. ADAPTED RESTAURANT PRACTICE BRIEF Reduce noise in authorized restaurant-team or supplier calls with privacy controls. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Strong filtering can affect speech. Use meeting recording and transcription only with appropriate participant awareness and permission.

Official reference printed in source

https://krisp.ai/

059: Adobe Podcast · source p5295

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES Adobe's web audio tools include Enhance Speech for cleaning spoken recordings. USE IT FOR Improve a rough voice recording for a draft narration. BEFORE YOU START A short supported speech file and an unchanged original. HOW TO USE IT 1. Open Enhance Speech and sign in if required. 2. Upload a sample within the current limits. 3. Process it and compare with the original. 4. Choose the better result after listening to all words. ADAPTED RESTAURANT PRACTICE BRIEF Improve sound of recorded chef interviews or staff lessons with permission. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Processing can introduce artifacts or alter voice texture. It cannot reliably recover speech that was never intelligible.

Official reference printed in source

https://podcast.adobe.com/enhance

060: Auphonic · source p5296

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An automated audio post-production service for improving level consistency and preparing recordings. USE IT FOR Balance a recording with uneven speaking levels. BEFORE YOU START An audio file and the delivery destination's requirements. HOW TO USE IT 1. Create a production and upload the file. 2. Choose suitable processing and output settings. 3. Run a short test. 4. Listen through the output and compare loudness, noise, and transitions before using it. ADAPTED RESTAURANT PRACTICE BRIEF Level and prepare authorized restaurant podcast or training audio. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Do not overprocess. Check the actual output specification and current processing allowance before long recordings.

Official reference printed in source

https://auphonic.com/

Historical AI alternatives 061-070

Master pp 5297-5306; original briefs/checks and labeled restaurant tasks. Restaurant applications and changed examples are editorial adaptations unless identified otherwise.

061: Notion AI · source p5297

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES AI features within Notion for drafting, finding information, and working with workspace content. USE IT FOR Turn project notes into a usable summary and action list. BEFORE YOU START A small Notion page containing accurate project notes. HOW TO USE IT 1. Open the page and invoke the available AI assistant. 2. Ask a question scoped to that page. 3. Request a summary or proposed task list. 4. Verify each task against the source before assigning or sharing it. ADAPTED RESTAURANT PRACTICE BRIEF Organize approved restaurant SOPs, notes and action lists. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Workspace access affects what AI can find. Do not mistake a generated owner or deadline for an agreed commitment.

Official reference printed in source

https://www.notion.com/product/ai

062: Superhuman Docs (Coda AI) · source p5298

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES Coda's document and table-based workspace is evolving under Superhuman Docs branding, with AI drafting and data assistance. USE IT FOR Combine a project brief and structured tracker in one workspace. BEFORE YOU START A few fictional tasks with status and owner fields. HOW TO USE IT 1. Create a document and a small table. 2. Use available AI assistance to draft or summarize content. 3. Ask about the selected table rather than unspecified data. 4. Check the results against individual rows. ADAPTED RESTAURANT PRACTICE BRIEF Prototype restaurant team documents and operating records using the current product identity only after verification. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Confirm the current product naming and account features. AI-generated table text should not replace verified records.

Identity/current-use warning

Original checked-October-10-2026 card only; no independent live verification in this audit. The rebrand wording is the original card's assertion, not newly confirmed branding.

Official reference printed in source

https://coda.io/product/ai

063: ClickUp Brain · source p5299

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES AI assistance connected to ClickUp work, including tasks, documents, and organizational context. USE IT FOR Prepare a concise project status update. BEFORE YOU START A small project with current task statuses. HOW TO USE IT 1. Open an authorized ClickUp workspace. 2. Use Brain to ask about the selected project. 3. Request completed work, blockers, and next actions. 4. Check linked tasks and edit the summary before sharing. ADAPTED RESTAURANT PRACTICE BRIEF Summarize restaurant rollout tasks and proposed actions, then obtain owner approval. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Stale task data creates stale summaries. Check status, ownership, and due dates in the underlying records.

Official reference printed in source

https://clickup.com/brain

064: Asana AI · source p5300

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES AI features and agents within Asana for coordinating, summarizing, and routing work. USE IT FOR Make project updates easier to review. BEFORE YOU START An Asana project with clear tasks and current statuses. HOW TO USE IT 1. Open an authorized project. 2. Choose an available AI summary or workflow capability. 3. Generate a small draft or test a sample task. 4. Review the result before allowing changes across a live project. ADAPTED RESTAURANT PRACTICE BRIEF Assist restaurant launch/project planning from real tasks and dependencies. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Access and features depend on the workspace. Do not let inferred progress replace evidence of completion.

Official reference printed in source

https://asana.com/product/ai

065: monday AI · source p5301

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES AI tools and agents within monday.com's work-management environment. USE IT FOR Organize incoming work and identify what needs attention. BEFORE YOU START A board with a few clearly labeled test items. HOW TO USE IT 1. Open the test board and inspect available AI features. 2. Choose one task such as summarizing or categorizing an item. 3. Run it on a small sample. 4. Check the outputs before adding broader automation. ADAPTED RESTAURANT PRACTICE BRIEF Organize restaurant supplier, event or project work with checked status. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Keep a review route for uncertain cases. Verify that board permissions and automations match the intended audience.

Official reference printed in source

https://monday.com/

066: Airtable AI · source p5302

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES AI assistance and agents within Airtable for building applications and processing structured records. USE IT FOR Turn a small dataset into a useful tracker or classification workflow. BEFORE YOU START A base containing fictional records and clear field names. HOW TO USE IT 1. Open the base and use the available assistant or AI field tools. 2. Specify the table, inputs, and desired output. 3. Test on a few records. 4. Compare outputs with source rows before applying widely. ADAPTED RESTAURANT PRACTICE BRIEF Prototype structured restaurant supplier, equipment, stock or guest-feedback records. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check field types and record permissions. Generated classifications are estimates, not source facts.

Official reference printed in source

https://www.airtable.com/platform/ai

067: Otter · source p5303

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI meeting assistant that transcribes conversations and produces searchable summaries and action items. USE IT FOR Review what was actually said in a meeting. BEFORE YOU START A permitted recording or a meeting whose participants understand the recording arrangement. HOW TO USE IT 1. Choose recording, meeting capture, or supported upload. 2. Review the transcript and correct names or key terms. 3. Inspect the summary and proposed actions. 4. Share only the checked material with the intended audience. ADAPTED RESTAURANT PRACTICE BRIEF Transcribe permitted restaurant meetings and verify decisions against the recording. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Confirm dates, speakers, and commitments against the audio. A transcript can mishear an important word.

Official reference printed in source

https://otter.ai/

068: Fireflies · source p5304

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI meeting platform for recording, transcription, search, and follow-up information. USE IT FOR Find decisions and evidence across conversations. BEFORE YOU START A consented practice meeting or supported audio file. HOW TO USE IT 1. Configure capture carefully or upload the sample. 2. Review the generated transcript and summary. 3. Search for a specific topic and inspect its timestamp. 4. Prepare a checked follow-up draft without automatically sending it. ADAPTED RESTAURANT PRACTICE BRIEF Summarize authorized restaurant-vendor meetings; verify commitments and attendance. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Review autojoin and sharing settings. Do not treat every suggested action as an agreed responsibility.

Official reference printed in source

https://fireflies.ai/

069: Fathom · source p5305

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI meeting assistant for transcripts, summaries, key moments, and follow-up notes. USE IT FOR Stay engaged in a meeting and review it afterward. BEFORE YOU START An authorized account and a permitted meeting. HOW TO USE IT 1. Set up the supported meeting-capture method. 2. Tell participants how the recording will be used. 3. Review the summary alongside the relevant recording moments. 4. Save or share only the necessary checked notes. ADAPTED RESTAURANT PRACTICE BRIEF Capture permitted restaurant management meetings with verified action owners. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check participant permissions and destination access. Important details may be omitted from a concise summary.

Official reference printed in source

https://fathom.video/

070: tl;dv · source p5306

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI meeting tool for recordings, summaries, searchable insights, and workflow connections. USE IT FOR Find relevant moments without replaying an entire meeting. BEFORE YOU START A permitted meeting or recording and one question to answer. HOW TO USE IT 1. Connect the supported meeting service using appropriate permissions. 2. Capture a practice meeting. 3. Review summary topics and jump to supporting moments. 4. Check proposed follow-up text before using any connected workflow. ADAPTED RESTAURANT PRACTICE BRIEF Summarize permitted restaurant project calls with privacy/access review. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Avoid automatic CRM or message updates until mappings are tested. Verify who can access recordings.

Official reference printed in source

https://tldv.io/

Historical AI alternatives 071-080

Master pp 5307-5316; original briefs/checks and labeled restaurant tasks. Restaurant applications and changed examples are editorial adaptations unless identified otherwise.

071: Cursor · source p5307

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI-enabled code editor and coding agent that works with your project files. USE IT FOR Make a small, reviewable improvement to a local project. BEFORE YOU START A practice codebase with a saved starting version. HOW TO USE IT 1. Install or open Cursor and load the project. 2. Ask it to explain the relevant files before editing. 3. Request one bounded change and review the resulting diff. 4. Run the app and verify the behavior before keeping the change. ADAPTED RESTAURANT PRACTICE BRIEF Build and test restaurant software prototypes with secure code review. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Code that runs can still be wrong. Keep credentials out of prompts and review file changes before committing.

Official reference printed in source

https://cursor.com/

072: GitHub Copilot · source p5308

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI coding assistant and agent available across supported editors and GitHub workflows. USE IT FOR Understand code or draft a small change with tests. BEFORE YOU START A practice repository and appropriate account access. HOW TO USE IT 1. Enable Copilot in a supported environment. 2. Ask a question about a selected function or issue. 3. Request a limited implementation or test. 4. Review the diff and execute meaningful checks. ADAPTED RESTAURANT PRACTICE BRIEF Assist developers implementing restaurant software and automated tests. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Suggested code is not automatically secure or correct. Review dependencies, permissions, and behavior.

Official reference printed in source

https://github.com/features/copilot

073: Replit · source p5309

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An online development platform with AI-assisted app building, editing, and deployment tools. USE IT FOR Build and test a small working prototype. BEFORE YOU START A clear description of one screen and one main interaction. HOW TO USE IT 1. Start a project and describe the core behavior. 2. Review the generated app in preview. 3. Ask for one correction at a time. 4. Test normal and invalid inputs before considering publication. ADAPTED RESTAURANT PRACTICE BRIEF Prototype a restaurant menu site or internal tool with real storage/authentication tests. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT A preview does not prove a production app is ready. Confirm persistence, authentication, costs, and access before launch.

Official reference printed in source

https://replit.com/

074: Bolt · source p5310

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI app builder that turns descriptions into editable websites and applications. USE IT FOR Prototype a simple interactive tool. BEFORE YOU START A short brief listing screens, inputs, and expected behavior. HOW TO USE IT 1. Start a project with the smallest useful scope. 2. Preview the generated result. 3. Request specific changes based on observed behavior. 4. Test key flows and save a working version. ADAPTED RESTAURANT PRACTICE BRIEF Prototype a restaurant site or app while checking permissions and deployed behavior. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check calculations yourself. Confirm backend, hosting, and usage arrangements before using real customer data.

Official reference printed in source

https://bolt.new/

075: Lovable · source p5311

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI app-building platform for creating and iterating on websites and software through conversation. USE IT FOR Create a small dashboard prototype. BEFORE YOU START A defined user, primary task, and fictional sample data. HOW TO USE IT 1. Describe the app's minimum useful version. 2. Inspect its preview and test each control. 3. Request one behavioral or visual correction at a time. 4. Check persistence and access rules before publishing. ADAPTED RESTAURANT PRACTICE BRIEF Prototype restaurant customer or owner interfaces; verify actual backend behavior. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT A polished screen may conceal missing functionality. Verify real uploads, login, and permissions separately when added.

Official reference printed in source

https://lovable.dev/

076: v0 · source p5312

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES Vercel's AI app builder for generating and iterating on web interfaces and applications. USE IT FOR Create a responsive page or small app prototype. BEFORE YOU START A page brief, visual direction, and required interactions. HOW TO USE IT 1. Start a chat or project and describe the desired result. 2. Preview the generated interface on different screen sizes. 3. Request precise changes to layout or behavior. 4. Test forms and navigation before deploying an approved version. ADAPTED RESTAURANT PRACTICE BRIEF Prototype a mobile restaurant menu, website or owner-tool interface. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check that buttons perform the stated actions. Do not assume generated login or payment screens are connected.

Official reference printed in source

https://v0.app/

077: Devin Desktop (Windsurf) · source p5313

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES The current destination for Windsurf's website is Devin Desktop, an AI coding workspace with editor and agent capabilities. USE IT FOR Explore and modify a small project with visible code changes. BEFORE YOU START A practice repository and a saved baseline. HOW TO USE IT 1. Install or open the current product from the official page. 2. Load the project and ask for an explanation of its structure. 3. Give one limited coding task. 4. Review changes and run the relevant behavior before accepting them. ADAPTED RESTAURANT PRACTICE BRIEF Assist restaurant software development; verify current product identity and access. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Current branding and migration details may differ for existing accounts. Inspect changes rather than relying on the agent's completion message.

Identity/current-use warning

Original checked-October-10-2026 card only; no independent live verification in this audit. The rebrand wording is the original card's assertion, not newly confirmed branding.

Official reference printed in source

https://devin.ai/desktop

078: Google AI Studio · source p5314

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A browser workspace for experimenting with Gemini models, prompts, settings, and development examples. USE IT FOR Prototype a narrowly scoped AI response before building an app. BEFORE YOU START A clear instruction and three test questions. HOW TO USE IT 1. Open AI Studio and create a chat prompt. 2. Write system instructions describing the assistant's role and limits. 3. Run normal, ambiguous, and out-of-scope examples. 4. Refine instructions and save the prompt or obtain code when ready. ADAPTED RESTAURANT PRACTICE BRIEF Prototype source-grounded restaurant AI workflows with explicit model and data limits. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Prompt success on one example is not reliable behavior. Review data-use terms and protect any API credentials.

Official reference printed in source

https://ai.google.dev/gemini-api/docs/ai-studio-quickstart

079: CodeRabbit · source p5315

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI code-review platform that analyzes changes and highlights potential issues. USE IT FOR Get another review pass on a small pull request. BEFORE YOU START A practice repository and a clear change description. HOW TO USE IT 1. Install the integration with appropriate repository permissions. 2. Open a small pull request. 3. Read the review comments and inspect the referenced code. 4. Reproduce valid issues, apply fixes, and rerun checks. ADAPTED RESTAURANT PRACTICE BRIEF Review restaurant-app code changes, including input, access and calculation errors. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT AI reviews can miss defects or raise false alarms. Keep human review and behavioral tests.

Official reference printed in source

https://www.coderabbit.ai/

080: Qodo · source p5316

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI code-review and quality platform focused on codebase context, rules, and change review. USE IT FOR Check a change against project expectations. BEFORE YOU START A practice repository with a clear requirement. HOW TO USE IT 1. Set up a supported review integration or developer tool. 2. Specify the relevant coding rules and intended behavior. 3. Run review on a small change. 4. Verify each finding and record accepted or rejected suggestions. ADAPTED RESTAURANT PRACTICE BRIEF Generate or review tests for restaurant software, without treating passing AI output as proof. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Treat findings as hypotheses to investigate. Passing an AI review is not proof of correctness.

Official reference printed in source

https://www.qodo.ai/

Historical AI alternatives 081-090

Master pp 5317-5326; original briefs/checks and labeled restaurant tasks. Restaurant applications and changed examples are editorial adaptations unless identified otherwise.

081: Zapier · source p5317

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A workflow-automation platform that connects apps and AI steps through triggers and actions. USE IT FOR Turn an incoming record into a structured draft. BEFORE YOU START Two test apps or sample records and a defined trigger. HOW TO USE IT 1. Create a workflow with one trigger. 2. Add an AI step with a precise output format. 3. Map its result to a draft or test destination. 4. Run several samples and inspect each step before enabling it. ADAPTED RESTAURANT PRACTICE BRIEF Prototype a restaurant form-to-draft-task workflow with duplicate protection and approval. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check usage costs and field mapping. Require review before the workflow sends messages or changes important records.

Official reference printed in source

https://zapier.com/ai

082: Make · source p5318

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A visual automation platform with scenarios and AI agents that use instructions, knowledge, and tools. USE IT FOR Build a small multi-step data workflow. BEFORE YOU START A sample input and the intended output fields. HOW TO USE IT 1. Create a test scenario. 2. Add the appropriate input and AI or processing modules. 3. Map fields and run one sample while inspecting each output. 4. Handle missing values and errors before activating the scenario. ADAPTED RESTAURANT PRACTICE BRIEF Route restaurant inquiries to reviewed draft tasks and exception queues. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT An agent can choose different actions from a fixed workflow. Limit its tools and inspect executions before expanding scope.

Official reference printed in source

https://help.make.com/introduction-to-make-ai-agent-new

083: n8n · source p5319

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A workflow automation platform for combining app connections, code, and AI steps, with cloud and self-hosted options. USE IT FOR Build a transparent workflow you can inspect step by step. BEFORE YOU START A sample dataset and authorized test connections. HOW TO USE IT 1. Create a workflow with a manual trigger. 2. Add the required input, AI, and output nodes. 3. Run each node and inspect structured data. 4. Test errors and duplicate inputs before enabling scheduled execution. ADAPTED RESTAURANT PRACTICE BRIEF Build advanced restaurant data/workflow integrations in a test environment. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Self-hosting requires maintenance. Constrain outputs and credentials, and add a review step for consequential actions.

Official reference printed in source

https://n8n.io/

084: Lindy · source p5320

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI assistant and agent platform that connects to work tools and handles repeatable tasks. USE IT FOR Prepare a recurring briefing or draft from authorized information. BEFORE YOU START A clear task description and limited source access. HOW TO USE IT 1. Create or configure a task through the current workspace. 2. Define permitted sources, output, and review requirements. 3. Run a manual test. 4. Inspect the result before enabling schedules or actions. ADAPTED RESTAURANT PRACTICE BRIEF Prototype bounded restaurant administrative assistance with human approval points. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Keep sending and editing permissions narrow. Check source coverage and do not assume the agent saw every relevant record.

Official reference printed in source

https://www.lindy.ai/

085: Taskade · source p5321

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI workspace for projects, apps, agents, and automated workflows. USE IT FOR Turn a project idea into an organized working plan. BEFORE YOU START One project outcome and a short list of constraints. HOW TO USE IT 1. Create a project or app from a focused prompt. 2. Review its tasks, data, and proposed agents. 3. Edit the structure to match actual responsibilities. 4. Test any automation on fictional items before enabling it. ADAPTED RESTAURANT PRACTICE BRIEF Organize a restaurant project plan and draft assistant workflow. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Generated dates and owners are suggestions. Verify that automations behave correctly when fields are blank or tasks change.

Official reference printed in source

https://www.taskade.com/

086: Bardeen · source p5322

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An automation platform focused on collecting, researching, and organizing sales or business information. USE IT FOR Reduce repetitive transfer of permitted public information into a table. BEFORE YOU START A permitted data source and a small test destination. HOW TO USE IT 1. Choose a suitable workflow or build a limited one. 2. Specify exactly which fields to collect. 3. Run it on a small authorized sample. 4. Check accuracy and duplicates before using a larger set. ADAPTED RESTAURANT PRACTICE BRIEF Automate approved repetitive restaurant-agency browser tasks after access/privacy review. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Respect site permissions and data policies. Do not infer private contact details or automatically send outreach.

Official reference printed in source

https://www.bardeen.ai/

087: Gumloop · source p5323

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI workflow and agent platform for combining data, analysis, and connected business tasks. USE IT FOR Extract structured information from a small group of documents. BEFORE YOU START A few fictional documents with a consistent target schema. HOW TO USE IT 1. Create a workflow or agent with a narrow goal. 2. Provide the sample inputs and specify output fields. 3. Run a test and inspect intermediate results. 4. Correct extraction errors before connecting a live destination. ADAPTED RESTAURANT PRACTICE BRIEF Prototype restaurant-document classification and draft reporting flows. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Never invent missing amounts. Keep source images and compare totals before using extracted records.

Official reference printed in source

https://www.gumloop.com/

088: Relevance AI · source p5324

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A platform for building specialist AI agents and workflows connected to business knowledge and tools. USE IT FOR Prototype a narrowly defined internal assistant. BEFORE YOU START A small approved knowledge set and a written task boundary. HOW TO USE IT 1. Create an agent or use an appropriate starting template. 2. Define instructions, knowledge, and limited tools. 3. Test realistic questions and missing-information cases. 4. Review outputs before allowing actions in connected systems. ADAPTED RESTAURANT PRACTICE BRIEF Build bounded restaurant research/support assistants grounded in approved sources. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Tool access determines what an agent can change. Keep early tests read-only and assess failures before expansion.

Official reference printed in source

https://relevanceai.com/

089: Voiceflow · source p5325

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A conversational AI platform for designing and deploying customer-facing agents. USE IT FOR Prototype a support conversation using a small FAQ. BEFORE YOU START An approved FAQ and a clear human handoff route. HOW TO USE IT 1. Create a conversational project. 2. Add knowledge and define the agent's purpose. 3. Test common, ambiguous, and unsupported questions in preview. 4. Refine responses and handoff behavior before launch. ADAPTED RESTAURANT PRACTICE BRIEF Prototype a restaurant guest-information assistant with source limits and escalation. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Test what happens when the answer is absent. Avoid unsupported promises or collecting unnecessary personal data.

Official reference printed in source

https://www.voiceflow.com/

090: Botpress · source p5326

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI agent platform focused on support conversations and connected workflows. USE IT FOR Build a small FAQ assistant with controlled behavior. BEFORE YOU START A short knowledge base and explicit limits on actions. HOW TO USE IT 1. Create a bot in the current workspace. 2. Add approved content and instructions. 3. Use the test interface to check likely questions and failure cases. 4. Connect a channel only after reviewing answers and escalation behavior. ADAPTED RESTAURANT PRACTICE BRIEF Prototype restaurant support chat with tested answers, privacy and human handoff. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Do not grant refund or account-editing powers during a basic test. Confirm current knowledge and access settings.

Official reference printed in source

https://botpress.com/

Historical AI alternatives 091-100

Master pp 5327-5336; original briefs/checks and labeled restaurant tasks. Restaurant applications and changed examples are editorial adaptations unless identified otherwise.

091: Gamma · source p5327

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI visual communication tool for presentations, documents, and related content. USE IT FOR Turn an outline into a concise visual presentation. BEFORE YOU START A factual outline and the intended audience. HOW TO USE IT 1. Start a presentation from your text or prompt. 2. Review the proposed structure before generating. 3. Edit wording, visuals, and layout. 4. Preview the whole deck and export or share through an available option. ADAPTED RESTAURANT PRACTICE BRIEF Create a restaurant operations review, supplier pitch or training presentation. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check invented facts and image relevance. Review exported files because layout can differ from the editor.

Official reference printed in source

https://gamma.app/

092: Beautiful.ai · source p5328

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A presentation platform with AI drafting and adaptive slide layouts. USE IT FOR Create a consistent business presentation from clear content. BEFORE YOU START A slide outline and verified figures. HOW TO USE IT 1. Create a deck and choose a theme. 2. Use AI or a suitable Smart Slide layout to draft each section. 3. Replace placeholders and verify charts. 4. Present or export after checking all slides. ADAPTED RESTAURANT PRACTICE BRIEF Design restaurant presentations from checked facts and charts. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Automatic layout helps alignment but cannot validate your story or numbers. Inspect the exported result.

Official reference printed in source

https://www.beautiful.ai/

093: Plus AI · source p5329

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI presentation assistant that works inside supported PowerPoint and Google Slides environments. USE IT FOR Create or revise slides without leaving your usual slide app. BEFORE YOU START An installed, authorized integration and a source outline. HOW TO USE IT 1. Open the add-in in your presentation app. 2. Provide the outline and desired deck structure. 3. Generate or rewrite a small set of slides. 4. Edit claims, layouts, and speaker flow before saving. ADAPTED RESTAURANT PRACTICE BRIEF Assist restaurant training or management slides in the chosen document workflow. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check formatting in the actual presentation software. Review permissions and plan access for the host app.

Official reference printed in source

https://plusai.com/

094: Presentations.AI · source p5330

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI presentation platform that turns prompts, documents, or other inputs into slide decks. USE IT FOR Prepare a first deck from an existing brief. BEFORE YOU START A clear brief with factual content and brand preferences. HOW TO USE IT 1. Create a presentation and supply the brief. 2. Review the generated structure. 3. Edit text, visuals, and any data displays. 4. Export through an available option and inspect the final file. ADAPTED RESTAURANT PRACTICE BRIEF Draft restaurant presentation structure and review all claims and figures. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Do not accept fabricated charts or testimonials. Confirm whether the needed export format is included in your account.

Official reference printed in source

https://www.presentations.ai/

095: Napkin AI · source p5331

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A tool that turns text into diagrams and other editable visual explanations. USE IT FOR Explain a process or relationship visually. BEFORE YOU START A short, accurate description of the process. HOW TO USE IT 1. Paste your text into the workspace. 2. Generate visual options. 3. Select the layout that matches the actual relationship and edit labels. 4. Export an available format and inspect it at the intended size. ADAPTED RESTAURANT PRACTICE BRIEF Visualize approved restaurant workflows, responsibilities or service processes. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check arrows, order, and labels. A visually attractive diagram can still express the wrong logic.

Official reference printed in source

https://www.napkin.ai/

096: Julius AI · source p5332

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI workspace with tools for data analysis and creating spreadsheet-related outputs and other artifacts. USE IT FOR Explore a small dataset with plain-language questions. BEFORE YOU START A clean sample table with clearly labeled columns. HOW TO USE IT 1. Open the relevant analysis tool and add the dataset. 2. Ask a specific calculation or comparison question. 3. Inspect the result and any generated chart or table. 4. Recalculate a small sample independently before saving. ADAPTED RESTAURANT PRACTICE BRIEF Explore cleaned restaurant sales or waste data and reconcile sample results manually. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Confirm units, filters, and treatment of blanks. Correlation and predictions do not establish causation.

Official reference printed in source

https://julius.ai/

097: Rows · source p5333

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES A spreadsheet platform with AI assistance for formulas, analysis, charts, and extracting tables from documents. USE IT FOR Analyze a small business table without starting from a blank formula. BEFORE YOU START A sample spreadsheet with headers and consistent units. HOW TO USE IT 1. Import or enter the table. 2. Use the AI assistant or available formula input to describe the calculation. 3. Inspect generated formulas and results. 4. Test changed values and export or share after review. ADAPTED RESTAURANT PRACTICE BRIEF Historical spreadsheet analysis card: possible restaurant reporting workflow only after current successor/product verification. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Check whether numbers are stored as text and whether totals include every intended row.

Identity/current-use warning

Parent reports official Rows page says it joined Superhuman; do not recommend as a verified independent current product. Do not use this as a verified independent current-product recommendation.

Official reference printed in source

https://rows.com/ai

098: Bricks · source p5334

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI data-analysis and reporting tool for turning tables into dashboards and visual reports. USE IT FOR Build a simple dashboard from a CSV. BEFORE YOU START A clean fictional dataset and three questions to answer. HOW TO USE IT 1. Upload the dataset. 2. Ask for a focused report or dashboard. 3. Review charts, labels, calculations, and filters. 4. Correct issues and inspect the final shared or exported view. ADAPTED RESTAURANT PRACTICE BRIEF Prototype restaurant spreadsheet reporting and manually validate calculations. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT Verify denominators, date ranges, and missing records. Attractive charts can hide incorrect aggregation.

Official reference printed in source

https://www.thebricks.com/

099: Akkio · source p5335

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An AI data and workflow platform focused on agency and business analysis, reporting, and modeling. USE IT FOR Explore campaign data through a supported workspace. BEFORE YOU START Authorized access and a small, clearly defined sample dataset. HOW TO USE IT 1. Connect or upload approved data. 2. Use a relevant analysis or reporting tool. 3. Ask a narrow question and inspect the resulting calculations. 4. Compare conclusions with source records before presenting them. ADAPTED RESTAURANT PRACTICE BRIEF Explore restaurant demand or campaign models with proper data definitions and holdout tests. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT A channel comparison does not prove which channel caused results. Preserve definitions and time windows.

Official reference printed in source

https://www.akkio.com/

100: DataRobot · source p5336

Historical source card; its practice brief is adapted to the restaurant industry. WHAT IT DOES An enterprise platform for building, operating, and governing AI, including machine learning and agents. USE IT FOR Learn how a prediction project is defined and evaluated. BEFORE YOU START Authorized workspace access and an approved sample dataset. HOW TO USE IT 1. Follow the current onboarding for your organization's workflow. 2. Define the prediction target and which inputs are available beforehand. 3. Run a supported experiment and inspect evaluation results. 4. Compare with a simple baseline before considering deployment. ADAPTED RESTAURANT PRACTICE BRIEF Advanced restaurant-chain demand or operational modeling with governance, leakage checks and baseline comparison. Use approved or fictional inputs, mark unknowns and review the source checks below. CHECK YOUR RESULT This is an advanced entry. Avoid data leakage, evaluate on held-out data, and involve qualified reviewers before deployment.

Official reference printed in source

https://www.datarobot.com/