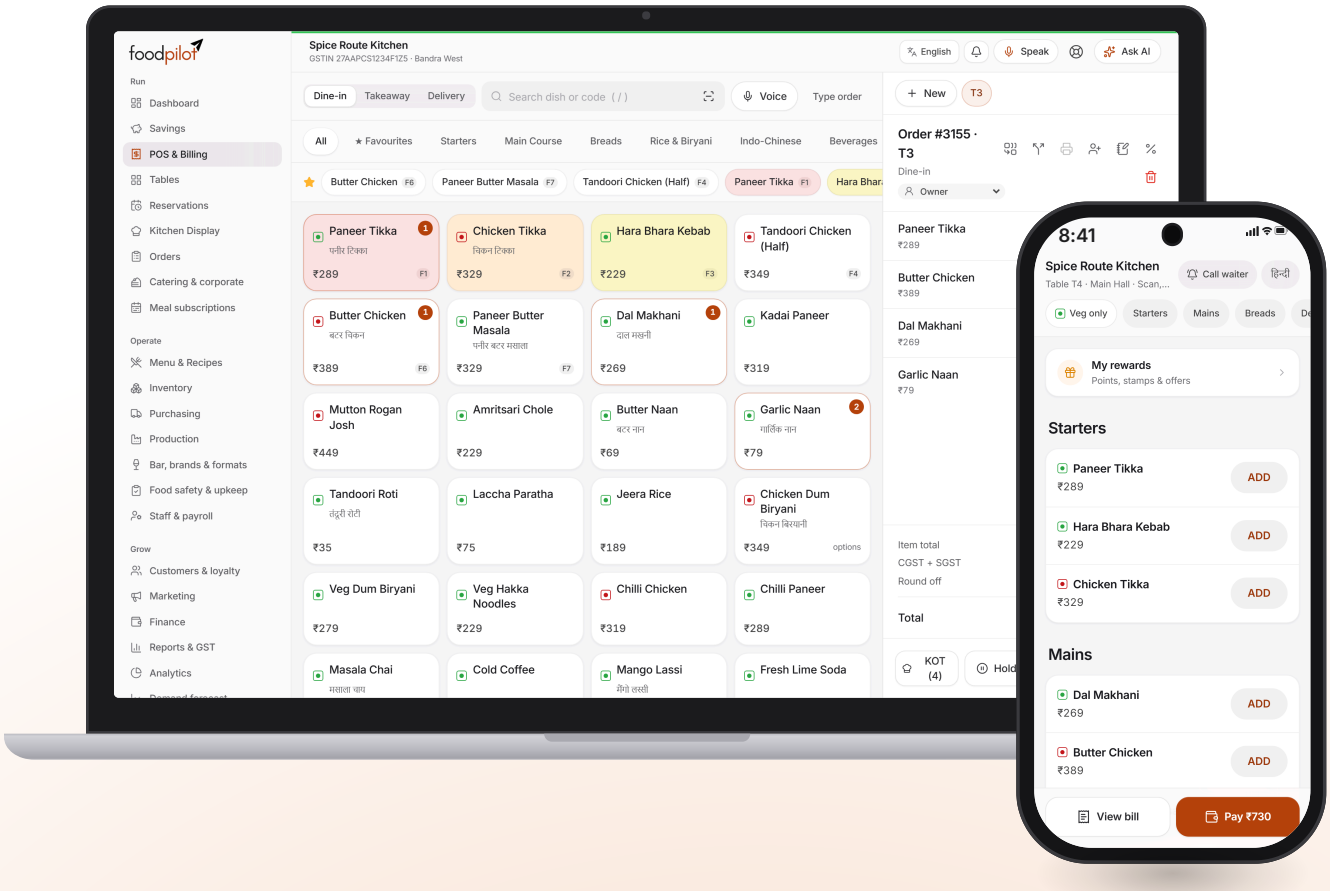
foodpilot

Your whole restaurant. One app.

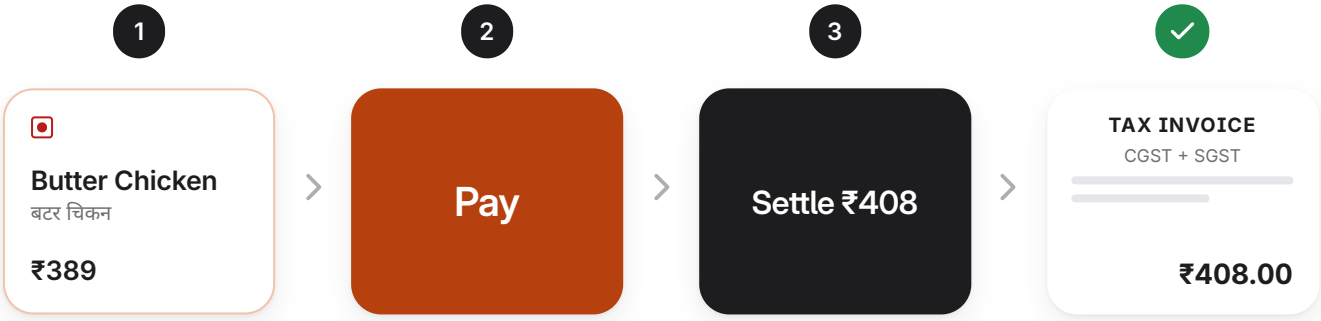
Billing, kitchen, tables, stock, staff and numbers,
on every screen you already own.



Why FoodPilot

Less running around. More restaurant.

One app for the counter, the kitchen, the floor and the office. It does the busywork, so you can look after your guests.



Tap the dish — Tap Pay — Tap Settle — GST invoice, done

01

Bill faster.

Dish, Pay, Settle. Tap, search, type a dish code or just say the order. Billing keeps going when the internet doesn't.

02

Make fewer mistakes.

Orders reach the right kitchen station by themselves. GST is worked out on every bill. Voids and discounts can need a manager's PIN.

03

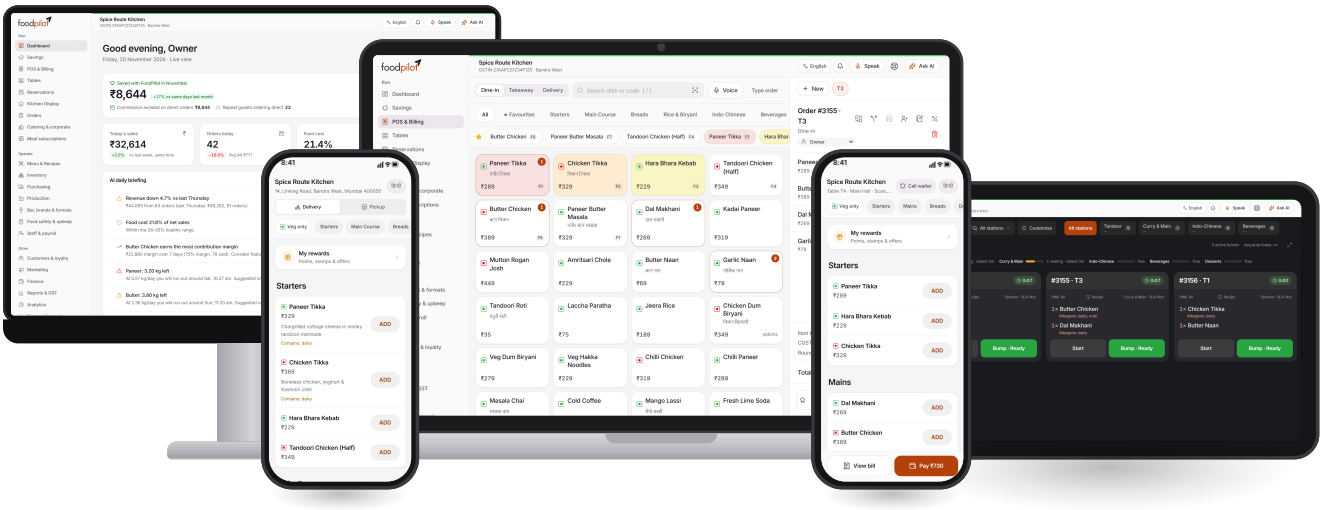
See clear numbers.

Sales, food cost, stock and GST, ready when you close the day. FoodPilot even counts what it has saved you.

One platform

One FoodPilot. Every screen.

Start on the computer you already have. Add phones, tablets and printers as you grow. Every device stays in sync, and billing keeps working offline.



Web

Chrome, Edge or Safari. Nothing to install.

Windows

Desktop app for Windows 10 and 11, also in the Microsoft Store.

Android

App for Android phones and tablets.

iPhone & iPad

App for iPhone and iPad.

Kitchen display

Any tablet or TV becomes the kitchen screen.

Printers

58 and 80 mm thermal printers for bills and KOTs.

Table QR

Guests order and pay from their own phone.

Online store

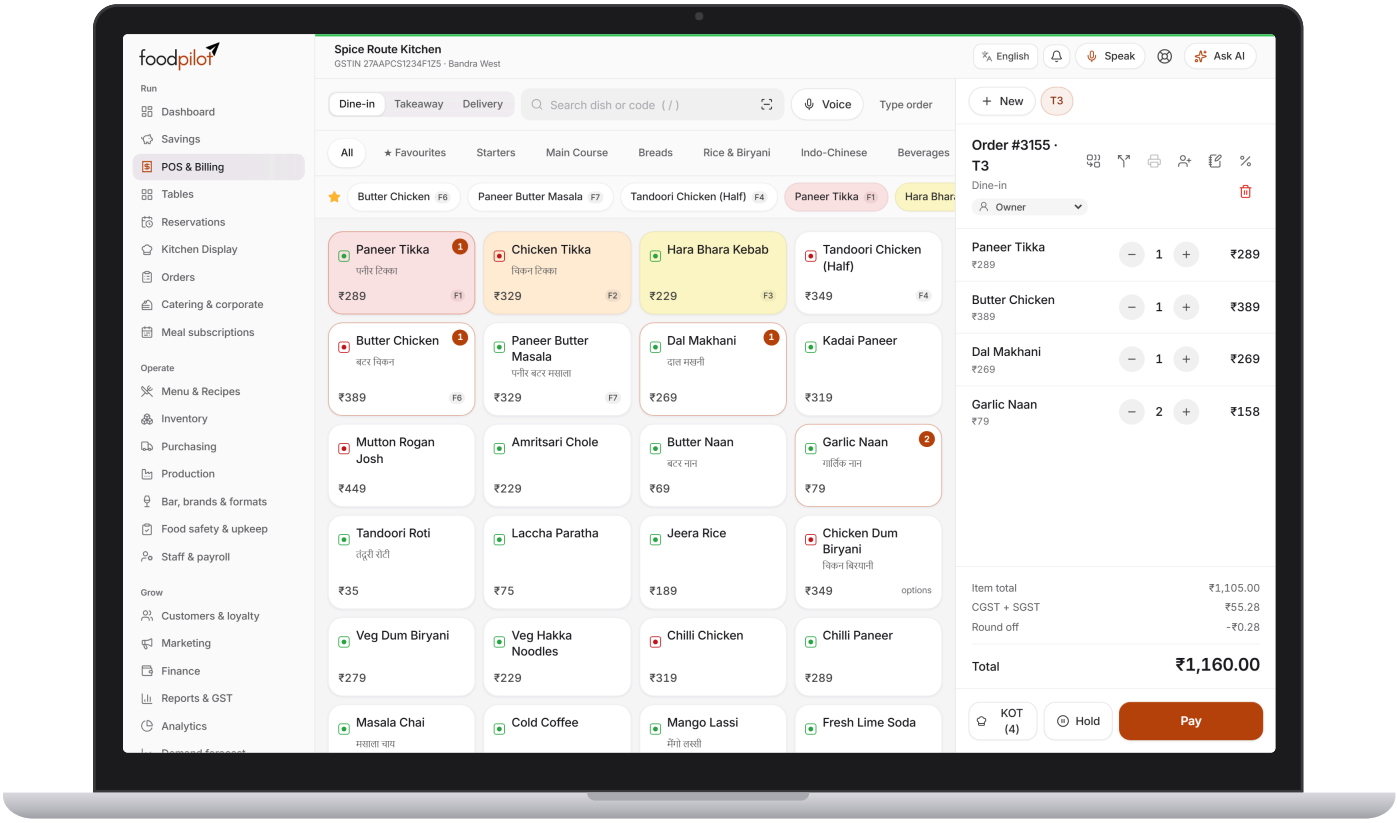
Your own link for delivery and pickup.

Works offline. Bills, KOTs, cash and day close keep going without internet, and sync in order when it's back.

POS & GST billing

Built for the rush.

Take the order by tap, search, dish code or voice. FoodPilot does the tax, the split and the change.



GST, done right

CGST + SGST or IGST by state, cess, and a credit note on every refund.

Split and settle

Split equally, by amount or by items. Cash, UPI and card on one bill.

UPI to your account

Payments go straight to your own account. FoodPilot never holds your money.

Say the order

“do butter naan, ek dal makhani”: say it in Hindi, Hinglish or English, and the dishes are added.

Keyboard-fast

Dish codes and shortcut keys for counters that never stop.

Offline billing

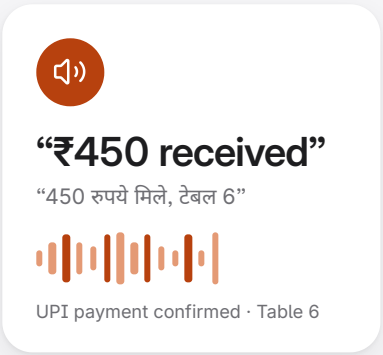
Bills keep printing without internet. Each device has its own invoice series.

Screens, sound & languages

Seen on the TV. Heard at the till.

Any TV becomes a token screen or a menu board. Confirmed UPI and card payments are said out loud. All in your language.





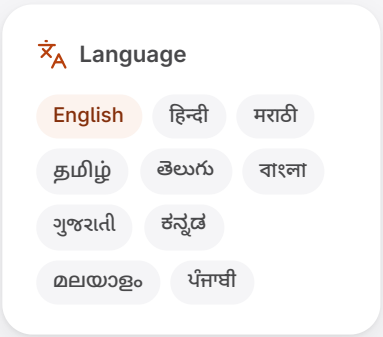


Illustration.

A token screen on any TV

Preparing and ready tokens in big type, in English and Hindi, with an optional chime.

A menu board, too

Your menu on the wall, with sold-out dishes kept up to date.

Paired by a code

Type the code the TV shows. The screen only displays: nobody can bill on it.

Hear every payment

When a UPI or card payment is confirmed, the counter says it out loud, in 8 languages.

Ten languages

English, Hindi, Marathi, Tamil, Telugu, Bengali, Gujarati, Kannada, Malayalam and Punjabi.

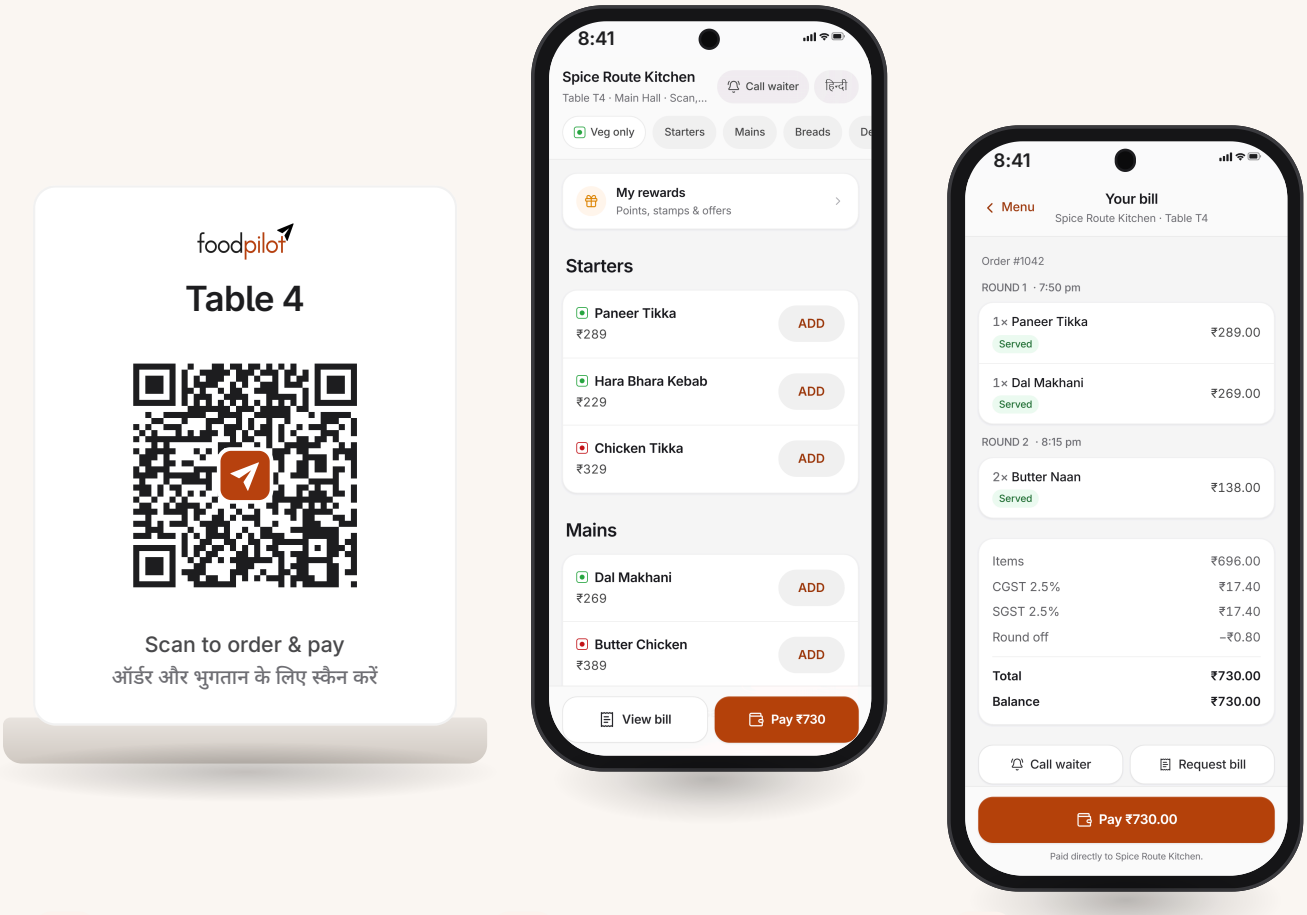
Each person picks theirs

The cashier can work in Tamil while the owner reads reports in English.

Tables & QR ordering

The table orders. The phone pays.

Guests scan the QR code on the table with their phone camera. No app to download.



Round after round

Guests add rounds whenever they like and see the running total.

Staff stay in charge

QR orders can wait for the table's waiter or the cashier to approve before they go to the kitchen.

Call waiter, ask for bill

Requests pop up on your staff's screens straight away.

Pay their way

Pay all or a part by UPI, with an optional tip. Or ask for the card machine or pay cash.

A live floor plan

Every table at a glance. Move, merge or split tables in a tap.

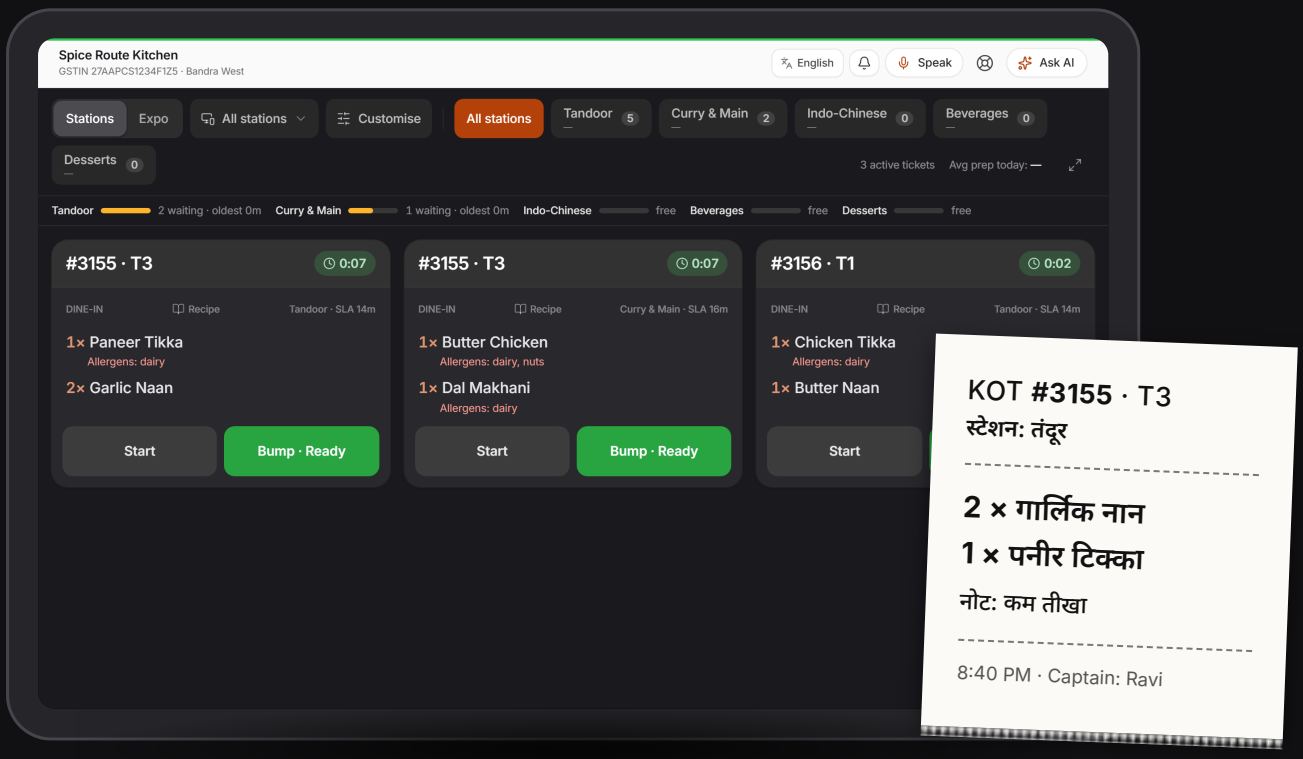
Safe by design

Each table's QR opens only that table's bill. Prices always come from FoodPilot.

Kitchen

Every ticket. The right station.

The tandoor gets the tandoor items. The bar gets the drinks. Nobody shouts across the pass.



The cook's language

Each station prints its KOTs in its own language: Hindi, Tamil, Bengali and seven more.

Timers on every ticket

See how long each order has waited. Late ones stand out.

Allergens stand out

Allergens and notes are clear on the screen and on the slip.

Portions that count down

Set today's portions. The POS shows "5 left", the dish sells out by itself, and guests can't over-order.

No duplicate tickets

KOT reprints can need a manager's PIN, and every one is logged.

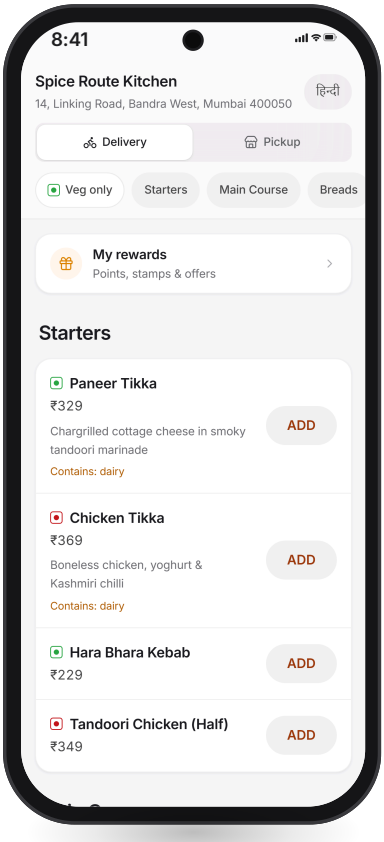
Fire by prep time

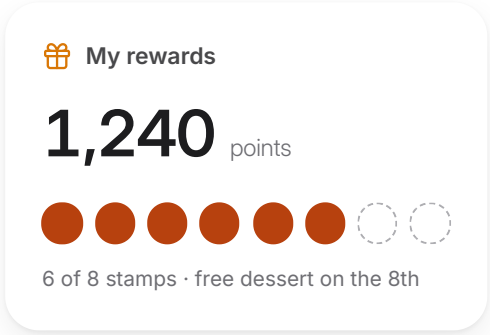
Each dish starts so the table's food finishes together. The KOT says "START AT 8:52".

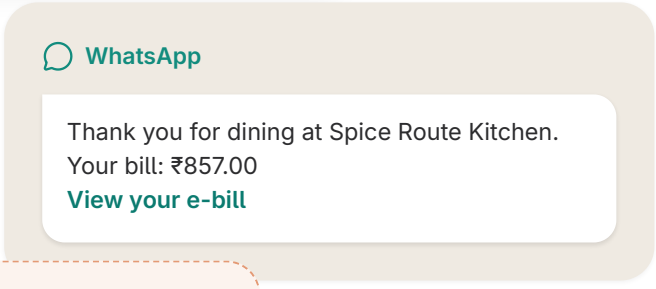
Online store & loyalty

Your own store. Your own guests.

Take delivery and pickup orders on your own link, and give guests a reason to come back.









Delivery and pickup

Your zones, fees and minimum order, with live order status for guests.

Rewards

Points, tiers and stamp cards, on the guest's own phone.

Referrals and promo codes

Referral bonuses, coupons and gift cards.

Bills on WhatsApp

Send the bill from your own WhatsApp Business number.

Automatic messages

We-miss-you, birthday and feedback messages, only to guests who agreed.

Paid straight to you

Online payments go to your own account, not ours.

ⓘ WhatsApp bills and automatic messages: **Professional** and above.

Menu, stock & costing

Know what every plate costs.

Add the recipe once. Every sale then shows the stock it used and the money it made.

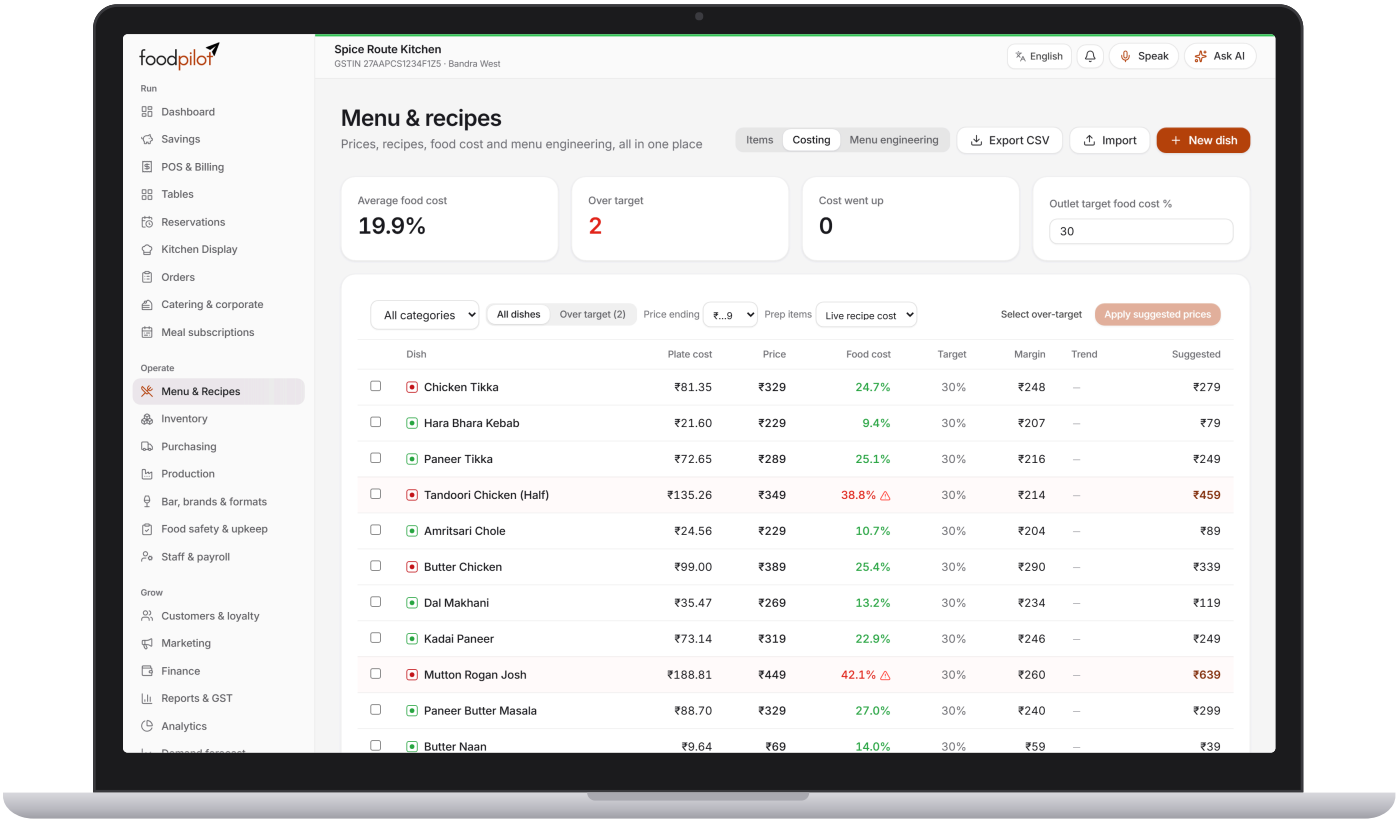


Plate cost, live

Food cost % for every dish, with your target and a suggested price.

Stock follows the recipe

Each sale takes the ingredients off stock, Half and Full and add-ons included.

Know before you run out

Low-stock alerts and a forecast of what runs out, and when.

Wastage and counts

Record wastage by reason. See expected against actual stock.

Purchase orders

Approvals, goods received and supplier bills read from a photo.

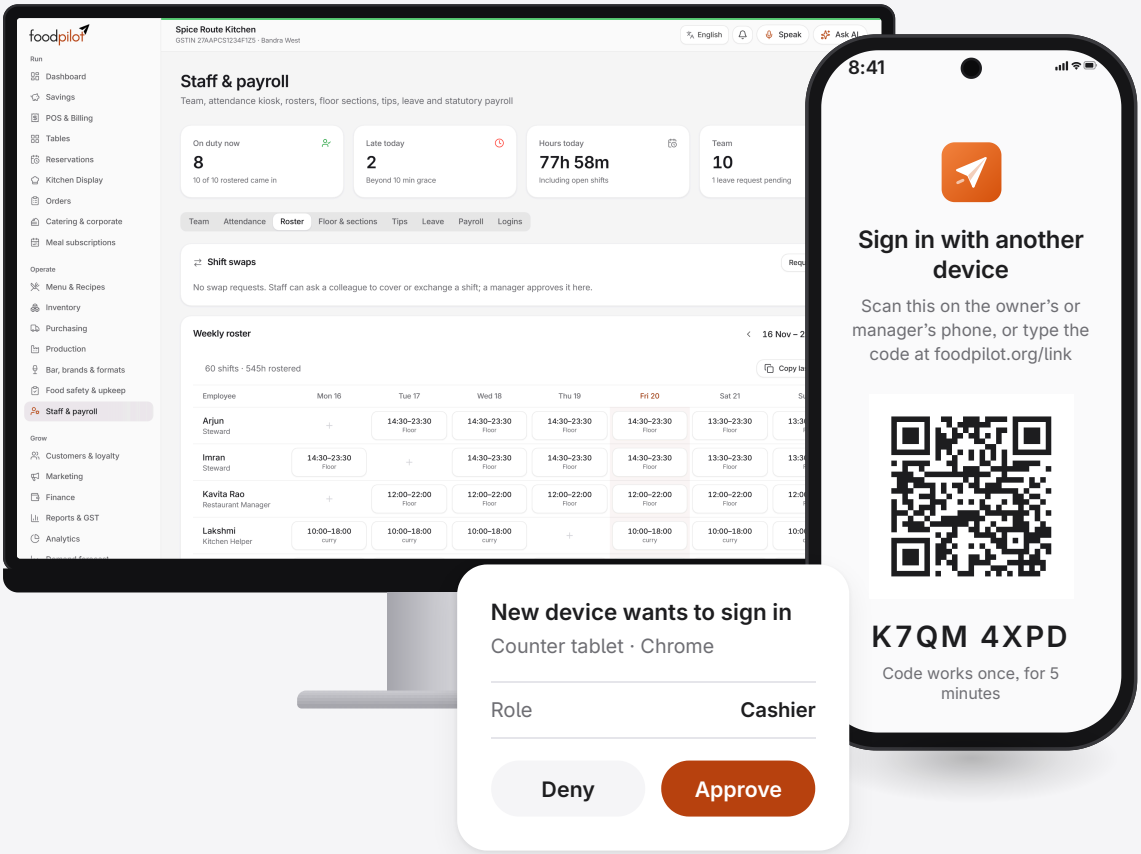
Batches and expiry

Track expiry dates and use the oldest stock first.

Staff & sign-in

Everyone sees what they need. No more.

Give each person the right role, and add a new device in seconds, without sharing a password.



Roles that fit

Owner, manager, cashier, waiter, chef, storekeeper, accountant, or your own.

New device in seconds

Scan a QR or type an 8-letter code, then Approve. Staff PIN sign-in can work only on your Wi-Fi.

Attendance and payroll

PIN clock-in, rosters, leave, shift swaps, PF, ESI, PT and payslips.

A simple waiter screen

Only their own tables, with what each one needs next.

A friendly leaderboard

Shout-outs for covers, add-ons and guest feedback. Praise only, never a ranking.

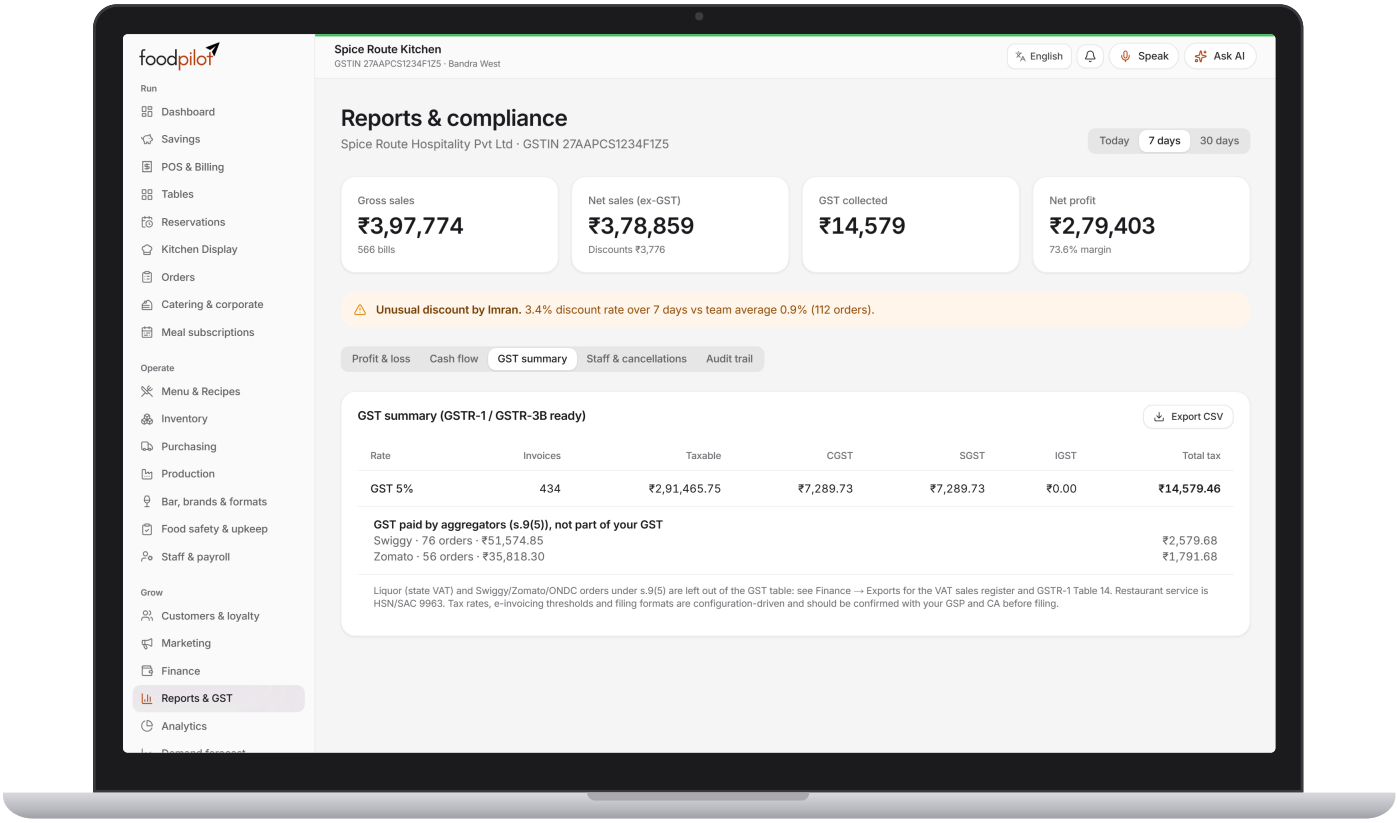
Practice mode

New staff learn on a pretend restaurant, never on real bills.

Reports & books

Close the day with numbers you trust.

Cash, UPI and card counted against every bill. Reports ready for you, and files ready for your CA.



Day close

X and Z reports, cash register and settlements checked in one place.

Udhaar book

Regulars who pay later: every credit, part payment and balance in one book.

A read-only login for your CA

Invite your accountant by email. They see the books and exports, and can't change a thing.

Tally and journals

Tally XML and journal CSV for your accountant.

Reports you build

31 measures, 20 ways to slice them, sent to you by WhatsApp, Telegram or email.

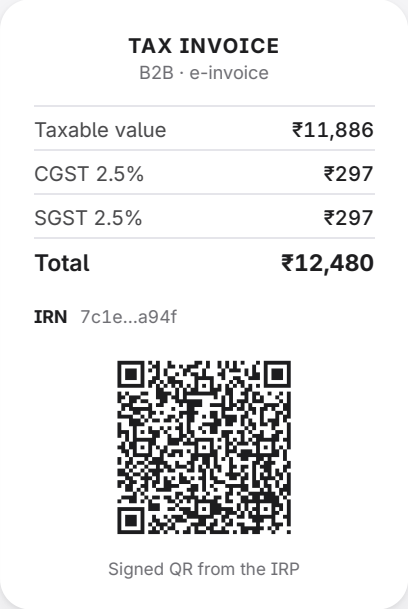
The savings counter

What FoodPilot saved you, worked out from your own records.

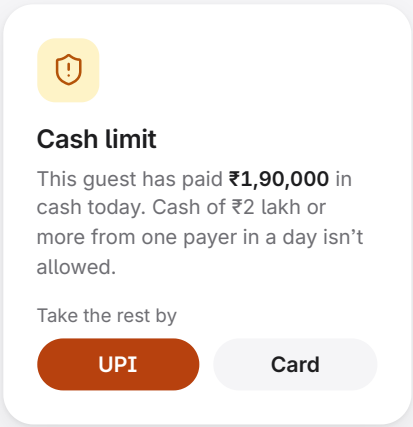
GST & compliance

The tax rules, built into the bill.

E-invoices, food labels, liquor VAT, delivery-app GST and the cash limit: all part of billing, so there is less to fix at month end.







Illustrations. The QR code here is a sample: scanned, it says so.

GST files

GST summary, GSTR-1 (B2CS) and HSN summary, ready to export.

A free e-invoice path

Upload the file to the government's free IRP tool. The IRN and signed QR come back onto the bill.

FSSAI labels

Labels for packed food, on a label printer or A4 sheets. Takeaway prices never go above MRP.

Liquor on state VAT

Liquor goes on its own bill under your state's VAT, apart from the GST bill.

Swiggy and Zomato GST

On delivery-app orders the app pays the GST (section 9(5)). Your books show it that way.

The ₹2 lakh cash guard

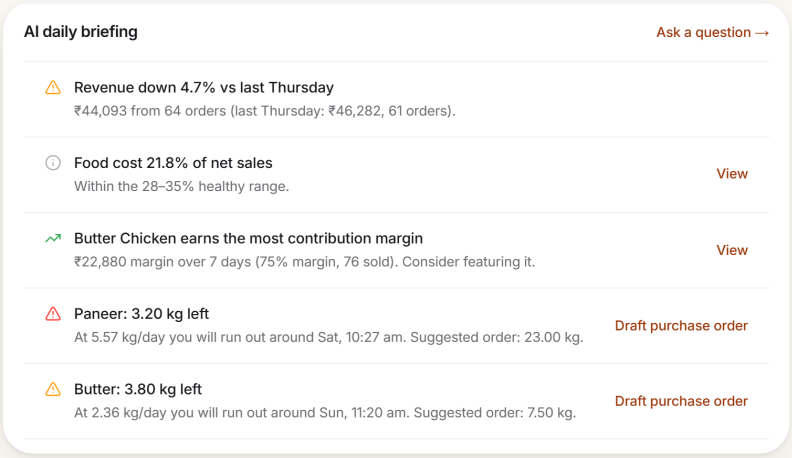
Cash of ₹2 lakh or more from one payer in a day is stopped, as income-tax law asks.

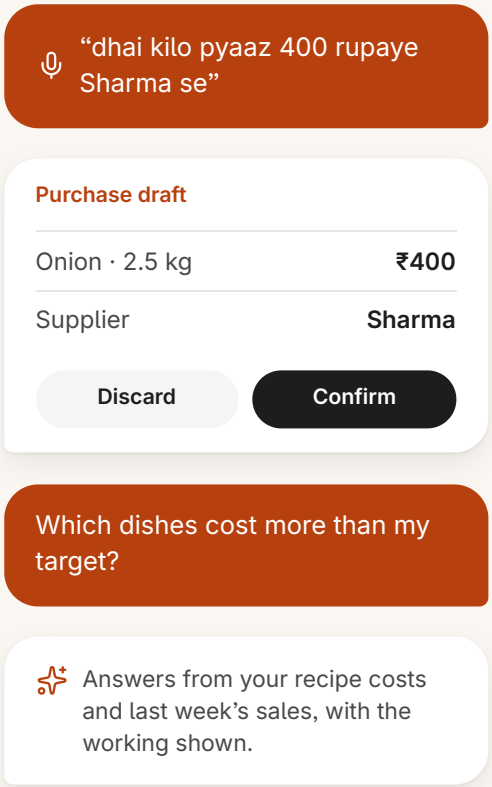
E-invoices: **Professional** and above.

FoodPilot AI

AI does the homework. You make the call.

Answers come from your own data. AI drafts and suggests; a person always confirms before anything changes.





A daily briefing

Up to 7 things that matter today: sales, stock risks, margins, anything unusual.

Ask in your words

English, Hindi or Hinglish. The assistant answers from your own data.

Speak, type or snap

Purchases, expenses and orders become drafts. Nothing posts until you confirm.

Reads the paperwork

Supplier bills and menu photos, read for you.

Demand forecast

Festivals and weather included, with a prep list and draft orders.

Suggestions to approve

Price reviews, purchase orders and campaigns, one tap to accept.

Help chat and menu from a photo: **Starter** and above. Assistant, AI inbox and forecast: **Professional** and above.

In partnership with FriendsPantry

2,123 dishes, ready to label your menu.

FoodPilot copies FriendsPantry's open recipe data every day. Pick a dish, and FoodPilot suggests its menu labels: allergens, diet and nutrition. You check each one, then tap Use.

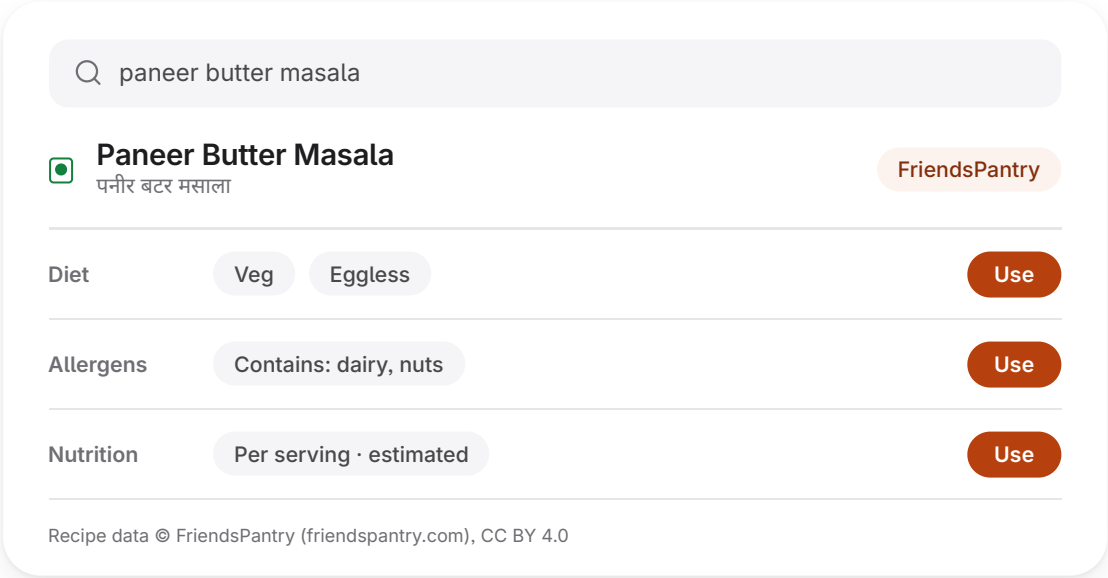


Illustration. Real suggestions depend on the dish.

Allergens

"Contains" and "may contain", for your menu and the kitchen ticket.

Diet

Veg, vegan, Jain and eggless, the way Indian guests ask.

You stay in control

Nothing is applied by itself. Nutrition is always marked as estimated.

FoodPilot × FriendsPantry

Cook with what you already have.

FriendsPantry's recipes meet your own stock and costs. FoodPilot turns them into today's specials, priced dishes and festival menus.

"Use it up" specials

Stock near its expiry date, matched to dishes that use it.

Paneer
2.4 kg in stock

Use within 2 days

Dishes that use it

- Paneer Tikka
- Kadai Paneer
- Palak Paneer

Make it today's special

Recipe to food cost

Import a recipe, map it to your stock items, see the cost.

Paneer Butter Masala — FriendsPantry

Paneer · 120 g	₹48
Butter · 15 g	₹9
Tomato · 150 g	₹6
Cream · 30 ml	₹8
Spices and oil	₹8

Cost per plate	Menu price	Margin
₹79	₹329	76%

Festival menus

Dishes for the festivals coming up, from FriendsPantry's food calendar.

Christmas
Plum cake · Rose cookies · Stew and appam

Lohri
Sarson da saag · Makki di roti · Gajak

Pongal
Ven pongal · Sakkarai pongal · Medu vada

Illustrations. Real suggestions depend on your stock, recipes and prices.

Recipe data © FriendsPantry (friendspantry.com), CC BY 4.0. FriendsPantry logos used with permission.

Sell meal kits. Reach home cooks.

Make a meal kit in FoodPilot: prepped ingredients and the recipe card. Sell it on your own store and at the counter. FriendsPantry recipe pages send home cooks to you.



1

A home cook finds a recipe

on friendspantry.com, and sees “Get this as a meal kit from restaurants near you”.

2

They order on your store

Your FoodPilot online store, for pickup or delivery. The order is marked “FriendsPantry”.

3

The money comes to you

Paid to your own account. Partner orders show up in your reports.

Eat it near you. FriendsPantry visitors find FoodPilot restaurants near them that serve a dish. Opt in to be listed.

Corrections shared back. Fix an allergen or a quantity, and it can go back to FriendsPantry. Opt-in, no personal data.

No guest data shared. You opt in with your city and area. FriendsPantry only links to your store.

foodpilot × FriendsPantry

Recipe data © FriendsPantry (friendspantry.com), CC BY 4.0. FriendsPantry logos used with permission.

Trust

Your data is safe. And it stays in India.

It is your business. FoodPilot uses your data only to run the service. Never for advertising, and never sold.



Stored in India

The FoodPilot Cloud database is hosted in Mumbai, and our API runs there too.

Encrypted backups

Every backup is encrypted with AES-256 and sealed against changes.

A copy in your Google Drive

Turn it on once. An encrypted copy goes to your own Drive every day.

Works offline

Billing never waits for the internet. Changes sync in order, exactly once.

Locked doors

Two-step sign-in, a bot check on sign-in, roles and an audit trail.

Ready for India's privacy law

DPDP Act notice, a grievance officer, guest data erasure and export of everything, any time.

And the food is safe, too.

Fridge temperatures

Logged on a schedule, with an alert when one goes out of range.

Cleaning checklists

In English or Hindi, with who did it, when, and a photo.

Inspector report

One report to print or share when the food inspector visits.

And more

Everything else FoodPilot does.

The rest of the toolkit, in the same app, on the same data.

- Print, screen or both
- KOTs print offline
- Reservations and waitlist
- Catering and events
- Bar and peg costing
- Multi-outlet HQ
- Central kitchen production
- Meal subscriptions
- Food trucks and virtual brands
- Delivery rider board
- Tip pooling
- Manager PIN approvals
- Guest profiles and segments
- Feedback and reviews
- Customer-facing display
- Your own bill design
- Scales and barcode scanners
- P&L and cash flow
- Bring your old data
- Developer API and webhooks

Some features depend on your plan: see the next page, or **www.foodpilot.org** for the full list.

Plans

Start free. Grow when you're ready.

Every new restaurant gets 3 months of Professional free. Then stay on Free, or pick the plan that fits.

Free
New and small outlets

₹0
Free forever

- POS & GST billing, UPI, offline
- 50 menu items, 1 device, 2 logins
- 1,500 bills a month, ₹12 lakh sales a year
- Help articles & 30 days of reports

Starter
Dhabas & small cafés

₹299 /month
or ₹2,999/year

- Everything in Free, no bill or sales limits
- KOT to the kitchen & printers
- Menu from a photo & AI help answers
- Customers, savings counter & roles

Growth
Independent restaurants

₹699 /month
or ₹6,999/year

- Everything in Starter
- Tables, QR order & pay
- Kitchen display & reservations
- Inventory, staff, loyalty & coupons

Professional Every module
Busy restaurants & QSRs

₹1,499 /month
or ₹14,999/year

- Every module
- AI assistant, briefing & invoice scanning
- WhatsApp e-bills & messaging
- Purchasing, analytics, catering & bar

Business
Multi-outlet operators

₹3,499 /month
or ₹34,999/year

- Everything in Professional
- Up to 5 outlets
- HQ & multi-outlet control
- Higher AI & WhatsApp limits

Enterprise
Chains & franchises

Custom
Talk to us

- Multi-outlet, franchise and central kitchen
- A plan built around your group

Prices exclude GST. Yearly billing gets 2 months free. Full plan details at **www.foodpilot.org**.
Outside India: Free $0 · Starter $19 · Growth $39 · Professional $79 · Business $199 a month · Enterprise custom.

foodpilot

Your whole restaurant. One app.

आपका पूरा रेस्टोरेंट, एक ऐप में।

Start free today.

Scan to visit **www.foodpilot.org**, try the live demo, or start on the Free plan. No card needed.

www.foodpilot.org

support@foodpilot.org

FoodPilot · Restaurant POS & management software · Made in India

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