



FobeSoft- Simplified Service Explanation

What FobeSoft Does

- Shows your full profit-and-loss (P&L) every single day, not weeks later.^{[3][1]}
- Compares today's numbers to a custom budget you set.^{[3][1]}
- Gives clear suggestions on how to cut costs and increase profit.^{[2][3]}
- Works on computer and mobile so managers can check it from anywhere.^{[4][3]}

Most restaurants that use FobeSoft see about a 20% to 40% profit increase because they can spot problems early instead of at the end of the month.^{[1][2]}

How It Works (Step-by-Step)

Step 1: Set up your budget

- You and FobeSoft create a simple budget: sales goals, food cost %, labor %, and other key expenses.^{[3][1]}
- The system builds a 12–60 month financial plan so you know what “good” looks like for your restaurant.^[3]

Step 2: Enter three quick numbers each day

From any device, your team spends about 5 minutes entering:^{[1][3]}

- Daily sales
- Daily purchases/expenses (like food and supplies)
- Labor/payroll numbers

FobeSoft can also pull data from invoices and integrate with other tools to make this even easier.^{[5][2]}

Step 3: See your Daily P&L instantly

- FobeSoft turns those numbers into a full daily P&L with sales, food cost, labor cost, and profit.^{[1][3]}
- It shows where you are over or under budget that day and for the month.^{[2][1]}



Step 4: Get clear, real-time recommendations

- The software highlights problem areas like high labor %, high food cost, or overspending on certain items.^{[6][3]}
- It gives practical suggestions so managers can adjust staffing, pricing, or purchasing right away.^{[2][3]}

Step 5: Train your team to think like owners

- Managers learn to read their daily P&L and make decisions that protect profit.^{[3][1]}
- Staff can see how changes (like reducing waste or managing labor) improve results, which keeps everyone engaged in profitability.^{[5][3]}

Simple Input and Output Example

Example: Small neighborhood restaurant

What you provide each day (input):

- Yesterday's total sales from your POS
- Total food and beverage invoices from yesterday
- Total labor hours and wages for front and back of house

What FobeSoft gives you (output):

- A clear daily P&L that shows: sales, food cost %, labor %, and net profit for that day and month-to-date.^{[6][1]}
- A color-coded view that flags:
 - "Your kitchen labor is 5% too high; consider reducing one cook on Monday lunch."^{[5][3]}
 - "Food cost is trending up; review waste and portion sizes on top-selling items."^{[6][5]}
- A projected end-of-month profit if you keep running the same way, plus how much more you could make by hitting your budget.^{[4][3]}

Sales Pitch (Plain, Conversational)



Running a restaurant is hard when you don't really know if you're making money until weeks later. FobeSoft gives you a simple daily money picture in just 5 minutes, so you can fix problems fast, train your managers to think like owners, and grow profits by 20% to 40% without hiring an accountant.^{[4][2][1]}

Sales Pitch (Hormozi-Style Value Focus)

- Get **daily** profit clarity in 5 minutes a day, instead of waiting weeks for monthly reports.^{[1][3]}
- Turn every manager into a “mini-CFO” with simple dashboards and clear next steps, no accounting degree needed.^{[3][1]}
- Capture an extra 20% to 40% profit by catching labor and food cost issues the same day they happen.^{[4][2]}
- Do it all for less than the cost of adding one part-time bookkeeper.^{[7][6]}

So you get more cash in the bank, a tighter operation, and a team that actually knows how to protect your bottom line.^{[5][3]}

Donald Miller One-Liner

Most restaurant owners struggle because they don't see their real numbers until it's too late to fix them. We created FobeSoft, a simple daily P&L and budgeting tool that shows you exactly where money is leaking and what to change, so you can grow profits 20% to 40% and finally feel in control of your restaurant's future.