RESTAURANTS, CAFÉS & CLOUD KITCHENS

The café group that reads 400 reviews a week in four minutes

Everything a restaurant needs to know is already written in its reviews. Nobody has time to read them.

WHO WE ARE

Burhan and Purvansh — we teach every session ourselves

WHO THIS IS FOR

Café and restaurant group with four outlets in Udaipur

JOBS WE LOOKED AT

6

SKILLS WE TEACH

3

WHAT THE TOOLS COST YOU

₹5,000 – ₹9,000 / month across four outlets

PREPARED

10 November 2026

A teaching plan, not a sales proposal. We train your staff; we do not sell you software. udaipurai.in

01 Who will teach you

OUR PROFILE



Purvansh Parmar

BUILDER IN RESIDENCE · AI ENGINEERING & SEO

Founder of Food Never Comes. Ships AI products end to end and runs the SEO that brings them traffic — the rare combination of someone who can build the system and then make the internet notice it.

- Building AI tools that actually run
- Automating the work that repeats every week
- Getting found on Google and inside AI answers
- Knowing what it will cost before you commit



Burhan

BUSINESS LEAD · B2B & CORPORATE ROLLOUTS

Runs the business side of Udaipur AI. Spends his week inside other people's companies working out which processes are worth automating and which are not, then leads the rollout that follows.

- Working out which jobs are worth handing to AI
- What works in hotels, coaching, export and clinics
- Pricing AI work and writing the proposal
- Getting a team to actually change how it works

The two of us teach every session ourselves. No rotating bench of freelance trainers and no guest slot — the people in the room are the people doing this work the rest of the week, which is the only reason the examples are real ones.

02 Where your week actually goes

RESTAURANTS, CAFÉS & CLOUD KITCHENS

Four outlets generate several hundred reviews a week across Google, Zomato, Swiggy and TripAdvisor. Somewhere in them is the precise information that would fix the business — that the rooftop service collapses between 8 and 9 PM on weekends, that three dishes are consistently praised and two consistently sent back. Nobody reads them systematically because nobody has four hours.

Marketing is a treadmill. A tourist-facing restaurant in Udaipur lives or dies on Instagram, and food photography is expensive while phone photos of food mostly look like phone photos of food.

Menu descriptions are an afterthought, written years ago, identical across the delivery platforms, and doing none of the selling they could.

And every enquiry about a table, a birthday booking or a rooftop reservation comes through a phone that is loudest exactly when the restaurant is busiest.

03 What your staff do, and what AI can take off them

6 JOBS

Every job the team repeats, timed and sorted into three piles. The third column is the point of the whole exercise: more lines here say keep it human than say hand it over.

THE JOB	TIME	WHAT WE'D DO	WHY
Reading and acting on reviews	0 h/wk (not happening)	AI DOES IT	The information is free and currently wasted entirely
Responding to reviews	6 h/wk	AI DRAFTS IT	Drafted per review, always human-sent
Social content production	14 h/wk	AI DRAFTS IT	Enhancement of real food photography, never generated dishes
Menu and platform descriptions	5 h/wk	AI DOES IT	Formulaic, and it directly affects delivery conversion
Table and event enquiries	12 h/wk	AI DOES IT	Rule-based and arrives at the worst possible time
The food	–	KEEP IT HUMAN	Not a joke — recipe and sourcing decisions stay with the chef

04 What we will teach your team

3 SKILLS

These are not products we sell you. They are the 3 things your own staff learn to put together in the class, on your own systems — so the people who do the work end up owning the thing that does it for them.

01 The Monday truth report

What it does for you. One page, every Monday: what guests actually said last week across every platform, by outlet, by theme, with what changed since last week.

What your team learns. Reviews are pulled nightly from every platform, classified by outlet, theme (food, service, speed, ambience, value, cleanliness), sentiment and dish mentioned. A weekly digest names the top three complaints per outlet with direct quotes and a trend arrow. It is deliberately blunt — the value is entirely in not softening it.

TOOLS THEY LEARN TO USE

Google Business API | Zomato / Swiggy exports | n8n | Claude | Looker Studio

02 Food photography that survives Instagram

What it does for you. A phone photograph of a real dish becomes a usable post, story and delivery-platform image in minutes.

What your team learns. Staff shoot the real plated dish. A workflow handles colour, lighting and background, and composites it into the outlet's own setting. The dish is never generated or altered in substance — a guest must receive what the photograph showed. Captions are written in English and Hindi with the local hashtags that still work.

TOOLS THEY LEARN TO USE

Nano Banana | Claude | n8n | Later

03 The reservation line that never gets busy

What it does for you. Table, birthday and rooftop-sunset bookings handled on WhatsApp instantly, including at 8:45 PM on a Saturday.

What your team learns. A grounded assistant on real table inventory, timings, minimum spends and event rules takes bookings and confirms them against the reservation system. Large groups and events over a threshold are escalated to a manager.

TOOLS THEY LEARN TO USE

WhatsApp Business API | n8n | Claude | Reservation system

05 What we will teach them not to do

4 TO AVOID

This is the part most people selling AI leave out, and it is the part that decides whether any of it survives the first year. Your team is taught to recognise these for themselves, not just handed the list.

AI-generated food images

A guest ordering from a picture of a dish that does not exist is the single fastest way to a one-star review. Real plate, enhanced lighting, nothing more.

Auto-posted review responses

One tone-deaf reply to a genuine complaint goes further than fifty good ones.

Fake or incentivised reviews

Platform bans, and it is dishonest. We will not build it and will say so on the call.

Automated menu or recipe changes

The chef runs the kitchen. The report informs; it does not decide.

06 How it benefits you

THE PAYOFF

> **In one line.** Your staff stop spending their week on work a machine can do, and spend it on the work only they can do — without you buying software, hiring anybody, or depending on us after the class ends.

- **Reviews actually read and themed** goes from ~5% to **100%**.
- **Time to produce the weekly insight report** goes from Not produced to **4 min**.
- **Reviews responded to within 48h** goes from 18% to **90%+**.
- **Your own people own it.** They built it, so they can change it when the business changes. Nothing breaks when we leave.
- **Nothing new to buy.** ₹5,000 – ₹9,000 / month across four outlets — that is the whole running cost, paid to the software, not to us.
- **You find out what not to automate** before you waste money on it. That list is longer than the other one.

MEASURE	BEFORE	AFTER	NOTE
Reviews actually read and themed	~5%	**100%**	Several hundred per week
Time to produce the weekly insight report	Not produced	**4 min**	Automated, read in ten
Reviews responded to within 48h	18%	**90%+**	All human-approved
Social posts per week per outlet	1–2	**5–6**	From real photography
Enquiries missed during peak hours	~30%	**Under 5%**	Estimated

> **These are worked-out figures, not audited client results.** Modelled on review and delivery-platform volumes for multi-outlet operators, published model and listing-API pricing, and observed content-production times.

07 How the training runs

STAGE	WHEN	WHAT HAPPENS
Audit	Week 1	Pull twelve months of reviews, theme them by hand once, and show management what was already in there.
Enable	Week 2	Outlet managers on the report. Marketing on the photography workflow.
Build	Week 3–5	Review intelligence first, then content, then reservations.
Hand over	Week 6	Runbooks, report ownership to the operations manager, 90-day review.

> “Placeholder — replace with a real, attributed quote before launch.”
>
> OPERATIONS MANAGER, CAFÉ GROUP, UDAIPUR

Start with the ₹199 session

Ninety minutes, open to anyone, no background needed. Bring one job you repeat every week and you will leave having done it with AI yourself. Every course and every fee is on the website.

udaipurai.in/programs · hello@udaipurai.in · +91 96640 81539 · +91 76270 42587