



Optimize your shopping list and create fabulous dining experiences you never thought possible

By Jette Beißer, Anna Münster & Stefan Selent



8:33

" ok glass "



Take a note with

Chef 2 go

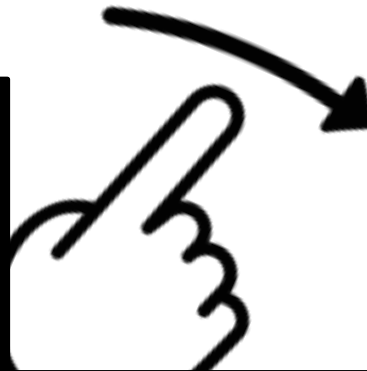
Speak now



tomato



Chef & Go



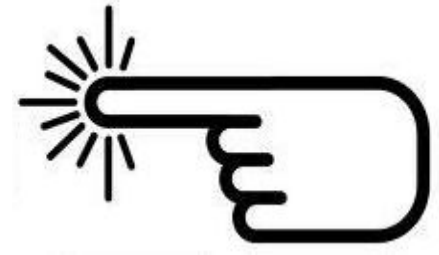
Pizza Margherita



Chef go



Pizza
Margherita





Tomato

Basil

Yeast

Grocery list Pizza Margherita

just now



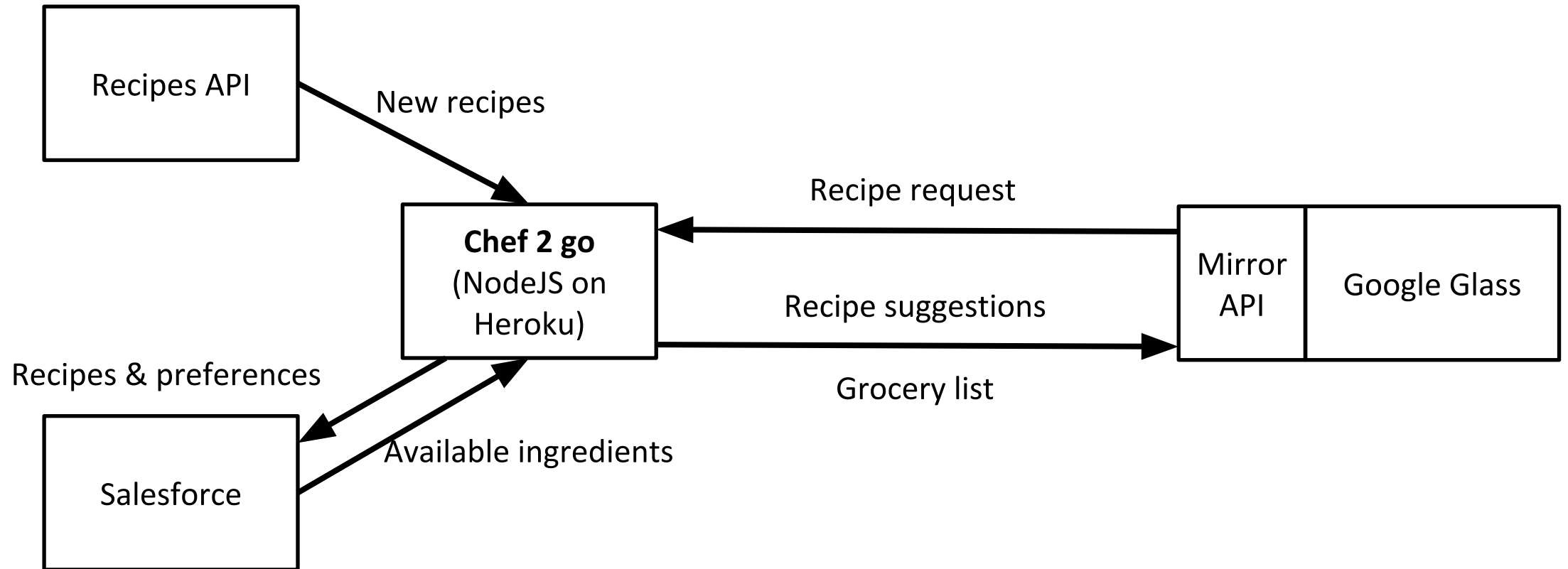
What do we do?

- Optimize the use of your resources – never waste food again
- Maximize the variation of your dishes – never cook the same meal over and over again
- Never worry about the integration of fresh goods again



Imagine we are working with restaurant chefs
instead of leisure time cooks!

- Chefs that want to integrate as much fresh products as possible into their menu
- Chefs that want to try out as much new recipes as possible
- Chefs that want to react flexibly to unexpected new offers at the fresh goods market
- Restaurant owners that want to minimize the investment in products by optimizing the usage of goods in stock





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