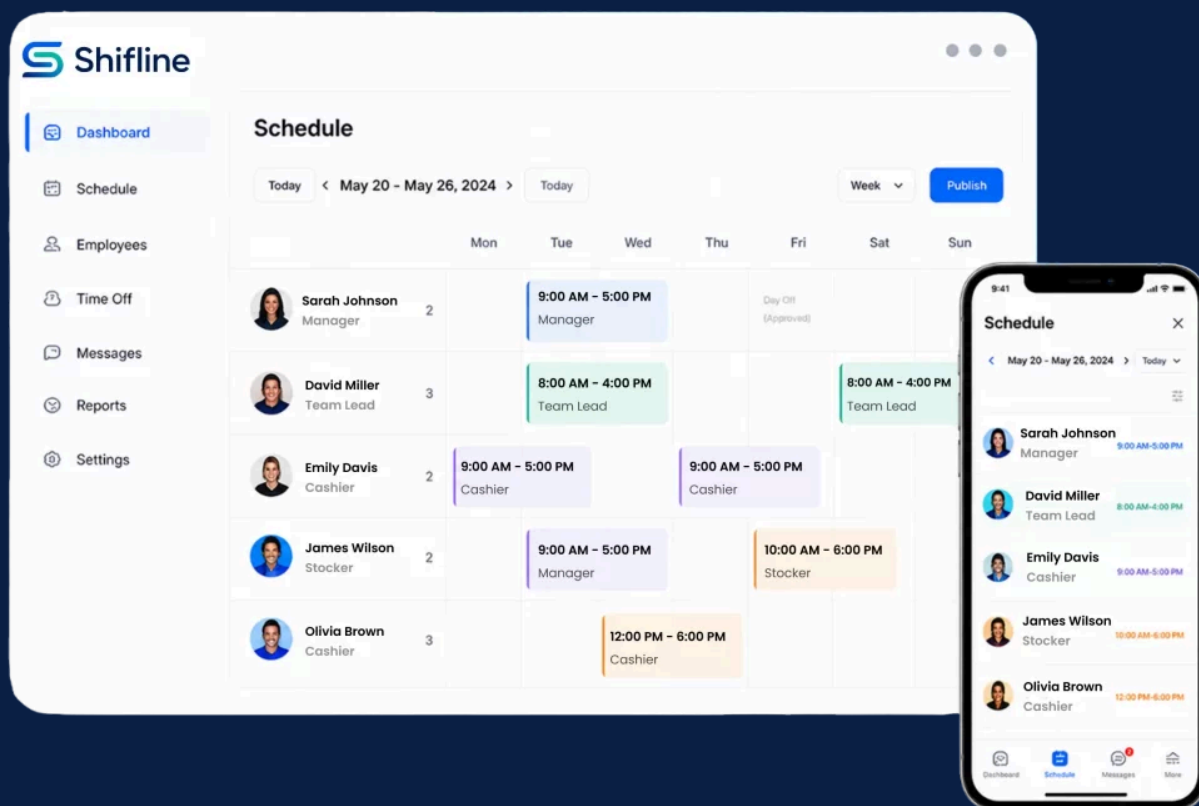


AI-POWERED FOOD SERVICE WORKFORCE & SHIFT MANAGEMENT

Roster smarter. Serve faster. Cover every service.

The right chefs, cooks, servers and baristas in the right venue at the right time, planned around breakfast, lunch and dinner peaks.



Restaurants

Cafés

Bars

Quick service

Catering kitchens

Multi-venue groups

THE PROBLEM

Lunch rushes, split shifts, a team that changes every week.

Food service runs on covers: breakfast queues, lunch rushes, dinner peaks and late-night bar trade. Kitchens and front of house mix full-timers, students and casuals whose availability shifts constantly. Spreadsheet rosters and group chats can't keep the right people on the pass when guests arrive.

Spreadsheet rosters

Out of date the moment a server swaps a shift.

Last-minute call-outs

Head chefs texting around before service starts.

Group chats

Swaps agreed in WhatsApp that never reach the roster.

Peaks missed

Short on Friday dinner, overstaffed on Monday lunch.

Split shifts

Lunch and dinner blocks juggled by hand every week.

Manual timesheets

Late-night, weekend and holiday rates worked out by hand.

Shifline brings rostering, staff availability, shift swaps, clock-in, compliance and payroll into one connected platform, for every venue, kitchen and floor.

BUILT FOR

Full-service restaurants

Bars & pubs

Catering & production kitchens

Cafés & coffee shops

Quick-service & food chains

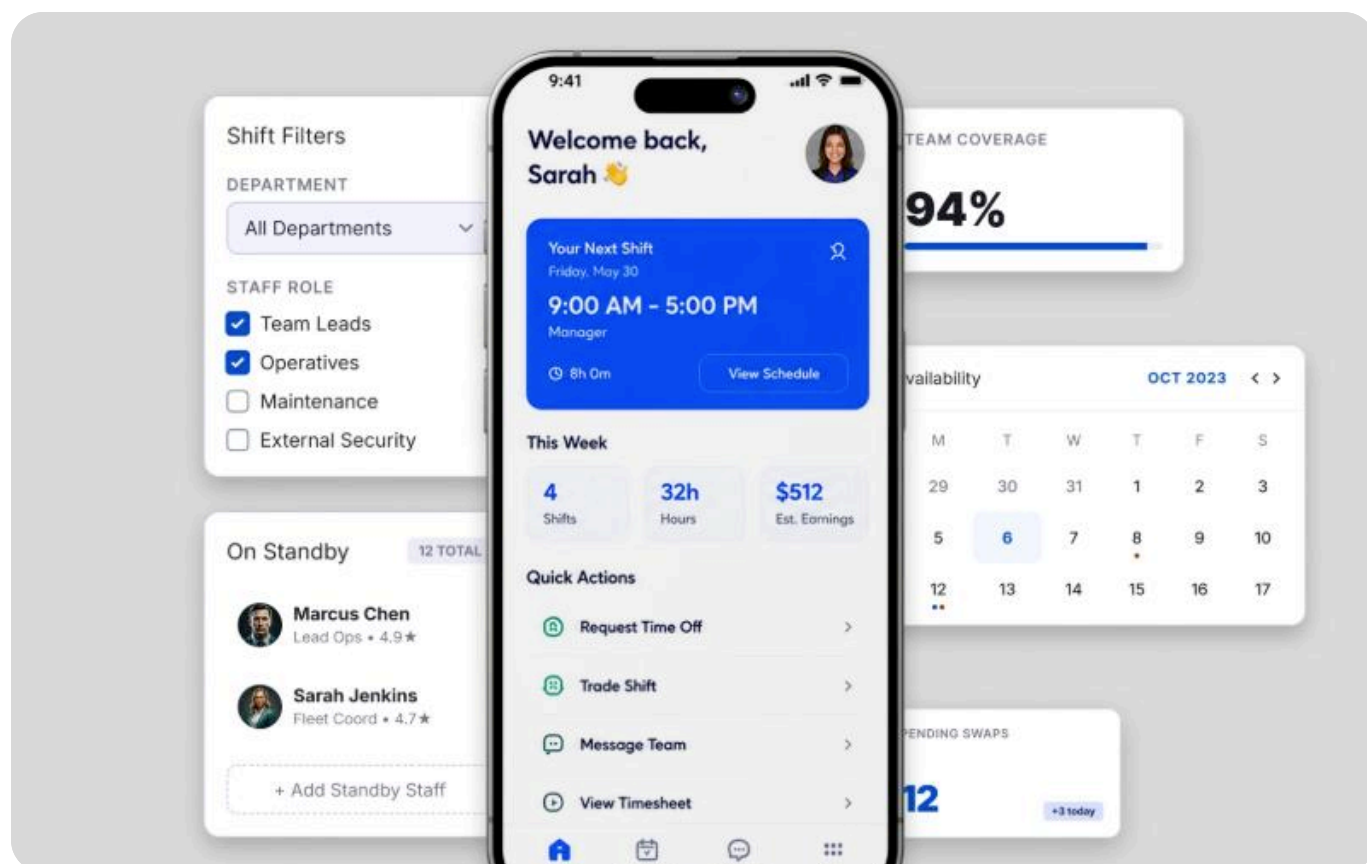
Multi-venue hospitality groups

...and the owners, venue managers, head chefs and rostering teams who run them.

THE BIG DIFFERENCE

Your team tells you when they're available. Shifline rosters around it.

Availability comes from your staff, not from managers chasing them. Students, part-timers and casuals update it in the app whenever their week changes; managers see it every time they build a roster.



MR

Marco's week, as the venue manager sees it

Food safety trained

Monday
7 AM–2 PM

Tuesday
Not available

Thursday
5–11 PM

Friday
4 PM–close

Saturday
All day

No group chat needed. The manager assigns shifts using availability, role, skills, venue, kitchen or floor, meal peaks and existing rosters.

Venue needs flow down. Staff availability flows up. AI connects them.

01

Venues set staffing needs

By kitchen, floor and bar, including meal peaks and events.

02

Staff share availability

Available and unavailable times submitted from the app.

03

Shifline AI builds the roster

Fewer clashes, the right skills on every service.

04

Managers review and publish

Adjust and approve. Final control stays with them.

05

Staff accept and confirm

Notifications reach each phone; responses update the roster.

STOP CHASING REPLIES. START ROSTERING.

WITHOUT SHIFLINE

- 1 The manager messages 30 staff: "Who can do Friday dinner?"
- 2 Replies trickle in and get copied into the roster.
- 3 Two servers swap shifts in the group chat.
- 4 The roster is wrong again by Thursday.

WITH SHIFLINE

- 1 Staff keep availability current in the app.
- 2 The manager sees it while building the roster.
- 3 Swaps are requested and approved in the app.
- 4 Everyone sees the same, correct roster.

Less back-and-forth. Every service fully staffed.

Let AI do the heavy lifting.

Kitchen, floor, bar and counter, across every venue, seven days a week. Shifline's AI builds rosters around meal peaks, work requirements and your team's availability, with fewer clashes and less manual juggling.

~~"Who's free on Friday night?"~~

"Who is the best available, food-safety-trained line cook for Friday's dinner service?"

WHAT THE AI WEIGHS

Staff availability

Role

Skills

Kitchen or front of house

Venue

Meal peaks

Events & functions

Food safety & RSA

Contracted hours

Leave & unavailability

Working-hour rules

Existing rosters

Rosters in minutes

Weekly rosters proposed automatically, with clashes and double bookings flagged.

Built around your services

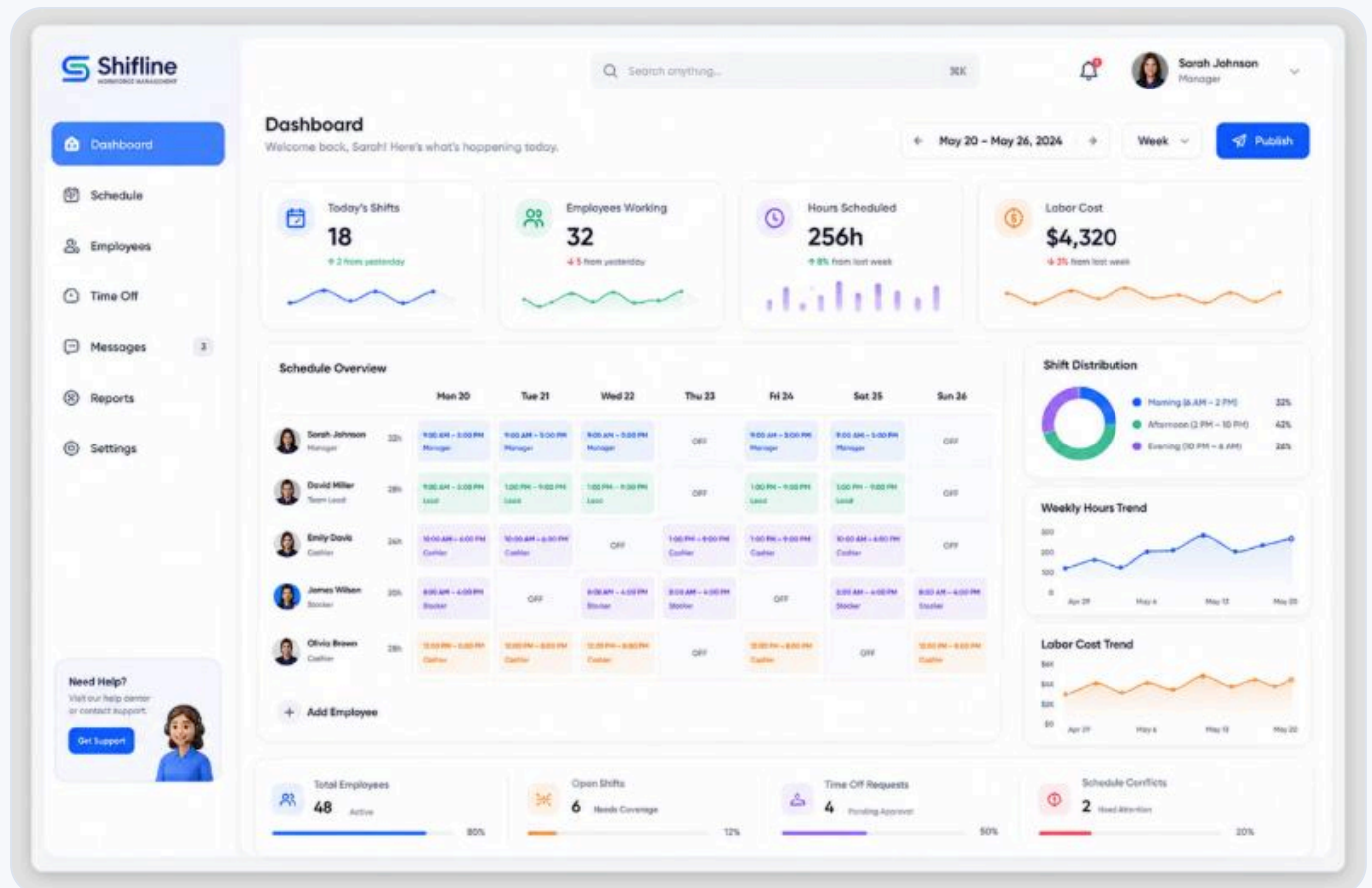
You set breakfast, lunch and dinner peaks; Shifline staffs to them.

Managers decide

AI assists your managers. Every roster is reviewed and approved before it goes out.

Every shift, every venue, one live view.

Managers see today's shifts, who's working, hours scheduled, labour cost, open shifts and conflicts in one dashboard, with the full weekly roster beneath.



Live roster

Week view by person, section and venue, published in one click.

Open shifts & clashes

Gaps and double bookings flagged before service starts.

Labour cost

Scheduled hours and labour cost by venue and section.

Team communication

Menu changes and instructions pushed to the team instantly.

Leave management

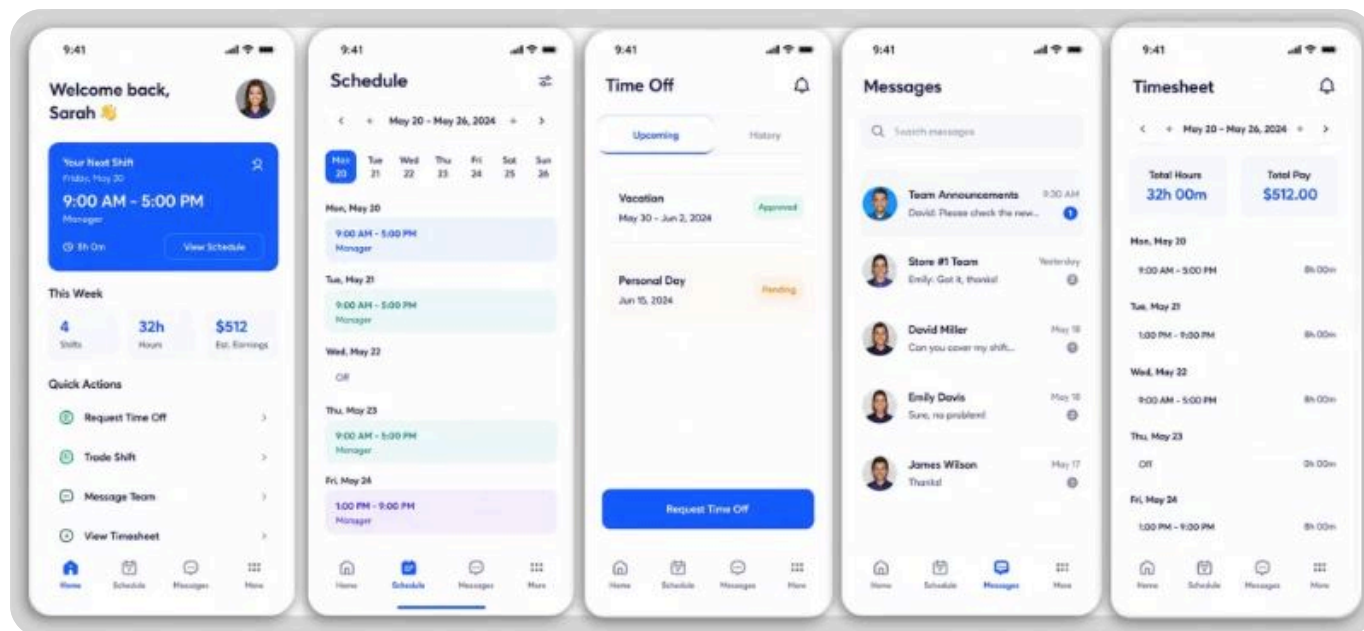
Time-off requests and approvals feed straight into availability.

Workforce reports

Attendance, overtime and labour trends across venues.

Your team doesn't chase the manager for the roster. The roster comes to them.

Chefs, cooks, kitchen hands, servers, baristas and cashiers see their shifts, swap shifts, clock in, request time off and view pay slips from their phones.



Roster & shifts

Upcoming shifts, venue and role; changes as they happen.

Swaps & open shifts

Request swaps, accept shifts and pick up open shifts.

Clock in & breaks

Clock in and out by QR code or GPS, with breaks recorded.

Leave, messages & pay

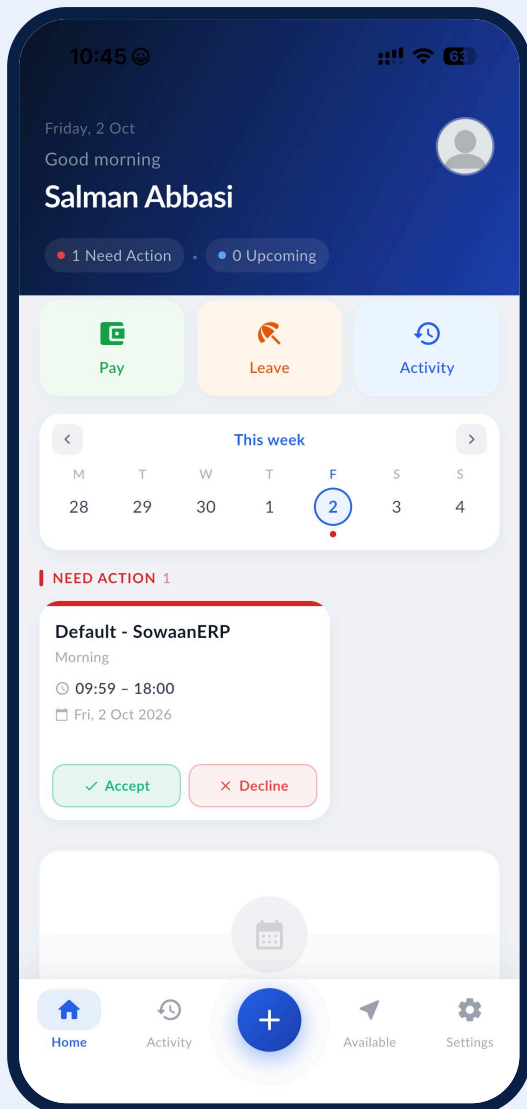
Request time off, message the team, view pay slips.

Get the Shifline app

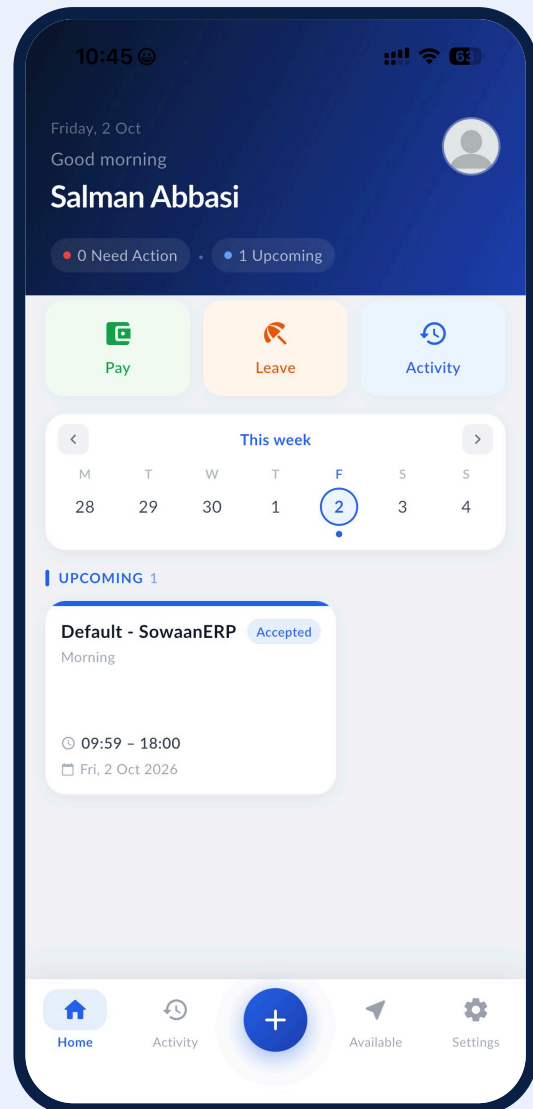


From shift request to confirmed, in one tap.

When a manager assigns or broadcasts a shift, it lands on the team member's home screen under Need Action. One tap on Accept moves it to Upcoming, and the manager sees the confirmation straight away.



1 · Shift request



2 · Accepted

Shift request arrives with time, date and Accept or Decline buttons.

Team member accepts. The shift moves to Upcoming, marked Accepted, and the roster updates.

Cover the rush before the tickets pile up.

OPEN SHIFT

City venue · Saturday dinner

Saturday

5 PM – 11 PM

2 servers · 1 line cook

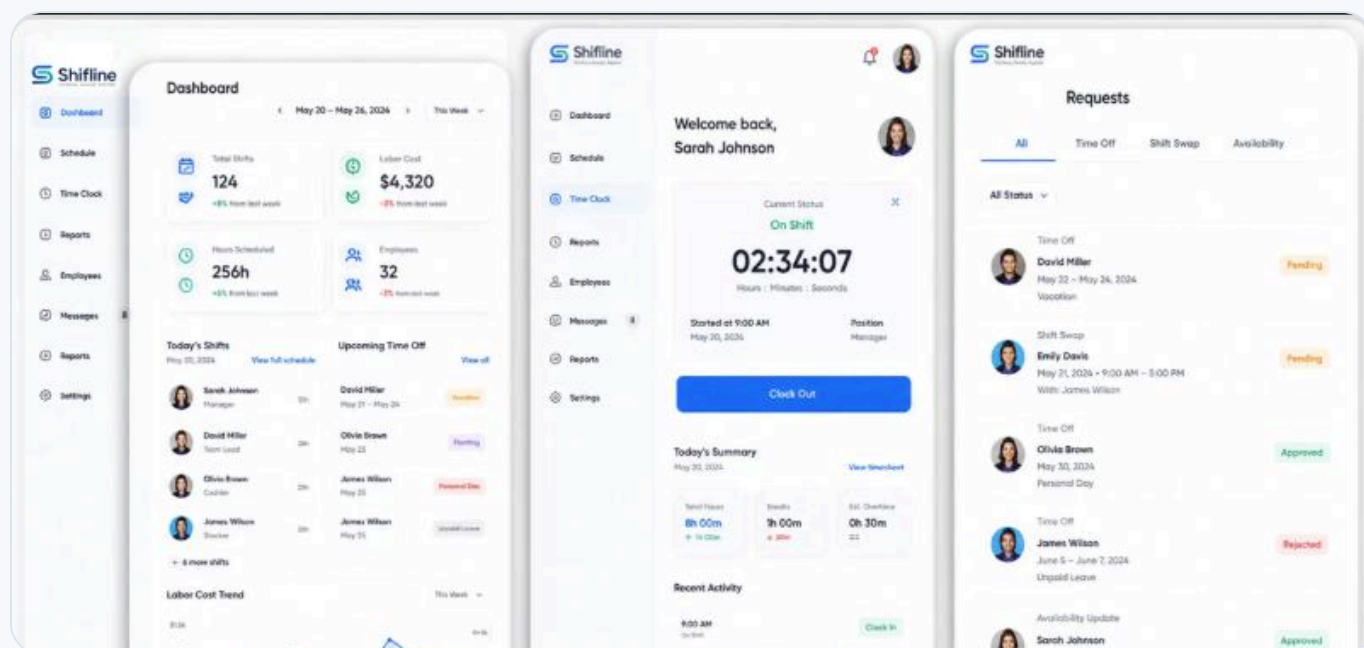
Accept shift

Decline

- 1 The manager creates the open shift: venue, role, time, headcount.
- 2 Suitable, available staff get a push notification.
- 3 They respond from their phones; the manager confirms.
- 4 The roster updates. Management stays in control.

TIME CLOCK & REQUESTS

Hours worked, breaks taken, swaps approved.



QR & GPS clock-in

At the kitchen door or within the venue geofence.

Breaks & split shifts

Recorded against every shift, scheduled vs. actual.

Shift swaps

Requested in the app, approved by the manager.

Time off & availability

Every request in one queue.

The right certificates on every shift.

Shifline tracks staff certifications and documents, alerts you before they expire, and makes sure only qualified staff are rostered where it matters.

ROLE	CERTIFICATION / DOCUMENT	IN SHIFLINE
Bar & floor staff serving alcohol	Responsible service of alcohol (RSA)	Tracked · alerts
Chefs, cooks & kitchen hands	Food safety & handling certificate	Tracked · alerts
Duty managers & supervisors	Food safety supervisor · First Aid	Tracked · alerts
All staff	Custom documents you define	Tracked · alerts

Expiry alerts

Warnings before a certificate runs out, so nobody is rostered without one.

Certificate-aware rostering

Bar and food-handling shifts go only to staff with the right certificates.

COMPLIANCE INTEGRATION

Automatic confirmation from the departments that issue it.

Where staff need confirmation from a government body or related department, Shifline can integrate directly with that department's systems and confirm compliance automatically, based on the factors the authority checks.

Direct integration

System-to-system with the relevant department.

Multi-factor checks

Status, qualifications and validity dates.

Visible when rostering

Managers see who is cleared before assigning.

Integrations are set up for each organization and authority.

Set the rates once. Shifline calculates payroll for you.

Set hourly rates by role and shift type, including weekend, late-night, public holiday and overtime rates. Shifline takes the clocked hours, applies the right rate and creates the payroll automatically, with labour cost visible by venue and section.

1

Set up pay rules

Rates per role, shift type, penalty, overtime and public holiday.

2

Attendance captures real hours

Clock-ins capture real hours, including breaks and split shifts.

3

Shifline calculates automatically

Hours x the right rate for every shift, including penalties and overtime.

4

Payroll is created

Approved by the office; pay slips go to each employee's app.

ROLE	SHIFT / RATE TYPE	HOURLY RATE
Chef / cook	Day · Late night · Weekend	Set by you
Server / bartender	Evening · Weekend · Overtime	Set by you
Barista / cashier	Early morning · Weekend	Set by you
Duty manager	Public holiday · Overtime	Set by you

[Timesheets](#)[Penalty rates](#)[Overtime](#)[Public holiday rates](#)[Labour cost by venue](#)[Pay slips in the app](#)[Payroll & HR integration](#)

One platform for every part of the venue.

Kitchen (back of house)

Chefs, cooks and kitchen hands rostered by station, skills and food safety training.

Front of house

Servers and hosts matched to bookings, with extra cover for lunch and dinner peaks.

Bars

Bartenders with current RSA rostered for evenings, late nights and weekends.

Cafés & quick service

Baristas and cashiers covering early-morning openings and the lunch rush.

Catering & functions

Event crews and production kitchens staffed fast with broadcast shifts.

Multi-venue groups

Many venues, one central view, consistent rosters and labour cost.

FOR THE PEOPLE WHO RUN THE ROSTER

Owners & operators

Venue managers

Head chefs

Front-of-house managers

Rostering teams

HR & payroll

Area managers

Every venue, every region, one system.

Head office sees rosters, open shifts, attendance, overtime and labour cost across every venue. Venue managers run their own rosters, and staff who work across venues see every shift in one app.





SCHEDULE. MANAGE. SUCCESS.

Search anything...

UK

 Sarah Johnson
Manager

Dashboard

Schedule

Employees

Time Off

Messages

Reports

Settings

Dashboard

May 20 - May 26, 2024

Week

Publish

Today's Shifts

18

+2 from yesterday

Employees Working

32

-5 from yesterday

Hours Scheduled

256h

+8% from last week

Labor Cost

\$4,320

-3% from last week

	Mon 20	Tue 21	Wed 22	Thu 23	Fri 24	Sat 25	Sun 26
 Sarah Johnson Manager 32h	9:00 AM - 5:00 PM Manager	9:00 AM - 5:00 PM Manager	9:00 AM - 5:00 PM Manager	OFF	9:00 AM - 5:00 PM Manager	9:00 AM - 5:00 PM Manager	OFF
 David Miller Team Lead 28h	9:00 AM - 5:00 PM Lead	1:00 PM - 9:00 PM Lead	1:00 PM - 9:00 PM Lead	OFF	1:00 PM - 9:00 PM Lead	1:00 PM - 9:00 PM Lead	OFF
 Emily Davis Cashier 24h	10:00 AM - 6:00 PM Cashier	10:00 AM - 6:00 PM Cashier	OFF	1:00 PM - 9:00 PM Cashier	1:00 PM - 9:00 PM Cashier	10:00 AM - 6:00 PM Cashier	OFF
 James Wilson Stockier 20h	8:00 AM - 4:00 PM Stockier	OFF	8:00 AM - 4:00 PM Stockier	8:00 AM - 4:00 PM Stockier	OFF	8:00 AM - 4:00 PM Stockier	8:00 AM - 4:00 PM Stockier
 Olivia Brown Cashier 28h	12:00 PM - 8:00 PM Cashier	12:00 PM - 8:00 PM Cashier	12:00 PM - 8:00 PM Cashier	OFF	12:30 PM - 8:00 PM Cashier	OFF	12:00 PM - 8:00 PM Cashier
+ Add Employee							

Shifline works for managers, owners **and** your team.

For venue managers

Rosters in minutes, not hours
Availability collected, not chased
Swaps approved in the app
Gaps filled with broadcasts
Certificate expiry alerts
Kitchen and floor on one roster

For owners & finance

Labour cost by venue
Overtime visibility
Automatic payroll
Fewer double bookings
One view of every venue
Staff matched to meal peaks

For your team

The roster on their phone
Shifts known in advance
Availability updated anytime
Easy shift swaps
Pick up extra shifts
Pay slips & leave in the app

BEFORE VS AFTER

From seven scattered tools to one connected workflow.

TRADITIONAL ROSTERING

Spreadsheet rosters
Group chats
Phone calls & texts
Swaps agreed off the record
Paper sign-in sheets
Certificates in a folder
Manual timesheets

SHIFLINE

AI roster planning
Availability in the app
Shift swaps & broadcasting
QR & GPS clock-in
Certificate tracking
Labour cost visibility
Automated payroll

220 staff, 8 venues, one connected workflow.

220
Staff

8
Venues

6
Sections

3
Meal peaks a day

Without Shifline, venue managers rebuild rosters in spreadsheets every week, chase availability in group chats and fix swaps by hand. Payroll means adding up paper timesheets. **With Shifline**:

1 Managers set needs, peaks and events

6 Swaps requested and approved

2 Staff keep availability current

7 Busy services filled with broadcasts

3 Shifline proposes the roster

8 Staff clock in by QR or GPS

4 Managers review and publish

9 Hours flow into payroll

5 Staff accept on their phones

10 Owners see labour cost by venue

■ Managers / head office ■ Staff (mobile app) ■ Shifline platform

QUESTIONS FOOD SERVICE OPERATORS ASK

Does the AI decide who works?

No. It proposes; managers approve every roster.

How does it handle meal peaks?

You set service times and events; Shifline staffs to them.

Can staff swap shifts themselves?

They request in the app; managers approve.

Does payroll handle penalty rates?

Yes. Weekend, late-night, holiday and overtime rates.



THANK YOU

Thank you for reading.

We hope this gave you a clear picture of how Shifline helps food service teams roster smarter, serve faster and cover every service. The best way to see it is in your own venues.

60-DAY FREE TRIAL

Try Shifline free for 60 days.

Set up your venues and sections, invite your team to the app and run real rosters for two full months. No credit card required.

Start your free trial

app.shifline.com

PERSONAL DEMO

Prefer a guided walkthrough?

Contact us for a demo tailored to your venues, using your own sections, service times and pay rules.

Book a demo

info@shifline.com

EMAIL

info@shifline.com

WEBSITE

www.shifline.com

MOBILE APP



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WY 82801, United States