

Reminder AI is a planning tool. You make the final decisions.

AI Prompt Sheet: Food Vendors

Single Booth or Multiple Booth Operations

Copy. Paste. Reuse.

1. Operations Check

I operate ___ food booth(s). Ask me questions about staffing, menu, equipment, prep, cash flow, and customer flow. Identify likely operational blind spots.

2. Menu Profit and Speed

Here is my menu and pricing. Identify which items likely drive profit, which slow service, and where simplification could improve throughput. Ask clarifying questions first.

3. Single Booth Efficiency or Multi-Booth Coordination

I operate ___ booth(s). Help me organize staffing, prep, inventory, and communication so service stays consistent and efficient.

4. Simple Marketing That Works

Create low-effort marketing ideas for my food booth that fit fairs and festivals. Focus on consistency, not hype. Ask about my event and menu first.

5. Season Review and Improvements

Help me review my season as a food vendor. Ask questions about sales, staffing, menu, logistics, and stress points. Summarize what to keep, change, and improve.