



# Where to Put Time: Back of House

**BOH: Yield, Portion Control, and  
R&D**

**RoboOp365**

## Purpose

Turn regained BOH hours into yield gains, tighter portion control, cleaner prep routines, and small batch R&D that creates new items or add-ons with real contribution.

## Why BOH Redeployment Matters

The back of house is where most regained time originates. It is also where small improvements create large cost, consistency, and margin shifts. When automation absorbs repetitive work, line cooks and prep staff finally have the capacity to execute with discipline instead of improvisation.

Controlled portions reduce variance. Cleaner prep windows reduce waste. Small-batch R&D unlocks new sauces, desserts, sides, and finishing touches that bring guests back. BOH redeployment delivers measurable value without changing headcount.

# High-Value BOH Uses of Regained Time

## Portion Control

Use regained prep cycles to tighten weights, scoops, and ladle consistency on high-variance items. This alone can recover several points of food cost.

## R&D and Small Batch Testing

Assign time to sauces, desserts, shareables, or add-ons that create natural attach opportunities. These require only small batches and are simple to test during service.



## Yield and Waste Reduction

Direct regained cycles to trimming, scaling, batching, and cold station prep. These steps stabilize waste and reduce the need for overtime during peak periods.

## Prep Discipline and Mise Deadlines

Use regained time to tighten prep windows so stations open clean, stocked, and stable. This reduces friction and helps the line flow from open to close.

## Inputs

Variance reports, waste notes, prep cycles, and contribution data.

## Outputs

A Portion Audit and Yield Tracker XLSX that helps BOH teams quantify variance, track prep windows, run batch tests, and assign regained hours to the highest-value BOH tasks.