



ACHIEVES MONTHLY ROI BY SAVING 80 HOURS OF MANAGERIAL LABOR ACROSS 5 LOCATIONS WITH **tiphaus**®

CUSTOMER NAME

Huse Culinary

INTERVIEWED

Ryan Kellerman
Digital Solutions Manager

PROJECT OBJECTIVE

Huse Culinary sought a solution to streamline operations, ensure transparency in tip distribution, and reduce errors across all locations.



INTRODUCTION

Huse Culinary operates five well-known restaurants in the Indianapolis area, planning to expand outside of the state in the coming years. Prior to TipHaus, managers were manually calculating and distributing tips, resulting in inefficiencies and errors. **With the company looking to scale and open more locations, they needed a more efficient system to manage tips and ensure compliance with tip regulations.**

RESULTS

80+ Hrs

Saved per month with automated calculations

\$24,000

Saved annually in managerial salaries

0

Manual errors in tip calculations

CHALLENGE

Time-Consuming Manual Tip Calculations:

Managers at Huse Culinary were spending **20 hours a week, or 80 hours a month**, on manual tip calculations, creating an unsustainable workload.

Inconsistent Across Multiple Locations:

Managing tips manually across multiple locations **led to inefficiencies and inconsistencies**, making operations harder to manage, and raised concerns about **potential legal risks**.

Lack of Transparency for Employees:

Employees had little visibility into their tips, **raising concerns about fairness and accuracy in tip distribution**.



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SOLUTION

Huse Culinary implemented TipHaus

TipHaus offered an automated, transparent solution to Huse Culinary's tipping issues. By integrating with their existing Toast POS, TipHaus eliminated manual errors and significantly reduced the time spent on tip calculations, **saving 15-20 hours of manual labor each week—that's 80 hours every month, saving around \$2,000 in managerial salaries alone**. Employees could now access real-time data on their tips via the TipHaus app, increasing trust and satisfaction. The Peer-to-Peer feature allowed staff to tip each other for shift coverage and appreciation, further enhancing team dynamics.

"With TipHaus, we're saving 15-20 hours of manual labor each week, about 80 hours a month, which saves us \$2,000 in managerial salaries alone. Plus, our staff loves the transparency. Being able to track tips in real-time and use the Peer-to-Peer tipping feature has really boosted morale and collaboration across both FOH and BOH teams. For any operator focused on ROI, TipHaus is a no-brainer."

RYAN KELLERMAN, DIGITAL SOLUTIONS MANAGER



Learn how your restaurant can elevate its operations with cutting-edge automatic tip calculation and distribution technology. Get in touch with our sales team at sales@tiphaus.com or [401.375.2536](tel:401.375.2536)