



Beyond the Hype: How Restaurants are Improving Profitability with AI

Today's panel



Nipul Chokshi

**Chief Marketing
Officer**



James Butler

**SVP & Corporate
Strategy Officer
and Chief Supply
Chain Officer**



Ann Johnson

**Chief Executive
Officer**



Rick Lenderman

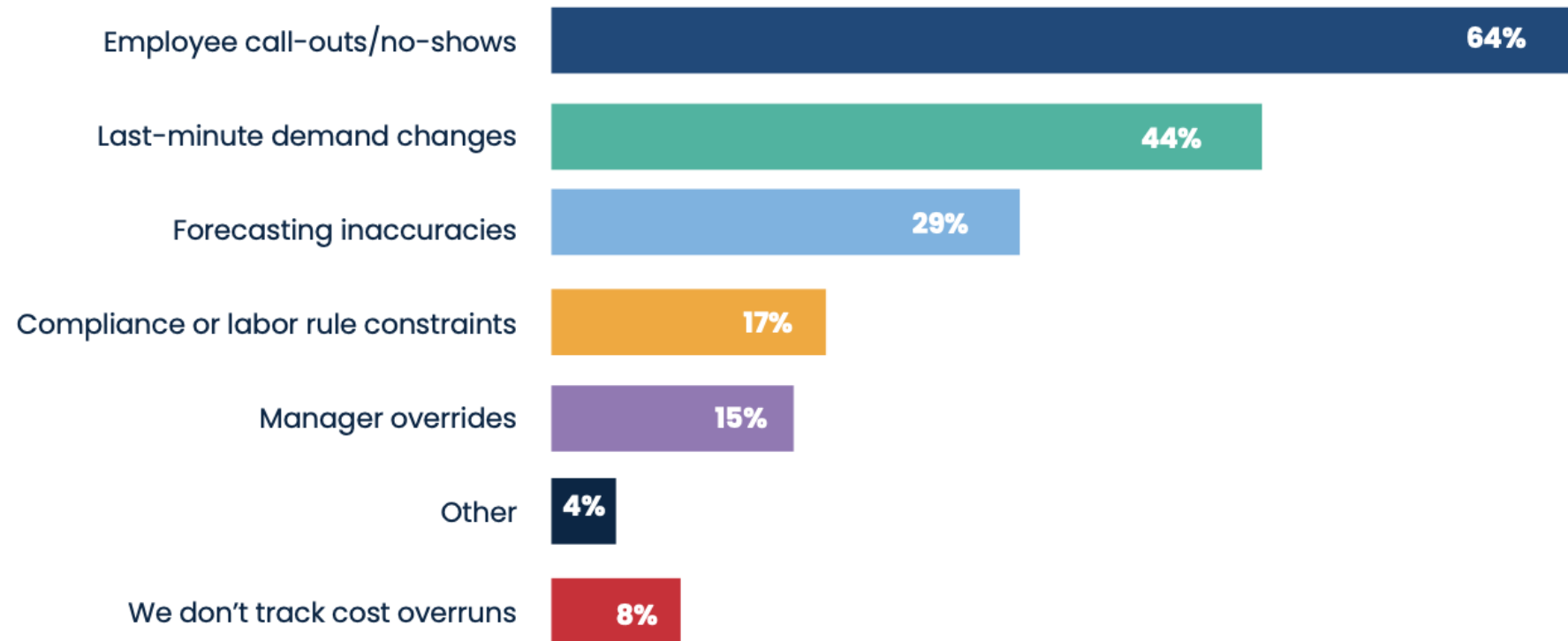
**Chief Operating
Officer**



**AI doesn't
create value
on its own...**

**execution,
adoption, and
scale do.**

Which of the following most often creates unplanned labor cost overruns? Select up to three options below.



In 2026, what AI tools would be most helpful for your brand to integrate in its technology stack for operations?



 YOUR NEXT STEP

See Where AI Can Improve Your Profitability

Book a consultation to identify practical use cases, surface operational blockers, and prioritize where to start based on your goals and how you compare to industry top performers.

WHAT YOU'LL GET

- Your **Operational Maturity Score** across four key pillars
- **Peer benchmarking** from a study of 112 restaurant leaders
- **2-3 actionable improvement areas** specific to your operations
- **Clear next steps** to move up the maturity curve

fourth.com/rlc-consultation

REQUEST YOUR
CONSULTATION




JOIN US TONIGHT

The Perfect Way to End the Day

Join for relaxed, off-the-floor conversations with peers navigating restaurant operations at scale.

 **Tuesday, April 21, 2026**

 **6:00 – 9:00 PM**

 **Tia Carmen Fire Pits**

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**Thank you for
your time!**