

# MY PIZZERIA WORKSHEET

## Goal

Setting up online ordering for my pizzeria

## What do to



1	<b>Order mix audit</b> Know your starting point. Pull your last 30 days of orders: what % is phone, walk-in, online? If you don't know this number, that's step one.	
2	<b>Choose your platform</b> Look for: full customer data ownership, real POS integration, and ETA control during rushes.	
3	<b>Build your menu for online</b> Photos increase conversion. Write descriptions that sell, not just identify. Set up your modifiers so upsells happen automatically.	
4	<b>Set realistic ETAs</b> Your ETA is a promise. Use your busiest shift as the baseline. Pad during rushes. Longer honest times beat broken promises.	
5	<b>Put the link everywhere</b> Google Business Profile. Instagram bio. Receipt tape. Pizza box. Every customer should be able to reorder in under 10 seconds.	
6	<b>Track your direct-order % monthly</b> Set a baseline now. Check it in 30 days. If it's growing, the system works. This is one metric that tells you everything.	



Ready to set up?  
Visit [slice.com/get-started](https://slice.com/get-started)  
to launch a better online ordering platform for your pizzeria.