

Hospitality & Travel — 102 tools

All tools · at-a-glance descriptions · Generated 15 Oct 2026

This is the full list of AiSevak tools in this industry, each with a short description of what it produces. Open any tool on aisevak.in to run it.

Hotel & Property Operations

Hotel Operations SOP Builder

Get department-wise standard operating procedures for your hotel — front office, housekeeping, F&B and maintenance — covering the key guest and back-of-house workflows with standards and quality checks. Fill in your property details below.

Front Desk & Reception SOP

Get a polished front-desk SOP from check-in to check-out — reservations, ID and Form C for foreign guests, in-stay service, check-out and upsell moments. Fill in your setup below.

Housekeeping SOP & Checklist

Get a housekeeping SOP and room-cleaning checklist for consistent, spotless rooms — room turnaround steps, public-area schedule, linen and laundry rules, hygiene standards and a supervisor inspection scorecard. Fill in your details below.

Guest Experience Blueprint

Design memorable stays that earn 5-star reviews — a guest-journey map with signature moments and personal touches at each stage, local experiences and the review drivers that matter. Fill in your details below.

Hotel Revenue Management Plan

Price rooms to maximise revenue across seasons — a rate strategy, seasonal pricing, length-of-stay and occupancy tactics, a direct-vs-OTA distribution mix and the metrics to watch (ADR, occupancy, RevPAR). Fill in your details below.

New Hotel Opening Checklist

Get a pre-opening checklist for a new property — phased tasks across licences, fit-out, systems and PMS, supplies, staffing and launch, with the licences needed and launch marketing. Fill in your details below.

Room Amenities & Standards Planner

Set the right room amenities and in-room standards for your category and budget — amenities by group, what guests expect at your star level, high-impact low-cost additions and sustainability options. Fill in your details below.

Preventive Maintenance Schedule

Build a preventive maintenance schedule that avoids breakdowns — asset-by-asset tasks and frequency, the safety-critical systems to prioritise, and record-keeping for logs, AMCs and warranties. Fill in your details below.

Hotel Operations Audit

Run a structured operations audit across service, cleanliness, safety and controls — audit areas with checks and common gaps, a scorecard with ratings and actions, and priority fixes. Fill in your details below.

Restaurant & F&B Operations

Menu Engineering Analyzer

Redesign your menu to push profit and stars — each item classified as star, plough-horse, puzzle or dog with an action, plus menu-design tips and pricing moves. Paste your menu data below.

Recipe Standardisation & Costing

Lock a recipe for consistent taste and cost — a standardised recipe card with ingredients, quantities, method and per-portion cost, plus consistency notes. Fill in the details below.

Kitchen & Food Safety SOP

Get a kitchen operations and food-safety SOP aligned to FSSAI Schedule 4 — prep-to-plating flow, food-safety controls (FIFO, temperature, cross-contamination, hygiene, pest control), a cleaning schedule and the records to keep. Fill in the details below.

Restaurant Setup Guide

Get a practical restaurant launch plan — phased tasks across licences, kitchen and fit-out, POS, supply, staffing and launch with costs and timelines, plus the licences needed. Fill in the details below.

Restaurant Service SOP

Get a front-of-house service SOP for warm, consistent service — the full guest service cycle, service standards, upselling scripts and on-the-spot complaint recovery. Fill in the details below.

Bar & Beverage Menu Pricing

Price drinks for strong bar margins — pour-cost targets and pricing by category with sample prices, pour-control measures, and menu tips for signature and high-margin drinks. Fill in the details below.

Food Waste & Cost Control Plan

Cut wastage and protect kitchen margins — the waste sources, area-by-area control measures across purchasing, storage, prep and service, tracking, and where the biggest savings sit. Fill in the details below.

F&B Supplier & Purchase Management

Build a supplier and purchase-management system — category-wise sourcing with backup vendors and rate contracts, an indent-to-invoice process, quality acceptance standards and cost controls. Fill in the details below.

Restaurant Operations Audit

Find what is hurting food cost and service — an audit across kitchen and hygiene, service, food cost, inventory and cash controls, with a scorecard and priority fixes. Fill in the details below.

Travel Agency & Tour Operations

Travel Itinerary Builder

Build a detailed day-by-day itinerary in minutes — morning, afternoon and evening plans with stays, meals and travel times, highlights, practical tips and inclusions/exclusions. Fill in the trip details below.

Tour Package Designer

Build a sellable tour package with clear inclusions — a package overview, inclusions and exclusions, tiered pricing (standard, deluxe, premium) and selling points. Fill in the details below.

Travel Quotation Generator

Generate a clear client-facing travel quotation that wins bookings — a component-wise cost breakdown, totals per person, inclusions and exclusions, payment terms and validity. Fill in the details below.

Travel Vendor Agreement

Draft a vendor agreement with a hotel, transporter or DMC — scope of services, rates and payment, cancellation, liability and insurance, service standards and dispute resolution, with rate-card and service-level schedules. Fill in the details below.

Group Tour Operations Plan

Run large group tours without chaos — an operations plan covering rooming, transport and meal coordination and tour-manager duties, day logistics, contingencies and documentation. Fill in the details below.

Destination Guide Writer

Get rich destination content for clients and marketing — an overview, best time to visit, top attractions with why, food and culture, suggested days and practical info. Fill in the details below.

Booking & Reservation SOP

Get a booking and reservation SOP that avoids errors and disputes — the booking process end to end, verification checks (names, dates, visa validity), payment and record-keeping, and a clean handover to the traveller. Fill in the details below.

Tour Costing & Margin Sheet

Cost a tour accurately and protect your markup — a component cost sheet, total cost, markup and margin, per-person selling price and break-even passenger count. Fill in the details below.

Travel Terms & Conditions Writer

Draft clear booking terms and conditions that protect your agency — payments, slab-wise cancellation and refunds, liability limits as an intermediary and force majeure. Fill in the details below.

OTA & Online Distribution

OTA Listing Content Writer

Write optimised OTA listing content that ranks and converts — a title, short and full descriptions, amenity highlights, room descriptions, nearby attractions and the policies to list — for MakeMyTrip, Booking.com and Goibibo. Fill in the details below.

OTA Channel Selector

Choose the right OTAs and channels for your property — recommended channels with fit, commission range and effort, a channel-mix advice to protect direct bookings, and getting-started steps. Fill in the details below.

OTA Listing Optimiser

Improve your ranking, rating and conversion on OTAs — the ranking factors, area-by-area optimisation actions (content, photos, rates, reviews, promotions) and conversion boosters. Fill in the details below.

Dynamic Pricing Strategy

Design a dynamic pricing approach to lift RevPAR — pricing rules by demand trigger, rate fences (advance purchase, non-refundable, length of stay), a parity note and the tools you need. Fill in the details below.

Channel Manager Setup Guide

Set up a channel manager to sync rates and inventory and stop overbooking — why you need one, the setup steps, best practices (buffers, parity, stop-sell) and selection criteria. Fill in the details below.

Airbnb & Homestay Listing Kit

Stand out as a homestay or vacation rental — a listing title and vivid description, the-space text, house rules, guest-communication messages and superhost tips. Fill in the details below.

OTA & Google Review Responder

Respond to guest reviews on OTAs and Google to build reputation — tailored replies for positive, neutral and negative reviews, a negative-review playbook and reputation tips. Paste your reviews below.

Property Photography Brief

Get a photography shot-list and brief for photos that sell rooms online — shots and styling per space, technical notes on lighting and angles, and the priority hero images for your listings. Fill in the details below.

Direct Booking Growth Plan

Cut OTA commissions by growing direct bookings — the direct channels to build, incentives that convert, channel-by-channel tactics and the metrics to track, while respecting rate parity. Fill in the details below.

Events, Weddings & MICE

Event Proposal Writer

Write a polished event proposal that wins the business — concept, deliverables, schedule outline, a pricing summary with total, why-us and terms. Fill in the details below.

Wedding Planning Blueprint

Get an end-to-end wedding planning blueprint — a function-by-function plan (mehendi, sangeet, haldi, wedding, reception), a vendor checklist, a booking timeline and a budget structure. Fill in the details below.

Event Budget Builder

Build a detailed event budget that keeps events profitable — cost heads with estimates and notes, a contingency, total cost, and a client price with your margin. Fill in the details below.

Event Vendor Coordination Plan

Keep every vendor aligned on the big day — a vendor matrix with deliverables, setup times and contacts, a coordination timeline (load-in to teardown), a communication plan and risk backups. Fill in the details below.

Event Run Sheet Creator

Get a minute-by-minute run sheet for flawless execution — timed segments with actions and owners, a pre-event checklist and contingency cues for delays, weather and technical issues. Fill in the details below.

MICE & Conference Package

Design a MICE and conference package for your venue — half-day, full-day and residential options with inclusions and per-delegate pricing, add-ons and selling points. Fill in the details below.

Banquet & Catering Quotation

Generate a clear banquet and catering quotation clients say yes to — a menu summary, per-plate pricing, hall and services, a total, inclusions and exclusions and terms. Fill in the details below.

Event Planning Checklist

Never miss a task from brief to wrap-up — a phase-wise planning checklist (brief, vendor booking, logistics, pre-event week, event day, post-event) with critical deadlines. Fill in the details below.

Event Services Contract

Draft a clear event-services contract between you and the client — scope and deliverables, fees and payment schedule, cancellation and postponement, liability and force majeure — with schedules. Fill in the details below.

Guest Marketing & Loyalty

Hospitality Marketing Calendar

Get a 12-month marketing calendar mapped to travel seasons, holidays and festivals — month-by-month occasions, campaign ideas and channels, plus low-season tactics. Fill in the details below.

Hospitality Social Content Planner

Get a weekly social content plan that inspires bookings — content pillars, a day-by-day plan with formats, captions and hashtags, reel hooks and UGC ideas. Fill in the details below.

Package & Offer Designer

Design seasonal packages and offers that drive direct bookings — packages with inclusions, price and value and target guest, a promotion plan and margin guardrails that add value rather than just discount. Fill in the details below.

Guest Loyalty Program Designer

Design a guest loyalty program that rewards repeat guests and referrals — structure (points, tiered or membership) with earn and redeem, rewards, enrolment and margin-safe cost controls. Fill in the details below.

Guest Email & WhatsApp Campaigns

Write email and WhatsApp campaigns to re-engage past guests — email subject lines, body and CTA, a WhatsApp message in approved-template style and a send plan, following consent rules. Fill in the details below.

Travel Influencer Collaboration Brief

Get a travel-influencer collaboration brief — objective, key message, dos and don'ts, deliverables, creator tiers with typical deals and an outreach message, with ASCI disclosure built in. Fill in the details below.

Google Business Profile Optimiser

Optimise your Google Business Profile to win local search and Maps — profile fixes, a review strategy, a posts plan and local SEO tips. Fill in the details below.

Seasonal & Festival Campaign Kit

Get a ready seasonal or festival campaign kit — theme, offer structure, creative copy for headline, social, WhatsApp and email, and a channel plan. Fill in the details below.

Guest Referral Program

Design a guest referral program that turns happy guests into marketers — referrer and referee rewards with a trigger, sharing channels, the economics and anti-abuse controls. Fill in the details below.

Hospitality Finance & Unit Economics

Hospitality P&L Builder

Build a clear profit and loss view for your property — a structured P&L with each line as an amount and percent of revenue, key ratios (gross operating margin, payroll to revenue, F&B cost) and insights on where money leaks. Fill in your numbers below.

Banquet & Event Costing

Cost a banquet or event to protect your margins — a cost sheet by head, per-plate cost, recommended pricing at a target margin and the total event economics. Fill in the details below.

F&B Cost & Profitability Analysis

See where your food and beverage profit leaks — food and beverage cost percentages and combined margin against benchmarks, the leak points (wastage, theft, over-portioning, pricing) and the controls to fix them. Fill in the details below.

Hospitality Business Case / Loan Note

Write a funding-ready business case for a hotel or restaurant — executive summary, investment break-up, projected financials with payback and ROI, the funding ask and risks with mitigation, for a bank, MSME loan or investor. Fill in the details below.

Hospitality GST Guide

Understand GST on rooms, restaurants and banquets in plain language — room-tariff slab logic, restaurant rate and ITC rules, banquet and catering, invoicing and returns. Fill in the details below.

Hospitality KPI Dashboard

Design a KPI dashboard for your property — the KPIs that matter (occupancy, ADR, RevPAR, F&B cost, payroll, GOP, guest score, direct-booking share) with formulas, why each matters and a benchmark hint, plus a review cadence and layout. Fill in the details below.

Working Capital & Cash Flow Planner

Manage cash through seasonal swings — your cash cycle, a seasonal cash plan that builds reserves in peak and manages lean months, cash-release levers and financing options. Fill in the details below.

Guest Experience & Reviews

Guest Complaint Response Templates

Get empathetic, resolution-focused complaint response templates across channels — with a resolution offer per scenario, a service-recovery ladder and a tone guide. Fill in the details below.

Guest Review Response Writer

Turn reviews into reputation and bookings — tailored responses for positive, neutral and negative reviews, a negative-review playbook and reputation tips. Paste your reviews below.

Guest Satisfaction Survey Builder

Build a guest satisfaction and NPS survey that tells you what to fix — the NPS question, rating and open questions, the right channels and an action plan by segment. Fill in the details below.

Guest Feedback Analysis

Turn scattered guest feedback into clear actions — themes with sentiment and frequency, your top strengths and top issues, and prioritised actions. Paste your feedback below.

Service Recovery Playbook

Fix bad experiences before they become bad reviews — a recovery framework, a scenario playbook with immediate actions and compensation guidance, frontline empowerment limits and incident tracking. Fill in the details below.

Guest Communication Templates

Get a library of warm, on-brand guest messages for every touchpoint — booking confirmation, pre-arrival, welcome, in-stay, checkout and post-stay — across WhatsApp and email, with personalisation tokens. Fill in the details below.

VIP Guest Handling Playbook

Give VIPs and repeat guests a special touch — VIP identification, moment-by-moment touches from pre-arrival to departure, a preferences approach and privacy and discretion guidance. Fill in the details below.

Pre-Arrival Experience Kit

Start the stay before the guest arrives — a pre-arrival flow with timed messages and copy, the info to share (directions, check-in, what to pack) and upsell offers. Fill in the details below.

Hospitality HR & Staffing

Hospitality Hiring Kit

Hire warm, capable service staff faster — a job description with salary hint, where to hire, interview questions with what to look for and an evaluation scorecard. Fill in the details below.

Staff Roster & Shift Planner

Cover every shift without overstaffing — a shift plan matched to demand, a sample weekly roster with weekly offs, labour-norm notes and cost-efficiency tips. Fill in the details below.

Hospitality Staff Training Program

Build service excellence into every team member — training modules with objectives and activities, a week-wise onboarding schedule and a way to assess readiness. Fill in the details below.

Service Standards Manual

Define what great service looks like step by step — service standards by touchpoint with dos and donts, grooming and conduct, and how to measure it. Fill in the details below.

Grooming & Conduct Policy

Draft a grooming and conduct policy for consistent, professional presentation — grooming standards by area, conduct standards and department variations. Fill in the details below.

Tips & Service Charge Policy

Draft a fair, clear tips and service-charge policy — aligned to the guidance that service charge is voluntary — covering tip pooling and distribution, guest communication and staff fairness. Fill in the details below.

Attendance & Leave Policy

Draft a fair attendance and leave policy for shift-based teams — full policy text, leave types with entitlements, shift and weekly-off rules and late-and-absence handling, aligned to Shops and Establishment norms. Fill in the details below.

Staff Incentive Scheme Designer

Design a staff incentive scheme that rewards upselling and great guest scores — an incentive structure with triggers and payout slabs, a team-versus-individual balance and margin guardrails. Fill in the details below.

Compliance & Licences

Hospitality Licence Finder

Know every licence your hotel or restaurant needs — required and conditional licences with the authority, why and timeline, renewal notes and the order to get them in. Fill in the details below.

FSSAI Licence Guide (Food Service)

Get the right FSSAI food licence for your kitchen — the correct category (Basic Registration, State or Central Licence) with reasoning, documents, the FoSCoS process and fees, and kitchen compliance. Fill in the details below.

Bar & Liquor Licence Guide

Navigate state excise rules for serving alcohol — the licence types, eligibility and documents including distance rules, the application process and ongoing compliance (timings, records, minimum age). Fill in the details below.

Fire Safety NOC Guide

Meet fire safety requirements and get your NOC — applicability by building height, area and occupancy, the required equipment, the application process and renewals. Fill in the details below.

Tourism Department Registration Guide

Register with state and central tourism bodies — the registration options (state tourism, homestay scheme, star classification, travel-agency recognition), the benefits, documents and process. Fill in the details below.

Municipal Trade Licence Guide

Get the municipal trade licence to operate legally — who needs it, documents, the process, renewal and related permissions (signage, health-trade, eating-house). Fill in the details below.

Shops & Establishment Registration Guide

Register your establishment under state law — who must register, documents, the process, ongoing obligations (registers, working hours, weekly off, leave) and penalties. Fill in the details below.

Music & Entertainment Licence Guide

Play music legally with the right licences — recorded and public-performance licences from the relevant copyright societies, additional live-event permissions, local permissions and the process. Fill in the details below.

Hygiene & Safety Audit Checklist

Stay inspection-ready on hygiene and safety — a self-audit checklist by area with checks and frequency, the records to maintain and common gaps, aligned to FSSAI Schedule 4. Fill in the details below.

Travel Documentation

Visa Support Letter Writer

Draft a visa cover letter and supporting itinerary summary — a letter to the consulate, a trip summary (purpose, dates, accommodation, funding, ties to India) and a supporting-documents checklist. Fill in the details below.

Confirmed Itinerary Letter

Produce a formal confirmed-itinerary letter for travellers — a day-wise breakdown of flights, hotels, transfers and activities with booking references and agency contact, for visas or records. Fill in the details below.

Traveller Communication Templates

Keep travellers informed before and during trips — a message library across the trip lifecycle (booking confirmed, pre-departure, documents ready, day-before, during, welcome back) and a pre-departure checklist. Fill in the details below.

Cancellation Policy Writer

Draft fair, clear cancellation terms for stays and trips — full policy text, slab-wise cancellation charges, no-show and modification handling and the refund process. Fill in the details below.

Travel Insurance Guidance

Help travellers pick the right cover — coverage types (medical, cancellation, baggage, delays, liability, adventure), what to check, guidance matched to the trip and claim tips. Fill in the details below.

Booking Voucher Generator

Generate a professional booking voucher for hotels and services — type, guest, booking details, reference number, agency contact and terms — to issue to travellers or hotels. Fill in the details below.

Refund Policy Writer

Draft a transparent refund policy travellers trust — full policy text, refund eligibility, deductions (supplier, cancellation, service fees) and the process and timelines. Fill in the details below.

Travel Emergency Protocol

Be ready to handle traveller emergencies — emergency types, a response protocol with immediate steps and escalation, emergency contacts and a traveller briefing. Fill in the details below.

Franchise & Expansion

Hospitality Franchise Model Designer

Structure a franchise for your hotel or restaurant brand — the model (FOFO, FOCO or master), fee and royalty, investment and payback, franchisee economics, the support you provide and territory rules. Fill in the details below.

Hospitality Franchise Agreement

Get a starting-point hospitality franchise agreement — grant and territory, fees and royalty, term and renewal, brand standards and menu, supply, IP, quality and audits, termination and non-compete, with schedules. Fill in the details below.

New Property Business Case

Evaluate a new hotel or outlet before investing — an investment break-up, a ramp-up assumption, returns with payback and ROI, go or no-go factors and a recommendation. Fill in the details below.

Site Selection & Feasibility

Judge a location before you commit — a feasibility analysis (footfall, catchment, demand, competition, access, rent), a factor scorecard, red flags, a rent sanity check and a proceed, negotiate or avoid verdict. Fill in the details below.

Cloud Kitchen Setup Guide

Launch a delivery-only kitchen the smart way — a phased setup plan (licences, kitchen, menu and brands, aggregator onboarding, launch) with costs, licences needed, aggregator onboarding and unit economics. Fill in the details below.

Hospitality Expansion Roadmap

Grow from one outlet to many sustainably — expansion phases with outlets added, focus and capital, the systems to build before scaling, a funding strategy and the risks to manage. Fill in the details below.

Franchisee Onboarding Kit

Get new franchise partners running fast — an onboarding timeline from agreement to grand launch, training modules, launch support and first-90-day success metrics. Fill in the details below.

Hotel Management Contract

Draft a hotel or restaurant management contract between an owner and an operator — operator authority, management and incentive fees, term, performance standards, owner obligations, budgets and reporting, and termination. Fill in the details below.

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.