DOC REF: HOS-AUDIT-01
HOSPITALITY REVENUE ASSESSMENT
DATE: \_\_\_\_\_\_

## THE HOSPITALITY INTEGRITY TEST

Are your rooms earning maximum yield, or are you bleeding revenue to OTAs? Answer honestly. A checkmark indicates a critical failure in your booking architecture.

REVENUE LEAKS		STRATEGIC DEFICITS	
	haos: Do you manually update inventory on com, causing errors?		<b>Mobile Blindness:</b> Can you manage rates and inventory from your phone instantly?
Rate Parity Fail: confusing guest	: Are your rates inconsistent across channels, ts?		<b>Review Silence:</b> Are you missing a tool to automate guest review collection?
Commission Ble direct booking e	eed: Are OTAs taking 20%+ because your engine is weak?		<b>Data Silos:</b> Does your Restaurant POS fail to post charges to the Room Folio?
Empty Weeknig rooms during lo	ghts: Do you lack dynamic pricing to fill w demand?		Corporate Lag: Is your Corporate/Agent booking process manual and slow?
Front Desk Stre	ess: Is your staff manually typing OTA ne PMS?		<b>Audit Risk:</b> Are your daily reports manually compiled (prone to theft/error)?

## **DIAGNOSTIC OUTCOME**

- > If you checked **1-3 boxes**: Revenue Optimization Required.
- The Risk: Manual inventory management guarantees overbookings and lost profit.
- If you checked 4+ boxes: Critical Revenue Hemorrhage. You are losing bookings daily.
- > The Fix: AvinivA Fortification Protocol to automate distribution and pricing.