StartERP
AI BUSINESS OS

MODULE GUIDE 4 OF 14

Restaurants and cafés

Kitchen screens, floor plans, QR table ordering, reservations, waiters' phones, recipes, kitchen production and profit planning. Step-by-step instructions for each of the 10 modules, with the real screens you will use.

Kitchen display | Floor plan & table moves | QR table ordering | Reservations & waitlist | Waiter phone ordering | Recipes & food cost | Kitchen production | Daily checks & HACCP log | Profit planner | Order types & busy hours

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User guide · Edition November 2026

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How to use this guide

Each chapter covers one module: what it does, how to start in a few steps, and then each of its screens with the steps to follow. The label under each module name says whether every store has it or whether it is an add-on module switched on for your store. Some modules are made for certain kinds of business or for one country, and the label says which.

Where to find what your store has. Open **Settings** → **Modules** to see the modules your store has. Every screen has a **?** button at the top with the steps for that screen, and the ⓘ beside a title explains what the screen shows.

About the screenshots. They come from StartERP demo stores (starterp.org/#/demo-store), each taken in the kind of business the module is made for, so the names and figures are sample data. Your screens show your own company, products and figures, and some words change to suit your business.

The modules in this guide

Module	What it gives you
Kitchen display Add-on	Orders sent from the POS appear on a kitchen screen for each station, grill, tandoor or drinks, with a timer that turns amber then red; cooks tap dishes ready and bump tickets, a report shows prep minutes per station and dish, and each kitchen printer prints its own dishes by itself
Floor plan & table moves Add-on	Lay out each section's tables where they really stand, square, round or long, so the POS shows your floor; move a table's whole order to a free table or merge two tables into one bill, and the kitchen screen follows

QR table ordering Add-on	Stand a QR code on every table: guests scan it, see the menu with prices, calories and allergens on their phone and send their order; a waiter accepts it on the POS into the table's bill and it goes to the kitchen as usual, or declines it with a reason the guest sees
Reservations & waitlist Add-on	Take table bookings by phone or WhatsApp with a table held for the time, and queue walk-ins at the door with the wait you told them; seat each party at a free table that fits, tell them on WhatsApp when it is ready, and see late bookings, no-shows and the average wait
Waiter phone ordering Add-on	Waiters take each table's order on their own phone at the table: they open a free table for the guests, add dishes with their options and notes, and send them; the dishes join the table's bill on every till and go to the kitchen screen and printers with the waiter's name, and the waiter sees what is cooking and asks for the bill
Recipes & food cost Add-on	Give each dish and each POS option a recipe, so every sale takes its ingredients from stock and returns put them back; keep a raw material master with bigger units such as sacks, log waste by stage and read the waste report; see the food cost % of each dish, category and day, which dishes are stars or dogs, and how far your stock counts are from what the recipes used
Kitchen production Add-on	Make sauces, gravies, dough and other prep in batches: set what each batch takes and how much you want ready each weekday, get the day's prep list per station with the ingredients you are short of, and see what every batch cost and yielded as its ingredients leave stock
Daily checks & HACCP log Add-on	Keep the food safety record an inspector asks for: fridge, freezer and hot-holding temperatures, opening and closing checks, the espresso machine's backflush and descaling; staff record each check on any device in a tap, a reading out of range asks what was done, and the report shows the checks done and missed and the compliance % of any period
Profit planner Add-on	See each day's profit or loss after food cost, waste and your fixed and variable costs, the products that lose money or are falling, a revenue target for each month with the forecast of this one, the sales of the next two weeks, what to buy for them, the price each dish needs for your profit %, the regulars who stopped coming and what would raise revenue most

Order types & busy hours Add-on	See your orders and sales by dine-in, takeaway, delivery and car, with the average bill of each, and hour by hour through the day, so you know your busiest hours and staff and cook for them

01

Kitchen display

Add-on module

For: Restaurant, Pakistani Restaurant, Yemeni Restaurant, Turkish restaurant, Kerala Restaurant, Boofiya / Cafeteria (Kerala & Arabic food), Bakery & sweets, Ice cream shop, Catering & mess services

Every order on the kitchen screen, station by station

When a waiter sends an order from the POS, each station sees its own dishes on a kitchen screen: the grill its grills, the tandoor its breads, the drinks counter its drinks. A timer on every ticket turns amber then red, cooks tap each dish ready and bump the ticket, and the waiter sees the table is ready. The prep-time report shows which station and dish keeps guests waiting. Kitchen printers print the same tickets by themselves, each kitchen its own dishes, for tables and takeaway alike.

What you get

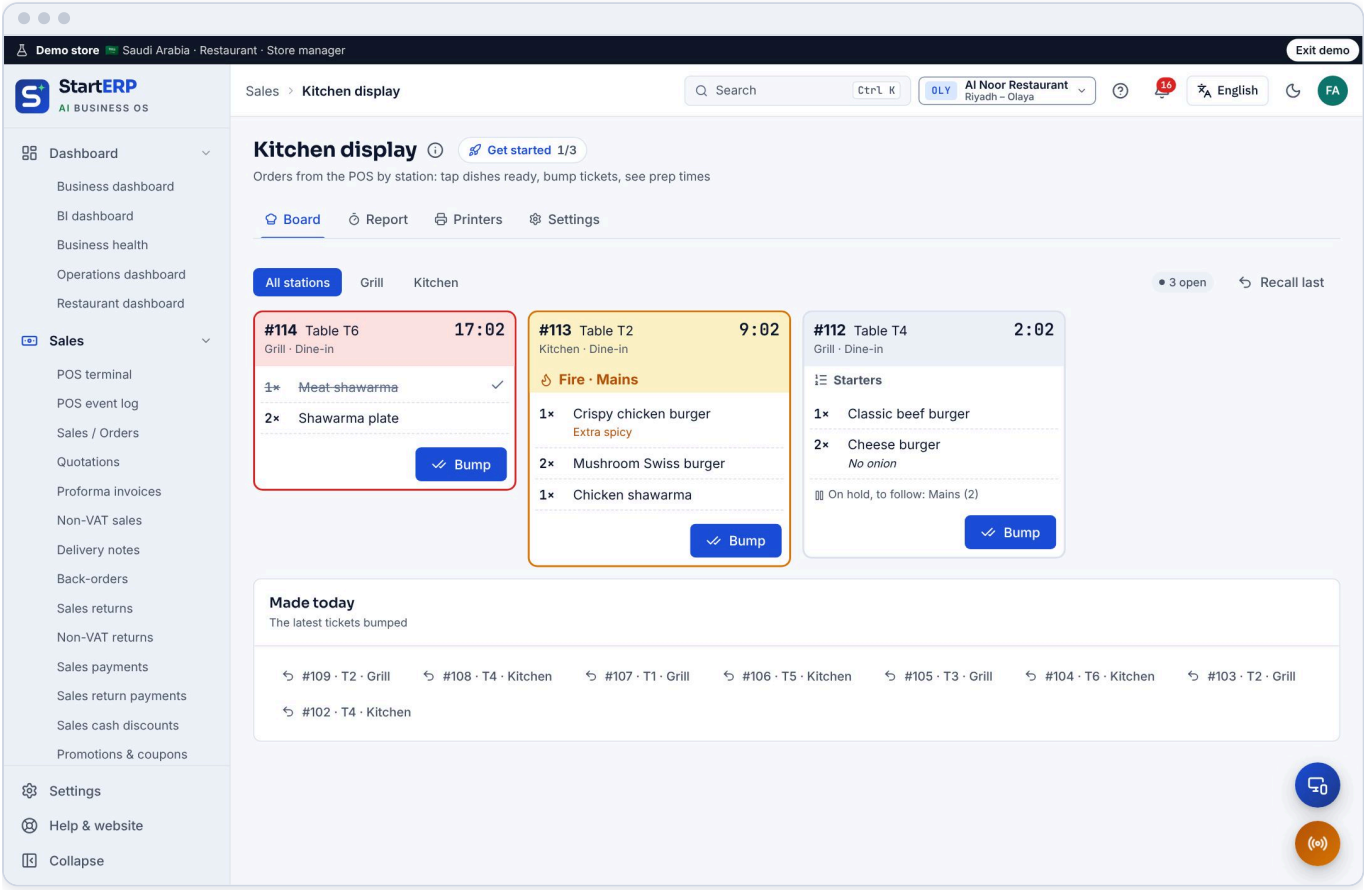
- Each station sees only its own dishes
- Timers turn amber then red, with a sound for new orders
- Tap dishes ready, bump tickets and recall the last one
- Each kitchen's printer prints its own dishes by itself

GET STARTED IN 3 STEPS

1. **Name your stations.** Grill, bread, drinks, and their dishes.
2. **Open the kitchen screen.** On a tablet or TV at each station.
3. **Send the first order.** Cooks tap dishes ready and bump the ticket.

Kitchen display

A screen in the kitchen that shows every order the POS sends, split by station (grill, tandoor, kitchen, drinks …). Each ticket counts the minutes since it was sent and turns amber then red; cooks tap dishes ready and bump the ticket, and the waiter sees the table is ready. A report shows the prep minutes of each station and dish. Part of the Kitchen display add-on for restaurants and cafes.



Kitchen display · demo store: Restaurant

1. On the restaurant POS, add the dishes and press Send to kitchen as usual. With the add-on, the order also goes to the kitchen screen, one ticket per station.
2. Open Sales → Kitchen display on a tablet or screen in the kitchen and pick the station, or All. New tickets appear at the end, with a sound if it is on.
3. Tap a dish when it is ready (tap again to undo), or press Bump when the whole ticket is done. Recall last brings back the last ticket bumped by mistake.
4. The Settings tab sets when tickets turn amber and red, the sound, and which station each product category goes to (for example Grills → grill).
5. Settings → Dishes per kitchen sets the kitchen of a single dish (it wins over its category), and Your kitchens adds your own kitchens, for example Pastry or Juice bar, beside grill, tandoor, kitchen and drinks.

6. Kitchen printers: open the Printers tab, add each printer with its kitchens, its network address (or the printer installed on the computer), its printer type (ESC/POS for Epson, Bixolon, Xprinter and most others; Star Line Mode; or the Windows/Mac driver) and paper width, then press Test. A printer set to All kitchens (the pass) prints every station of the order.
7. Printing needs a print station that is on in the shop: the StartERP desktop or Android app with This device prints kitchen tickets switched on, or the Card Bridge on a shop computer. A browser alone cannot print to kitchen printers without a dialog.

Tips. A dish goes to the station set for its product category; if none is set, to the station the POS gives it, else to the kitchen. The Report tab shows, for the days you pick, the tickets made at each station, the average and longest minutes from sent to ready, and the dishes that take longest. A dish counts as ready when it was tapped, else when its ticket was bumped. Cooks only need a user who can view sales; sending from the POS needs a user who can create sales. Takeaway orders from the waiting area print TAKEAWAY and the customer's name instead of a table, so the kitchen knows whose bag it is. After Send to kitchen the POS shows each printer's result. A failed print is tried again three times, then you get a notification; Printed today on the Printers tab lists every slip with Reprint. Courses: on the restaurant POS, pick Starters, Mains or Desserts under the table before tapping dishes (or tap a dish and change its course). Kitchen sends the dishes that come as ready and the first course; the later courses wait on hold, marked On hold on the bill. When the table is ready for the next course press Fire (for example Fire Mains). The kitchen ticket says FIRE with the course; every ticket also says which courses are on hold, so the kitchen can plan.

02

Floor plan & table moves

Add-on module

For: Restaurant, Pakistani Restaurant, Yemeni Restaurant, Turkish restaurant, Kerala Restaurant, Boofiya / Cafeteria (Kerala & Arabic food)

Your real floor on the POS, and tables that move with your guests

Lay out each section's tables where they really stand, square, round or long, and every till shows the floor the way your waiters see it. When guests change tables, move the whole order to a free table; when two groups sit together, merge their tables into one bill with the guests added up. Tickets on the kitchen screen follow the order to its new table.

What you get

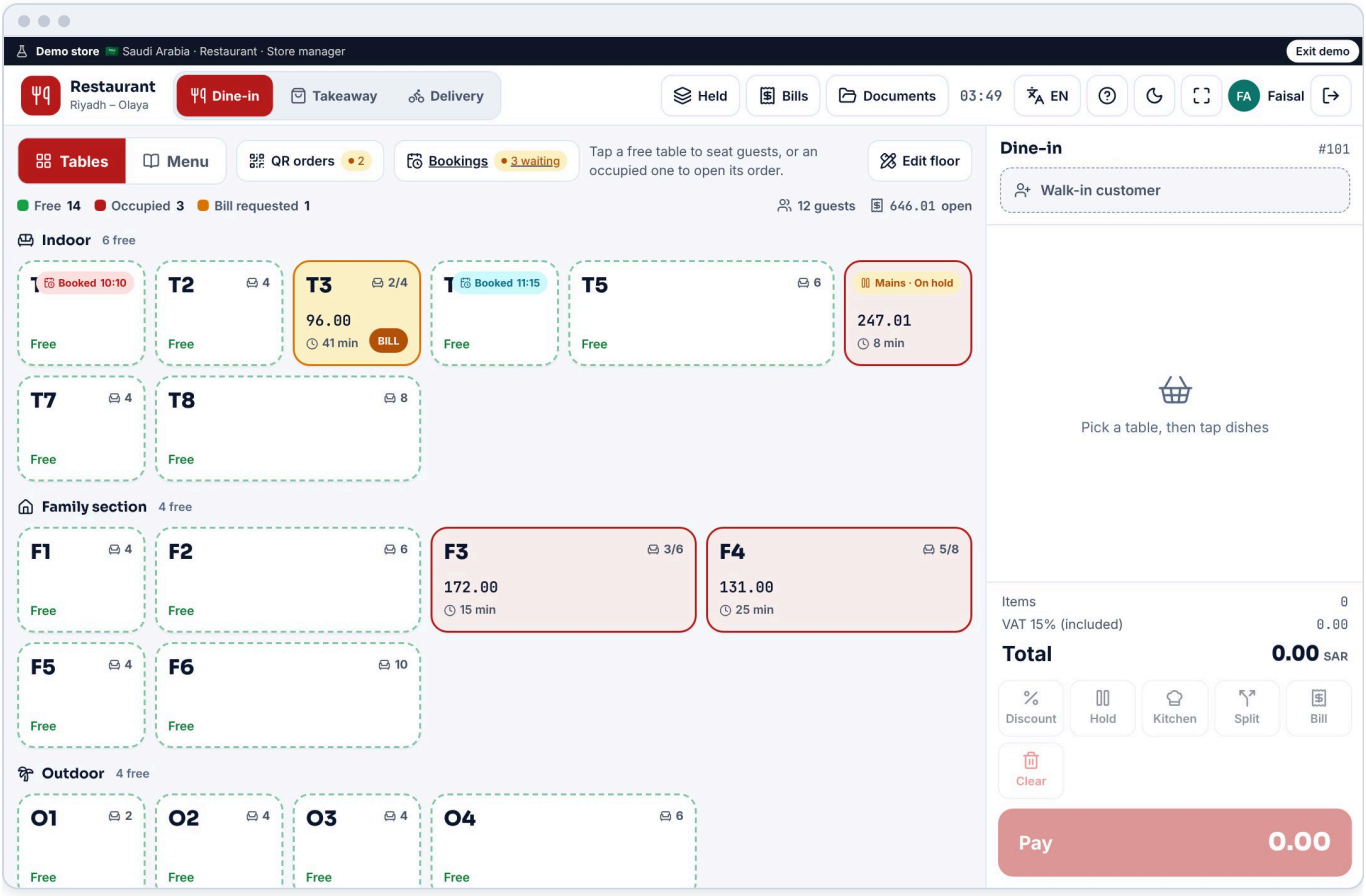
- Each section laid out as it really is
- Move an order to a free table
- Merge two tables into one bill
- Kitchen tickets follow the new table

GET STARTED IN 3 STEPS

1. **Draw your floor.** Place each table where it stands.
2. **Open a table.** Seat guests and add their order.
3. **Move or merge tables.** The bill and the kitchen follow.

Floor plan & table moves

Lay out the tables of each section on the restaurant POS where they really stand, square, round or long, and move or merge the open order of a table. Part of the Floor plan & table moves add-on for restaurants.



Floor plan & table moves · demo store: Restaurant

1. On the restaurant POS, open Tables and press Edit floor (owners, managers and users who can edit stock or settings).
2. Tap a table, then the place it stands; a table already there swaps places. Pick its shape: square, round or long. Press Save floor plan; every till of the store shows the new floor.
3. To move guests, open their table and press Move, then pick a free table: the whole order goes with them.
4. To join two groups, open one table and press Merge, then pick the other open table: the dishes and guests join it, on one bill.

Tips. The tables and their seats come from Store settings → POS terminal → Tables; the floor plan only places them. Auto arrange puts a section back in order. With the Kitchen display add-on, today's kitchen tickets of the table follow its order to the new table. On phones the tables show in a list, not on the floor.

03

QR table ordering

Add-on module

For: Restaurant, Pakistani Restaurant, Yemeni Restaurant, Turkish restaurant, Kerala Restaurant, Boofiya / Cafeteria (Kerala & Arabic food)

Guests order from their table, waiters stay in control

Print a QR code for every table and stand it there. A guest scans it with the phone camera, no app to install: the menu opens by section with photos, prices with VAT, calories and allergens, in English or Arabic. They add dishes with a note each, say how many sit at the table and send. The order waits on the restaurant POS until a waiter adds it to the table's bill, where it goes to the kitchen as usual, or declines it with a reason the guest sees on the phone. Pause ordering at a busy moment, or make new codes so the old printed ones stop working.

What you get

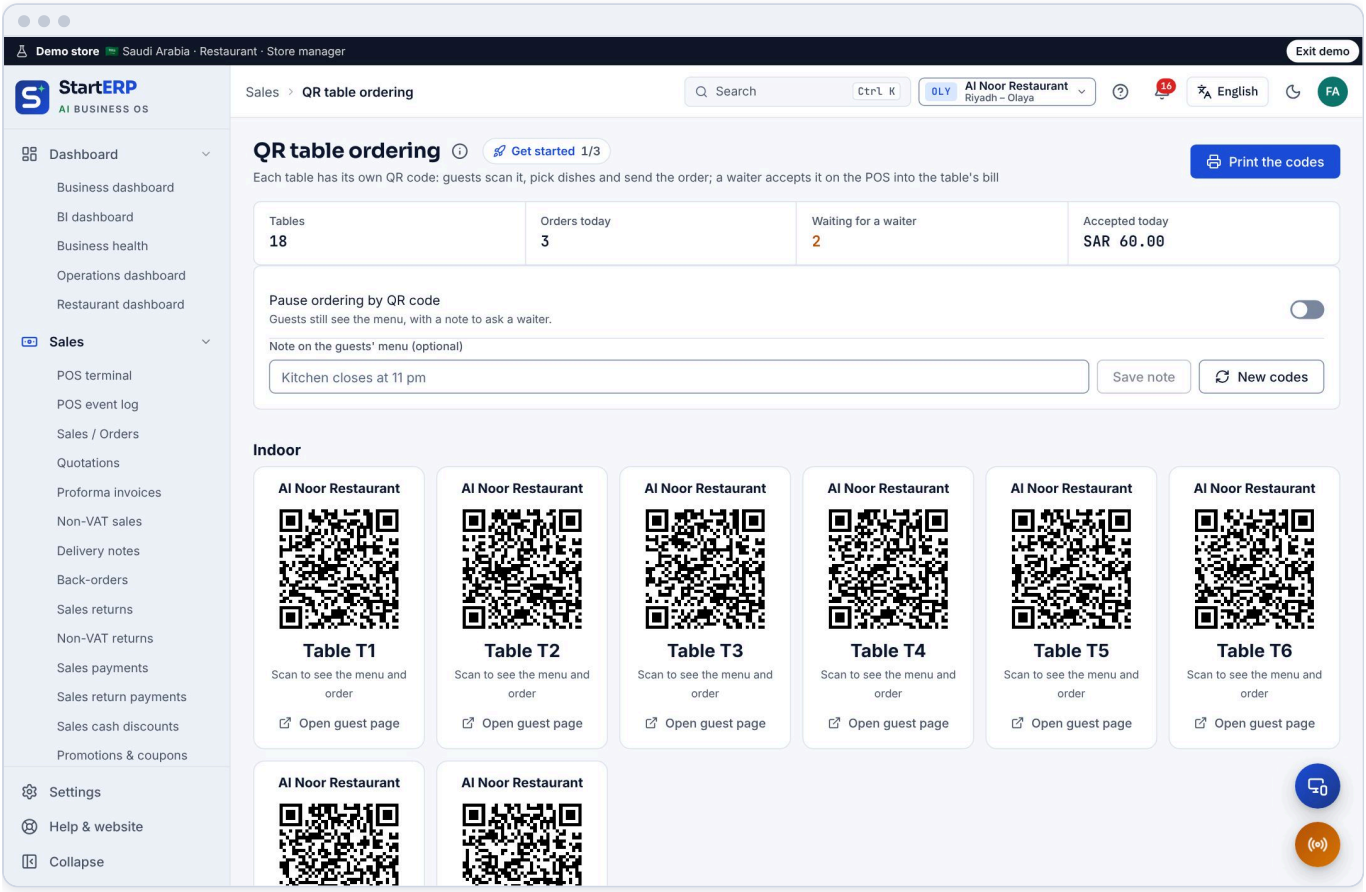
- A QR code per table, printed from the app
- Menu with prices, calories and allergens on the guest's phone
- The waiter accepts each order into the table's bill
- Pause ordering or renew the codes at any time

GET STARTED IN 3 STEPS

1. **Check your menu.** Sections, photos and prices.
2. **Print table QR codes.** One per table.
3. **Accept the first order.** It joins the table's bill and goes to the kitchen.

QR table ordering

Each table has its own QR code. A guest scans it with the phone camera, sees your POS menu with prices (VAT included), calories and allergens, adds dishes with a note and sends the order. It waits on the restaurant POS until a waiter adds it to the table's bill, where it goes to the kitchen as usual, or declines it with a reason the guest sees. Part of the QR table ordering add-on for restaurants with tables.



QR table ordering · demo store: Restaurant

1. Open Sales → QR table ordering. Every table of your POS (Settings → POS terminal) has a card with its QR code.
2. Press Print the codes and stand each card on its table. Open guest page shows what a guest sees.
3. When a guest sends an order, QR orders on the restaurant POS shows how many wait. Open it to see the table, the dishes, the notes and the total.
4. Press Add to table: the dishes join the table's bill, not yet sent. Press Kitchen to send them as usual.
5. Or press Decline, pick or type the reason and press Decline again; the guest sees it on the phone.

Tips. Prices come from your products, never from the guest's phone, and a table can have at most 3 orders waiting at once. Pause ordering by QR code at a busy moment: guests still see the menu, with a note to ask a waiter. The note box adds your own line to the menu. New codes makes a new QR code for every table and the printed ones stop working at once; print the cards again. Only one till can take an order: if two waiters press at once, the second is told who took it.

04

Reservations & waitlist

Add-on module

For: Restaurant, Pakistani Restaurant, Yemeni Restaurant, Turkish restaurant, Kerala Restaurant, Boofiya / Cafeteria (Kerala & Arabic food)

Every booking and every walk-in, on your floor

Take a booking by phone or WhatsApp with the name, mobile, guests and time, and hold a table for it: the list only offers tables that seat the party and are free then, so two bookings never land on one table. When the tables are full, add each party at the door with the wait you told them and watch the minutes; tell them on WhatsApp when their table is ready and seat them at a free table that fits. Late bookings, no-shows and the average wait show for the day, and the restaurant POS marks the tables booked within the hour.

What you get

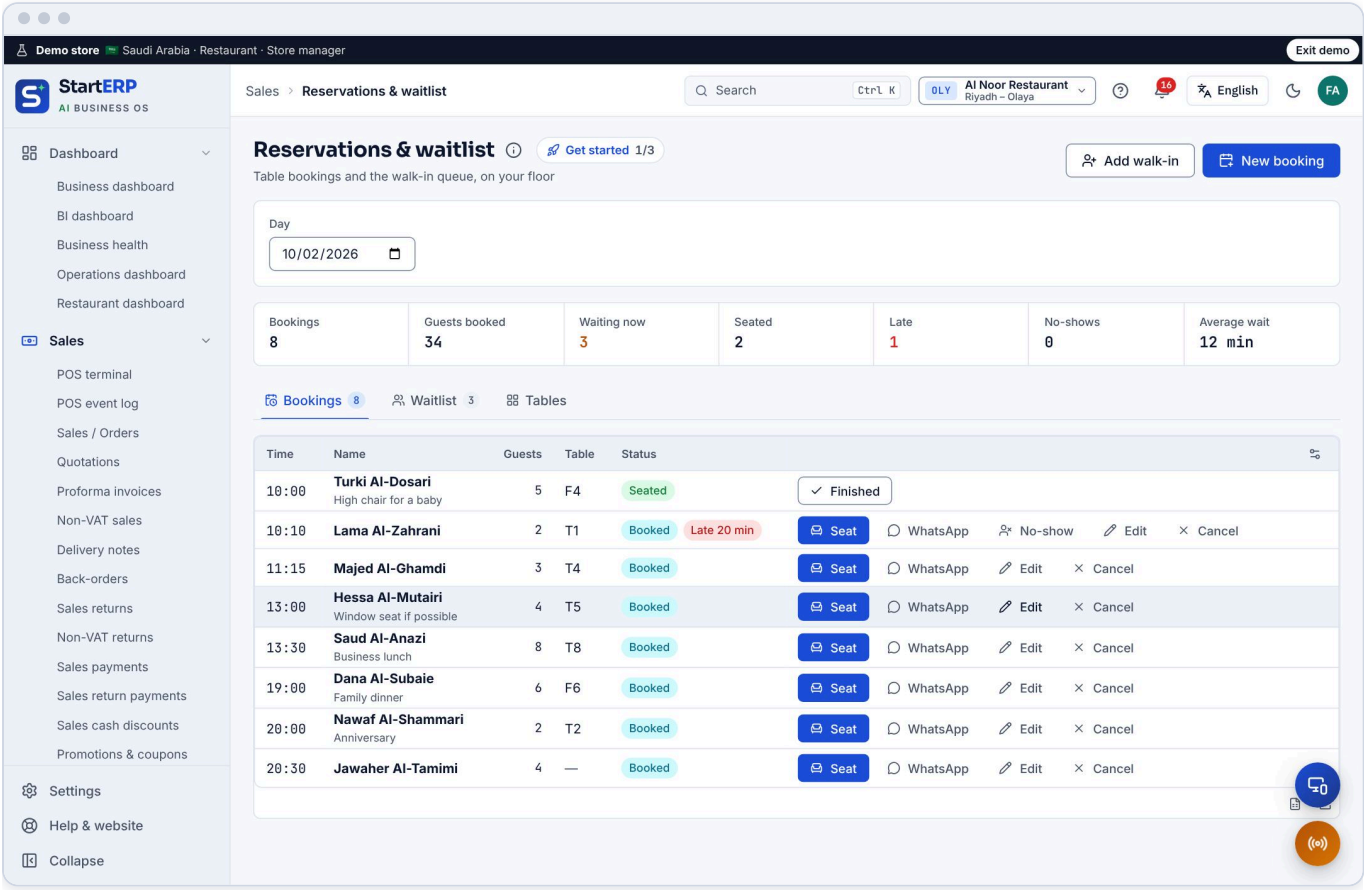
- Bookings with a table held, never double-booked
- A walk-in waitlist with the minutes waited
- Confirm a booking or say the table is ready on WhatsApp
- Late bookings, no-shows and the average wait for the day

GET STARTED IN 3 STEPS

1. **Take a booking.** Name, mobile, guests and time.
2. **Hold a table.** Only tables that fit and are free are offered.
3. **Seat guests and the waitlist.** Tell walk-ins on WhatsApp when ready.

Reservations & waitlist

Table bookings and the walk-in queue of a restaurant with tables. A booking holds a table for its time, and only tables that seat the party and are free then are offered. Walk-ins wait in the order they came, with the minutes waited against the wait you told them. Part of the Reservations & waitlist add-on for restaurants with tables.



Reservations & waitlist · demo store: Restaurant

1. Open Sales → Reservations & waitlist and press New booking. Type the name, mobile, guests, day and time, how long to hold the table and, if you want, the table.
2. Press WhatsApp on a booking to send the guest a confirmation from your own WhatsApp.
3. When the party arrives press Seat and pick one of the free tables that fit. Press Finished when they leave.
4. When the tables are full press Add walk-in with the name, guests and the wait you told them. The Waitlist tab shows them in order with the minutes waited.
5. Press Table ready to tell them on WhatsApp, then Seat. Press Left for a party that did not wait.

Tips. A booking more than 15 minutes late shows Late with No-show beside it. No-shows and the average wait are counted for the day. Two bookings can never hold one table at the same time: the server refuses the second and says who holds it. The restaurant POS shows Booked with the time on a table booked within the hour, and Bookings at the top with how many wait. The Tables tab shows each table now: seated, booked soon or free, with its next booking.

05

Waiter phone ordering

Add-on module

For: Restaurant, Pakistani Restaurant, Yemeni Restaurant, Turkish restaurant, Kerala Restaurant, Boofiya / Cafeteria (Kerala & Arabic food)

Orders taken at the table, straight to the kitchen

Each waiter opens StartERP on their own phone and sees every table of the floor: free, occupied with its bill and minutes, bill asked for, cooking or food ready. They open a free table for the guests, add dishes from the menu with their options and notes, and press Send: the dishes join the table's bill on every till at once and go to the kitchen screen and its printers with the waiter's name on the ticket, so nobody walks to the till to key an order in again. The waiter sees what is in the kitchen, adds more later and asks for the bill; the cashier takes the payment as usual.

What you get

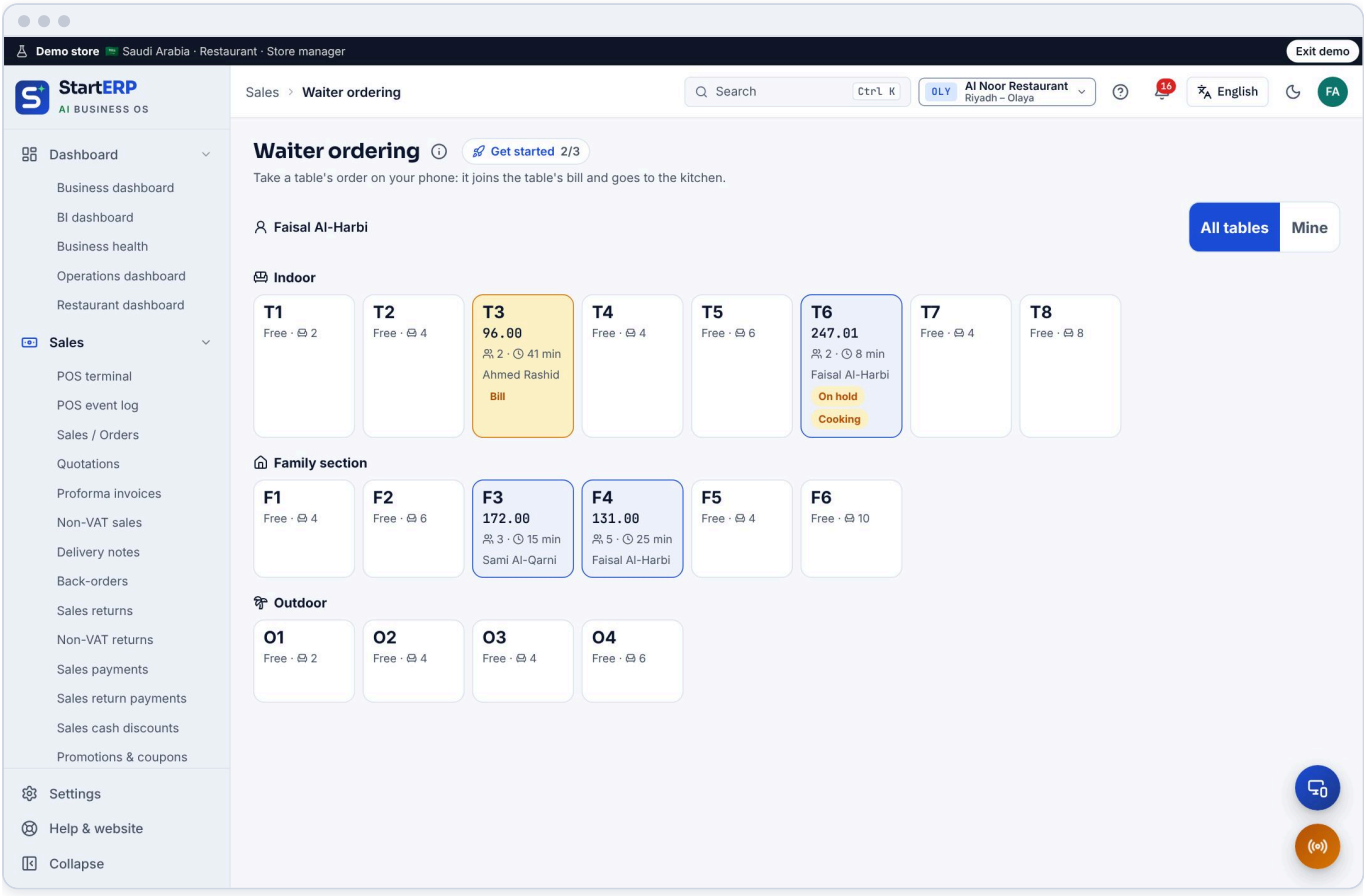
- Every table's state on the waiter's phone
- Dishes with their options and notes, sent from the table
- Joins the table's bill on every till at once
- The waiter's name on each kitchen ticket

GET STARTED IN 3 STEPS

1. **Add your waiters.** Each signs in on their own phone.
2. **Open a table on the phone.** Add dishes, options and notes.
3. **Press Send.** The bill and the kitchen get it at once.

Waiter ordering

Waiters take a table's order on their own phone at the table. The dishes join the table's bill on every till and go to the kitchen screen and printers with the waiter's name. Part of the Waiter phone ordering add-on for restaurants with tables.



Waiter ordering · demo store: Restaurant

1. On the waiter's phone, sign in with the waiter's own user and open Sales → Waiter ordering. Every table of the floor shows: free, or open with its bill, guests and minutes.
2. Tap a free table, pick how many guests and press Start order. Tap an open table to see what it has.
3. Press Add dishes, pick a category or search, and tap dishes. A dish with options asks for them and a note.
4. Press Review to change the quantities, then Send to kitchen. The dishes join the table's bill on every till.
5. When the guests are done press Ask for the bill. The cashier takes the payment on the restaurant POS as usual.

Tips. With the Kitchen display add-on the dishes go straight to the kitchen screen and printers, and the ticket shows the waiter's name. Without it they show From waiter on the till's table: the cashier opens the table and presses Kitchen to print the slip. Mine shows only the tables you serve. Each dish on the bill shows who took it and whether it is in the kitchen. A till that has the table open gets the waiter's dishes too, without losing its own. A waiter needs a user that may create sales. Give waiters a role of their own in Settings → RBAC with only what they need. Courses: above the menu pick Starters, Mains or Desserts for the dishes you tap. Send to kitchen sends the first course; the later ones show On hold on the bill until you press Fire on the table's order, from the phone or the till.

06

Recipes & food cost

Add-on module

For: Restaurant, Pakistani Restaurant, Yemeni Restaurant, Turkish restaurant, Kerala Restaurant, Coffee Shop, Cafeteria, Boofiya / Cafeteria (Kerala & Arabic food), Bakery & sweets, Ice cream shop, Catering & mess services

Know what every plate costs, and where the food goes

Write a recipe for each dish and each POS option: the rice, the chicken, the oil, in grams or millilitres, with how many portions a batch makes and the trimming waste. Every sale then takes the ingredients from stock instead of the dish, and returns put them back. See the food cost % of each dish, category and day, which dishes are stars, plowhorses, puzzles or dogs, the waste your kitchen logs, and how far your stock counts are from what the recipes say was used.

What you get

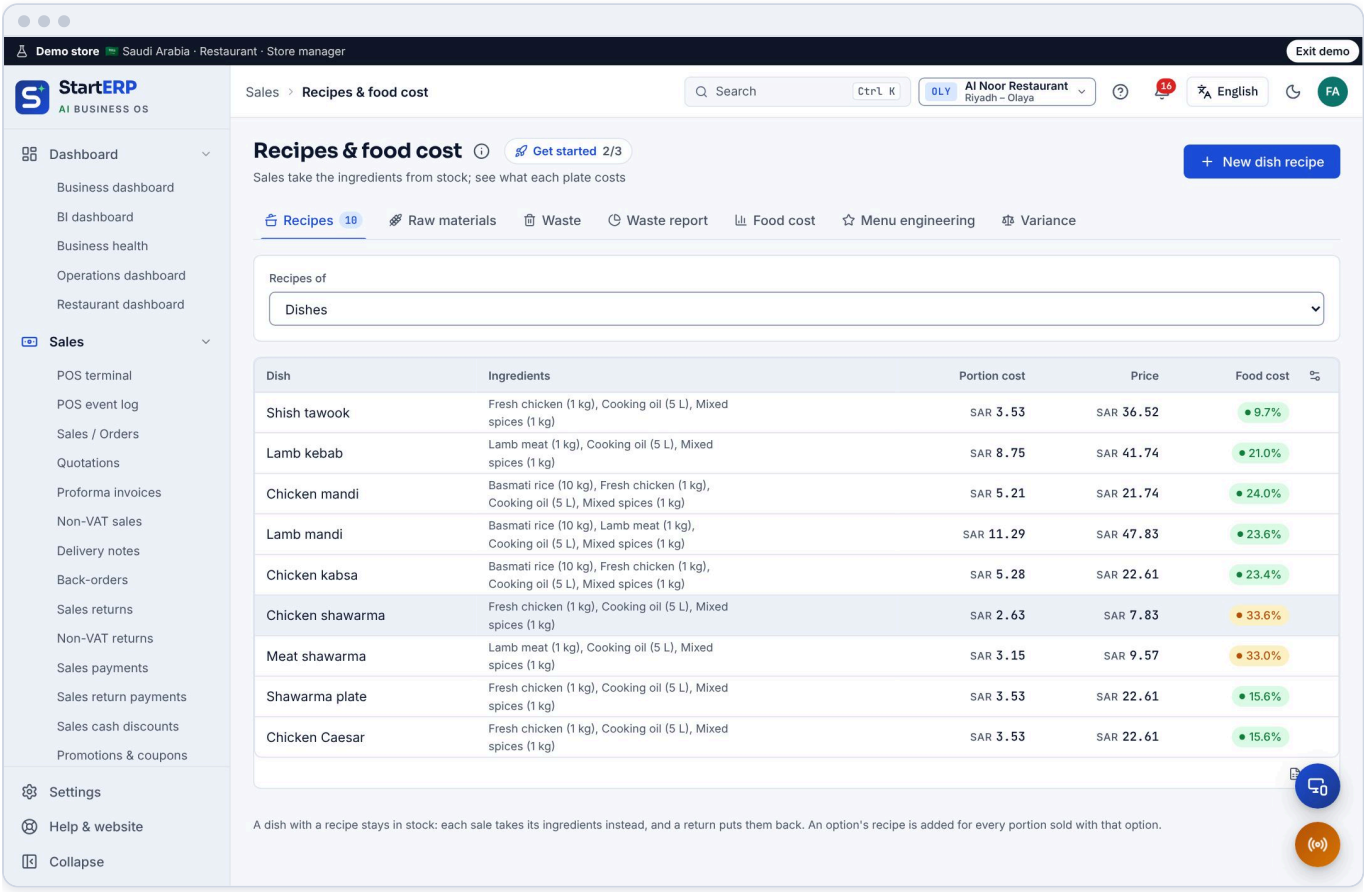
- Sales take the ingredients from stock
- Food cost % per dish, category and day
- Menu engineering: stars, plowhorses, puzzles and dogs
- Waste log and variance against stock counts

GET STARTED IN 3 STEPS

1. **Add ingredients as products.** Rice, chicken, oil in grams or ml.
2. **Write a recipe.** Ingredients per dish and portions.
3. **Check food cost %.** Per dish, category and day.

Recipes & food cost

Give each dish and each POS option a recipe, so every sale takes its ingredients from stock instead of the dish and a return puts them back. Keep a raw material master with bigger units (a sack of 25 kg), see what each material was bought, returned, used and wasted for, and which dishes use it. Log waste by stage (raw material, food preparation, cooked food not sold, sent back by a guest) and read the waste report. See the food cost % of each dish, category and day, which dishes are stars, plowhorses, puzzles or dogs, and how far your stock counts are from what the recipes used. Part of the Recipes & food cost add-on for restaurants and cafes.



Recipes & food cost · demo store: Restaurant

1. Add your ingredients as products (rice, chicken, oil, cups …) with the unit you buy them in and their purchase price.
2. Open Recipes & food cost, press New dish recipe and pick the dish. Add each ingredient with its quantity in grams, millilitres or pieces; for a bag, can or pack, type how many grams, millilitres or pieces are in one.
3. For a batch (a pot of biryani for 20), set Portions it makes; set Preparation waste for trimming and bones. The cost of one portion and its share of the price show as you type. Press Save.
4. For an option such as Extra rice or Extra shot, switch Recipes of to POS options and type the option's English name exactly as the POS shows it.

5. On a product, tick Raw material and pick its group, where it is kept and its shelf life; add the bigger units it is bought in (Sack = 25 kg, Crate = 12 l). Recipes → Raw materials lists every raw material and recipe ingredient with what was bought before VAT, returned, used by the recipes and wasted in the period, the price change from the first to the last purchase, the days of stock left and the dishes that use it. Tap one to edit its group and units.
6. On a purchase or purchase return, a product with bigger units has a button with the unit's name beside its Qty box: type how many sacks and the price of one, and the line becomes kilos at the price per kilo.
7. Log waste on the Waste tab: pick the ingredient or dish, where it was lost (raw material in store, food preparation, cooked food not sold, sent back by a guest) and why; type it in any of its units, sacks included. It leaves stock straight away; a dish with a recipe is wasted as its ingredients at its portion cost. A wrong entry can be cancelled, which puts the stock back.
8. Waste report shows the period's waste cost, its share of the sales before VAT, the average a day, and the waste by stage, by reason, by ingredient or dish and by day.
9. Pick a period on Food cost, Menu engineering or Variance to see the figures.

Tips. A dish with a recipe stays in stock: each sale takes its ingredients instead. With Use it as the dish's purchase price ticked, the profit of every sale of the dish uses the portion cost. Menu engineering compares each dish with the others: popular means it sold at least 70% of the average dish, profitable means it earns at least the average margin per portion. Variance needs posted stock counts of the ingredients (the Stock counts add-on): a count short of what the recipes and waste explain shows as unexplained.

07

Kitchen production

Add-on module

For: Restaurant, Pakistani Restaurant, Yemeni Restaurant, Turkish restaurant, Kerala Restaurant, Coffee Shop, Cafeteria, Boofiya / Cafeteria (Kerala & Arabic food), Bakery & sweets, Ice cream shop, Catering & mess services

Prep the right amount, every morning

Give each gravy, marinade, rice base, dough or cold brew a batch recipe, a station and how much you want ready for each day of the week. Every morning the prep list shows, station by station, what is on hand and what is still to make in whole batches, and which ingredients run short. Marking a batch done takes its ingredients from stock and puts what was made into stock at its real cost; the report shows cost and yield by item, station and day.

What you get

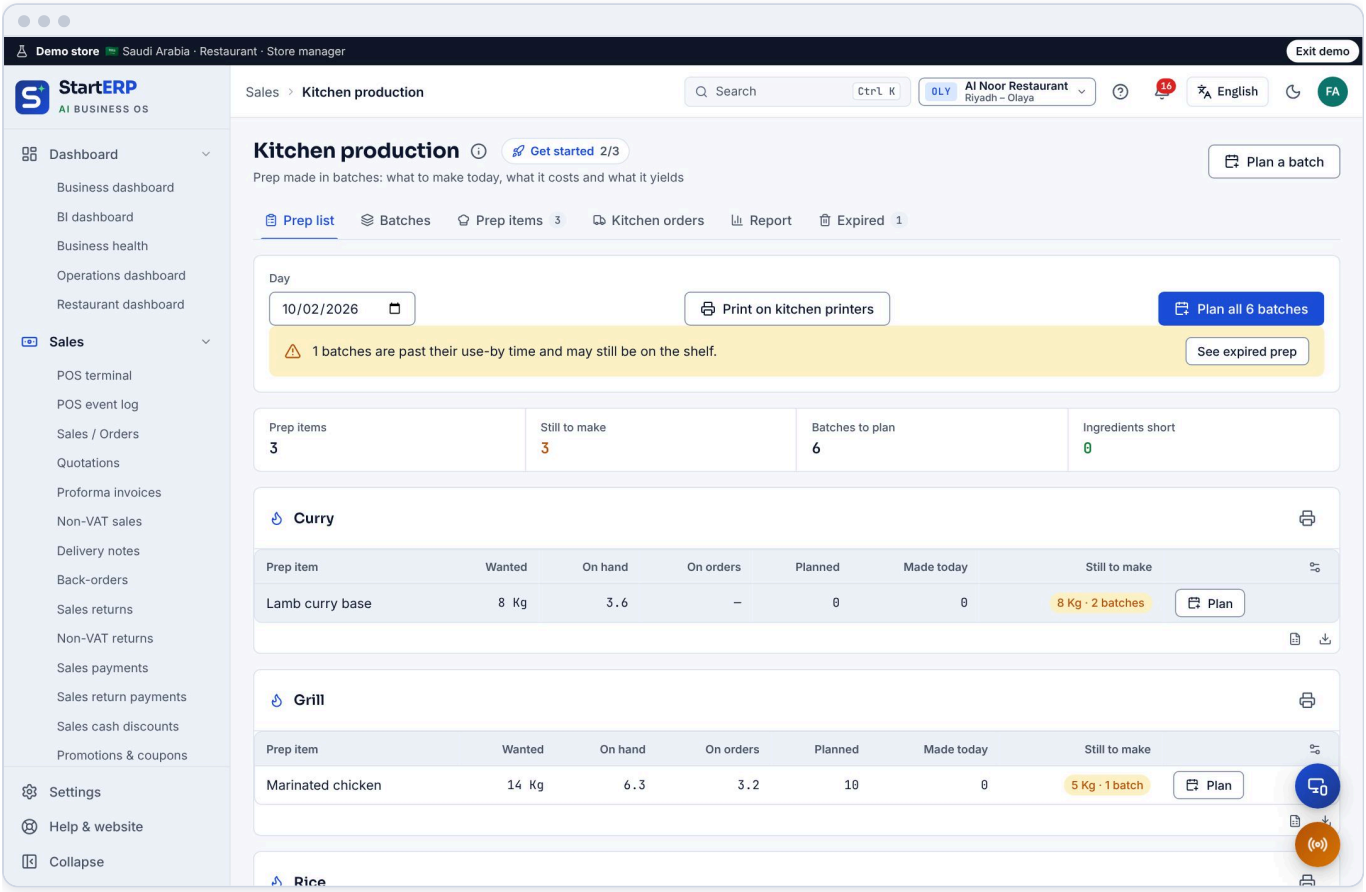
- Daily prep list by station from par levels
- Ingredients short shown before the rush
- Batches move stock at their real cost
- Yield and cost per unit by item, station and day

GET STARTED IN 3 STEPS

1. **Add a batch item.** Gravy, dough or marinade with its recipe.
2. **Set daily par levels.** How much to have ready each weekday.
3. **Mark a batch done.** Stock moves at real cost.

Kitchen production

Plan the kitchen's prep each morning: each prep item (a gravy, a marinade, a rice base, cold brew, dough) has a batch recipe, a station, a shelf life and how much you want ready for each day of the week. The prep list shows what is on hand and what is still to make in whole batches, by station, and which ingredients run short. Marking a batch done takes its ingredients from stock and puts what was made into stock at its real cost. Part of the Kitchen production add-on for restaurants and cafes.



Kitchen production · demo store: Restaurant

1. Add the prep item as a product with the unit it is kept in (Kg, L, Pcs), then open Kitchen production → Prep items → New prep item and pick it.
2. Type the batch size, the station (Grill, Rice, Bar …), the shelf life in hours and how much you want ready at the start of each day of the week.
3. Add what one batch takes, in grams, millilitres or pieces as in a recipe. The cost of a batch and of one unit show as you type. Press Save.
4. Each morning open the Prep list: pick the day and press Plan on an item, or Plan all, to plan the batches still to make. Ingredients short shows what to buy or move first.
5. When a batch is ready press Done on the Batches tab and type the amount actually made. Its ingredients leave stock and the prep item arrives at the batch's cost. Cancel puts everything back.
6. The Report tab shows batches, cost, yield and cost per unit by prep item, station and day for any period.

7. A central kitchen that cooks for your other branches: on Kitchen orders press New branch order, pick the kitchen, the branch and the day it is needed, and type the amounts. The kitchen's prep list adds the day's open orders on top of the par; Send on the order says how much of each line goes out and moves it to the branch in one store transfer at the kitchen's cost, with no VAT.
8. Catering an event: on Kitchen orders press New event order, type the event, the customer, the guests and what one guest takes of each item; the order is that times the guests and is added to that day's prep list. When the food goes out press Deliver, type what left, and it is taken out of the kitchen's stock. Bill the customer with a sales invoice as usual.

Tips. Yield is what was made of what was planned; under 90% or over 110% is shown in amber so you can check the recipe or the scale. With Recipes & food cost on, a dish's recipe can use a prep item as an ingredient, so each sale takes the gravy or marinade from stock at its real cost. Kitchen orders → Fill rate shows, for any period, what was sent of what each branch ordered and of each prep item, at the kitchen's cost; a line sent above its order does not lift the rate. Delivered events are listed one by one with their guests and cost per guest. You need access to both the kitchen and the branch to place or send an order. Ingredients are taken from and made items put into the store's main warehouse. Prep items → Suggest par levels works out a par for each weekday from the last four of that weekday: the average used of the item (sold, taken by recipes or by other batches), or the average made when nothing used it yet. Press Use these to save an item's suggestion; a weekday with no record keeps your own par. With Kitchen display, Print on kitchen printers on the Prep list sends each station's list to its kitchen printer (the printer whose kitchens include it; otherwise the pass printer): what is still to make, with the par and what is on hand. The printer icon on a station prints that station's list alone. The Expired tab lists done batches past their use-by time (made + shelf life) that may still be on the shelf. Likely left gives the stock on hand to the newest batches first. Throw away takes the amount you type out of stock at cost and logs it in the Waste log as expired (open it under Recipes & food cost); Nothing left closes the batch. A thrown-away batch can no longer be cancelled; cancel its waste entry to put the stock back.

08

Daily checks & HACCP log

Add-on module

For: Restaurant, Pakistani Restaurant, Yemeni Restaurant, Turkish restaurant, Kerala Restaurant, Coffee Shop, Cafeteria, Boofiya / Cafeteria (Kerala & Arabic food), Bakery & sweets, Ice cream shop, Catering & mess services

Be ready for the food inspector, every day

The food safety record your inspector asks for, kept on the tablet behind the counter. Fridge, freezer and hot-holding temperatures, opening and closing checks, and the cleaning of the espresso machine, grinders and steam wands, each with how often it is due. Staff record a check in a tap; a reading out of range asks what was done about it, and the report shows the checks done and missed and your compliance % for any period. A coffee shop starts with its bar checks, every other food business with the kitchen list.

What you get

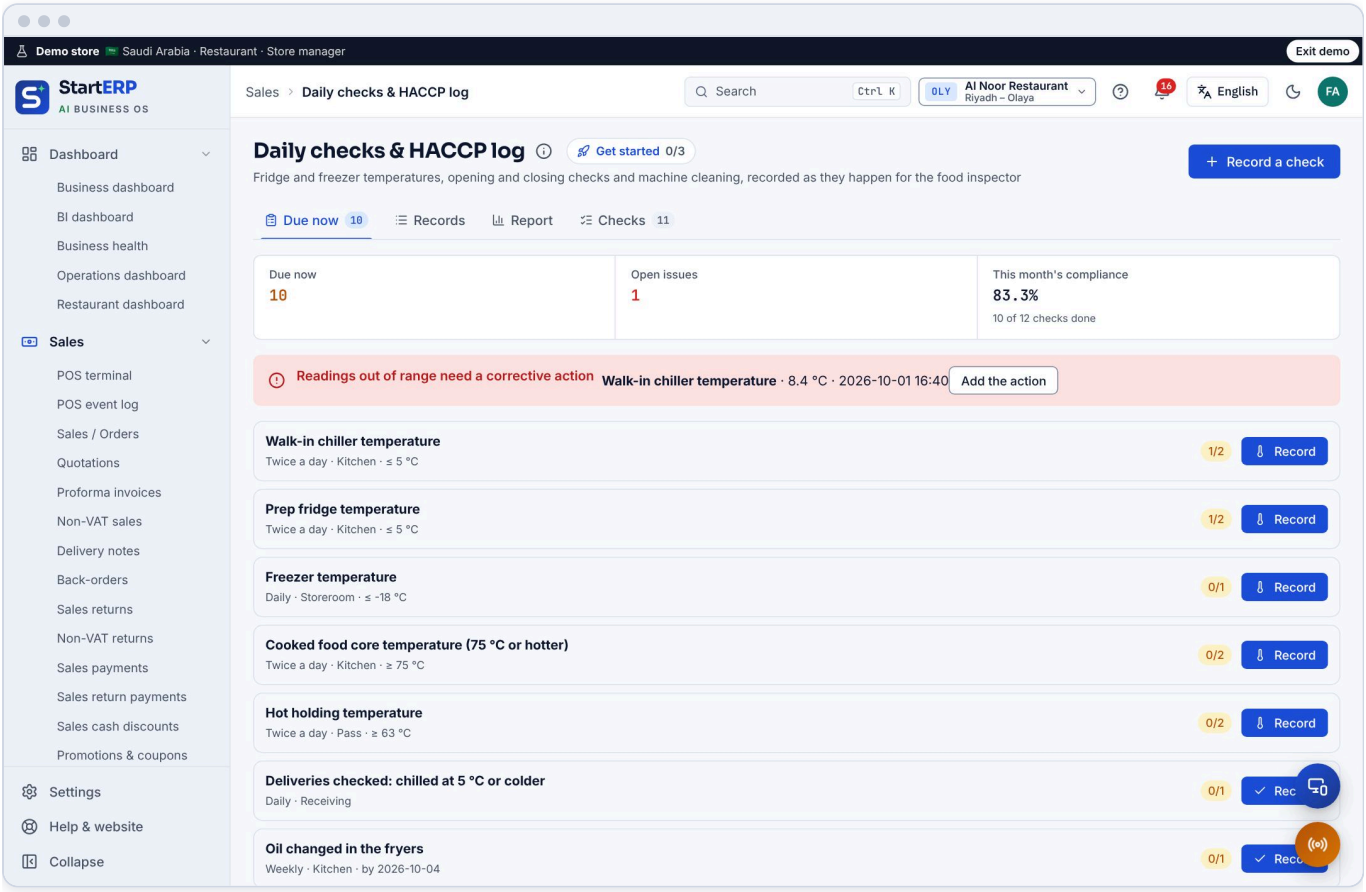
- Temperature, yes/no and cleaning checks, each with how often
- What is due now, recorded in a tap
- Out-of-range readings with their corrective action
- Compliance % by check and by day, ready for the inspector

GET STARTED IN 3 STEPS

1. **Add the suggested checks.** Your category's list, ready to change.
2. **Record this morning's readings.** Fridges, freezer and opening checks.
3. **Read the compliance report.** Done, missed and out of range.

Daily checks & HACCP log

The food safety record an inspector asks for: fridge, freezer and hot-holding temperatures, opening and closing checks, and the cleaning of the espresso machine, grinders and steam wands. Staff record each check in a tap; a reading out of range asks what was done about it, and the report shows the checks done and missed and the compliance % of any period. Part of the Daily checks & HACCP log add-on for restaurants, coffee shops, bakeries and every food business.



Daily checks & HACCP log · demo store: Restaurant

1. Open Daily checks & HACCP log. The first time, press Add the suggested checks: a coffee shop gets its bar checks, other food businesses the kitchen list. Change or add checks on the Checks tab.
2. Due now lists what is still to do today, this week, this month or this quarter. Press Record beside a check, type the temperature or answer yes or no, and press Save.
3. A reading outside the check's limits (a milk fridge above 5 °C, hot food below 63 °C) is marked out of range and asks for the corrective action. Until one is written it stays an open issue at the top of Due now.
4. Records lists every record of the period with who recorded it and when; export it or print it for the inspector. Report shows the compliance % by check and by day.

Tips. A record is never deleted or changed, so the log stays true for an inspection; a corrective action can be added later. A check you no longer do is stopped, not deleted. Weekly checks run Monday to Sunday; monthly and quarterly checks count in their calendar month or quarter. Twice-a-day checks need two records a day. Ask StartAI: "what food safety checks are due", "any fridge readings out of range this week" or "what was our compliance last month".

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Profit planner

Add-on module

For: Restaurant, Pakistani Restaurant, Yemeni Restaurant, Turkish restaurant, Kerala Restaurant, Coffee Shop, Cafeteria, Boofiya / Cafeteria (Kerala & Arabic food), Bakery & sweets, Ice cream shop, Catering & mess services

See your profit every day, and plan the month

Your profit and loss day by day after food cost, waste and your fixed and variable expenses. See which dishes lose money, set a revenue target for each month and watch its pace, and get a forecast of the next two weeks with the raw materials to buy for them. It shows the price each dish needs for your profit %, the regulars who stopped coming, and suggestions with the money at stake. Each morning a note tells you yesterday's profit or loss.

What you get

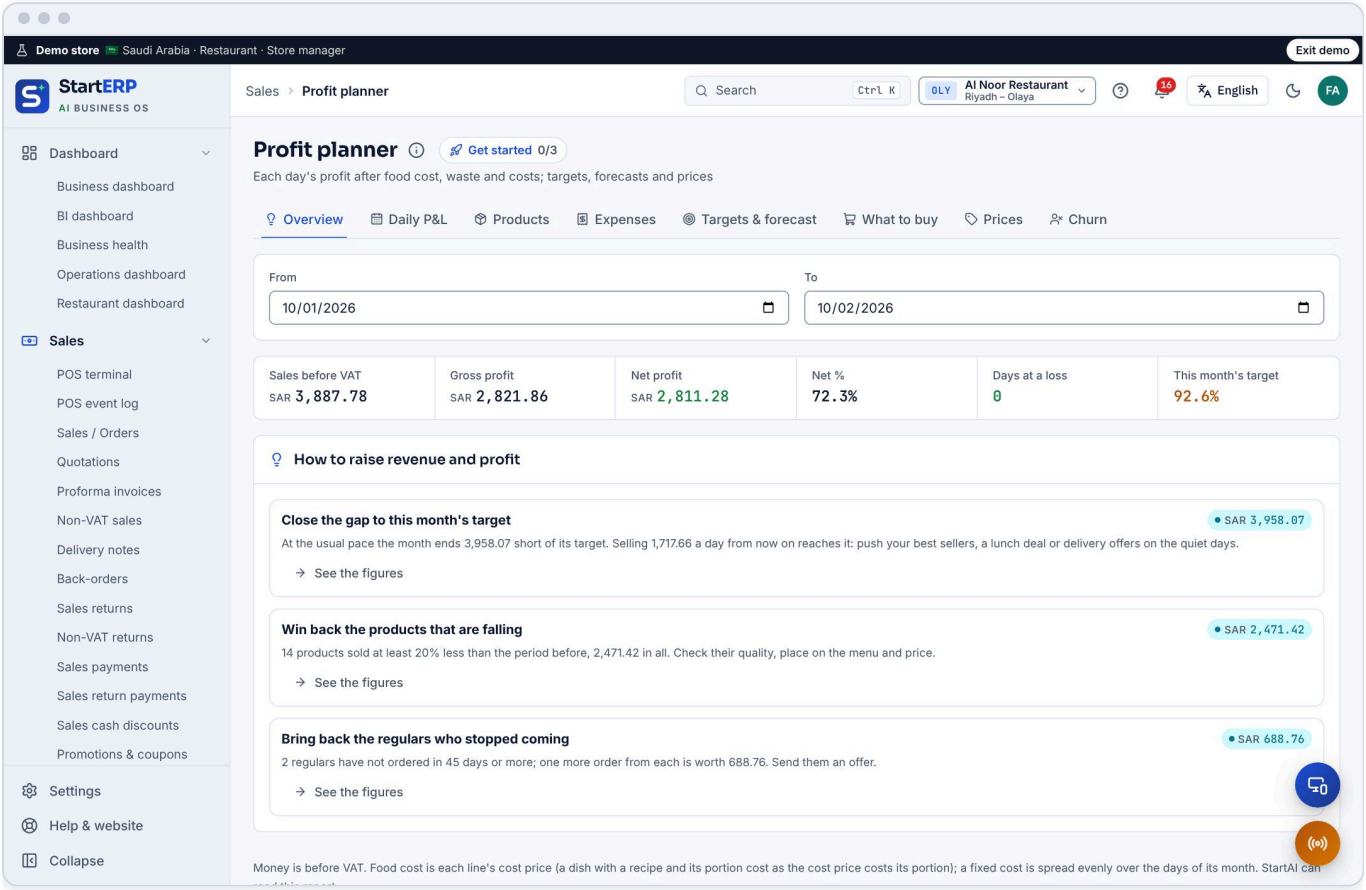
- Daily profit and loss, and loss by product
- Fixed and variable expenses kept apart
- Monthly revenue targets with a sales forecast
- What to buy, prices for your profit % and lost customers

GET STARTED IN 3 STEPS

1. **See yesterday's profit.** Sales less cost, waste and expenses.
2. **Mark fixed and variable costs.** Rent and salaries spread over the month.
3. **Set this month's target.** See its pace and the forecast.

Profit planner

Your profit and loss day by day, the products that lose money, your fixed and variable expenses, a monthly revenue target with its pace and a forecast of the next two weeks, what to buy for the coming days, the price each dish needs for your profit %, the customers who stopped coming, and suggestions to raise revenue. Part of the Profit planner add-on for restaurants and cafes.



Profit planner · demo store: Restaurant

1. Open Profit planner and pick the period with From and To. Overview shows sales, gross profit, waste, expenses and net profit, with the suggestions for the period.
2. Daily P&L lists each day: sales, cost, waste, variable expenses, the day's share of the fixed expenses and the net profit. Days with a loss are marked.
3. Products shows the profit of each product and the ones sold at a loss first. Prices shows the price each product needs for your profit % and how far its price is from it.
4. In Expenses mark each expense category Fixed (rent, salaries) or Variable (gas, packaging), give a fixed monthly amount if you have one, and press Save. Fixed costs are spread over the days of the month.
5. In Targets press Set targets and give a revenue target for each month. The bar shows how far this month is, the pace you need per day and the forecast for the month end.
6. What to buy uses the sales forecast and your recipes to list the raw materials needed for the coming days, less what is in stock. Churn lists regular customers who have not come back.

Tips. Profit % and alerts sets your expected profit % (used for the prices), the over-expense alert % and the waste alert %. Each morning a note tells you yesterday's profit or loss. With the Recipes add-on a dish's cost is its portion cost and What to buy comes from the recipes; without it the purchase price of the product is used. Ask StartAI: "what was my profit yesterday", "which dishes lose money" or "am I on track for this month's target".

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Order types & busy hours

Add-on module

For: Restaurant, Pakistani Restaurant, Yemeni Restaurant, Turkish restaurant, Kerala Restaurant, Coffee Shop, Cafeteria, Boofiya / Cafeteria (Kerala & Arabic food), Bakery & sweets, Ice cream shop, Catering & mess services

Know your busiest hours and best order types

See your orders and sales split into dine-in, takeaway, delivery and car orders, with the average bill of each, and hour by hour through the day. You know when the rush comes, so you staff and cook for it, and which kind of order earns the most.

What you get

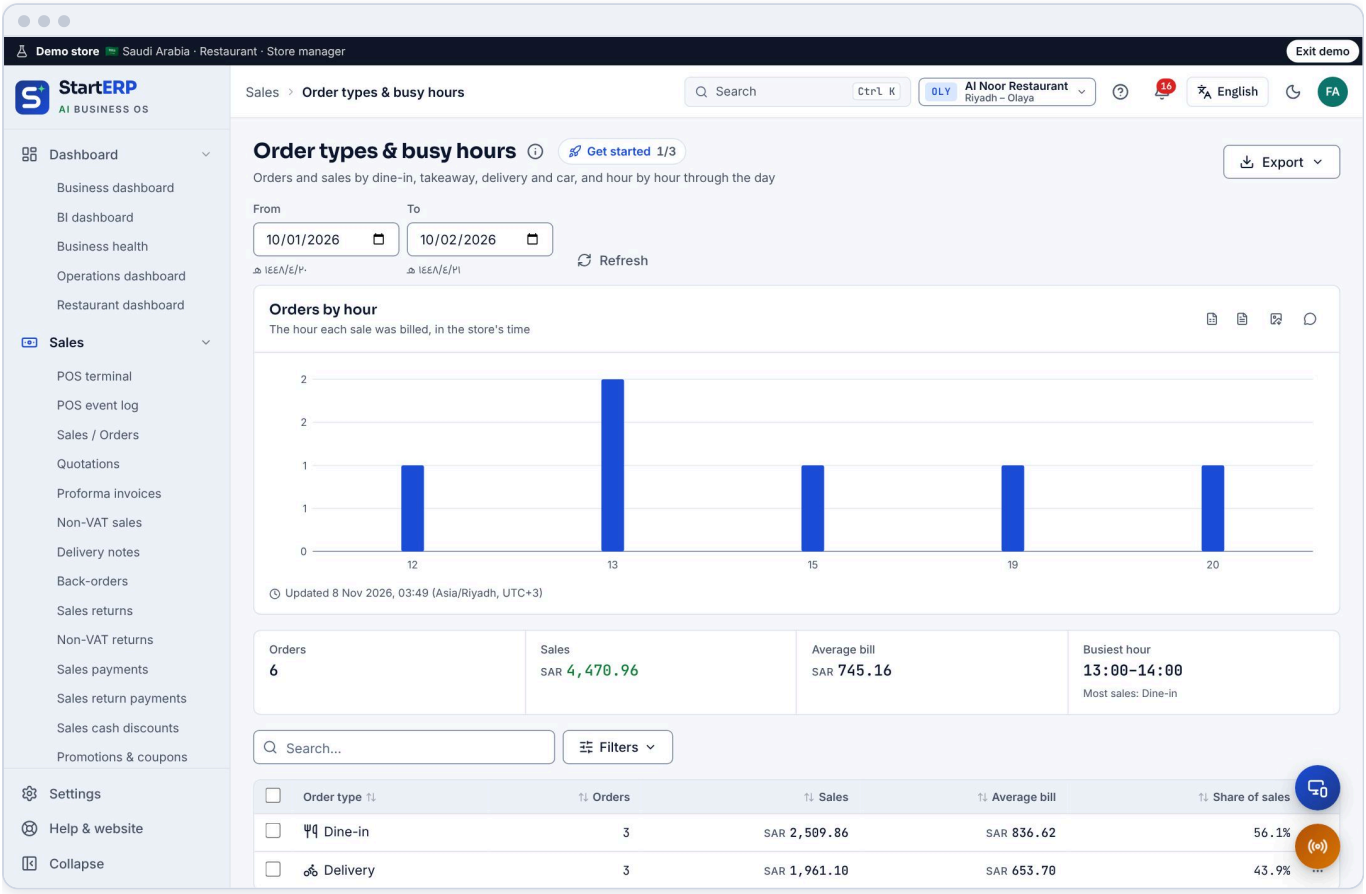
- Dine-in, takeaway, delivery and car orders compared
- Average bill for each order type
- Sales hour by hour to plan staff and cooking
- Straight from the orders your POS takes

GET STARTED IN 3 STEPS

1. **Take orders as usual.** Dine-in, takeaway, delivery or car.
2. **Open Food insights.** Orders and average bill by type.
3. **Plan for the rush.** Hour by hour, staff and cook ahead.

Order types & busy hours

Your orders and sales by order type (dine-in, takeaway, delivery and car), with the average bill of each, and hour by hour through the day, so you see your rush hours and can staff and cook for them. Part of the Order types & busy hours add-on for restaurants and cafes.



Order types & busy hours · demo store: Restaurant

1. Ring up orders on the restaurant POS as usual: the order type you pick (dine-in, takeaway, delivery, car or a delivery app) is saved with each sale.
2. Open Sales → Order types & busy hours and pick the days. The table shows each order type; the chart shows the orders of each hour, and the busiest hour is at the top.

Tips. Orders from a delivery app count as delivery, even when the POS calls them a parcel. A sale with no order type (one made on the Sales form, say) shows as Not set. Sales are the invoice totals with VAT, before returns; the hour is the time each sale was billed, in the store's time zone.

Set-up, help and training

The StartERP team sets up your store, imports your products, customers and opening balances from Excel or CSV, and trains your users on the screens they use.

> **Need an add-on module?** Ask your StartERP contact to switch it on for your store, or write to **sirin@starterp.org** or WhatsApp **+966 50 197 1075**.

The full set of module guides

#	Guide
1	The basics every store has
2	Selling and documents
3	Customers, CRM and loyalty
4	**Restaurants and cafés (this guide)**
5	Purchasing and inventory
6	Finance and accounting
7	HR and payroll
8	AI, automation and reports
9	Online, integrations and control
10	Industry modules
11	Hospitals, clinics, pharmacies and opticians
12	Law firms
13	Hotels and resorts
14	Real estate agencies

All guides can be downloaded in StartERP under Help → User guides.



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