



Multi Outlet

Next Gen Restaurant POS

Stealing Ingredients from Your Restaurant? Stop it Now!

Prevent loss, speed up operation, serve more customers

Migration easy software, migrate quickly from legacy software

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1. What is iRestora PLUS

iRestora PLUS is a restaurant POS software specially having Smart Stock System that helps a restaurant owner to protect his Stock from stealing or misusing. This software is specially designed for restaurant by keeping RESTAURANT NEEDS in mind.

iRestora PLUS understands that:

1. You need to protect your Stock from **stealing** or **misusing** to prevent loss
2. Your customer **orders first** then eats and then pays
3. Your customer may **modify his order in the middle** of eating/processing
4. When an order is modified, your kitchen needs to know **only modified items**
5. You need to **prevent modifying order** that is under process or done
6. Your customer may ask about **order progress** and you need to know & answer him quickly
7. Sometime **waste happens** and those needs to be considered as loss and deduct from stock
8. You may have **Bar** along with your **Kitchen**
9. You **purchase in due** sometime and pay frequently to your supplier
10. You need to **place an order very quickly**, less time it takes, more customers you serve
11. You need to have some **easy facility to switch to iRestora PLUS** from your legacy software
12. You may collect **pre-payment** or **post-payment** from your customer

These are not all, iRestora PLUS did not leave any other features to include which are also important and happens in a restaurant. Please check full features.

2. Full Features

2.1 Steal Protection Stock

- Ingredients are being stolen? Stop it right now
- By smart Stock system
- Ingredient and Food Menu Recipe are different module here
- Define recipe in food profile
- Ingredient Stock will auto reduce when sale a food
- You just need to sue
- When physical Stock mismatches with software

2.2 Post-payment & Pre-payment Support

Places Order->Running Order & Kitchen->Serve & Eat->Invoice and Payment

OR

Places order->Invoice and Payment->Running Order & Kitchen -> Serve, Eat & Close

2.3 Recipe Profile for Food Menu

- Define recipe of Ingredient of each Food Menu
- When you make a sale
- Those ingredients will be auto deducted
- Vegetarian Item Tagging to Filter Quickly in POS Page
- Beverage Item Tagging to Filter Quickly in POS Page
- Bar Item Tagging to Filter Quickly in POS Page
- Assign Modifier
- Modifier Recipe

2.4 Powerful Point of Sale

POS: Order Process

- Pre-payment and Post-payment support

POS: Running Order

- Real Time Running Order List
- Running Order Modification
- Running Order Cancel

POS: Order Type

- Dine In, Take Away, Delivery
- Service/Delivery Charge
- Delivery Address and checking address for delivery order
- Table with time tracking for Dine In order

POS: Search Experience

- Instant Item Search (Code/Name/Category/Veg Item/Beverage/Bar Item)
- Most selling items appears first in Sale Page
- Just type VEG to filter all Vegetarian Items
- Just type BEV to filter all Beverage Items
- Just type BAR to filter all Bar Items

POS: Kitchen Connection

- Print KOT (if intend to not to use Kitchen Panel)

- Connection with Kitchen Panel
- Connection with Bar Panel
- Kitchen & Bar Notification
- Cook Progress Check from Kitchen & Bar
- In Progress items count show in Running Orders
- In Progress items count show in Running Orders

POS: Modifier

- Item Modifier with Price
- Item Note
- Discount
- Discount by Item
- Discount on Total
- Discount by Fixed or Percentage

POS: Other

- Tax
- Waiter
- Instant Customer Add Option
- Hold Sale

2.5 Migration Easy Software

- Migrate Very Easily from Any Software
- Bulk Upload Ingredients
- Bulk Upload Food Menus
- Bulk Upload Food Menu's Ingredients/Recipe
- Bulk Upload Customer
- No need to upload associated data separately like: Category, Unit etc; software will automatically detect and upload those

2.6 Waste Tracking

- Ingredient Wise Waste Tracking
- Food Menu Wise Waste Tracking
- Deduct waste from Stock
- Loss Calculation & impact in Profit/Loss
- Tag Responsible Person

2.7 Modifier

- Unlimited Modifier with Price
- Assign Modifier to Food Menu

- Select Modifier in POS
- Modifier Recipe
- Text Modifier

2.8 Table

- Table management
- Table selection for Dine In order
- Table time tracking
- Restrict table selection on ongoing table

2.9 Profit Loss Calculation

- Sum of Sale (Paid Amount) +
- Sum of Customer Due Receive +
- Sum of Purchase (Paid Amount) -
- Sum of Supplier Due Payment -
- Sum of Expense -
- Sum of Waste -
- = Profit/Loss
- And Stock Valuation

2.10 Ingredient Purchase

- Purchase with Supplier Management
- Purchase with Due
- Purchase with Current Price

2.11 Supplier Due Tracking

- Purchase in Due
- Tracking Supplier Due Payment
- Supplier Due Report
- Supplier Ledger

2.12 Customer Due Tracking

- Sale in Due
- Tracking Customer Due Receive
- Customer Due Report
- Customer Ledger

2.13 Calculation Method

- Change Price in Purchase
- Only Real Time Price is considered for Profit/Loss
- Master Price is Only for Help

2.14 Precision Support

- 2 Digits Precision Support
- For Amount and Price
- To Support Reality

2.15 Small CRM

- Date of Birth and Date of Anniversary Field in Customer Profile
- SMS Configuration
- SMS to Customers Who Have Birthday Today
- SMS to Customers Who Have Anniversary Today
- Send Custom SMS to Customers
- SMS Invoice

2.16 Kitchen Panel

- Kitchen Screen for Chef
- Only Kitchen Item Goes to Kitchen Panel
- Tab Supported (1280x800)
- Touch Friendly Design
- In Progress Status Change
- Order Ready Status Change
- Order Ready Notification in Sales Point
- Item Wise Order Status Change for Dine In
- Order Wise Status Change for Take Away and Delivery

2.17 Bar Panel

- Bar Screen for Bar
- In Progress Status Change
- Order Ready Status Change
- Tab Supported (1280x800)
- Touch Friendly Design
- Order Ready Notification in Sales Point

2.18 Stock

- Purchase +
- Sale Consumption -
- Sale Modifier Consumption -
- Waste -
- Adjustment +/-
- = Stock
- Alert Stock/Low Stock
- Stock Valuation

2.19 Manually Stock Adjust

- Sometime Stock Mismatches Then
- Adjust Stock Manually
- Addition and Subtraction

2.20 Expense Tracking

- Expense Category
- Expense Record
- Expense Report
- Impact on Profit/Loss

2.21 Multi User and Access Control

- Unlimited User with Access Control Feature

2.22 Open and Close Register

- Register Opening Balance Set
- Register Closing Balance Auto Calculate
- Register Report

2.23 One Click Daily Summary

- Sum of Sale (Paid Amount)
- Sum of Purchase (Paid Amount)
- Sum of Expense
- Sum of Waste Loss
- Sum of Supplier Payment
- Sum of Customer Receive
- Daily Summary Report

2.24 Small HRM

- Attendance Tracking
- Attendance Report
- Calculate Salary

2.25 VAT

- Multiple VAT
- Different VAT for Different Item
- VAT Report
- VAT Enable/Disable

2.26 Reports

- Register Report

- Daily Summary Report
- Food Sale Report
- Consumption Report
- Stock Report
- Low Stock Report
- Profit/Loss Report
- Kitchen Performance Report
- VAT Report
- Supplier Ledger
- Supplier Due Report
- Customer Due Report
- Customer Ledger
- Sale Report
- Purchase Report
- Attendance Report
- Expense Report
- Waste Report

2.27 Business Intelligence Dashboard

- Total Customers, Ingredients, Food Items, Employees
- Quick Links
- Dine In/Take Away/Delivery Comparison
- Summary of Purchase, Sale, Supplier Due Payment, Expense, Waste Loss
- Low Stock Ingredients
- Top 10 Food Menus
- Top 10 Customers
- Supplier Payables
- Customer Receivables
- Monthly Sale Comparison Chart

Most Highlighted Features

- Steal Protected Stock
- Running Orders in POS (Modify Running Order, Cancel Running Order)
- Most Interactive Kitchen Panel
- Bar Panel
- KOT Print for Only Modified Items
- Kitchen Performance Tracking

- Waste Tracking
- Most Selling Items Appears First in POS
- Pre and Post Payment Support
- Intelligent Item Search
- Small CRM
- Small HRM
- Migration Easy Software

3. Server Requirements

- PHP 7+
- MySQL 5.4+
- Extensions need be enabled: Mysqli, CURL

4. Installation

Please follow below instructions:

5. Create a folder in your server
6. Create a database in your server and create a user, then assign that user to that database
7. Upload your downloaded zip file within the newly created folder
8. Extract the zip file within the folder
9. Access the URL like: <http://your-upload-path/install>
10. Follow further instructions

1. Login

If you already run the software, you supposed to get a login form. Please login using default login credentials. Email: admin@doorsoft.co Password: 123456

No worry please, you can change your credentials immediate after login.

2. Change Password

After login, please go to **Change Password** from **Account and User** menu and change the default 123456 password by your own. You can also update this any time you need.

3. Change Email

Please go to **Change Profile** from **Account and User** menu and change the default admin@doorsoft.co email by your own. You can also update this any time you need.

4. Setting

Go to Setting from main menu.

Setting

Restaurant Name *	Invoice Logo	<input type="button" value="Show"/>	Website	Date Format *
Door Shop	<input type="button" value="Choose File"/> No file chosen	doorsoft.co	D/M/Y	
Time Zone *	Currency Symbol *	Currency Position *	Precision *	
Asia/Dhaka	\$	After Amount	3 Digit	
Default Customer *	Default Payment Method *	Charge Type <small>?</small>	Charge (Percentage/Amount) <small>?</small>	
Walk-in Customer	Card	Delivery	10%	

Pre or Post Payment * ?

Post Payment Pre Payment

Invoice Footer

Thank you for visiting us!

Printing (Invoice)	Receipt Printer *
Local Server Print(Xampp)	Rongta Z (Rongta Z)
Printing (Bill)	Print Format *
Web Browser(Xampp/Website)	<input type="radio"/> No Print <input type="radio"/> 56mm <input checked="" type="radio"/> 80mm
Printing (KOT)	Print Format *
Web Browser(Xampp/Website)	<input type="radio"/> No Print <input type="radio"/> 56mm <input checked="" type="radio"/> 80mm
Printing (BOT)	Print Format *
Web Browser(Xampp/Website)	<input type="radio"/> No Print <input type="radio"/> 56mm <input checked="" type="radio"/> 80mm

Pre and Post Payment:

If you restaurant works like: your customer comes, places order, your serve, customer eats, then pays; you should choose Post Payment. In maximum case, Post Payment is common. But if you take payment when placing order, you should choose Pre Payment. This is rare but some restaurant does this.

Charge Type:

If you want to charge your customers for Service or Delivery, please choose the option and set the value in percentage or fixed amount. To set percentage value just put a % sign after the amount.

These charges will be applied automatically in the POS screen.

White Label:

To set your site name, logo and footer to show in this software.

Printers:

Add and manage all of your printers. So that you can select from printer setting at the bottom of this page.

Software Update:

To update the software when there is a new release.

License Transfer:

If you have installed in a location then want to transfer this to a new location, please use this feature.

Printing Invoice, Bill, KOT and BOT:

Either you may want to print from browser and select printer each time you print or you may want to print directly from printer when you click on any button like Bill, Invoice, KOT or BOT.

If you choose Web Browser then there is nothing more to do. But if you choose Local Server Print (Xampp) or Live Server Print (Website) then please follow this video to setup your network printer:

https://www.youtube.com/playlist?list=PLvlbsjSnWlMOhSu7AXo_tZc3cjj7DJBst

Tax Setting(How to deal with Tax):

iRestora PLUS now supports Indian GST including any kind of Sales Tax, VAT, HST etc.

Then how to deal with it? Please check Tax Setting button in Setting

I Collect Tax:

If you do not collect tax just simply choose No in I collect Tax.

My Tax Title:

What is your tax title, means what do you call tax in your country, like in Bangladesh it is called VAT, in Canada it is HST. Just put that in this field.

My Tax Registration No:

Please enter your Tax Registration Number here.

My Tax is GST:

You will only check Yes if you use GST. If you check Yes then few things will happen:

- System will require State Code
- You can enter a GST Number of customer in POS screen
- System will check that if your State Code matches with customer's State code(System will extract State Code of customer from his GST Number). If matches system will apply CGST and SGST. If does not match system will apply CGST and IGST on that order. And if the customer does not provide GST Number then CGST and SGST will be applied.

NB: For point 3, you must add CGST, IGST and SGST in Tax fields in later step.

AND if you don't use GST, you must not check Yes here. But let's say you checked Yes here and filled up State Code. Now you have to enter your tax fields.

As you know that for using GST you have four tax fields: CGST, SGST, IGST and VAT (for hard drinks).

If you don't sell hard drinks in your restaurant you don't need to add VAT.

Then what happens?

Now when you go to add a food menu, you need to specify the rate of all these fields of that food item. Even if it is 0.

Edit Food Menu

Name *	Code	Category *	
<input type="text" value="Test Tax"/>	<input type="text" value="035"/>	<input type="text" value="Maxican"/>	
Ingredient Consumptions *			
<input type="text" value="Select"/>	<input type="button" value="Read Me First"/>		
SN	Ingredient	Consumption	Actions
1	American cheese	<input type="text" value="1"/> Pcs	<input type="button" value="Delete"/>
2	All-purpose flour	<input type="text" value="50"/> g	<input type="button" value="Delete"/>
Sale Price *	Description		
<input type="text" value="33"/>	<input type="text" value="Description"/>		
Photo Height must be 80px and Width must be 142px		Is it Veg Item ? *	Is it Beverage ? *
<input type="button" value="Choose File"/> <input type="text" value="No file chosen"/>	<input type="text" value="No"/>	<input type="text" value="No"/>	
Is it Bar Item ? *			
<input type="text" value="No"/>			
VAT	SD	IGST	
<input type="text"/>	<input type="text"/> %	<input type="text"/> %	<input type="text"/> %
<input type="button" value="Submit"/>	<input type="button" value="Back"/>		

You can here set tax rates of all these fields. Those will be calculated in POS order.

5. Outlet Management

Please go to **Outlets** from left menu.

Outlets

+ Add Outlet



Door Shop
Outlet Code : 000001

Address: House 5, Road 4, Nikunja 2, Khilkhet, Dhaka
Phone: 01812391633
Email: info@hiralugedara.com

Enter **Edit**



DS New Shop
Outlet Code : 000003

Address: House 5, Road 4, Nikunja 2, Khilkhet, Dhaka
Phone: 41234123123
Email: newshop@gmail.com

Enter **Edit** **Delete**



TR Outlet
Outlet Code : 000004

Address: House 5, Road 4, Nikunja 2, Khilkhet, Dhaka
Phone: 75342341211
Email: tr@gmail.com

Enter **Edit** **Delete**

Here you can manage all of your outlets/branches.

Please note that you must enter to an outlet before doing any transactional task like: sale, purchase etc.

6. User

You can add unlimited users in the software by selecting:

Please go to **Manage Users** from **Account** menu.

Add User

Name *	Email Address *	Phone *
<input type="text" value="Name"/>	<input type="text" value="Email Address"/>	<input type="text" value="Phone"/>
Designation * Enter Waiter for waiter, to be appeared in waiter dropdown in POS screen		
<input type="text" value="Designation"/>		
Will Login? *		
<input checked="" type="radio"/> Yes <input type="radio"/> No		
Password *	Confirm Password *	
<input type="text" value="Password"/>	<input type="text" value="Confirm Password"/>	
Menu Access *	<input type="checkbox"/> Select All	
<input type="checkbox"/> Attendance	<input type="checkbox"/> Bar	
<input type="checkbox"/> Change Password	<input type="checkbox"/> Change Profile	
<input type="checkbox"/> Customers	<input type="checkbox"/> Customer Due Receive	
<input type="checkbox"/> Dashboard	<input type="checkbox"/> Expense	
<input type="checkbox"/> Expense Items	<input type="checkbox"/> Food Menus	
<input type="checkbox"/> Food Menu Categories	<input type="checkbox"/> Ingredients	
<input type="checkbox"/> Ingredient Categories	<input type="checkbox"/> Ingredient Units	
<input type="checkbox"/> Stock	<input type="checkbox"/> Stock Adjustments	
<input type="checkbox"/> Food Menu Stock	<input type="checkbox"/> Kitchen	
<input type="checkbox"/> Manage Users	<input type="checkbox"/> Modifiers	
<input type="checkbox"/> Outlets	<input type="checkbox"/> Payment Methods	
<input type="checkbox"/> Plugin	<input type="checkbox"/> POS	
<input type="checkbox"/> Purchase	<input type="checkbox"/> Report	
<input type="checkbox"/> Sale	<input type="checkbox"/> Send SMS	
<input type="checkbox"/> Setting	<input type="checkbox"/> Suppliers	
<input type="checkbox"/> Supplier Due Payment	<input type="checkbox"/> Tables	
<input type="checkbox"/> Transfer	<input type="checkbox"/> User	
<input type="checkbox"/> Waiter	<input type="checkbox"/> Waste	
<input type="checkbox"/> White Label		

You can also Deactivate a user from user list to prevent from login. Also you can Reactivate him again.

7. Master

a) Ingredient Categories

Go to Ingredient Categories from Master menu to manage your all ingredient categories. You will need this when creating an ingredient. These are like: Meat, Fish, Vegetable, Spice etc. But no worry we have bulk upload option you don't need to enter ingredient category separately.

b) Ingredient Units

Go to Ingredient Units from Master menu to manage your all ingredient units. You will need this when creating an ingredient. These are like: g, Kg, mL, L, Pcs etc. But no worry we have bulk upload option you don't need to enter ingredient unit separately.

c) Ingredients

These are the things will be used to produce/make a food item. Go to Ingredients from Master menu to manage your all ingredients. You will need this when creating a food menu. These are like: Egg, Milk, Butter, Tuna Fish, Potato, Salt, etc

Please go to Ingredients from Master menu.

This could be 100 or 200 and tough to enter separately but no worry we have bulk upload facility so that you can upload all of your ingredients from an excel file. This is very easy and you can do it within hour.

Mention that you don't need to upload your ingredient category or ingredient unit separately. You can upload all these things like ingredient name, its unit, its category from one excel file. Software will detect that if the ingredient category is remaining in database or not if remains system leave that or if it doesn't remain system will upload that.

d) Bulk Upload Ingredients

You can upload all of your ingredients from an excel file. Please go to Ingredients from Master menu and then click on Upload Ingredients button. You will get a form having facility to upload an excel file. Before upload an excel file you must download the sample file and open it. You will get instructions there how to fill up the excel file. Please follow the instructions, feel the excel file and then upload the file. And additionally if you do a mistake when filling the excel file system will show you error.

	A	B	C	D	E	F	G
1	Ingredient Bulk Upload						
Instructions:							
	<ul style="list-style-type: none"> - Please remove value from row 4 and place data from there - * Marked fields are required - Enter maximum 50 rows at a time, if you need to upload more than 50, fill the file again and upload again - You don't need to add Category and Unit separately from web interface, you just enter those here, system will check if it is not remaining in DB, system will insert that by itself - Be careful with any name spelling - Do not use nothing than a number in Purchase Price and Alert Quantity/Amount 						
2							
3	Ingredient Name *	Code *	Category *	Unit *	Alert Quantity/Amount *	Purchase Price *	
4	Avocado		1 Fruit	Pcs	10	99	
5							
6							
7							
8							
9							
10							
11							
12							
13							
14							
15							
16	« »	Ingredient	⊕				⋮

e) Modifiers

iRestora PLUS has two type of modifiers: one is Item Modifier another is Text Modifier.

Item Modifier: Item Modifiers are those customer cannot order directly but can order along with a food item. These are like: Beet Salad, Caesar Salad, House Salad Onion Ring, Moz Sticks etc. These modifiers can have price also. You can manage these modifiers from Modifiers under Master menu. You can also manage ingredients/recipe of these modifier and assign these modifiers to a Food Menu so that in POS screen when cashier select a Food Menu to add to cart he will be able to see modifiers assigned to that Food Menu and if customer wants a modifier POS user can select that. If that selected modifiers has price that will be added in price. That selected modifier will be sent to Kitchen Panel or KOT to guide chef that he also needs to prepare those modifiers along with the item.

Creating an Item Modifier:

Go to Modifiers from Master menu.

Add Modifier

Name *

Price *

Ingredient Consumptions *

Select

Read Me First

SN	Ingredient	Consumption	Actions
1	American cheese	Consumption <input type="text" value="Pcs"/>	
2	All-purpose flour	Consumption <input type="text" value="g"/>	

Description

Enter ...

VAT

SD

IGST

Submit

Back

Assigning Item Modifier to a Food Menu:

Food Menus						
+ Add Food Menu		Upload Food Menu		Upload Recipe		Food Menu Barcode
Entries	10	Search Here			Filter By	
SN	Code	Name	Category	Sale Price	Total Ingredients	Added By
27	035	Test Tax	Maxiacan	33.000	1	Admin User
26	027	Chicken Chow Mein	Chienese	300.000	14	Admin User
25	026	Best Eggs Benedict	Japanese	400.000	15	Admin User
24	025	Shrimp Toast	Chienese	400.000	8	Admin User
23	024	Crispy Taco Rice	Chienese	400.000	15	Admin User

Selecting in POS Screen:

In KOT:

KOT
 Order No: B 000088
 Date: 09/12/2018 10:04
 Customer: Habibur Rahman

SN	Item	Qty
# 1	Chicken Chow Mein (027) Modifiers: M FM2	1

Total Item(s): 1

In Kitchen Panel:

Kitchen Panel

[Help](#)[Logout](#)**Order Number: A 000007**Dine In
Table: Table 02
Items: 1
Order Time: 12:32Started Cooking: 0/1
Done: 0/1

Time Count: 00:11 M

Chicken Chow Mein

Modifiers: M FM2,test1

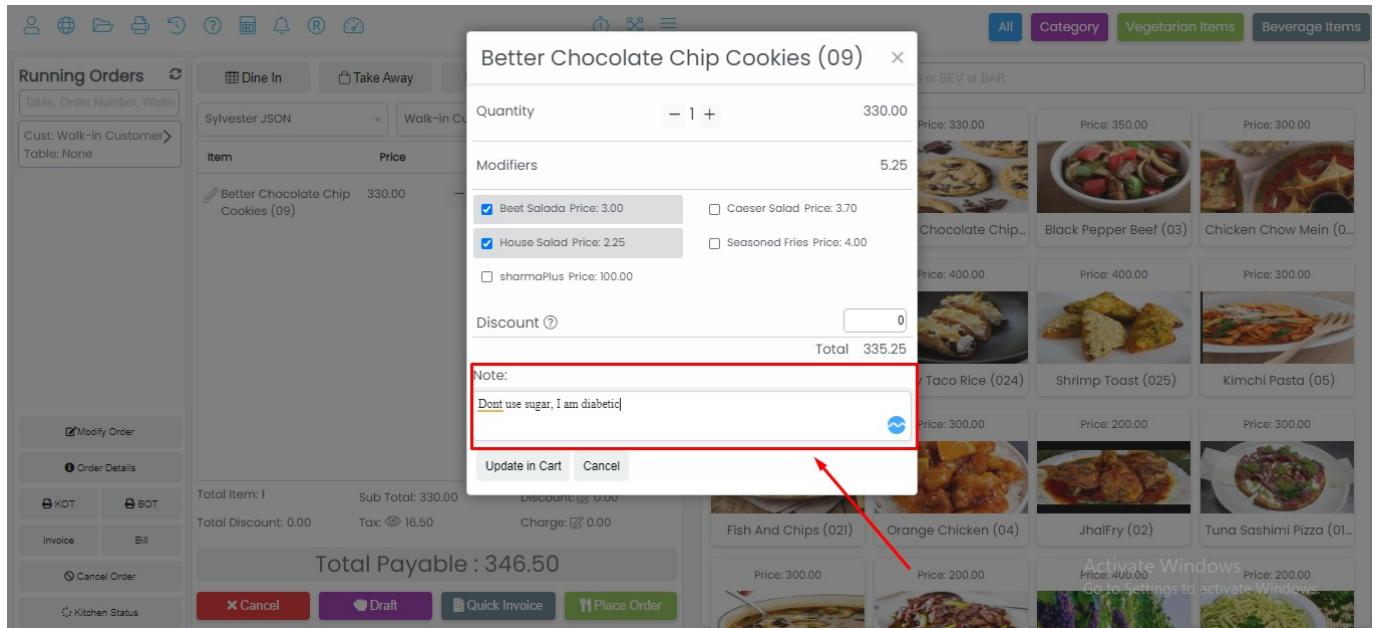
Note: Dont use any sugar, I am a diabetic

[Select All](#)[Deselect All](#)[Start Cooking](#)[Done](#)

Text Modifiers:

Text Modifiers are those goes to chef along with an item to guide the chef how he should prepare the item. Like: less salt, more spice, without cheese etc. This is a simple note for preparing an item.

When ordering:



The screenshot shows a POS system interface. A modal window is open for the item "Better Chocolate Chip Cookies (09)". The modal displays the quantity (1), price (330.00), and modifiers. A note field contains the text "Dont use sugar, I am diabetic". A red box highlights this note field, and a red arrow points from the note to the "Update in Cart" button. The background shows a grid of other menu items with their names and prices.

In KOT:

KOT
Order No: B 000089
Date: 09/12/2018 10:11
Customer: Habibur Rahman

SN	Item	Qty
# 1	Best Eggs Benedict (026)	1
Note: Dont use sugar, I am a diabetic		
Total Item(s): 1		

In Kitchen Panel:

Order Number: A 000007
Dine In
Table: Table 02
Items: 1
Order Time: 12:32

Started Cooking: 0/1
Done: 0/1

Time Count: 00:11 M

Chicken Chow Mein
Modifiers: M FM2,test1
Note: Dont use any sugar, i am a diabetic

Select All Deselect All

Start Cooking Done

NB: You can select both two types of modifiers in the same item, when placing an item to cart.

f) Food Menu Categories

Go to Food Menu Categories from Master menu to manage your all food menu categories. You will need this when creating a food menu. These are like: Chinese, Fast Food, Mexican, Bengali, Italian etc. No worry we have bulk upload option you don't need to enter these separately.

g) Food Menus

Go to Food Menus from Master menu to manage your all of your Food Menus. These are like what you serve your customers. These are like: Pizza, Burger, Beef Chili Onion, Chicken Picata, Tanduri, Hydrabadi Biryani etc.

Please go to Food Menus from Master menu:

The screenshot shows the 'Add Food Menu' form. At the top, there are fields for 'Name *' (with a dropdown for 'Name'), 'Code' (036), and 'Category *' (with a dropdown for 'Select'). A red arrow labeled '1' points to the 'Category' field. Below these are 'Ingredient Consumptions *' fields ('Select' dropdown and 'Read Me First' button). A red box highlights the 'Consumption' table below. The table has columns for 'SN', 'Ingredient', 'Consumption' (with a dropdown for 'g'), and 'Actions' (with a delete icon). Two rows are shown: 1. Allspice (Consumption: g) and 2. Ahi tuna (Consumption: g). A red arrow labeled '2' points to the 'Consumption' field for Ahi tuna. The table is enclosed in a red border. Below the table are fields for 'Sale Price *' (dropdown for 'Sale Price'), 'Description' (dropdown for 'Description'), and 'Photo' (with 'Choose File' and 'No file chosen' buttons). A red arrow labeled '2' points to the 'Photo' field. Further down are fields for 'Is it Veg Item? *' (dropdown for 'No'), 'Is it Beverage? *' (dropdown for 'No'), and 'Is it Bar Item? *' (dropdown for 'No'). A red arrow labeled '3' points to the 'Is it Veg Item?' field. At the bottom are fields for 'VAT' (dropdown for '15'), 'SD' (dropdown for '4'), 'IGST' (dropdown for '22'), and percentage fields ('%', '%'). A red arrow labeled '4' points to the 'SD' field. At the very bottom are 'Submit' and 'Back' buttons.

1 = Recipe or ingredients need along with their Consumption to prepare this item.

NB: You must enter quantity or amount of an ingredient in the unit showing at the right of consumption field. This unit you selected when adding an ingredient. Better you can click on Read Me First button to have better idea.

2 = Photo of the Food Item to show in POS screen to identify easily. You must choose a photo in the mentioned size.

3 = Your item could be only for Vegetarian people, in other hand Vegetarian people only take Veg foods. If you serve items for those people, it may be hard to remember all of their names always. Because these people will come and ask which Veg items do you have. If you cannot remember, you cannot answer perfectly, you will miss. To avoid this obstacle, you simple select Yes in this field. And then when you are in POS screen and a customer comes

and asks you, you just type VEG in search field, you will see all veg items instantly, will reduce lot of your pain and time.

NB: This is just an example to show how it works, don't be confused with item names.

Same thing happens for beverage items/soft drinks etc. You can have the same facility by just selecting Yes and then search by BEV in POS screen.

Bar Item is to tag an item if it is a Bar item and if you select Yes, this item will go to Bar Panel. All other item will go to Kitchen Panel.

4. All tax fields along with tax percentage will appear here as per your tax fields, you just need to modify percentage if applicable.

h) Bulk Upload Food Menus

Now you have idea that how a food menu is managed here. You can now bulk upload your all food menus as those could be lot.

Please go to Food Menus from master and click on Upload Food Menu. Mention that you will not upload recipes of food menu from here. There is another option to upload recipe. You will just upload all other information of a food menu except recipe.

Please download the sample file, fill it up and upload it.

There are instructions in excel sample file how you should fill the file. Fill that following instruction and upload it. If you do any mistake system will show you error.

A	B	C	D	E	F	G	H	I	J	
1	Food Menu Bulk Upload									
Instructions:										
- Please remove value from row 4 and place data from there										
- * Marked fields are required										
- Enter maximum 50 rows at a time, if you need to upload more than 50, fill the file again and upload again										
- You don't need to add Category separately from web interface, you just enter those here, system will check if it is not remaining in DB, system will insert that by itself										
- Be careful with any name spelling										
- Do not use nothing than a number in Sale Price										
- If an item does not have any Tax, then enter None in Tax Name and 0 in Tax Percentage										
- Is it Veg item? columns can contain only Veg Yes or Veg No										
- Is it Beverage item? columns can contain only Bev Yes or Bev No										
- Is it Bar item? columns can contain only Bar Yes or Bar No										
2	Food Menu Name *	Code *	Category *	Sale Price *	Tax Names *	Tax Percentages *	Description	Is it Veg Item ? *	Is it Beverage ? *	Is it Bar Item? *
3	Vegetable Noodles		1 Chinese		40 CGST,IGST,SGST,VAT	5,10,10,15		Veg Yes	Bev No	Bar No
4										
5										
6										
7										
8										
9										
10										
11										
12										

i) Bulk Upload Food Menu Recipe/Ingredients

Go to Food Menus from Master menu and click on Upload Food Menu Ingredients. And follow same process as described in Food Menu upload section.

j) Vegetarian, Beverage and Bar Item Tagging

Hope you already got it.

k) Food Menu Image

Already described that you must upload the image in mentioned size.

l) Item has no ingredient? e.g: Beverage, Water

Now what you do if a food item doesn't have any ingredient. Like Water, Pepsi etc.

Things is very easy just add an ingredient name Water Half Liter and then add a food menu name Water Half Liter and select Water Half Liter as its ingredient.

m) Suppliers

Suppliers are those whom you purchase ingredient. To add Supplier, please go to Suppliers from Master menu. You can also add a supplier instantly in your purchase form.

n) Customers

To whom you sale. Go to Customers from Master menu. You can also add a customer instantly in POS screen.

NB: When adding a customer and you want to send SMS in future to him, please don't forget to enter phone number with country code.

You can also bulk upload all of your previous customers.

o) Bulk Upload Customers

Please go to Customer from Master and then click on Upload Customer button. You will get a form to upload excel file. Please download the sample excel file from here. Fill it up

following instructions provided in the file and upload it. You will get error messages if you do any mistake.

	A	B	C	D	E	F						
1	Customer Bulk Upload											
Instructions:												
<ul style="list-style-type: none">- Please remove value from row 4 and place data from there- * Marked fields are required- Enter maximum 50 rows at a time, if you need to upload more than 50, fill the file again and upload again- Be careful with any name spelling- Email should be valid email												
2	- DOB and DOA should be YYYY-MM-DD format											
3	Name *	Phone *	Email	DOB	DOA	Delivery Address						
4	Nazmul Hasan Nero	+96067789391633	ad.mdnazmul@gmail.com	1987-03-23	2017-05-19	422/A, Park Avenue, Kanakati, UK						
5												
6												
7												
8												
9												
10												

p) Expense Items

Like: Rent, Electricity Bill, Water Bill, Employee Salary etc. Go to Expense Items from Master menu to manage these. You will be needed to select an Item when doing an expense entry.

q) Tables

To manage your tables, please go to Tables from Master menu.

8. Purchase aka Ingredient Purchase

To manage your purchase, please go to Purchase menu.

Add Purchase

Reference No	Supplier *	Date *
000004	Select	2021-07-17

Ingredients *

SN	Ingredient(Code)	Unit Price	Quantity/Amount	Total	Actions
1	Ahi tuna (IG-099)	50	34 g	1700.00	
2	American cheese (IG-063)	100	21 Pcs	2100.00	
3	Avocado (IG-130)	99	5 Pcs	495.00	

G. Total *

4295.00

Paid *

--

Due

4295.00

Submit **Back**

- You can add a supplier instantly in the purchase form.
- You can purchase with keeping due.
- You can track payment of this due from Supplier Due Payments.

9. Transfer

To manage your **Transfers** please go to Transfer menu from left:



Add Transfer

Reference No	Date *	To Outlet *	Status *
000003	2021-07-17	Select	Draft

Transfer Type? Food Menus *

FoodMenu	Select
----------	--------

[Read Me First](#)

SN	FoodMenu(Code)	Quantity/Amount	Actions
1	Pepsi 250ml (010)	2	
2	Shochu Mojito (012)	1	

Note for Sender

Note for Sender

[Submit](#)
[Back](#)

Note that:

You can transfer either food menu or ingredient from your outlet to another outlet.

You can transfer food items to an outlet that does not have any kitchen. For this please select Has Outlet to No when adding outlet. In this case when that outlet will be able to sell food only that you transferred. And food stock will also be checked when selling. Additionally that outlet's stock will be food menu not ingredient.

10. Open and Close Register

You will be required to enter Opening Balance when you tries to go to

- Work in POS
- Enter Customer Due Receive

In both cases system will restrict use to enter Opening Balance

✓ Register is not open, enter your opening balance!

X

Open Register

Opening Balance *

Another thing is, if you click on Register Details and system finds that the register is not open yet, system will ask you to open register.

11. Sale

Introduction to POS Screen

Please have a look on POS Screen

The screenshot shows the POS system interface with the following sections:

- Running Orders:** Displays a list of orders. One order is selected: "Sylvester JSON" (Dine In, Walk-in Customer, Table: None). Actions: Modify Order, Order Details, KOT, BOT, Invoice, Bill, Cancel Order, Kitchen Status.
- Cart:** Shows the order details for "Sylvester JSON".

Item	Price	Qty	Discount	Total

Total Item: 0 Sub Total: 0.00 Discount: 0.00
Total Discount: 0.00 Tax: 0.00 Charge: 0.00
Total Payable : 0.00

Actions: Cancel (red), Draft (purple), Quick Invoice (green), Place Order (blue).
- Product List:** A grid of 16 food items with images, names, and prices. Categories include Vegetarian Items and Beverage Items.

Right section contains Product List, category filter and search option, from where you can add an item to cart by clicking on an item. OR filter items by category. OR search item by Name, Code, Category, VEG, BAR, BEV

Middle section is cart, where your added item will be listed and you can select Order Type, Customer Waiter and Table

And left section is the Running Order, when you place an order that will go to Running Orders list as well as Kitchen and Bar Panel. And see the actions below of Running Orders list you can take on an order by selecting. Means you will select an order then click on a button.

Does not reload, sufficient guide, less training

- Our POS panel is designed in a way so that placing and processing order can be fast
- Supports how restaurant's order goes
- Requires less training
- It does not reload, to save time
- Contains sufficient guide and information

Item Ordering in List

At the right side of item list, it always checks that item sale quantity, and these items are ordered by item sale quantity. That means:

- Most selling items will be appeared at top
- You will require to less use of search option because your max selling items are in front of your eyes

Search Experience and Filtering

Search feature is most innovative in iRestora PLUS, because:

- Filtering starts on your immediate first key stroke
- You can search item by name
- You can search item by code
- You can search item by category
- As Vegetarian customer will ask you which Veg items do you have, then just type VEG, all vegetarian items will be filtered, or get the same facility by clicking on Vegetarian Items button
- As customer will ask you which Beverages do you have, then just type BEV, all beverage items will be filtered, or get the same facility by clicking on Beverage Items button
- As customer will ask you which Bar items do you have, then just type BAR, all Bar items will be filtered
- Press Ctrl+Shift+F system will take you to search field

Placing Order

Add some items to cart, when adding to cart you can change quantity, select modifiers, add text note.

Better Chocolate Chip Cookies (09)

Quantity: 1 (330.00)

Modifiers: 0.00

Beet Salada Price: 3.00 Caesar Salad Price: 3.70
House Salad Price: 2.25 Seasoned Fries Price: 4.00
sharmaPlus Price: 100.00

Discount: 0

Total: 330.00

Note:

Update in Cart Cancel

Select Order Type and other. Mention that: Customer, Table and Waiter is required for Dine In, for Take Away Customer and Waiter is required and for Delivery only Customer is required, and additionally you cannot select a customer for delivery type order if the customer does not have address in his profile.

Dine In Take Away Delivery Table

Sylvester JSON

Walk-in Customer

Item Price Qty Discount Total

Better Chocolate Chip Cookies (09) 330.00 - 1 + 0 330.00 X

Place Order

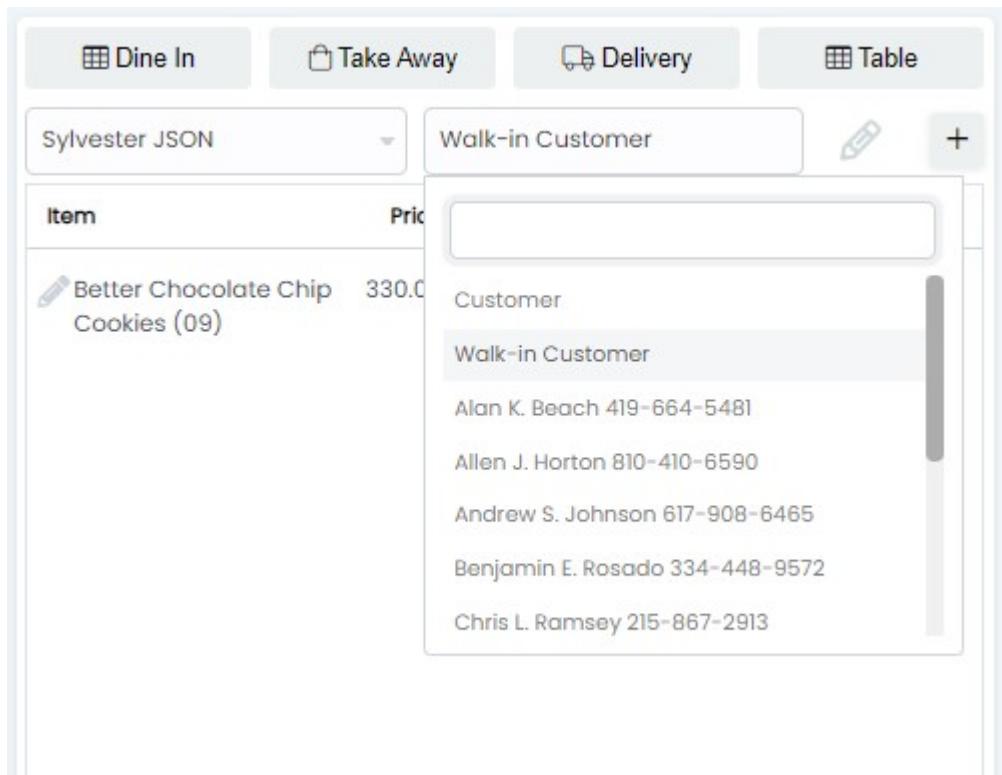
After filling all of these, click on place order button. System will send this to Open Orders list as well as Kitchen and Bar Panel.

Order Types

There are 3 Order Types: Dine In, Take Away and Delivery. Customer, Table and Waiter is required for Dine In, for Take Away Customer and Waiter is required and for Delivery only Customer is required, and additionally you cannot select a customer for delivery type order if the customer does not have address in his profile.

Customer

If you don't have the customer in your db, you can add that customer from here instantly. A default Walk-in Customer remains in the software and that appears at the top. You cannot delete it. You can search a customer in customer dropdown by name or phone number both.



The screenshot shows a software interface for managing orders. At the top, there are four tabs: 'Dine In', 'Take Away', 'Delivery', and 'Table'. The 'Take Away' tab is selected. Below the tabs, there is a dropdown menu showing 'Sylvester JSON' and a '+' button. The main area displays a table with columns 'Item' and 'Price'. One row is visible, showing 'Better Chocolate Chip Cookies (09)' with a price of '330.0'. To the right of the table, a dropdown menu is open, showing a list of customers. The list includes 'Walk-in Customer' (selected), 'Customer', and several other entries: 'Alan K. Beach 419-664-5481', 'Allen J. Horton 810-410-6590', 'Andrew S. Johnson 617-908-6465', 'Benjamin E. Rosado 334-448-9572', and 'Chris L. Ramsey 215-867-2913'. Each entry shows a name and a phone number.

Item	Price
Better Chocolate Chip Cookies (09)	330.0

Walk-in Customer

Customer

Walk-in Customer

Alan K. Beach 419-664-5481

Allen J. Horton 810-410-6590

Andrew S. Johnson 617-908-6465

Benjamin E. Rosado 334-448-9572

Chris L. Ramsey 215-867-2913

Add Customer

Name *

Date Of Birth

Phone * Should have country code

Date Of Anniversary

Email

GST Number

Delivery Address

Submit **Cancel**

Date of Birth, Date of Anniversary. You can collect these information from customer so that you can wish those customers in their special day, so that:

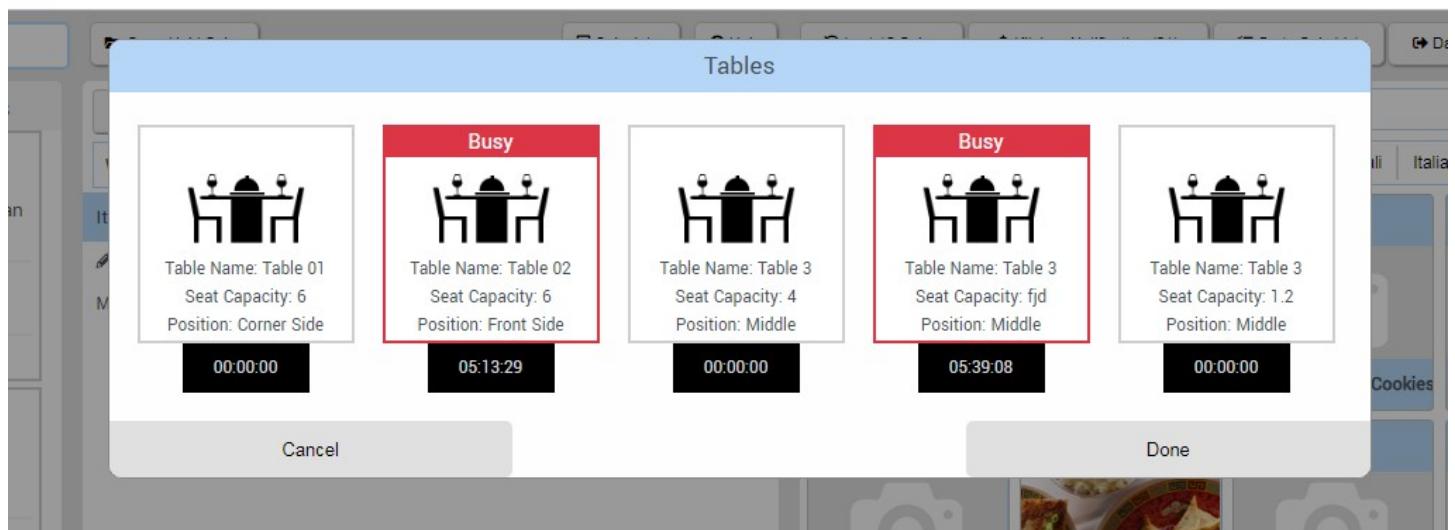
- Making a good will with that customer
- Offer some discount in their special day, get some more customer daily

Waiter

Employees will be appeared here, those have Waiter designation.

Table

You must select a table when making a Dine In order.



Discount

You can set discount by item or on total price of the order. Also you can set fixed or percentage discount.

Service/Delivery Charge

You can set service or delivery charge on an order.

Tax

Each item can have different rate of vat that you select in food menu profile.

If you set Tax Collection to No in setting, system will not calculate Tax here, even though your item has Tax in it's profile.

Modifier (Item)

You will be able to select Modifier when adding an item to cart if that item has any Modifier assigned in it's profile.

Modifier (Text)

Text Modifier is some sort of item preparation note. Means how Chef will prepare this item. You can set it when adding an item to cart.

What is Post-payment and Pre-payment and how to work with it

When you collect payment from your customers before they eat, mean when they place order you collect payment, this is called Pre-payment. You need to select your process in outlet profile. If you select Pre-payment buttons will be visible below running orders: Create Invoice, Close

Post-payment is when you collect payment from customers when they finish eating (this is the most common case). If you select Post-payment in outlet profile, buttons will be visible below running orders: Create Invoice & Close

What is Running Orders and how to work with it

Running Order means points to orders those are placed and either in kitchen or customer is eating but not invoiced yet. When you place an order that goes to running orders, and when your customer eats and comes to pay, you will select that customer's order, then create invoice, then the order will be closed and disappeared from running orders.

Order Details/Order by Double Click

Sometime you may need to know details of an order. Please select an order from Running Orders, then click on Order Details button. You can also check Order Details by double clicking on any order in Running Order list.

Print KOT

You can use this when you intend to not to use Kitchen or Bar Panel. Just select an order then click on Print KOT button.

As we have modify order option, so you will be needed to send only modified or newly added items to the kitchen after modifying an order. To serve this purpose when you click on Print KOT button a modal will be appeared with containing all items of an order. You can choose from this modal which items you want to send to kitchen. When you print for first time on an order, you don't need to deselect anything.

But when you print KOT for a modified order, you need to choose which items you want to send to kitchen.

Additionally there will be a mark on the KOT when you send KOT more than once to kitchen for same order, means sending KOT for modified order.

Print Invoice

This is for Pre-payment restaurant. When customer places order, you will print an invoice and take payment from customer. But that order will still remain in running orders as well as kitchen. When customer finishes his eating, you will select that order and close it by clicking on Close button.

Print Invoice & Close

This is for Post-payment restaurant. You place order, that goes to running orders. Customer finishes his eating and comes to pay, you will create the invoice and close the order by clicking on Print Invoice & Close button.

Close Order

For Pre-payment restaurant, when customer finishes eating, just select that order and click on Close button.

Modify Order

You can modify an order when an order in progress.

Kitchen panel will be updated automatically by order modifications. But there will be no impact in Chef's work.

If an item is done in Kitchen or In Progress, system will not allow you to modify/remove that item of that order, you can do anything on other items.

If you intend to not to use Kitchen Panel, that is not a problem, you can send only modified/newly added items.

Print Modified KOT

As we have modify order option, so you will be needed to send only modified or newly added items to the kitchen after modifying an order. To serve this purpose when you click on Print KOT button a modal will be appeared with containing all items of an order. You can choose from this modal which items you want to send to kitchen. When you print for first time on an order, you don't need to deselect anything.

But when you print KOT for a modified order, you need to choose which items you want to send to kitchen.

Additionally there will be a mark on the KOT when you send KOT more than once to kitchen for same order, means sending KOT for modified order.

Cancel Order

If an order is just placed, you can cancel it, but if it is already invoiced, you can not cancel it. Or if any item is in progress or done, you cannot cancel it.

Kitchen Status

Your customers may ask you about progress of his order. You can check it by two ways. One: in running orders, you can see below every order that how many items are in progress, how many items are done.

Two: By clicking on Kitchen Status button below running orders after selecting an order, it will show that which items are in progress, which items are done, which items are in the queue.

Kitchen Notification

When an item will be done, Kitchen Notification button will blink with red color and show the quantity of done items. You will select Kitchen Notification button and see all done items list showing Customer Name, Order Number, Table No, Item Name etc. Serving is done, click on Serve/Take/Delivery button, that notification will be disappeared.

Draft Sale

You can draft a sale at any time. Just click on Draft button below the cart. And when you want to open that hold sale, just click on Open Draft Sales button above cart.

Recent Sales

Sometime we need to reprint invoice of any recent order, sometime see details of previous order. You can check and reprint invoice of a previous order by clicking on Recent Sales button.

12. Kitchen Panel

To access Kitchen Panel you must add a Kitchen User from user management. Kitchen user will be directly redirected to Kitchen Panel when he logs in.

Of any order, only Kitchen items goes to Kitchen Panel.

Kitchen user can see items of any order.

Kitchen user can select multiple items and mark those as Start Cooking when he starts cooking. *NB: POS/Front End will not be notified for this. But he can see in running orders that which items are in progress in kitchen.*

Kitchen user can select multiple items and mark those as Done when he completed cooking. *NB: POS/Front End will be notified for this as well as can see in running orders that which items are done in kitchen and he needs to ask waiter to collect that item and serve customer.*

Kitchen user will be able to change status (Start Cooking/Done) by each item for only Dine In order. Because if an item is done, waiter can serve that and customer can eat so the customer does not need to wait for full order done.

Kitchen user will not be able to change status (Start Cooking/Done) by each item for Take Away or Delivery order. Because these two types of orders must be delivered as a pack.

13. Bar Panel

This panel works same as Kitchen Panel. But only Bar items goes to Bar Panel.

14. Stock and Low Stock

Stock calculation is very innovative in iRestora PLUS.

When you purchase an ingredient, stock increases.

As you maintain recipe of ingredients in your food menu profile, so when you make a food sale, the stock will be auto deducted based on selected ingredient and consumption in food menu.

When you do a waste entry, stock will be reduced.

And when you see that your software stock is being mismatched with physical stock, you will make an adjustment entry, your stock will be adjusted.

NB: Please go to waste module to know why sometime your stock can be mismatched and how you can adjust.

Entries	10	Search Here	Filter By	Export
SN	Ingredient(Code)	Category	Stock Qty/Amount	Alert Qty/Amount
130	Avocado(1)	Fruit	0.000 Pcs	10.000 Pcs
129	Kaski Fish(205)	Deshi Fish	0.000 Kg	2.000 Kg
128	Avocado (IG-130)	Fruit	0.000 Pcs	10.000 Pcs
127	Thick-cut ham(IG-129)	Others	0.000 Pcs	10.000 Pcs
126	English muffins(IG-128)	Others	0.000 g	10.000 g
125	Perfect Hollandaise sauce(IG-127)	Spicery	0.000 g	10.000 g
124	Thai sweet chili sauce(IG-126)	Spicery	0.000 g	10.000 g
123	Sandwich bread(IG-125)	Others	0.000 Pcs	10.000 Pcs
122	Cheddar cheese (IG-124)	Others	0.000 g	10.000 g
121	Cooked short-grain rice(IG-123)	Others	0.000 g	10.000 g

Showing 1 to 10 of 130 entries

< 1 2 3 4 5 ... 13 >

- You can filter by food menu to know status of ingredients of a specific food menu, so that you can know that if you need to reorder or not.
- You can see the value of current stock that is calculated based on last purchase price.
- You can see that how many ingredients are below reorder level, and by clicking on the button you can see which are.

15. Expense

Your shop may have some several area of expenses like rent, water bill, electricity bill, employee payment etc. You can track all of those with category by this module.

Please go to Expense from menu to log your expenses.

Add Expense

Date *	Responsible Person *
2021-07-17	Select
Amount *	Note
Amount	Enter ...
Category *	
Select	
Submit	Back

16. Waste

What is waste and why do we need to track it?

Sometime it happens that some egg or oil is dropped from hand and it is spoiled. Or sometime some perishable ingredient gets wasted. Or waiter is dropped a food item when he is taking to customer's table.

All this things are very common in a restaurant and as these all are loss so these things must be considered as loss and needs to hit profit loss calculation.

To track these kinds of loss you will use this Waste module.

You can track your waste by ingredient when an ingredient is wasted or you can track waste by food menu when a food menu is wasted.

To track your waste please go to Waste from Menu.

Add Waste

Reference No	Date *	Responsible Person *															
000007	2021-07-17	Select															
Ingredients * (Only purchased Ingredients are listed)																	
Select	Select	Read Me First															
Food Menu Waste Quantity																	
<input type="text"/> Delete choose when an ingredient is wasted																	
Food Menu Waste Quantity choose when a food menu is wasted																	
<table border="1"> <thead> <tr> <th>SN</th> <th>Ingredient(Code)</th> <th>Quantity/Amount</th> <th>Loss Amount</th> <th>Actions</th> </tr> </thead> <tbody> <tr> <td colspan="5">Total Loss</td> </tr> <tr> <td colspan="5"> <input type="text"/> Note <input type="text"/> Enter ... </td> </tr> </tbody> </table>			SN	Ingredient(Code)	Quantity/Amount	Loss Amount	Actions	Total Loss					<input type="text"/> Note <input type="text"/> Enter ...				
SN	Ingredient(Code)	Quantity/Amount	Loss Amount	Actions													
Total Loss																	
<input type="text"/> Note <input type="text"/> Enter ...																	
<input type="button" value="Submit"/> <input type="button" value="Back"/>																	

17. Supplier Due Payment

You have already seen that you can purchase in due. So as you have purchased in due the supplier will come to you to collect that.

In that time maybe you will provide all previous due or maybe you will give partial amount.

So when your supplier come to you to collect due and you will give him you will track that in this module.

To track supplier due payments please go to Supply Due Payments from Menu.

Add Supplier Due Payment

Date *	Note
2021-07-17	<input type="text"/> Enter ...
Supplier *	
Select	
Amount *	
Amount	
<input type="button" value="Submit"/> <input type="button" value="Back"/>	

NB: When you will select a supplier, system will show you his current due amount calculating sum of all due – sum of all due payment.

18. Customer Due Receive

You have already seen that you can also sale in due. So as you have sold in due the customer may give you his due next time.

In that time maybe customer will provide all previous due or maybe will give you partial amount.

So when your customer pays you his you will track that in this module.

To track customer due receive please go to Customer Due Receive from Menu.

Customer Due Receives								
Entries		10	Search Here			+ Add Customer Due Receive		Export
SN	Reference No	Date	Customer	Amount	Payment Method	Note	Added By	Actions
3	000003	10/07/2021	Mr Joe	3.000	Card		Admin User	⋮
2	000002	05/07/2021	Mr Joe	0.000			Admin User	⋮
1	000001	01/07/2021	Walk-in Customer	88.000			Admin User	⋮

Showing 1 to 3 of 3 entries

◀ 1 ▶

NB: When you will select a customer, system will show you his current due amount calculating sum of all due – sum of all due payment.

19. Adjust Stock

Sometime your Stock may not match with the software. Because some exceptions happen. Like: a customer told to use more spice in his food, no use cheese etc. Then stock of these ingredients will not be deducted physically, but in software amount of these ingredients are defined in food menu recipe. So software will deduct as it is defined, but in physical deduction could be less or more. As a result, software Stock will mismatch a bit with physical Stock. No worry we have facility to adjust your Stock.

To adjust Stock, please go to Stock Adjustment from menu. You can adjust multiple items at a time, you can choose which should be added and which should be deducted. Means an item is less than physical in software stock, then you will choose Plus and if an item is more than physical then you will choose Minus.

Add Stock Adjustment

Reference No	Date *	Responsible Person *		
000012	2021-07-17	Select		
Ingredients *	<input type="button" value="Select"/> <input type="button" value="Read Me First"/>			
SN	Ingredient(Code)	Quantity/Amount	Consumption Status	Actions
1	Ahi tuna (IG-099)	<input type="text" value="Consumption Amt"/> g	<input type="button" value="Select"/> <input type="button" value="Select"/> <input type="button" value="Plus"/> <input type="button" value="Minus"/>	<input type="button" value="Delete"/>
Note <input type="text" value="Enter ..."/>				
<input type="button" value="Submit"/>		<input type="button" value="Back"/>		

NB: Do not allow access on this module to those users you do not trust.

20. Attendance Tracking

You can track your employee's attendance and also get report of hour of duty to pay them.

Go to Attendance from menu to track attendance.

Add/Update Attendance

Reference No	Date *	Employee *
000030	Date	Select
In Time *	Out Time	Note
07:01:57	Out Time	Enter ...
Submit Back		

When employee starts his duty, go to Add Attendance and enter his In Time and when he leaves, update his record from list by entering Out Time.

Also if an employee is also a user of the system then his in time will be automatically entered when he logs in.

And for Attendance Report, please go to Attendance Report from Report menu.

21. Report

Go to Report menu and access any report of your need. You can export your report to pdf or excel and also print.

Most innovative reports are: Kitchen Performance Report, Profit/Loss Report, and Consumption Report.

1. Register Report
2. Daily Summary Report
3. Food Sale Report
4. Consumption Report
5. Stock Report
6. Low Stock Report
7. Profit/Loss Report
8. Kitchen Performance Report
9. VAT Report
10. Supplier Ledger
11. Supplier Due Report
12. Customer Due Report

13. Customer Ledger
14. Sale Report
15. Purchase Report
16. Expense Report
17. Waste Report

18. Dashboard

Go to Dashboard from menus, you will get a Business Intelligence Dashboard that will help you oversee your business. You can see at a glance.

Dashboard is organized with these features:

1. Total Customers, Ingredients, Food Items, Employees
2. Quick Links
3. Dine In/Take Away/Delivery Comparison
4. Summary of Purchase, Sale, Supplier Due Payment, Expense, Waste Loss
5. Low Stock Ingredients
6. Top 10 Food Menus
7. Top 10 Customers
8. Supplier Payables
9. Customer Receivables
10. Monthly Sale Comparison Chart

19. Credits

Lot of thanks for those open source contributors who's contributions make a lot easier to develop our software.

CodeIgniter - PHP-Framework under MIT License

AdminLTE - Best open source admin dashboard & control panel theme. Built on top of Bootstrap 3

Bootstrap - Most popular HTML, CSS, and JS framework under MIT License

jQuery - A fast, small, and feature-rich JavaScript library under MIT License

Font Awesome - The iconic font and CSS toolkit under GPL License.

IONIcons - An open-sourced and MIT licensed icon pack.

Select2 - jQuery based replacement for select boxes

PHPExcel - A simple PHP to Excel conversion - GNU Library General Public License (LGPLv2.1)

DataTables - A plug-in for the jQuery - GPL v2 license or a BSD (3-point) License

Sweet Alert - A beautiful, responsive, customizable and accessible (WAI-ARIA) replacement for JavaScript's popup boxes

jQuery Cookie - A simple, lightweight jQuery plugin for reading, writing and deleting cookies

SlimScroll - A small jQuery plugin that transforms any div into a scrollable area with a nice scrollbar

MarqueeJS - An alternative to marquee tag

Bootstrap-datetimepicker - Date and Time picker widget based on bootstrap -Apache License V2

Bootstrap-daterangepicker - Date range picker component for Bootstrap underMIT License V2

iCheck - Highly customizable checkboxes and radio buttons under MIT License- MIT License

ChartJS - Simple, clean and engaging HTML5 based JavaScript charts