Restaurant operations

Hospitality / Core workflow guide

Track menu stock and kitchen orders.

BUILD STATUS

Development preview 0.1.0. These diagrams describe the shipped core records and state actions. They are not interface screenshots. Full UI walkthrough and live Hostinger acceptance are pending.

The record sequence

1	**Menu items**	Create this reference data first.
2	**Dining tables**	Create this reference data first.
3	**Orders**	References: menu, tables

Follow the workflow

Create menu items, accept an order, prepare and serve while updating availability.

BEFORE YOU BEGIN

Sign in, select your workspace and open this system. Create referenced records first. Use fictional data for testing and protect any personal or confidential information.

Know your records

Data reference / Inputs and computed values

Menu items

Field	Input type	How to use it
Name	text	Plain text, up to 200 characters.
Price	money	Non-negative amount; at most two decimal places.
Stock	quantity	Non-negative; at most three decimals. Transaction quantities must exceed zero.

Dining tables

Field	Input type	How to use it
Name	text	Plain text, up to 200 characters.
Seats	integer	Non-negative whole number. Use a practical capacity or score.

Orders

Field	Input type	How to use it
Menu id	ref	Select a workspace record from menu.
Table id	optional ref	Optional. Select a workspace record from tables.
Quantity	quantity	Non-negative; at most three decimals. Transaction quantities must exceed zero.
Total	computed money	Calculated by the server; not a user input.

Every record also has a workspace identifier, state, version and timestamps. Reference selection and server checks prevent a record from linking to another workspace.

Operate with confidence

Actions, permissions and safe recovery

Available state actions

Record	States	Actions
Menu items	active	Reference data; no state action.
Dining tables	active	Reference data; no state action.
Orders	new > preparing > served > cancelled	prepare to preparing, serve to served, cancel to cancelled

Kitchen stock

- Order totals use the selected menu price and quantity. Preparing an order deducts stock.
- Insufficient stock blocks preparation. Cancelling a preparing order restores its quantity.
- Serving records the kitchen workflow; it does not confirm customer payment or produce fiscal tax receipts.

Roles and subscription access

Owners, managers and staff can create records while the subscription is active. Viewers can read. Approval, verification, publishing, payroll settlement and journal posting require an owner or manager. Entitlements and record quotas are enforced on the server. Expired subscriptions become read only.

Documents and recovery

- Use the record PDF action for a private document. CSV export requires an eligible plan. Attachments accept PDF/JPG/PNG up to 5 MB per file; demos cannot upload.
- A stale version or repeated action is rejected. Refresh, inspect the saved state and retry only when appropriate. Processed records cannot be edited as drafts.
- A PDF is a snapshot of recorded information. Ordinary business records do not receive the CEO signature, stamp or company seal automatically.