

Inventory Guide

Stock, purchases, issues, wastes, counts, kitchen reconciliation, production, and buffet.

Contents

- [Inventory overview](#)
- [Items and stock master data](#)
- [Purchases](#)
- [Issues and returns](#)
- [Wastes](#)
- [Stock counts and transfers](#)
- [Kitchen reconciliation](#)
- [Recipes & production](#)
- [Buffet menus & sessions](#)

Inventory overview

Inventory is the warehouse hub for stock levels, items, purchases, issues, wastes, and counts. Open it from the sidebar when your role includes inventory access.

Open Inventory

1. Sign in with a user that has inventory (warehouse) access.
2. Tap Inventory in the sidebar.
3. The screen opens on the current stock summary tab by default.

The screenshot shows the 'Inventory' screen. On the left is a sidebar menu with icons for Menu, Orders, Summary, Kitchen, Order Display, Delivery, Closing, Inventory (highlighted), Manage, Reports, and Tip Dist. At the top is a tab bar with 'Inventory' (highlighted), Items, Suppliers, Item Categories, Locations, Item Groups, Purchase Orders, Purchases, and Purchase Returns. Below the tabs is a search bar with a 'Search' placeholder and a 'Name' dropdown. The main area contains a table of inventory items with columns: Name, Code, Category, Suppliers, Unit cost, Main store, Kitchen, Gulberg store, and Cutting. The table lists items like Whole chicken, Flour, Boneless, Salt, Bones, Legs, Sugar, Coke 345ML, Potato, and Breast. At the bottom, there is a pagination bar showing 'Page 1 of 2', 'Go to page 1', 'Show 10', and 'Total records 12'.

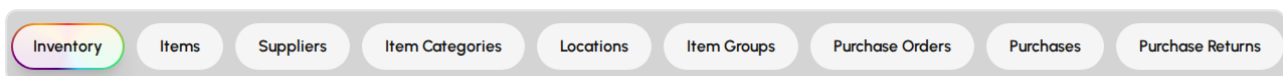
Name	Code	Category	Suppliers	Unit cost	Main store	Kitchen	Gulberg store	Cutting
Whole chicken	10001	Meat	Self	Rs 600	2 KG / 20 Rs 1,200	- KG	- KG	- KG
Flour	001	Flour	Self	Rs 200	425 KG / 30 Rs 85,000	- KG	50 KG Rs 10,000	- KG
Boneless	10006	Meat	Self	Rs 0	- KG / 15	- KG	- KG	- KG
Salt	10002	Masala	Self	Rs 0	4 KG / 5 Rs 0	- KG	- KG	- KG
Bones	1009	Meat	Self	Rs 0	- KG / 1	- KG	- KG	- KG
Legs	10007	Meat	Self	Rs 0	- KG / 15	- KG	- KG	- KG
Sugar	10003	Masala	Self	Rs 0	- KG / 5	- KG	- KG	- KG
Coke 345ML	c1	Beverages	Coke	Rs 50	135 PC / 5 Rs 6,750	- PC	- PC	- PC
Potato	000057	Vegetables	Self	Rs 50	- KG / 10	- KG / 10	- KG / 10	- KG
Breast	10008	Meat	Self	Rs 0	- KG / 10	- KG	- KG	- KG

Inventory screen with tab bar and summary panel.

Tab navigation

Tabs group master data and stock documents. Switching tabs may require manager PIN approval depending on your role.

1. Scroll the tab bar horizontally when many tabs are visible.
2. Each tab opens its own list or form for that inventory process.
3. The selected tab is highlighted with the primary gradient.



Inventory tab bar.

Current inventory summary

- 1. The Inventory tab shows on-hand quantities by item and location.
- 2. Use search and filters to find low-stock or specific items.
- 3. Other tabs handle purchases, issues, wastes, and adjustments.

Search

Name

Q

Name	Code	Category	Suppliers	Unit cost	Main store	Kitchen	Gulberg store	Cutting
Whole chicken	10001	Meat	Self	Rs 600	2 KG / 20 Rs 1,200	- KG	- KG	- KG
Flour	001	Flour	Self	Rs 200	425 KG / 30 Rs 85,000	- KG	50 KG Rs 10,000	- KG
Boneless	10006	Meat	Self	Rs 0	- KG / 15	- KG	- KG	- KG
Salt	10002	Masala	Self	Rs 0	4 KG / 5 Rs 0	- KG	- KG	- KG
Bones	1009	Meat	Self	Rs 0	- KG / 1	- KG	- KG	- KG
Legs	10007	Meat	Self	Rs 0	- KG / 15	- KG	- KG	- KG
Sugar	10003	Masala	Self	Rs 0	- KG / 5	- KG	- KG	- KG
Coke 345ML	c1	Beverages	Coke	Rs 50	135 PC / 5 Rs 6,750	- PC	- PC	- PC
Potato	000057	Vegetables	Self	Rs 50	- KG / 10	- KG / 10	- KG / 10	- KG
Breast	10008	Meat	Self	Rs 0	- KG / 10	- KG	- KG	- KG

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Page 1 of 2 · Go to page 1 · Show 10 · Total records 12

Current inventory summary table.

Items and stock master data

Maintain inventory items, categories, and storage locations that drive stock valuation and documents.

Items

- 1. Open the Items tab.
- 2. Create or edit items with code, unit of measure, reorder levels, and suppliers.
- 3. Items appear on purchases, issues, recipes, and the current inventory summary.

Menu

Orders

Summary

Kitchen

Order Display

Delivery

Closing

Inventory

Manage

Reports

Tip Dist.

Tools

Users

Lock

Logout

InventoryItemsSuppliersItem CategoriesLocationsItem GroupsPurchase OrdersPurchasesPurchase Returns

Search

Name

Q

Refresh

+ ITEM

IMPORT

Name	Code	Category	Unit of measurement	Base quantity	Unit price	Average price	Reorder levels	Item types	Locations	Suppliers	Actions
Whole chicken	10001	Meat	KG	1	600	600	Main store: 20	raw	Main store	Self	
Flour	001	Flour	KG	1	100	200	Main store: 30	raw,finished	Main store	Self	
Boneless	10006	Meat	KG	1	0	0	Main store: 15	semi_finished	Main store	Self	
Salt	10002	Masala	KG	1	0	0	Main store: 5	raw	Main store	Self	
Bones	1009	Meat	KG	1	0	0	Main store: 1	semi_finished,finished	Main store	Self	
Legs	10007	Meat	KG	1	0	0	Main store: 15	raw,semi_finished,finished	Main store	Self	
Sugar	10003	Masala	KG	1	0	0	Main store: 5	raw	Main store	Self	
Coke 345ML	c1	Beverages	PC	1	50	50	Main store: 5	raw	Main store	Coke	
Potato	000057	Vegetables	KG	1	50		Gulberg store: 10 Kitchen: 10 Main store: 10	raw	Gulberg store Kitchen Main store	Self	
Breast	10008	Meat	KG	1	0	0	Main store: 10	raw,semi_finished,finished	Main store	Self	

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Page 1 of 2

Go to page

1

Show 10

Total records 12

Items maintenance table.

Item categories

Categories group items for filtering and reporting.

1. Open the Item Categories tab.
2. Add categories that match how the kitchen and warehouse organize stock.
3. Assign categories on each item form.

The screenshot shows a software interface with a sidebar on the left and a main content area. The sidebar contains icons for Menu, Orders, Summary, Kitchen, Order Display, Delivery, Closing, Inventory (highlighted), Manage, Reports, and Tip Dist. The main content area has a top navigation bar with tabs: Inventory, Items, Suppliers, Item Categories (highlighted), Locations, Item Groups, Purchase Orders, Purchases, and Purchase Returns. Below the tabs is a search bar with a 'Search' input, a 'Name' dropdown, a search icon, a refresh icon, and a '+ CATEGORY' button. The main content area displays a table with the following data:

Name	Priority	Actions
Beverages	0	
Vegetables	5	
Flour	1	
Meat	4	
Masala	3	

Below the table is a pagination bar with the following text: '<< < > >>' · Page 1 of 1 · Go to page 1 · Show 10 · Total records 5. The bottom of the interface shows a status bar with icons for a wrench, a person, a lock, and a power button.

Item categories tab.

Locations

1. Open the Locations tab.
2. Define stores, fridges, or kitchens where stock is held.
3. Documents (purchases, transfers, issues) always reference a location.

Menu

Orders

Summary

Kitchen

Order Display

Delivery

Closing

Inventory

Manage

Reports

Tip Dist.

Inventory

Items

Suppliers

Item Categories

Locations

Item Groups

Purchase Orders

Purchases

Purchase Returns

Search

Name

Q

+ NEW LOCATION

SYNC FROM STORES & KITCHENS

Name	Type	Linked kitchen	Active	Actions
Main store	Store	—	Active	
Kitchen	Kitchen	Kitchen	Active	
Gulberg store	Store	—	Active	
Cutting	Kitchen	Cutting	Active	

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Page 1 of 1 · Go to page

1

Show 10

Total records 4

Locations tab.

Purchases

Bring stock in with purchase orders, receiving documents, and purchase returns to suppliers.

Purchase orders

- 1. Open the Purchase Orders tab.
- 2. Create a PO against a supplier with expected lines and quantities.
- 3. Submit and approve according to your role before receiving goods.

Menu

Orders

Summary

Kitchen

Order Display

Delivery

Closing

Inventory

Manage

Reports

Tip Dist.

Inventory

Items

Suppliers

Item Categories

Locations

Item Groups

Purchase Orders

Purchases

Purchase Returns

Search

PO #

+ PURCHASE ORDER

PO #	Status	Suppliers	Created at	Items	Total	Actions
2	Fulfilled	Coke	2026-07-23 00:00	Coke 345ML-cl × 10	Rs 0	
1	Approved		2026-07-02 00:00	Whole chicken-1000l × 1	Rs 67	

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Page 1 of 1

Go to page

1

Show 10

Total records 2

Purchase orders list.

Purchases (receiving)

Purchases post stock into a location and update average cost.

- 1. Open the Purchases tab.
- 2. Record the supplier invoice and received lines.
- 3. Link to a purchase order when one exists, then save to update inventory.

Menu

Orders

Summary

Kitchen

Order Display

Delivery

Closing

Inventory

Manage

Reports

Tip Dist.

Inventory

Items

Suppliers

Item Categories

Locations

Item Groups

Purchase Orders

Purchases

Purchase Returns

Search

Invoice #

Q

↺

+ PURCHASE

Invoice # ▼	Status	Suppliers	PO #	Created at	Items	Total	Actions
9	Posted		2	2026-07-24 00:00	Coke 345ML-c1 × 10	Rs 0	
8	Posted			2026-07-22 00:00	Coke 345ML-c1 × 120	Rs 6,000	
7	Posted			2026-07-22 00:00	Flour-001 × 500	Rs 51,500	
6	Posted			2026-07-22 00:00	Whole chicken-1000l × 10	Rs 6,000	
5	Voided			2026-07-20 00:00	Flour-001 × 150	Rs 15,680	
4	Posted			2026-07-20 00:00	Yogurt-10004 × 1	Rs 100	
3	Posted			2026-07-20 00:00	Salt-10002 × 5	Rs 250	
2	Posted			2026-07-20 00:00	Whole chicken-1000l × 15	Rs 9,000	
1	Posted			2026-04-14 00:00	Coke 345ML-c1 × 10	Rs 6,000	

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Page 1 of 1 · Go to page 1 · Show 10 · Total records 9

Purchases list.

Purchase returns

1. Open the Purchase Returns tab.
2. Return damaged or incorrect goods to the supplier.
3. Saving a return reduces on-hand quantity at the location.

The screenshot shows a software interface with a sidebar on the left and a main content area. The sidebar contains icons for Menu, Orders, Summary, Kitchen, Order Display, Delivery, Closing, Inventory (highlighted), Manage, Reports, and Tip Dist. The main content area has a top navigation bar with tabs: Inventory, Items, Suppliers, Item Categories, Locations, Item Groups, Purchase Orders, Purchases, and Purchase Returns (highlighted). Below the tabs is a search bar and an 'Invoice #' dropdown. The main area displays a table with columns: Invoice #, Purchase invoice #, Created at, Items, Total, and Actions. The table contains two rows of data. Below the table is a pagination bar showing 'Page 1 of 1', 'Go to page', '1', 'Show 10', and 'Total records 2'. The bottom of the interface has a status bar with icons for a wrench, a person, a lock, and a power button.

Invoice # ▼	Purchase invoice #	Created at	Items	Total	Actions
2	9	2026-07-24 00:00	Whole chicken-10001 x 1	Rs 600	
1		2026-07-22 00:00	Flour-001 x 2	Rs 400	

<< < > >> · Page 1 of 1 · Go to page 1 · Show 10 · Total records 2

Purchase returns tab.

Issues and returns

Issue stock from storage to kitchens or cost centers, and return unused stock back to inventory.

Issues

- 1. Open the Issues tab.
- 2. Create an issue document with destination (kitchen or department) and lines.
- 3. Saving removes quantity from the source location.

Menu

Orders

Summary

Kitchen

Order Display

Delivery

Closing

Inventory

Manage

Reports

Tip Dist.

Item Groups

Purchase Orders

Purchases

Purchase Returns

Issues

Issue Returns

Wastes

Adjustments

Kitchen Reconciliation

Search

Issue#

Q

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+ ISSUE

Issue#	Status	Created at	Created by	Issued to	Location	Items	Total	Actions
10	Posted	2026-07-30 00:00	Manager	Inventory	Kitchen	Flour-001 × 5	Rs 500	
9	Posted	2026-07-30 00:00	Manager	Inventory	Kitchen	Whole chicken-1000l × 3	Rs 0	
8	Posted	2026-07-30 00:00	Manager	Inventory	Gulberg store	Whole chicken-1000l × 2	Rs 0	
7	Posted	2026-07-30 00:00	Manager	Inventory	Kitchen	Whole chicken-1000l × 1 Flour-001 × 20	Rs 0	
6	Voided	2026-07-30 00:00	Manager	Inventory	Kitchen	Whole chicken-1000l × 1 Flour-001 × 2	Rs 0	
5	Posted	2026-07-28 00:00	Manager	Inventory	Kitchen	Whole chicken-1000l × 15 Salt-10002 × 1	Rs 0	
4	Posted	2026-07-28 00:00	Manager	Inventory	Main store	Coke 345ML-cl × 5	Rs 0	
3	Posted	2026-07-24 00:00	Manager	Inventory		Whole chicken-1000l × 2	Rs 0	
2	Posted	2026-07-12 00:00	Manager	Inventory		Coke 345ML-cl × 1	Rs 0	
1	Posted	2026-06-18 13:16	Manager	Inventory		Coke 345ML-cl × 1	Rs 0	

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Page 1 of 1 · Go to page 1 · Show 10 · Total records 10

Issues list.

Issue returns

Return unused issued items so stock is available again.

1. Open the Issue Returns tab.
2. Select the original issue or enter return lines.
3. Saving adds quantity back to the inventory location.

The screenshot shows the 'Issue Returns' tab selected in a software interface. The top navigation bar includes tabs for 'Item Groups', 'Purchase Orders', 'Purchases', 'Purchase Returns', 'Issues', 'Issue Returns' (highlighted), 'Wastes', 'Adjustments', and 'Kitchen Reconciliation'. The left sidebar contains icons for 'Menu', 'Orders', 'Summary', 'Kitchen', 'Order Display', 'Delivery', 'Closing', 'Inventory' (highlighted), 'Manage', 'Reports', and 'Tip Dist.'. The main content area displays a table with the following columns: 'Return#', 'Issuance', 'Created at', 'Issued to', 'Location', 'Items', 'Total', and 'Actions'. Two rows of data are visible, both showing 'Return#' 2, 'Issuance' 2, 'Created at' 2026-07-24 00:00 and 2026-07-13 00:00, 'Issued to' Inventory User, 'Location' (empty), 'Items' Coke 345ML-cl x 1, and 'Total' Rs 0. The 'Actions' column for each row contains icons for edit, delete, and a red trash can. Below the table, there is a pagination bar showing 'Page 1 of 1', 'Go to page 1', 'Show 10', and 'Total records 2'. At the bottom of the interface, there are two buttons: a red 'Issue Return' button and a '+ ISSUE RETURN' button.

Return#	Issuance	Created at	Issued to	Location	Items	Total	Actions
2	2	2026-07-24 00:00	Inventory User		Coke 345ML-cl x 1	Rs 0	
2	2	2026-07-13 00:00	Inventory User		Coke 345ML-cl x 1	Rs 0	

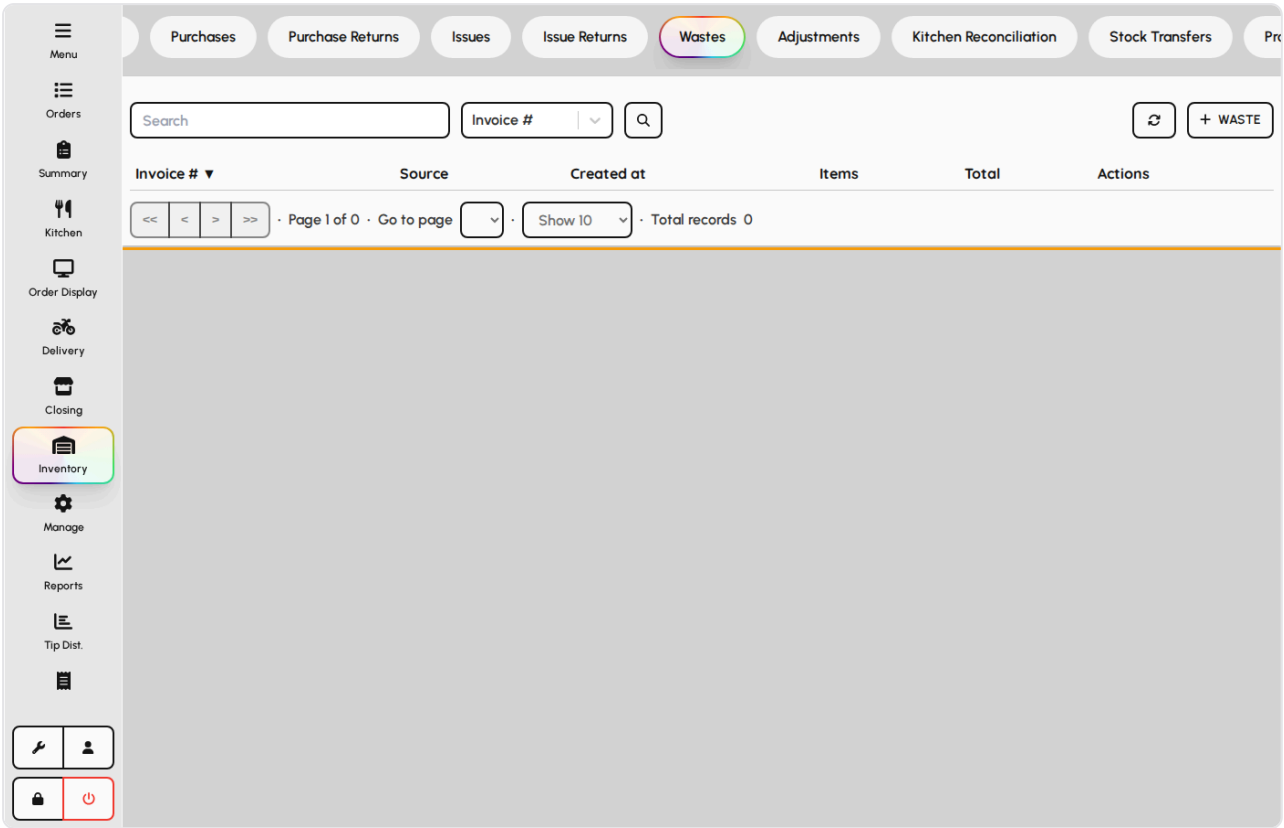
Issue returns tab.

Wastes

Record spoilage, breakage, and other losses so inventory and cost reports stay accurate.

Waste documents

- 1. Open the Wastes tab.
- 2. Create a waste document with location, reason, and item quantities.
- 3. Saving reduces on-hand stock and posts waste cost for reporting.



Wastes list.

Stock counts and transfers

Reconcile physical counts with system stock using adjustments, and move stock between locations with transfers.

Adjustments (counts)

- 1. Open the Adjustments tab.
- 2. Enter counted quantities by item and location.
- 3. Submit, approve, and post according to your role so variances update inventory.

Menu

Orders

Summary

Kitchen

Order Display

Delivery

Closing

Inventory

Manage

Reports

Tip Dist.

Purchase Returns

Issues

Issue Returns

Wastes

Adjustments

Kitchen Reconciliation

Stock Transfers

Production Recipes

Search

Invoice #

+ ADJUSTMENT

Invoice # ▼	Reason	Status	Created at	Items	Total	Actions
1	Audit	Voided	2026-07-14 18:27	Whole chicken x 10	Rs 12,000	

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Page 1 of 1 · Go to page

1

Show 10

Total records 1

Adjustments (stock count) list.

Stock transfers

Move stock from one location to another without changing total company quantity.

1. Open the Stock Transfers tab.
2. Choose source and destination locations and transfer lines.
3. Save to decrease source and increase destination quantities.

The screenshot shows a software interface with a sidebar on the left and a main content area. The sidebar contains icons for Menu, Orders, Summary, Kitchen, Order Display, Delivery, Closing, Inventory (highlighted), Manage, Reports, and Tip Dist. The main content area has a top navigation bar with tabs: Purchase Returns, Issues, Issue Returns, Wastes, Adjustments, Kitchen Reconciliation, Stock Transfers (highlighted), and Production Recipes. Below the tabs is a 'Filter by location' section with a 'Select...' dropdown, 'APPLY FILTERS', and 'CLEAR FILTERS' buttons. To the right of the filter section are a refresh icon and a '+ NEW TRANSFER' button. The main area displays a table with three columns: 'Created at', 'Route', and 'Created by'. The table contains three rows of data. The first row shows a transfer from 'Main store' to 'Gulberg store' on 2026-07-23 00:00, created by 'Manager 1', with 50 units of 'Flour-001'. The second row shows a transfer from 'Main store' to 'Gulberg store' on 2026-07-22 00:00, created by 'Manager 1', with 10 units of 'Whole chicken-10001'. The third row shows a transfer from an unknown source to an unknown destination on 2026-06-18 00:00, created by 'Manager 1', with 1 unit of 'Flour-001'. Each row has an 'Actions' column with icons for edit, delete, and print. Below the table is a pagination bar showing 'Page 1 of 1', 'Go to page 1', 'Show 10', and 'Total records 3'.

Created at	Route	Created by	Items	Actions
2026-07-23 00:00	Main store → Gulberg store	Manager 1	Flour-001 × 50	
2026-07-22 00:00	Main store → Gulberg store	Manager 1	Whole chicken-10001 × 10	
2026-06-18 00:00	— → —	Manager 1	Flour-001 × 1	

Stock transfers tab.

Kitchen reconciliation

Compare theoretical kitchen usage (from sales and recipes) with physical counts by location and business date. Draft, verify, and lock reconciliations for inventory accuracy.

Reconciliation tab

Generate a reconciliation grid from POS sales and recipe depletion, then enter or import actual counts.

1. Open Inventory and the Kitchen reconciliation tab.
2. Select inventory location and business date.
3. Click Generate to build theoretical usage lines.
4. Enter actual quantities in the grid or import a CSV.
5. Save draft, review variances, then Verify (manager PIN when required).

Fields

- **Location** — Kitchen or prep store whose stock is being reconciled.
- **Business date** — Trading day the theoretical usage and counts apply to.
- **Generate** — Creates or refreshes reconciliation lines from sales and recipes.
- **Actual quantity** — Physical count entered per item; drives variance vs. theoretical.
- **Verify** — Locks the reconciliation after manager approval; prevents casual edits.

The screenshot displays the 'Kitchen Reconciliation' interface. On the left is a vertical sidebar with icons for Menu, Orders, Summary, Kitchen, Order Display, Delivery, Closing, Inventory (highlighted), Manage, Reports, and Tip Dist. At the bottom of the sidebar are icons for a wrench, a person, a lock, and a power button. The main area has a top navigation bar with tabs: Issues, Issue Returns, Wastes, Adjustments, Kitchen Reconciliation (active), Stock Transfers, Production Recipes, and Production. Below the tabs, there are two input fields: 'Location' with a dropdown menu showing 'Select location' and 'Business date' with a date picker showing '2026-08-14'. To the right of these fields is a button labeled '+ GENERATE RECONCILIATION'. Below the input fields, a small note states: 'Kitchen-to-kitchen stock transfers are included in transfers in/out after Generate or Discard & Regenerate.' The main body of the interface is a large, empty gray rectangular area, which is the reconciliation grid.

Kitchen reconciliation toolbar, grid, and variance panel.

Manual count entry

Inline grid editing and CSV import share the same line structure.

1. Click a cell in the Actual column to type a count.
2. Use Save draft to persist without verifying.
3. Open CSV import to bulk-load counts from a spreadsheet template.
4. Review the variance panel for outliers before verifying.

Fields

- **Item** — Inventory item on the reconciliation line.
- **Theoretical** — System-calculated usage from recipes and sales.
- **Actual** — Counted on-hand or usage quantity you enter.
- **Variance** — Difference between actual and theoretical; highlights shrink or data issues.
- **Notes** — Optional explanation stored on the line for audit.

The screenshot displays the 'Kitchen Reconciliation' interface. On the left is a vertical sidebar menu with icons for Menu, Orders, Summary, Kitchen, Order Display, Delivery, Closing, Inventory (highlighted), Manage, Reports, and Tip Dist. At the bottom of the sidebar are four icons: a wrench, a person, a lock, and a power button. The top navigation bar contains tabs for Issues, Issue Returns, Wastes, Adjustments, Kitchen Reconciliation (the active tab), Stock Transfers, Production Recipes, and Production. The main content area features a header with a 'Location' dropdown menu (currently showing 'Select location') and a 'Business date' date picker (showing '2026-08-14'). To the right of these is a '+ GENERATE RECONCILIATION' button. Below the header is a note: 'Kitchen-to-kitchen stock transfers are included in transfers in/out after Generate or Discard & Regenerate.' The main body of the interface is a large, empty grey rectangle, which represents the reconciliation grid where actual quantities can be edited.

Reconciliation grid with actual quantity editing.

Recipes & production

Define batch recipes, run production to consume inputs and create outputs, and review production history.

Recipes list

- 1. Open Inventory → Recipes.
- 2. Browse active recipes with batch size and output items.
- 3. Add or edit recipes that drive kitchen prep and costing.

Menu

Orders

Summary

Kitchen

Order Display

Delivery

Closing

Inventory

Manage

Reports

Tip Dist.

Adjustments

Kitchen Reconciliation

Stock Transfers

Production Recipes

Production

Production History

Buffer Menus

Buff

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+ CREATE RECIPE

Name	Code	Base batch qty (primary output)	Cost allocation	Status	Inputs	Outputs	Actions
butchery	10010	1	yield	Active	1	5	

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Page 1 of 1 · Go to page

1

 · Show 10 · Total records 1

Recipes maintenance tab.

Recipe form

A recipe defines input items, output yields, and how cost is allocated across outputs.

1. Click Add recipe or edit an existing row.
2. Enter name, code, and base batch quantity.
3. Add input lines with item and quantity.
4. Add output lines with yield percent, disposition, and primary flag.
5. Save to use the recipe in production batches.

Fields

- **Name** — Display name shown in production and reports.
- **Code** — Optional short code for kitchen reference.
- **Base batch qty** — Standard batch size used to scale ingredient quantities.
- **Cost allocation** — Method for spreading input cost across multiple outputs.
- **Input items** — Inventory items and quantities consumed per batch.
- **Output items** — Items produced, with yield % and which output is primary.
- **Is active** — Inactive recipes are hidden from new production runs.

Create recipe

Name

Code

Base batch qty (primary output)

1

Cost allocation

By yield %

Notes

☒ Active

Inputs

Select...

Quantity

1

+ ADD INPUT

Outputs

Select...

Yield %

100

Disposition

Inventory

Value weight

1

☒ Primary

+ ADD OUTPUT

Link semi-finished or finished outputs to dish recipes. Raw ingredients should only be consumed via production.

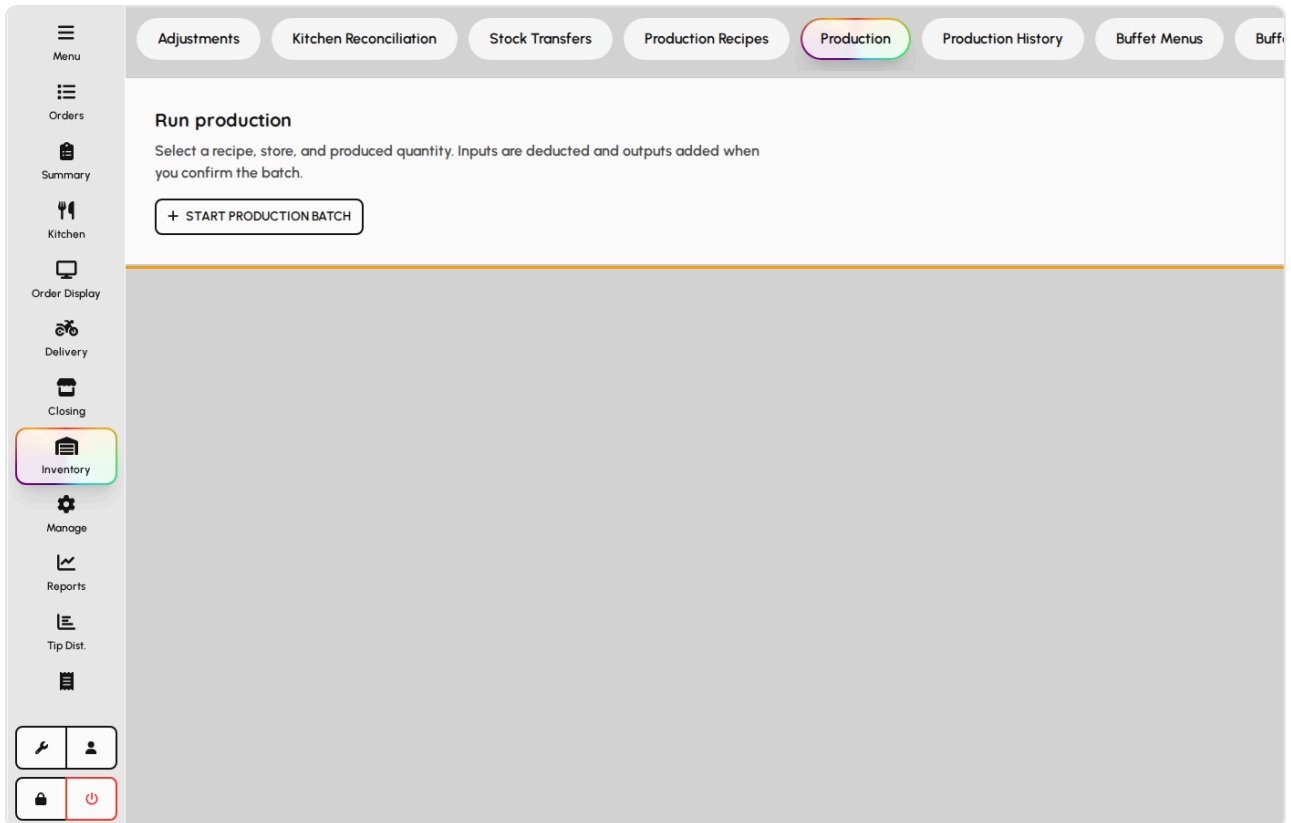
CANCEL

SAVE

Recipe form with inputs and outputs.

Production runs

1. Open the Production tab.
2. Start a new batch from an active recipe.
3. Preview scaled ingredients, then complete to post inventory movements.



Production tab with batch list.

Production batch form

Completing a batch deducts inputs and adds outputs at the chosen location.

1. Click New production.
2. Select recipe, location, and produced quantity.
3. Review the preview of scaled inputs and outputs.
4. Optionally update item cost from the batch.
5. Complete to post the batch and write production history.

Fields

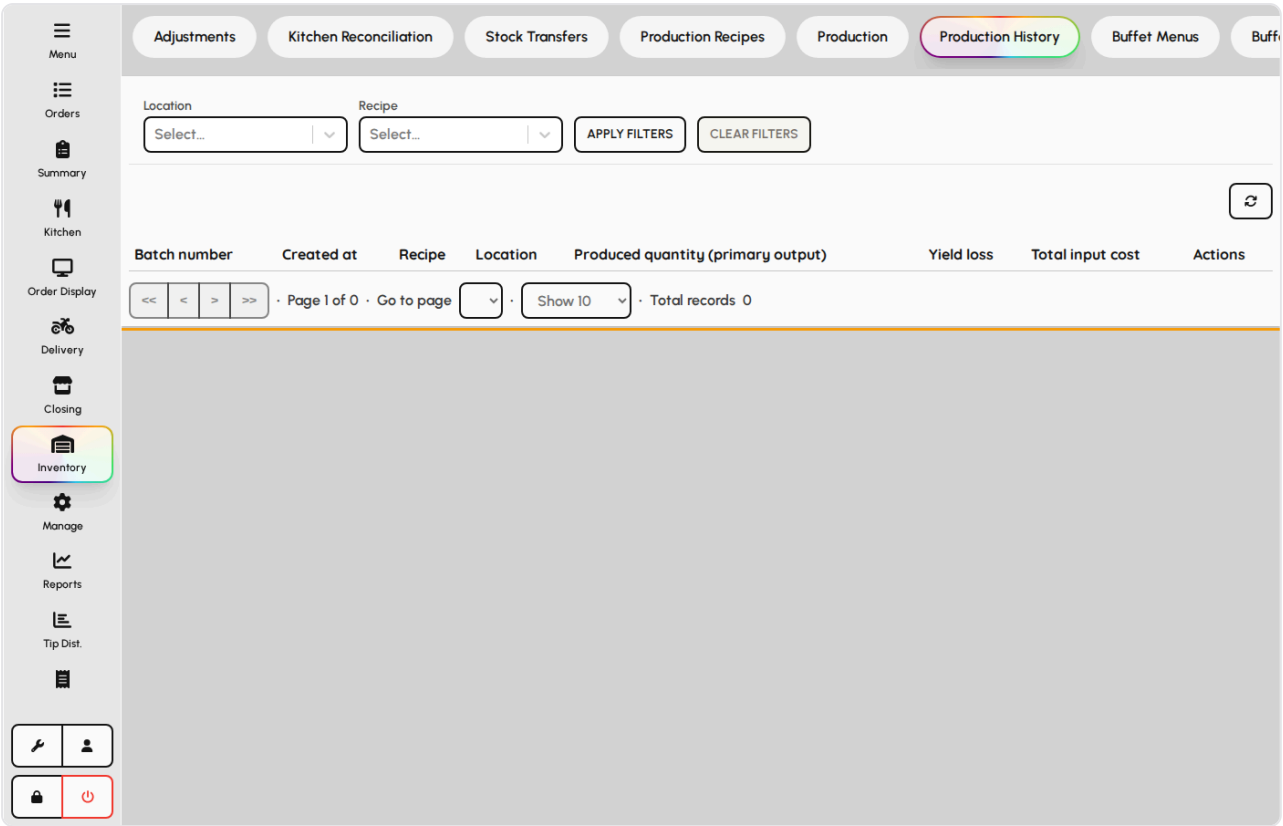
- **Recipe** — Determines ingredients and outputs for the batch.
- **Location** — Store where stock is consumed and produced.
- **Produced qty** — Scales the recipe from base batch size to this quantity.
- **Batch number** — Optional reference printed on labels or history.
- **Update item cost** — When checked, recalculates output item cost from batch totals.
- **Notes** — Free-text note stored on the production record.

The screenshot shows a web application interface for managing production batches. On the left is a vertical sidebar with icons and labels for various functions: Menu, Orders, Summary, Kitchen, Order Display, Delivery, Closing, Inventory (highlighted with a rainbow border), Manage, Reports, Tip Dist., and a bottom section with icons for a wrench, a person, a lock, and a power button. The top of the main area features a horizontal menu with buttons for Adjustments, Kitchen Reconciliation, Stock Transfers, Production Recipes, Production (highlighted with a rainbow border), Production History, Buffet Menus, and Buff. The main content area is titled 'Run production' and includes a sub-header 'Select a recipe, store, and produced quantity. Inputs are deducted and outputs added when you confirm the batch.' Below this is a button labeled '+ START PRODUCTION BATCH'. The rest of the main area is a large, empty gray space, likely for a preview of scaled inputs and outputs.

Production batch form with preview.

Production history

- 1. Open Production history to audit completed batches.
- 2. Filter by date, recipe, or location.
- 3. Open a row to view inputs, outputs, and who posted the batch.



Production history list.

Buffet menus & sessions

Plan per-guest recipes for buffet service and run sessions that forecast usage, track guests, and close with waste and cost.

Buffet menus

- 1. Open Inventory → Buffet → Menu.
- 2. Maintain menu templates tied to breakfast, lunch, or dinner.
- 3. Each menu lists recipes with per-guest quantities.

Menu

Orders

Summary

Kitchen

Order Display

Delivery

Closing

Inventory

Manage

Reports

Tip Dist.

ntsKitchen ReconciliationStock TransfersProduction RecipesProductionProduction HistoryBuffet MenuBuffet Sessions

+ CREATE BUFFET MENU

Name	Code	Session type	Status	Menu items	Actions
lunch buffet prep	10414	Lunch	Active	1	

<<<>>> · Page 1 of 1 · Go to page 1 · Show 10 · Total records 1

Buffet menus list.

Buffet menu form

1. Add or edit a buffet menu.
2. Set session type and add recipe lines with per-guest qty.
3. Save active menus for use when opening sessions.

Fields

- **Name** — Menu label shown when starting a session.
- **Code** — Optional kitchen shorthand.
- **Session type** — Breakfast, lunch, or dinner — filters compatible sessions.
- **Recipe lines** — Each line links a recipe and quantity expected per guest.
- **Is active** — Only active menus appear in session setup.

Create buffet menu

Name Code

Session type ▼
Typical meal period when this menu is used for buffet sessions.

Notes

☒ Active

Menu items + ADD MENU ITEM

Recipe	Qty per guest (primary output)
Select... ▼ Production recipe whose primary output is made and tracked on the buffet line.	1 🗑️

CANCEL SAVE

Buffet menu form.

Buffet sessions

- 1. Open Buffet → Sessions.
- 2. Start a session from a menu with expected guests and price.
- 3. Monitor production vs. forecast during service.
- 4. Close the session to record waste, leftovers, and final cost.

Menu

Orders

Summary

Kitchen

Order Display

Delivery

Closing

Inventory

Manage

Reports

Tip Dist.

nts

Kitchen Reconciliation

Stock Transfers

Production Recipes

Production

Production History

Buffet Menus

Buffet Sessions

+ CREATE BUFFET SESSION

Session #	Business date	Session type	Location	Menu	Expected guests	Actual guests	Buffet price	Status	Actions
BS-000001	2026-06-21	Lunch	Main store	lunch buffet prep	100	0	1500	Planned	OPEN

<<<>>>

Page 1 of 1

Go to page

1

Show 10

Total records 1

Buffet sessions dashboard.

Start buffet session

1. Click New session.
2. Pick menu, location, business date, and session type.
3. Enter expected guests and buffet price per guest.
4. Save to open the live session dashboard.

Fields

- **Menu** — Loads recipe lines and per-guest forecasts.
- **Location** — Kitchen store receiving inventory movements.
- **Business date** — Trading day attributed to the session.
- **Session type** — Must align with the selected menu service period.
- **Expected guests** — Drives initial quantity forecasts for each recipe.
- **Buffet price** — Revenue per guest used in session reporting.

Create buffet session

Menu
Select...

Active buffet menus with linked recipes and per-guest production quantities.

Location
Select...

Inventory location where buffet batches are produced and stock is deducted on close.

Business date
08/14/2026

Session type
Lunch
Meal period for this session (breakfast, lunch, or dinner).

Expected guests
50

Buffet price
0

Notes

CANCEL SAVE

New buffet session form.