

# JikoXpress Pro - Menu & Dish Management System

**Version:** 1.0

**Target Market:** East African Restaurant Industry

**System Type:** Kitchen Management System with Component-Based Inventory

## 1. System Overview

JikoXpress Pro is a comprehensive restaurant kitchen management system designed specifically for the East African market. The system provides component-based inventory tracking, flexible menu scheduling, comprehensive waste management, and detailed profit analytics.

**Core Philosophy:** Track everything at the component (dish) level, regardless of how items are sold - standalone, in combos, or custom builds.

## 2. Core Concepts

### 2.1 Dish (Component)

The fundamental building block of the entire system. A dish is any individual food item that can be:

- Sold standalone
- Combined into menu schedules
- Tracked in inventory
- Used in custom builds

### Dish Properties

Property	Type	Description
id	UUID	Unique identifier

Property	Type	Description
name	String	Display name (e.g., "Ugali", "Maharage")
prepCost	BigDecimal	Cost to prepare one portion
sellingPrice	BigDecimal	Standalone selling price
currentInventory	Integer	Available portions
canSellStandalone	Boolean	Whether item can be sold individually
imageUrl	String	Required dish photo
thumbnailUrl	String	Auto-generated thumbnail
active	Boolean	Whether dish is available

## Dish Examples

Dish: Ugali

- prepCost: 100 TSH
- sellingPrice: 300 TSH
- canSellStandalone: true

Dish: Maharage (Beans)

- prepCost: 200 TSH
- sellingPrice: 400 TSH
- canSellStandalone: true

Dish: Chai (Tea)

- prepCost: 20 TSH
- sellingPrice: 100 TSH
- canSellStandalone: true

**Important:** Dishes do NOT have time-based visibility. Time visibility is handled at the Menu Schedule level only.

## 2.2 Menu Schedule

Pre-defined combinations of dishes with time-based visibility and promotional pricing.

### Menu Schedule Properties

Property	Type	Description
id	UUID	Unique identifier
name	String	Display name (e.g., "Lunch Special")
components	List<Dish>	Dishes included in this menu
componentCost	BigDecimal	Auto-calculated from components
sellingPrice	BigDecimal	Manually set (can be promotional)
category	Enum	MAIN_FOOD, DRINKS, SNACKS, DESSERTS
session	Enum	BREAKFAST, LUNCH, DINNER, ALL_DAY
scheduleType	Enum	ONE_TIME, DAILY, WEEKLY, PERMANENT
menuType	Enum	COMBO, INDIVIDUAL_ITEM
visibleFrom	LocalTime	Start time for visibility
visibleUntil	LocalTime	End time for visibility
activeDays	Set<DayOfWeek>	For recurring schedules
validFrom	LocalDate	Start date validity
validUntil	LocalDate	End date validity
active	Boolean	Master on/off switch
heroImageUrl	String	Optional custom combo image

# Key Concepts

## 1. Category vs Session:

Category (Product Type):	Session (Time Slot):
- MAIN_FOOD	- BREAKFAST (6am-10am)
- DRINKS	- LUNCH (12pm-3pm)
- SNACKS	- DINNER (6pm-9pm)
- DESSERTS	- ALL_DAY

## 2. Schedule Types:

ONE_TIME:	Special event menu (e.g., "New Year Special")
DAILY:	Repeats every day within time window
WEEKLY:	Repeats on specific days (e.g., Mon-Fri only)
PERMANENT:	Always available (within time window)

### 3. Menu Types:

COMBO: Multiple components (e.g., Ugali + Maharage)  
INDIVIDUAL\_ITEM: Single component as menu item (e.g., standalone Chai)

## Menu Schedule Examples

### Combo Menu:

Name: "Ugali + Maharage Special"  
Components: [Ugali, Maharage]  
Category: MAIN\_FOOD  
Session: LUNCH  
Schedule Type: DAILY  
Menu Type: COMBO  
Visible: 12:00 - 15:00  
Component Cost: 300 TSH (100 + 200)  
Selling Price: 600 TSH  
Profit Margin: 300 TSH (50%)

### Individual Item Menu:

Name: "Chai"  
Components: [Chai]  
Category: DRINKS  
Session: BREAKFAST  
Schedule Type: DAILY  
Menu Type: INDIVIDUAL\_ITEM  
Visible: 06:00 - 10:00  
Component Cost: 20 TSH  
Selling Price: 100 TSH  
Profit Margin: 80 TSH

## 2.3 Selling Price Strategy

**Critical Design Decision:** Selling prices exist at BOTH levels.

### Where Prices Are Set

Level	Purpose	Example
Dish Level	Standalone/custom build sales	Ugali = 300 TSH
Menu Schedule Level	Combo/promotional pricing	"Ugali + Maharage" = 600 TSH

## Price Usage Rules

Flow 1: Customer orders Menu Schedule

- Use MENU price (600 TSH)
- Allocate revenue proportionally to components

Flow 2: Customer orders standalone dish

- Use DISH price (300 TSH)
- Full revenue to that dish

Flow 3: Custom build

- Sum of DISH prices (300 + 400 = 700 TSH)
- Each component gets full price

## Same Components, Different Prices

Scenario	Price Source	Amount
"Ugali + Maharage Special"	Menu	600 TSH
Ugali standalone	Dish	300 TSH
Maharage standalone	Dish	400 TSH
Custom: Ugali + Maharage	Sum of Dishes	700 TSH

## 2.4 Dish Pairing (Smart Sides)

Dish pairings power the Smart Sides popup in the counter app. They define which sides appear when a main dish is selected.

### Pairing Properties

Property	Type	Description
----------	------	-------------

id	UUID	Unique identifier
mainDish	Dish	The main dish (e.g., Ugali)
sideDish	Dish	The suggested side (e.g., Maharage)
combo	MenuSchedule	Linked combo if exists (nullable)
source	Enum	COMBO, BEHAVIOR, MANUAL
orderCount	Integer	Times ordered together
savings	BigDecimal	Discount if combo exists
displayOrder	Integer	Sort priority in popup
active	Boolean	Whether to show in popup

## Pairing Sources

Source	Description	Badge in UI
COMBO	Derived from existing MenuSchedules	☐ SAVE X
BEHAVIOR	Learned from customer order patterns	☐ Popular
MANUAL	Admin-defined suggestions	(none)

## How Pairings Are Generated

### Source 1: From Existing Combos

System automatically scans all MenuSchedules and creates pairings.

```
MenuSchedule: "Ugali Maharage" (Ugali + Maharage)
→ Creates pairing: Ugali → Maharage (source: COMBO, savings: 100)

MenuSchedule: "Ugali Nyama" (Ugali + Nyama)
→ Creates pairing: Ugali → Nyama (source: COMBO, savings: 150)
```

### Source 2: From Customer Behavior

System analyzes custom build orders to find frequent pairings.

```
Analysis finds:
- Ugali + Kachumbari ordered 47 times (no combo exists)
→ Creates pairing: Ugali → Kachumbari (source: BEHAVIOR, orderCount: 47)
```

- Chapati + Maharage ordered 32 times (no combo exists)
- Creates pairing: Chapati → Maharage (source: BEHAVIOR, orderCount: 32)

### Source 3: Manual Admin Entry

Admin can manually add pairings for strategic suggestions.

Admin adds:

- Chips → Kachumbari (always suggest salad with chips)
- Creates pairing: Chips → Kachumbari (source: MANUAL)

## Popup Display Priority

When showing the Smart Sides popup, pairings are sorted:

1. COMBO pairings first (sorted by savings, highest first)
2. BEHAVIOR pairings second (sorted by orderCount, highest first)
3. MANUAL pairings last (sorted by displayOrder)

## 2.5 Behavior Learning System

The system continuously learns from customer orders to improve suggestions.

### What It Tracks

For every custom build order, the system records:

- Which main dish was selected
- Which sides were paired with it
- Date and time of order
- Restaurant location (for multi-location)

### Learning Rules

Rule	Threshold	Action
Minimum orders	10+ times	Consider for pairing
Time window	Last 30 days	Recent behavior only
Already exists	Skip	Don't duplicate pairings

Rule	Threshold	Action
Combo created	Convert	Change source to COMBO

## Admin Insights

The system surfaces learned pairings to admins with recommendations:

### Suggested New Combos

☐☐ Ugali + Kachumbari

Ordered together 47 times this month

No combo exists

Potential monthly revenue if combo created: +12,000 TSH

[Create Combo] [Ignore] [Hide]

### Underperforming Combos

△☐ Wali + Samaki

Only 3 orders this month

Combo exists but rarely used

[Promote] [Deactivate] [Keep]

## 3. Order Flow & Sales Tracking

### 3.1 Order Entity Structure

Order

└ id: UUID

└ orderNumber: String (auto-generated)

└ orderType: MENU\_SCHEDULE | CUSTOM\_BUILD | STANDALONE

└ subtotal: BigDecimal

└ discountType: PERCENTAGE | FIXED\_AMOUNT | PROMO\_CODE | MANAGER\_OVERRIDE

└ discountValue: BigDecimal

└ discountAmount: BigDecimal

└ total: BigDecimal

└ paymentMethod: CASH | MOBILE\_MONEY

```
├─ status: PENDING | COMPLETED | CANCELLED
├─ createdBy: Staff
├─ createdAt: LocalDateTime
└─ items: List<OrderItem>
```

#### OrderItem

```
├─ id: UUID
├─ dish: Dish
├─ menuSchedule: MenuSchedule (nullable)
├─ quantity: Integer
├─ sourceType: MENU_SCHEDULE | CUSTOM_BUILD | STANDALONE
├─ priceType: ALLOCATED | FULL_PRICE
├─ originalPrice: BigDecimal
├─ allocatedRevenue: BigDecimal
├─ discountAllocation: BigDecimal
├─ netRevenue: BigDecimal
├─ prepCost: BigDecimal
└─ profit: BigDecimal
```

## 3.2 Three Sales Flows

### Flow 1: Menu Schedule Order

Customer orders a pre-defined combo.

```
Customer: "I want the Lunch Special"
```

#### Order Created:

- orderType: MENU\_SCHEDULE
- Menu: "Ugali + Maharage Special" (600 TSH)

#### OrderItems Created:

##### 1. Ugali

- sourceType: MENU\_SCHEDULE
- menuScheduleId: "lunch-special"
- priceType: ALLOCATED
- allocatedRevenue: 257.14 TSH (proportional)
- prepCost: 100 TSH

- profit: 157.14 TSH

## 2. Maharage

- sourceType: MENU\_SCHEDULE
- menuScheduleId: "lunch-special"
- priceType: ALLOCATED
- allocatedRevenue: 342.86 TSH (proportional)
- prepCost: 200 TSH
- profit: 142.86 TSH

### Inventory Impact:

- Ugali: -1
- Maharage: -1

## Flow 2: Standalone Order

Customer orders a single dish.

Customer: "Just Chai please"

### Order Created:

- orderType: STANDALONE

### OrderItem Created:

#### 1. Chai

- sourceType: STANDALONE
- menuScheduleId: null
- priceType: FULL\_PRICE
- allocatedRevenue: 100 TSH (full price)
- prepCost: 20 TSH
- profit: 80 TSH

### Inventory Impact:

- Chai: -1

## Flow 3: Custom Build Order

Counter staff builds a custom combination.

Staff picks: Ugali + Maharage + Nyama

Order Created:

- orderType: CUSTOM\_BUILD
- Total: 300 + 400 + 600 = 1,300 TSH

OrderItems Created:

1. Ugali

- sourceType: CUSTOM\_BUILD
- priceType: FULL\_PRICE
- allocatedRevenue: 300 TSH
- prepCost: 100 TSH
- profit: 200 TSH

2. Maharage

- sourceType: CUSTOM\_BUILD
- priceType: FULL\_PRICE
- allocatedRevenue: 400 TSH
- prepCost: 200 TSH
- profit: 200 TSH

3. Nyama

- sourceType: CUSTOM\_BUILD
- priceType: FULL\_PRICE
- allocatedRevenue: 600 TSH
- prepCost: 300 TSH
- profit: 300 TSH

Inventory Impact:

- Ugali: -1
- Maharage: -1
- Nyama: -1

---

## 3.3 Revenue Allocation (Proportional)

When selling menu combos, revenue is allocated proportionally based on standalone prices.

# Allocation Formula

Component Allocation = Menu Price × (Component Standalone Price / Total Standalone Prices)

## Allocation Example

Menu: "Ugali + Maharage Special"

Selling Price: 600 TSH

Components:

- Ugali standalone: 300 TSH

- Maharage standalone: 400 TSH

Total standalone: 700 TSH

Allocation:

- Ugali:  $600 \times (300/700) = 600 \times 0.4286 = 257.14$  TSH

- Maharage:  $600 \times (400/700) = 600 \times 0.5714 = 342.86$  TSH

Total: 600 TSH ✓

## Why Proportional?

Restaurant owners need to see profit/loss per item. Proportional allocation ensures:

- Each item gets same percentage discount as the combo offers
- Fair distribution based on relative value
- Accurate item-level profitability reporting

## 4. Discount System

### 4.1 Discount Structure

**Design Decision:** Order-level discounts only (not item-level).

### Discount Types

Type	Description	Example
PERCENTAGE	Percentage off total	10% off
FIXED_AMOUNT	Fixed amount off	200 TSH off
PROMO_CODE	Promotional code	"LUNCH10"
MANAGER_OVERRIDE	Manual discount with reason	Customer complaint
STAFF_MEAL	100% discount for staff	Employee meal
ROUNDING	Cash rounding adjustment	Round to 50/100

## 4.2 Discount Application

Discounts are distributed proportionally to all items.

### Example

Order:

- Ugali + Maharage Special: 600 TSH
- Wali + Nyama: 800 TSH
- Chai: 100 TSH

Subtotal: 1,500 TSH

Discount: 10% = 150 TSH

Distribution (same % to each):

- Ugali + Maharage:  $600 - 60 = 540$  TSH (10% off)
- Wali + Nyama:  $800 - 80 = 720$  TSH (10% off)
- Chai:  $100 - 10 = 90$  TSH (10% off)

Total: 1,350 TSH ✓

## 4.3 Counter App Discount Flow

Current Order	
Ugali + Maharage Special	600
Chai	100

Subtotal:	700
<input type="checkbox"/> Apply Discount	
<input type="checkbox"/> Complete Order	

↓ Tap Apply Discount

Apply Discount	
Type:	
<input type="radio"/> Percentage (%)	
<input type="radio"/> Fixed Amount (TSH)	
<input type="radio"/> Promo Code	
Value: [10] %	
Reason: [Customer complaint__]	
Preview:	
Subtotal:	700
Discount:	-70
<hr/>	
Total:	630 ✓
[Cancel]	[Apply]

## 4.4 Cash Rounding (Tanzania Specific)

Tanzania uses cash denominations (50/100 TSH coins). System handles rounding.

### Rounding Options

Calculated Total: 315 TSH

Options:

1. Round to nearest 50: 300 TSH (customer saves 15)
2. Round to nearest 100: 300 TSH (customer saves 15)
3. Staff adjustment: Apply -15 discount
4. Credit to wallet: 15 TSH for next order

## Mobile Money

No rounding needed - exact amounts supported.

# 5. Inventory Management

## 5.1 Component-Level Tracking

**Core Principle:** All inventory is tracked at the dish (component) level, never at menu level.

### How It Works

Sale: "Ugali + Maharage Special"

Inventory Update:

- Ugali: -1 portion
- Maharage: -1 portion

NOT:

- "Ugali + Maharage Special": -1 ← WRONG! No menu-level inventory

## 5.2 Stock Adjustment System

Three adjustment types with live calculation preview.

### Action 1: Prep New Batch

Adds inventory when kitchen prepares food.

```

| Prep New Batch - Beans |
|-----|
| Quantity prepared: [50] |
| |
| |-----| |
| | Calculation Preview: | |
| |-----|
| | Current stock: 15 | |
| | Adding: +50 | |
| |=====|
| | New stock: 65 ✓ | |
| |-----|
| |
| Prep cost (optional): [2000] |
| Prepared by: Chef John (auto) |
| Time: 8:00 AM (auto) |
| |
| [Cancel] [Confirm Prep] |
|-----|

```

**Records:**

- Quantity prepared
- Prep cost (optional)
- Who prepared
- Timestamp

## Action 2: Dump/Waste

Removes inventory with waste tracking.

```

| Dump/Waste - Ugali |
|-----|
| Quantity to dump: [10] |
| |
| |-----| |
| | Calculation Preview: | |
| |-----|

```

```

| | Current stock: 65 | |
| | Removing: -10 | |
| | ===== | |
| | New stock: 55 ✓ | |
| | Waste value: 400 ☐☐ | |
| | _____ | |
| | | |
| Reason: | |
| ○ Spoiled/Expired | |
| ● Poor quality | |
| ○ Overcooked | |
| ○ Dropped/Accident | |
| ○ End of day dump | |
| ○ Other: [ _____ ] | |
| | | |
| Dumped by: Chef Mary (auto) | |
| Time: 2:30 PM (auto) | |
| | | |
| [Cancel] [Confirm Dump] | |
| _____ | |

```

### Waste Reasons:

- Spoiled/Expired
- Poor quality
- Overcooked
- Dropped/Accident
- End of day dump
- Other (free text)

## Action 3: Manual Adjust

General corrections for edge cases.

```

| _____ |
| Manual Adjust - Rice |
| _____ |
| Adjustment type: |
| ● Add inventory |
| ○ Remove inventory |
| |

```

```

| Quantity: [5] |
|
| _____ |
| | Calculation Preview: | |
| |_____ | |
| | Current stock: 55 | |
| | Adding: +5 | |
| | _____ | |
| | New stock: 60 ✓ | |
| |_____ | |
|
| Reason: |
| ● Recount correction |
| ○ Found missing stock |
| ○ System error |
| ○ Transfer from storage |
| ○ Other: [_____] |
|
| [Cancel] [Confirm Adjustment] |
|_____ |

```

### Adjustment Reasons:

- Recount correction
- Found missing stock
- System error
- Transfer from storage
- Other (free text)

## 5.3 Error Prevention

### Cannot Remove More Than Available

```

Quantity to dump: [100]

|_____ |
| Calculation Preview: |
|_____ |
| Current stock: 60 |

```

```

| Removing:      -100      |
| =====      |
| New stock:    -40      |
|
| Δ Cannot remove more than
|   available!
| Max: 60 portions
|_____

```

[Confirm] ← DISABLED

## Large Adjustment Warning

If dumping > 15 portions OR value > 500 TSH:

```

|_____
| Δ Confirm Large Waste
|_____
| Dumping: 50 portions
| Value: 2,000 TSH
| Reason: End of day dump
|
| This is a significant loss.
| Please confirm.
|
| [Cancel]      [Yes, Dump]
|_____

```

## 5.4 Permission Recommendations

Action	Kitchen Staff	Manager
Prep New Batch	✓	✓
Dump/Waste	✓	✓
Manual Adjust	X	✓

# 6. Counter App Interface

## 6.1 Smart Sides Flow (Core UX)

The counter app uses a unified, intelligent flow that eliminates the need for staff to choose between "combos" or "custom builds". Staff simply taps what the customer orders, and the system handles combo detection automatically.

### Design Philosophy

Old Approach	New Smart Sides Approach
Staff chooses: Combo OR Custom OR Standalone	One natural flow for everything
Must memorize which combos exist	System suggests and auto-applies
Three different paths to learn	"Tap main, pick sides, done"
Easy to pick wrong option	Cannot go wrong

### The Flow

#### Step 1: Staff sees main dishes only

No combo clutter. Just the base items organized by category.

JikoXpress Counter			
MAIN DISHES			
Ugali	Wali	Chapati	Chips
300	250	200	400
DRINKS			
Chai	Juice	Soda	
100	200	150	

## Step 2: Staff taps main dish → Smart Sides popup appears

System shows all possible sides, with combo savings highlighted.

Add Sides to Ugali? [x]

---

Maharage +300  SAVE 100  
Combo available!

---

Nyama Choma +500  SAVE 150  
Combo available!

---

Kachumbari +150  Popular  
47 orders

---

Sukuma Wiki +200

[+ Custom Side] [Skip → No Sides]

## Step 3: System auto-detects and applies combo pricing

Cart

---

Ugali Maharage	x1	600
└─ Ugali		
└─ Maharage	☑☑Saved 100!	
<hr/>		
Subtotal:		600
[+ Add More]		[Checkout →]

## 6.2 Smart Sides Popup Logic

### What Appears in the Popup

The popup shows sides from three sources, in priority order:

Priority	Source	Badge	Description
1	Existing Combos	☑☑ SAVE X	Sides that complete a predefined combo
2	Customer Behavior	☑☑ Popular	Frequently ordered together (learned)
3	Manual Pairings	(none)	Admin-defined suggestions

### Popup Display Rules

- Show combo sides first (sorted by savings amount)
- Show popular/learned sides second (sorted by order count)
- Show manual pairings last
- Maximum 6-8 sides visible (scroll for more)
- Always show "Custom Side" and "Skip" options

## 6.3 Cart Intelligence

The system automatically determines the best pricing based on what's selected.

### Scenario 1: Side Completes a Combo

Staff picks: Ugali → Maharage

Cart shows:

Ugali Maharage	x1	600
	☐☐	Saved 100!

Internally tracked as: MENU\_SCHEDULE order

Revenue allocation: Proportional to components

## Scenario 2: No Sides Selected (Skip)

Staff picks: Ugali → Skip

Cart shows:

Ugali	x1	300
-------	----	-----

Internally tracked as: STANDALONE order

Revenue: Full price to Ugali

## Scenario 3: Sides Don't Match Any Combo

Staff picks: Ugali → Kachumbari (no combo exists)

Cart shows:

Ugali	x1	300
Kachumbari	x1	150

Internally tracked as: CUSTOM\_BUILD order

Revenue: Full standalone prices

## Scenario 4: Multiple Mains

Customer: "Ugali na Wali, zote na maharage"

Staff flow:

1. Tap Ugali → Pick Maharage → Cart: "Ugali Maharage x1 - 600"
2. Tap Wali → Pick Maharage → Cart adds: "Wali Maharage x1 - 650"

Cart shows:

Ugali Maharage	x1	600
Wali Maharage	x1	650
<hr/>		
Subtotal:		1,250

Each main is a separate cart item with its own sides flow.

## Scenario 5: Drinks as Main

Customer: "Chai mbili tu"

Staff flow:

1. Tap Chai → Skip (or popup shows no relevant sides)
2. Adjust quantity to 2

Cart shows:

Chai	x2	200
------	----	-----

Drinks are treated as main dishes. They can have their own sides popup (e.g., Chai + Mandazi combo) or be skipped.

## 6.4 Quantity Handling

Quantity applies to the entire combo, not individual components.

Customer: "Ugali maharage mbili"

Cart shows:

Ugali Maharage	x2	1,200
	<input type="checkbox"/> Saved 200!	

This means:

- 2x Ugali portions
- 2x Maharage portions
- Combo price × 2

## 6.5 Cart & Checkout

Current Order		
<hr/>		
Ugali Maharage	x1	600
	<input type="checkbox"/> Saved 100	
Wali Nyama	x1	800
	<input type="checkbox"/> Saved 150	
Chai	x2	200
<hr/>		
Subtotal:		1,600
Discount (10%):		-160
<hr/> <hr/>		
Total:		1,440
<hr/>		
Total Saved from Combos:		250
<hr/>		
<input type="checkbox"/> Apply Discount		
<hr/>		

```
| Payment Method: |
| [ ]Cash [ ]Mobile Money |
| | |
| [ ] Complete Order |
| | |
```

## 6.6 Staff Training Summary

The entire training can be reduced to:

```
"Tap the main dish customer wants.
Pick sides from the popup if they want any.
If they want it plain, tap Skip.
System handles the rest."
```

No need to memorize combos. No need to choose between different order types. Just tap what you hear.

# 7. Customer App Flow

## 7.1 Time-Based Menu Display

Customer app shows only menus currently visible based on time.

8:00 AM Customer View:

```
| Breakfast Menu |
| | |
| COMBO DEALS |
| | | |
| | Mandazi + Chai 200 TSH | |
| | Save 20! | |
```

Ugali + Maharage	350 TSH
Save 50!	
INDIVIDUAL ITEMS	
Mandazi	120 TSH
Chai	100 TSH
Ugali	200 TSH

## 7.2 Standalone Item Solution

**Problem:** Customer wants just Mandazi, but only "Mandazi + Chai" combo exists.

**Solution:** Create both combo AND individual menu schedules.

Breakfast Menus (6:00 - 10:00):

- "Mandazi + Chai" (combo) = 200 TSH
- "Mandazi" (individual) = 120 TSH
- "Chai" (individual) = 100 TSH

Customer can choose:

- Combo (save 20 TSH)
- Just Mandazi
- Just Chai

## 8. Reports & Analytics

### 8.1 Daily Sales Report

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---

DAILY SALES REPORT - January 15, 2025

---

---

SUMMARY:

---

Total Orders: 45  
Gross Sales: 50,000 TSH  
Discounts Given: -3,500 TSH (7%)  
Net Sales: 46,500 TSH  
Total Food Cost: 18,600 TSH  
Gross Profit: 27,900 TSH  
Profit Margin: 60%

DISCOUNT BREAKDOWN:

---

Manager Override: 2,000 TSH  
Promo Codes: 1,000 TSH  
Staff Meals: 500 TSH

PAYMENT METHODS:

---

Cash: 30,000 TSH (64%)  
Mobile Money: 16,500 TSH (36%)

## 8.2 Item Sales Report

---

---

ITEM SALES REPORT - January 15, 2025

---

---

Item	Qty	Revenue	Cost	Profit	Margin
Ugali	45	11,571	4,500	7,071	61.1%
Maharage	52	13,943	10,400	3,543	25.4%
Wali	35	8,750	3,500	5,250	60.0%
Nyama	28	15,736	8,400	7,336	46.6%

Chai	30	3,000	600	2,400	80.0%
------	----	-------	-----	-------	-------

---

TOTAL	190	53,000	27,400	25,600	48.3%
-------	-----	--------	--------	--------	-------

TOP PERFORMERS (by profit):

1. Nyama: 7,336 TSH (28 sold)
2. Ugali: 7,071 TSH (45 sold)  High volume
3. Wali: 5,250 TSH (35 sold)

ATTENTION NEEDED:

1. Maharage: 25.4% margin 
  - High volume but lowest margin
  - Consider: raise prices or reduce prep cost

## 8.3 Item Deep Dive Report

---

---

UGALI - DETAILED P&L REPORT

---

---

Quantity Sold: 45 portions

REVENUE BREAKDOWN:

---

From Menu "Ugali + Maharage Special":

25 orders × 257.14 allocated = 6,428.50

From Menu "Ugali + Nyama Special":

15 orders × 240.00 allocated = 3,600.00

From Standalone:

5 orders × 300.00 full price = 1,500.00

From Custom Builds:

(various allocations) = 42.50

---

Total Revenue: 11,571.00

Total Cost: 4,500.00 (45 × 100)

Gross Profit:	7,071.00
Profit Margin:	61.1%
Average Revenue per Portion:	257.13
Cost per Portion:	100.00
Average Profit per Portion:	157.13

## 8.4 Waste Report

### WASTE REPORT - January 15, 2025

#### BY COMPONENT:

Beans: 5 portions (200 TSH cost)

- Spoiled: 3 portions
- Poor quality: 2 portions

Ugali: 12 portions (1,200 TSH cost)

- End of day: 12 portions

Rice: 3 portions (150 TSH cost)

- Dropped: 3 portions

TOTAL WASTE: 20 portions

TOTAL COST: 1,550 TSH

% OF FOOD COST: 2.8%

#### WASTE BY REASON:

End of day dump:	12 portions	(60%)
Spoiled:	3 portions	(15%)
Poor quality:	2 portions	(10%)
Dropped:	3 portions	(15%)

# 8.5 Prep Report

PREP REPORT - January 15, 2025

TIME	STAFF	ITEM	QTY	COST
08:00	Chef John	Beans	50	2,000
08:30	Chef John	Ugali	30	1,500
09:00	Chef Mary	Rice	40	1,600
12:00	Chef John	Beans	25	1,000
14:30	Chef Mary	Ugali	20	1,000
TOTAL PREP COST:				7,100

BY CHEF:

Chef John: 105 portions 4,500 TSH  
 Chef Mary: 60 portions 2,600 TSH

# 8.6 Menu Engineering Matrix

MENU ENGINEERING MATRIX

	High Profit	Low Profit
High Volume	☐ STARS Nyama, Ugali → Promote heavily	☐☐ WORKHORSES Maharage → Fix pricing
Low Volume	☐☐ PUZZLES Wali → Test promotions	☐☐ DOGS (none currently) → Consider removing

## RECOMMENDATIONS:

- ☐ Nyama: Keep promoting - high margin, growing volume
- ☐ Ugali: Maintain quality - consistent performer
- ☐☐ Maharage: Increase price to 450 or reduce prep cost
- ☐☐ Wali: Run "Wali Specials" to boost volume

# 8.7 Audit Trail

## ADJUSTMENT AUDIT - January 15, 2025

TIME	STAFF	ACTION	ITEM	QTY	REASON
08:00	Chef John	PREP	Beans	+50	Morning prep
08:30	Chef John	PREP	Ugali	+30	Morning prep
14:30	Chef Mary	DUMP	Ugali	-3	Poor quality
16:00	Chef Mary	DUMP	Beans	-2	Spoiled
20:00	Manager	ADJUST	Beans	-2	Recount
20:30	Chef John	DUMP	Ugali	-12	End of day

LARGE ADJUSTMENTS (>15 portions or >500 TSH):

- 20:30 - Ugali dump: 12 portions (1,200 TSH)

Approved by: Manager

Reason: End of day - remaining portions

# 9. Image Management

## 9.1 Strategy

Entity	Image Requirement
Dish	<b>REQUIRED</b> - all dishes must have image

Entity	Image Requirement
Menu Schedule	<b>OPTIONAL</b> - custom hero image
Fallback	Use component images if no menu image

## 9.2 Image Sizes

Original: 1200 × 1200 (storage)  
 Large: 800 × 800 (desktop detail view)  
 Medium: 600 × 600 (mobile, listings)  
 Thumbnail: 200 × 200 (cart, small displays)

## 9.3 Image Requirements

Format: JPEG or PNG (WebP preferred)  
 Max Size: 5MB  
 Min Size: 400 × 400  
 Quality: 80-85% compression

# 10. Data Models Summary

## 10.1 Complete Entity Diagram

```

classDiagram
    class Dish {
        id
        name
        prepCost
        sellingPrice
        currentInventory
        canSellStandalone
        imageUrl
    }
  
```





## 10.2 Enums

### Menu & Scheduling

Enum	Values
MenuCategory	MAIN_FOOD, DRINKS, SNACKS, DESSERTS
FoodSession	BREAKFAST, LUNCH, DINNER, ALL_DAY
ScheduleType	ONE_TIME, DAILY, WEEKLY, PERMANENT

Enum	Values
MenuType	COMBO, INDIVIDUAL_ITEM

## Orders & Sales

Enum	Values
OrderType	MENU_SCHEDULE, CUSTOM_BUILD, STANDALONE
SourceType	MENU_SCHEDULE, CUSTOM_BUILD, STANDALONE
PriceType	ALLOCATED, FULL_PRICE
OrderStatus	PENDING, COMPLETED, CANCELLED
PaymentMethod	CASH, MOBILE_MONEY

## Discounts

Enum	Values
DiscountType	PERCENTAGE, FIXED_AMOUNT, PROMO_CODE, MANAGER_OVERRIDE, STAFF_MEAL, ROUNDING

## Inventory & Adjustments

Enum	Values
AdjustmentType	PREP, DUMP, MANUAL_ADD, MANUAL_REMOVE
WasteReason	SPOILED_EXPIRED, POOR_QUALITY, OVERCOOKED, DROPPED_ACCIDENT, END_OF_DAY, OTHER
AdjustmentReason	RECOUNT_CORRECTION, FOUND_MISSING, SYSTEM_ERROR, TRANSFER_FROM_STORAGE, OTHER

## Dish Pairings

Enum	Values
PairingSource	COMBO, BEHAVIOR, MANUAL

# 11. Key System Benefits

## For Restaurant Owners

- Real-time inventory - always know what's available
- Item-level profitability - see profit per dish
- Waste tracking - understand where money is lost
- Staff accountability - track who does what
- Menu optimization - identify stars and dogs
- Behavior insights - see what customers actually want
- Combo suggestions - system recommends new combos based on data

## For Kitchen Staff

- Simple prep tracking - one tap to log
- Easy waste logging - categorized reasons
- Live inventory - no surprise stockouts
- Clear audit trail - protect from blame

## For Counter Staff

- One simple flow - tap main, pick sides, done
- No memorization - system suggests combos
- Auto pricing - combos detected automatically
- Flexible discounts - handle any situation
- Clear totals - live calculation preview
- Multiple payment - cash and mobile money

## For Customers

- Faster service - staff doesn't fumble with options
- Always get best price - combos auto-applied
- Consistent experience - same flow every time

## For System

- Component-level truth - single source for inventory
  - Proportional allocation - fair revenue distribution
  - Complete audit - every action logged
  - Learning engine - improves suggestions over time
  - Scalable - handles growth from 10 to 10,000 orders
-

# 12. Implementation Checklist

## Phase 1: Core Setup

- Dish entity with inventory
- Menu Schedule entity
- Category and Session enums
- Basic CRUD operations

## Phase 2: Smart Sides

- Dish Pairing entity
- Auto-generate pairings from combos
- Pairing display priority logic
- Smart Sides popup component

## Phase 3: Orders

- Order entity
- OrderItem with source tracking
- Cart intelligence (combo detection)
- Revenue allocation service
- Discount application

## Phase 4: Inventory

- Stock adjustment system
- Prep tracking
- Waste management
- Audit trail

# Phase 5: Counter App

- Main dishes display
- Smart Sides popup
- Cart with combo badges
- Checkout flow
- Discount UI

# Phase 6: Behavior Learning

- Order pattern tracking
- Pairing analysis service
- Admin insights dashboard
- Combo suggestions

# Phase 7: Reports

- Daily sales summary
- Item profitability
- Waste reports
- Prep reports
- Menu engineering
- Pairing performance

# Phase 8: Customer App

- Time-based menu display
- Cart functionality
- Payment integration
- Order history

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