

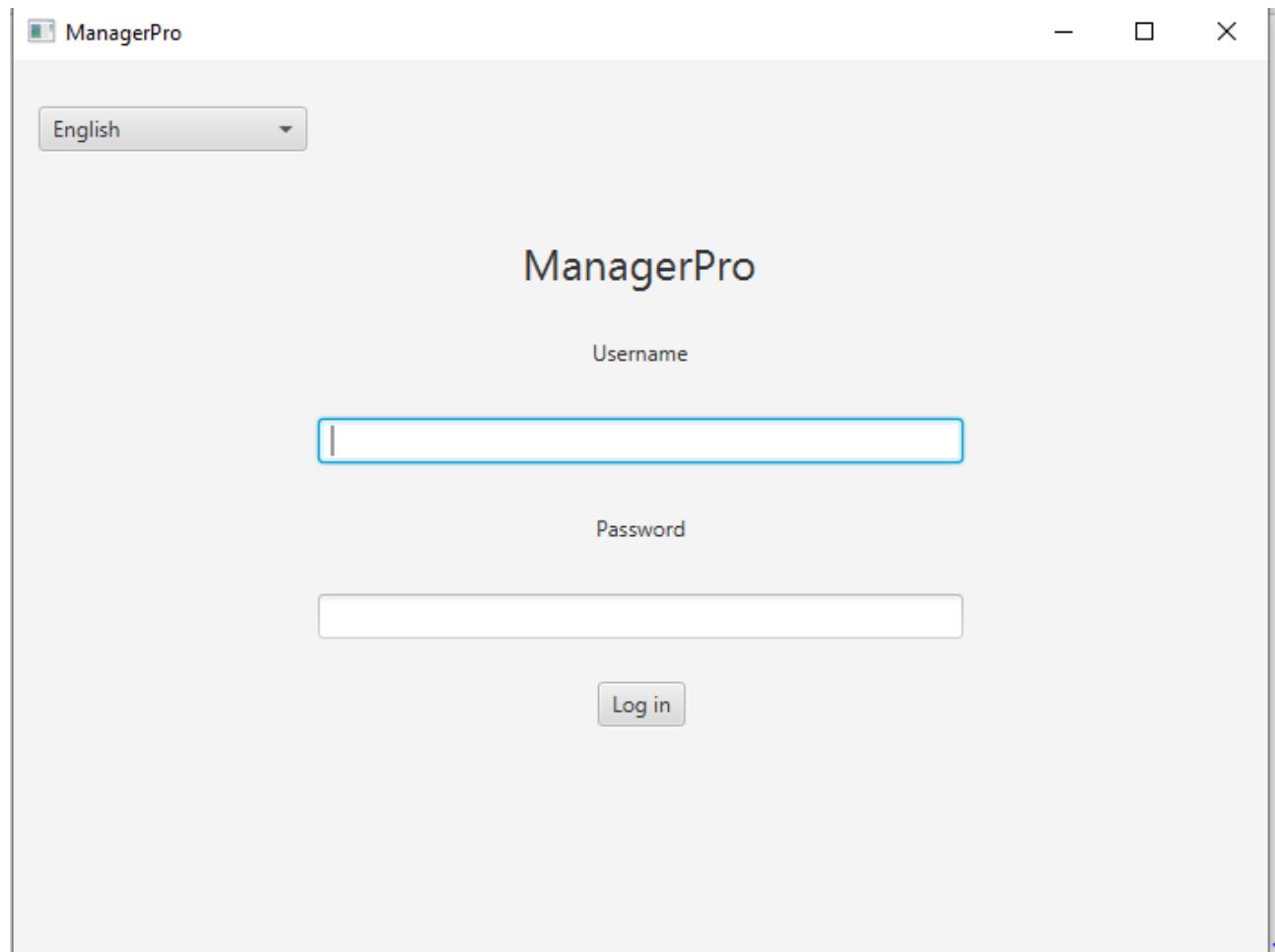
MANAGERPRO USER MANUAL

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LOGGING IN TO THE APPLICATION

User can log in to the program from the Log in screen with their personal username and password. Log in screen also contains the language selection menu.



Picture 1: Log in screen

TABLE AND RESERVATION TAB

After logging in the user can see the Tables tab to see the status of tables.

Picture 2: Table overview and reservation form

Table view shows the status of all tables with colors, green tables are empty and red ones are reserved. On the top right user can see information of the restaurant in addition to current and future reservations. On bottom right user can fill the reservation form to get best open table for the reservation with Fetch Table- button. When all of the information is inputted, reservation can be saved.

By pressing an individual table the user can see the status of the table and reservation information. Table can also be freed up when it is no longer in use.

WAITER TAB

The states of orders in shown in the Waiter tab in chronological order from left to right. The states are Waiting, Ready To Serve, Served and Paid. With these states the waiter can see where their customers order is currently.

Picture 3: The waiter tab and states of orders

Waiter can choose the New Order- button to make a new order. The application moves into a new window where waiter chooses the tables and products for the order. Products can be added by clicking them and removed by clicking on them in the list. Orders can be edited or removed by double clicking them in the Waiter tab.

Tables	Kitchen	Waiter	User management	Portions management															
<table border="1"> <tr><td>ID: 1, Seats: 4</td></tr> <tr><td>ID: 2, Seats: 6</td></tr> <tr><td>ID: 3, Seats: 2</td></tr> <tr><td>ID: 4, Seats: 4</td></tr> <tr><td>ID: 5, Seats: 6</td></tr> <tr><td>ID: 6, Seats: 2</td></tr> </table>	ID: 1, Seats: 4	ID: 2, Seats: 6	ID: 3, Seats: 2	ID: 4, Seats: 4	ID: 5, Seats: 6	ID: 6, Seats: 2	Table #2	<table border="1"> <tr><td>Portion Name: Italiano tortalina with salad and white wine, Portion Price: \$40.00</td></tr> <tr><td>Portion Name: Lasagne with red wine, Portion Price: \$35.00</td></tr> <tr><td>Portion Name: pasta, Portion Price: \$15.00</td></tr> <tr><td>Portion Name: Risotto, Portion Price: \$25.00</td></tr> <tr><td>Portion Name: Testaninos, Portion Price: \$2.00</td></tr> <tr><td>Portion Name: Rucka-annos 1, Portion Price: \$9.95</td></tr> <tr><td>Portion Name: Rice and meat, Portion Price: \$15.00</td></tr> <tr><td>Portion Name: Four seasons pizza, Portion Price: \$12.00</td></tr> <tr><td>Portion Name: Marelanda chicken , Portion Price: \$23.00</td></tr> <tr><td>Portion Name: Lasagne with red wine, Portion Price: \$35.00</td></tr> <tr><td>Portion Name: pasta, Portion Price: \$15.00</td></tr> </table>	Portion Name: Italiano tortalina with salad and white wine, Portion Price: \$40.00	Portion Name: Lasagne with red wine, Portion Price: \$35.00	Portion Name: pasta, Portion Price: \$15.00	Portion Name: Risotto, Portion Price: \$25.00	Portion Name: Testaninos, Portion Price: \$2.00	Portion Name: Rucka-annos 1, Portion Price: \$9.95	Portion Name: Rice and meat, Portion Price: \$15.00	Portion Name: Four seasons pizza, Portion Price: \$12.00	Portion Name: Marelanda chicken , Portion Price: \$23.00	Portion Name: Lasagne with red wine, Portion Price: \$35.00	Portion Name: pasta, Portion Price: \$15.00
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Portion Name: pasta, Portion Price: \$15.00																			

Picture 4: Making of a new order

KITCHEN TAB

In the kitchen tab each order can be seen separately and each product of each order can be seen with their possible extra information. When a product is finished, Ready- button can be pressed to turn the order green, which represents it being ready. When all of the product in a order are ready, the order disappears from the kitchen tab and moves into Waiter tab as Ready to Serve.

Tables	Kitchen	Waiter	User management	Portions management		
Order# 165 Table# 3						
	<table border="1"> <tr><td>Portion: Italiano tortalina with salad and white wine Details: No olives</td><td>Portion: Lasagne with red wine Details: No white sauce</td></tr> </table>	Portion: Italiano tortalina with salad and white wine Details: No olives	Portion: Lasagne with red wine Details: No white sauce			Ready
Portion: Italiano tortalina with salad and white wine Details: No olives	Portion: Lasagne with red wine Details: No white sauce					

Picture 5: Kitchen tab

USER MANAGEMENT

Admins can add, remove and edit users with User Management tab. Creating and editing users requires username, user level, password (with minimum length of 5) and a password confirmation.

The screenshot shows the 'User management' tab. On the left is a table with columns 'Username' and 'User Level'. The table contains the following data:

Username	User Level
Petteri	3
Amal	1
Heikki	2
Mikko	2
markus	
Kalle23	
Heikki123	2
Juho	3
Judy	2
test1	1

On the right is a form for creating new users:

Username	<input type="text"/>	Please enter username
User Level	<input type="text"/>	
Password	<input type="text"/>	
Confirm Password	<input type="text"/>	

At the bottom are three buttons: 'Create', 'Update', and 'Delete'.

Picture 6: User management

PORTION MANAGEMENT

In the Portion Management tab admins can edit, add and remove portions from the menu.

The screenshot shows the 'Portions management' tab. On the left is a table with columns 'Name' and 'Price'. The table contains the following data:

Name	Price
Ruoka-annos 2	\$12.95
Expensive bread	\$19,999.00
Lasagne with red wine	\$35.00
Italiano tortalina with salad and white wine	\$40.00
pasta	\$15.00
Risotto	\$25.00
Testiannos	\$2.00
Ruoka-annos 1	\$9.95
Rice and meat	\$15.00
Four seasons pizza	\$12.00
Marelenda chicken	\$23.00
Lasagne with red wine	\$35.00
pasta	\$15.00

On the right is a form for adding new items:

Name	<input type="text"/>
Price	<input type="text"/>

At the bottom are three buttons: 'Create', 'Update', and 'Delete'.

Picture 7: Portion management

LOGGING OUT

Logging out from the app works from top left corner's Logout button. Logging out takes the user to Log in screen.

Logout

Picture 8: Logout button