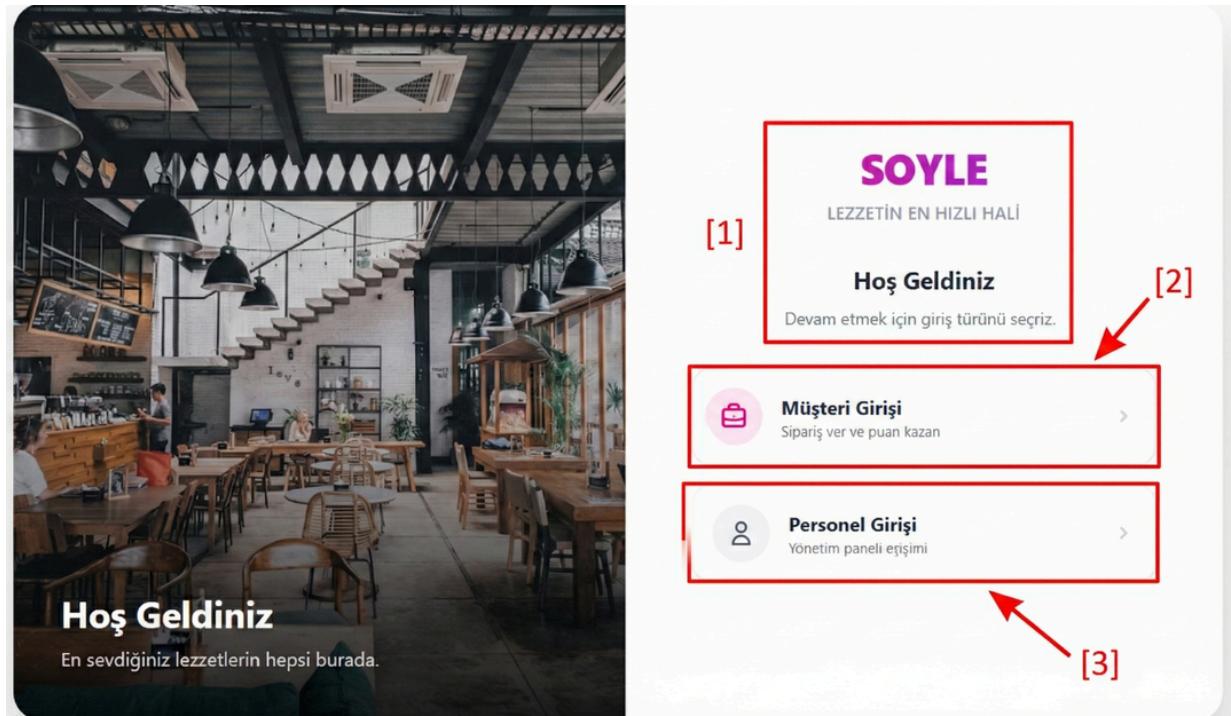


Welcome and Login Screens

This section covers the 'Welcome' and 'Authentication' processes, where users first interact with the application.

1. Welcome and Role Selection

This is the main screen users encounter upon their initial entry into the site or application.



[1] Branding and Welcome Area

This is the landing page of the application. It reflects the brand's corporate identity by greeting the user with the "SOYLE" logo, slogan, and a "Welcome" message. It is the first interface the user encounters before logging into the system and is designed to provide clear and effective navigation.

[2] Customer Login Option

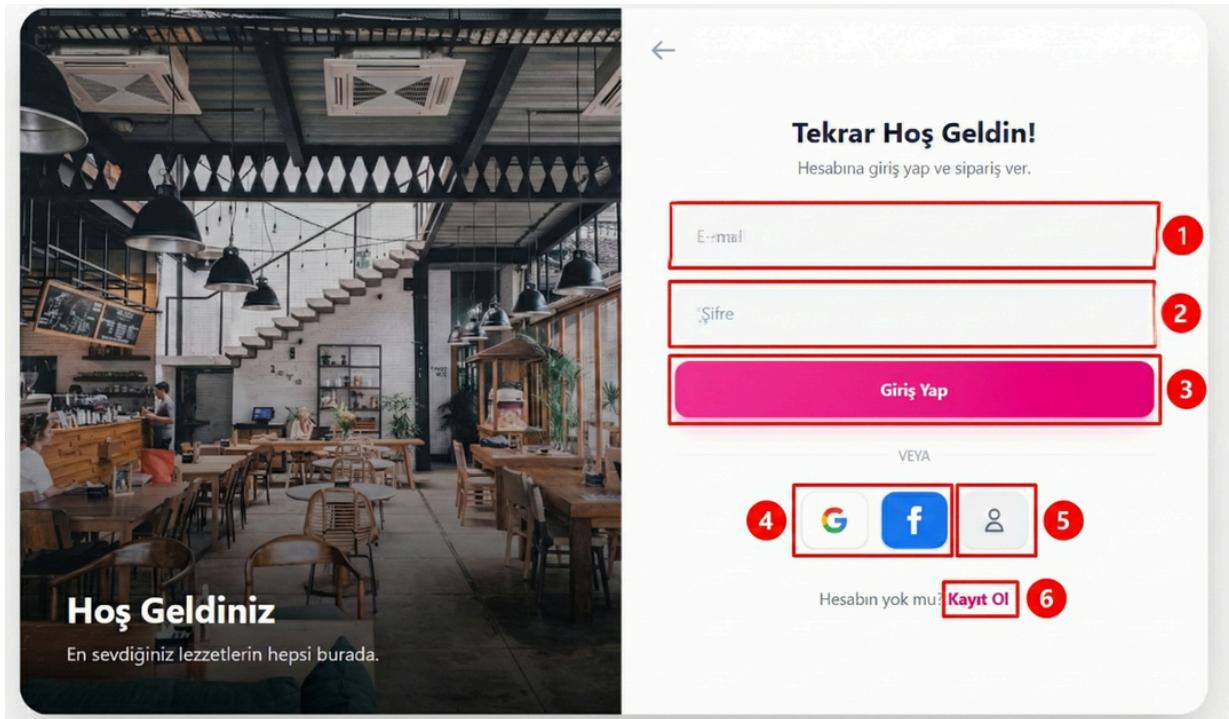
This is the entry point for guests (end-users) visiting your restaurant. By selecting this option, customers can access the digital menu, place contactless orders directly from their tables, track their loyalty points, and view their past order details.

[3] Staff Login Option

A dedicated area reserved exclusively for business employees (Managers, Cashiers, Kitchen Staff, etc.). It provides secure access to encrypted management panels for authorized personnel to manage backend operations such as inventory tracking, order preparation status, and point-of-sale (POS) transactions.

2. Customer Login Screen

This is the page where customers access their accounts, opened by selecting the 'Customer Login' option on the main screen.



1) Email Input Field:

This is the primary identification credential used by the user when registering for the system. This field automatically validates standard email formats (e.g., example@mail.com). If an incomplete or incorrect format is entered, the system returns an error message to alert the user. Programmatically, this field is utilized to locate the unique user record within the database.

2) Password Input Field:

This is the password that ensures the security of the user account. In accordance with security standards, entered characters are masked (displayed as dots or asterisks) to prevent bystanders from seeing the password. Access is granted by comparing the entered password against the hashed data stored in the database.

3) Login Action Button:

This is the primary interaction button that handles form submission. Once the user enters their credentials and clicks this button, the data is sent to the backend server. If the information is correct, the user is redirected to the home page; if not, an "Incorrect email or password" warning is displayed.

4) Social Media Integration (Google & Facebook OAuth):

These are alternative login methods provided to streamline the user experience. They allow for one-click authentication via Google or Facebook accounts. This enables users to join the system using their existing trusted accounts without having to set a new password or fill out lengthy registration forms.

4) Social Login Options

These are alternative authentication methods (Google and Facebook) offered to allow users to access the system quickly without the need to register or remember passwords. When these buttons are clicked, users are redirected to the respective social media platform's login page using protocols such as OAuth 2.0. Upon user approval, the application gains access to basic profile information (name, email, profile picture) and automatically creates an account or logs in to an existing one using this data.

5) Guest Access Icon

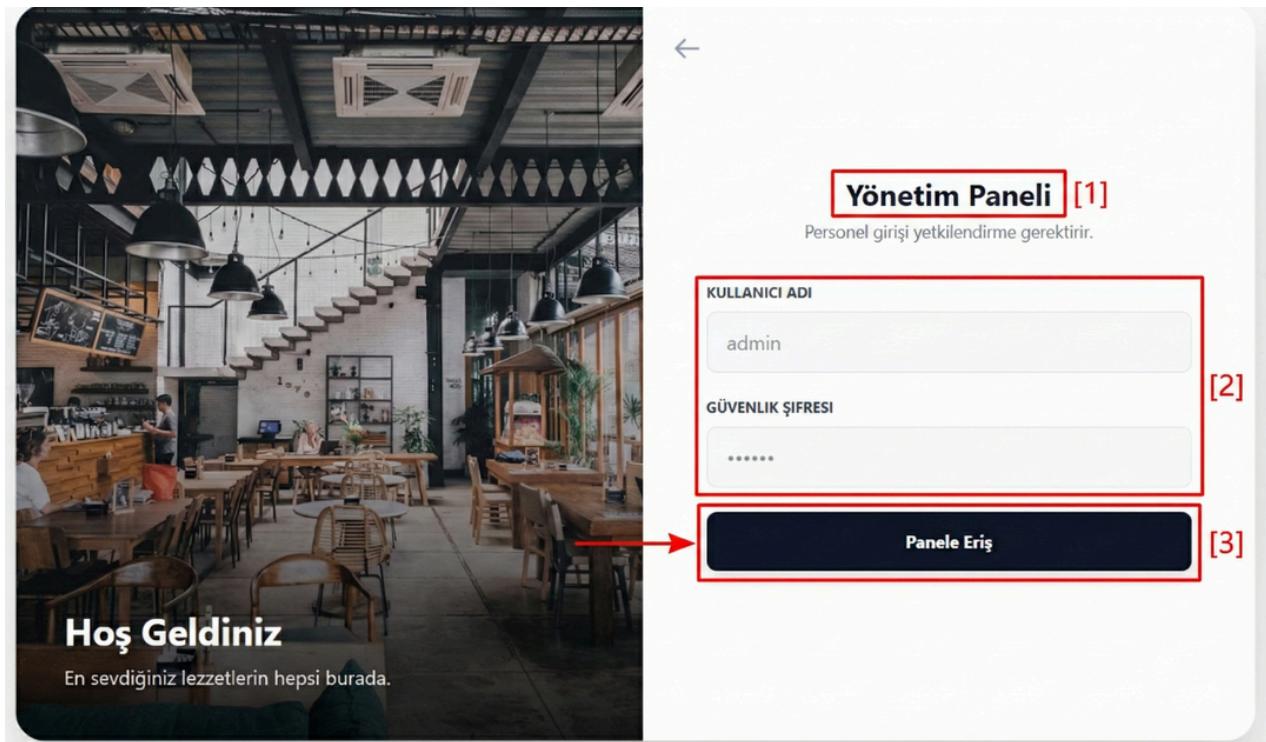
This is an option provided for users who wish to browse the application anonymously without creating an account. In this mode, users can explore the menu and gather information about the restaurant. However, personalized features such as placing orders, adding to favorites, or viewing order history are usually restricted or require membership at that stage. This feature enhances the app's discoverability and lowers the barrier to entry for potential users.

6) Sign-up Link

This is a text-based link that directs new users who do not yet have an account to the "Sign-up" page where the account creation form is located. Clicking this link typically opens a new screen requesting information such as full name, email, password, and occasionally a phone number. This process is a critical step for user acquisition.

3. Staff (Management) Login Screen

This is the secured authentication page accessible by selecting the 'Staff Login' option on the main screen.



[1] Panel Header

This is the header area that clearly indicates this screen is not publicly accessible and is reserved exclusively for authorized restaurant staff (Manager, Cashier, Kitchen Chef). It emphasizes that the user is transitioning into a secure zone.

[2] Authorized Credentials

This field is where staff log in using a "Username" and "Security Password" specifically assigned and authorized by the system administrator, rather than a self-created (sign-up) account. This method is strictly enforced to prevent unauthorized access.

[3] Access Panel Button

This is the action button that validates the entered credentials and analyzes the staff member's authority level (Role). Upon clicking this button, the system detects the user's role and automatically redirects them to their designated panel (e.g., redirecting a Chef exclusively to the Kitchen Panel).

Customer Interface

This screen serves as the security gateway providing access to the personalized areas of the application. It is specifically designed for user authentication. The following numbered items detail the fundamental components and functions of this interface from both technical and user experience (UX) perspectives.



1) Email Input Field

This is the area where the user enters the unique email address specified during registration. The field automatically performs client-side validation to ensure the input follows a valid email format (e.g., checking for the "@" symbol and domain name). If an invalid format is detected, immediate feedback is provided to the user. In the backend, this email address serves as a primary key or a unique identifier to locate the user's specific record within the database.

2) Password Input Field

This section is designated for entering the password that secures the user's account. In accordance with security standards, the entered characters are masked (typically displayed as dots or asterisks) to prevent password theft through methods like "shoulder surfing." When the password is submitted to the server, it is compared against the hashed version stored in the database. Access is granted only if a match is confirmed.

3) Login Action Button

This is the primary interactive element that triggers the form submission. When the user clicks this button, the data from the email and password fields are transmitted to the server over a secure protocol (e.g., HTTPS). This initiates the authentication process on the server side. If successful, a session or access token is created, and the user is redirected to the home page; if unsuccessful, an appropriate error message is displayed.

Food Menu and Order Customization Screen

This screen is where customers browse the restaurant's menu, determine quantities, and add products to their orders by personalizing them according to their preferences.



1) Product Information Section (Title and Description)

Located at the top of each product card, this section displays the product name (e.g., Pizza, Cheeseburger) followed by a brief description. This ensures the customer clearly understands what they are ordering. On the software side, this data is dynamically retrieved from the "Products" table in the database.

2) Unit Price Indicator

This field displays the current selling price of the product, including VAT (Value Added Tax). The infrastructure is designed to allow prices to change based on product variations or selected options. It enables users to manage their budget before adding items to their cart.

3) Options Dropdown Menu

One of the most functional components of the application. When clicked, it reveals product-specific modifications (e.g., extra toppings, sauce selection, cooking degree). This allows customers to customize their orders according to their personal preferences.

4) Quantity Control Panel (+ / -)

This is where the user determines the number of items they wish to order. The counter in the center is updated in real-time. While a value of "0" indicates no selection, the "+" button increases the quantity. This control can be restricted based on stock levels to prevent user errors.

5) "Add to My Table" Action Button

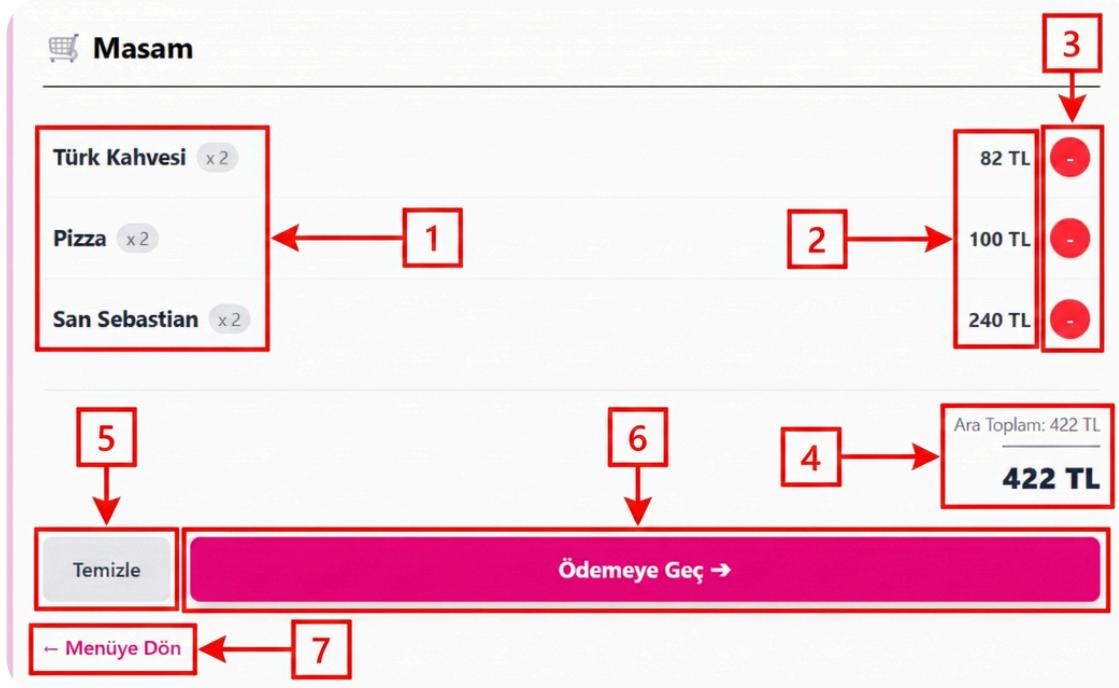
Positioned as a fixed element at the bottom right of the page, this button transfers all selected products and their respective options to the current table's order list. Upon clicking, the data is saved into a temporary "Cart" object and subsequently transmitted to the server.

6) Visual Presentation Area

This area features high-resolution product imagery located on the left (or right, depending on the design) of the product card. It is designed to positively influence the customer's purchasing decision. These images are uploaded and managed specifically for each product via the backend panel.

"My Table" (Order Summary) Screen

This screen serves as the final checkpoint before the customer finalizes their order. It is specifically designed to ensure the accuracy of all selections before the order is transmitted to the establishment. Below are the detailed descriptions of the numbered components.



1) Order Detail List (Product and Quantity Information)

All products selected by the user from the menu and added via the "Add to My Table" button are listed here chronologically. Each line clearly displays the full name of the product and the selected quantity in parentheses (e.g., "x2"). Programmatically, this list is a visualized representation of a "Cart" array managed in the background, and it serves as the ticket (recipe) for the kitchen staff to prepare.

2) Line-Item Total

This represents the total cost for each specific item entry. This value is dynamically calculated by multiplying the unit price of the product by the selected quantity (e.g., 41 TL x 2 units = 82 TL). This allows the customer to review the total bill item-by-item, ensuring a transparent pricing experience.

3) Remove Product Button (-)

A rapid action button used to remove products that were added by mistake, entered in excess, or decided against at the last moment. When this red button is clicked, the relevant line is immediately deleted from the list, and the grand total is automatically recalculated and updated in real-time.

4) Grand Total (Order Summary)

This is the final amount obtained by summing up all the line-item totals in the cart. Additional costs, such as taxes or service fees (if applicable), are also included in this amount.

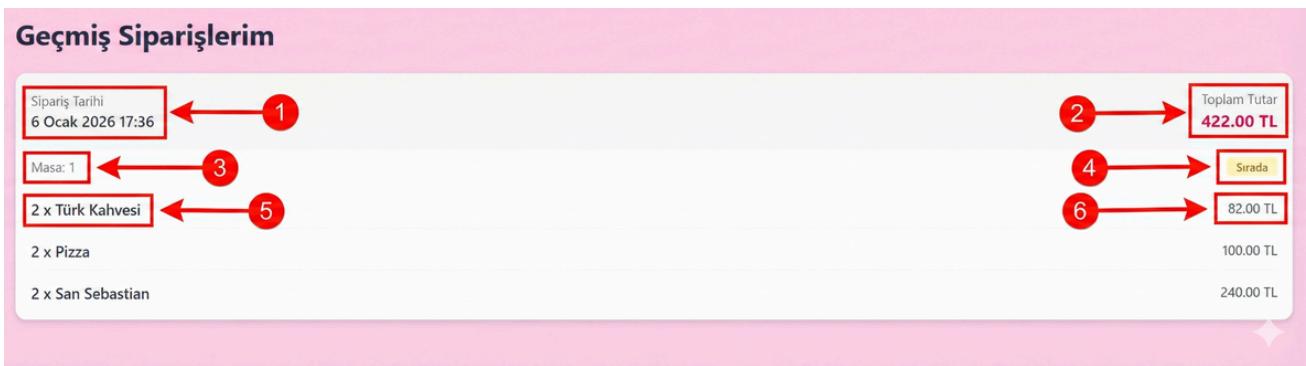
Displayed prominently with large fonts, it ensures the customer sees the net amount they will pay without hesitation. This is the most critical financial data before proceeding to the payment step.

5) Clear Cart Button

This allows the customer to empty the entire cart by deleting all current products in a single action. It provides a practical solution for users who wish to reset a complex or incorrectly formed order list and start over. It is typically accompanied by a confirmation prompt (e.g., "Are you sure?") to prevent the user from accidentally clearing the entire cart.

Order History Screen

This panel plays a critical role in terms of both customer satisfaction and operational transparency. The functions of the numbered areas in the visual are as follows



1) Order Date and Timestamp

This includes the exact day, month, year, and time the order was recorded in the system. While this data allows customers to track their historical spending, it also enables the business to perform verification via "Order Logs" in the event of a dispute. The data is retrieved from the database in DateTime format and presented in a user-friendly layout.

2) Grand Total (Highlighted)

This represents the final amount of the respective order receipt. It is highlighted in pink to maintain visual consistency and draw the user's attention. This total reflects the mathematical sum of all items within the order, including any applied discounts or taxes.

3) Table Information Indicator

This defines which physical table within the establishment placed the order. Especially during peak hours when multiple tables are served simultaneously, this is vital data for identifying where the order was delivered or which table's account the order was billed to.

4) Dynamic Order Status Badge

A color-coded label that displays the real-time status of the order during the kitchen and service stages. The "In Queue" status shown in the visual indicates that the order has been transmitted to the kitchen but preparation has not yet begun. As the status evolves, this badge provides live feedback to the customer by updating with different colors and text, such as "Preparing," "Delivered," or "Completed."

5) Detailed Product and Quantity List

This section provides an itemized breakdown of the order's contents. Using the "Quantity x Product Name" format (e.g., 2 x Pizza), it lists what the customer ordered and in what quantity, leaving no room for ambiguity. This structure is designed with clean typography to ensure readability even within extensive menus.

6) Line-Item Subtotals

Located on the right side of the list, these figures represent the total cost of the product in each specific row. For instance, it is the result of multiplying the unit price of a item by the quantity ordered. This detailed breakdown helps the customer verify the calculation of the total bill on an item-by-item basis.

Feedback and Reviews Screen

The functionalities of the components in this form, designed to measure customer satisfaction and enhance service quality, are as follows:

The screenshot shows a feedback form with the following components and their corresponding numbers:

- 1) Form Header (Feedback & Suggestions)**: The title "Görüş ve Önerileriniz" (Feedback & Suggestions) with a cloud icon.
- 2) Name Input Field (Optional)**: A text input field labeled "Adınız..." (Your Name...) with the placeholder "Adınız..." and the label "İsim (İsteğe Bağlı)" (Name (Optional)).
- 3) Service Rating (Star Scale)**: A rating scale with five yellow stars, labeled "Hizmet Puanınız" (Service Rating).
- 4) Comments and Detailed Feedback Area**: A Textarea labeled "Yorumunuz *" (Your Comment *) with the placeholder "Bize düşüncelerinizi yazın (en az 5 karakter)...".
- 5) Submit (Action) Button**: A pink button labeled "Gönder" (Send).

1) Form Header (Feedback & Suggestions)

This is the title area that clearly communicates the purpose of the page to the user. It is presented with clear typography designed to encourage users to provide feedback.

2) Name Input Field (Optional)

A section where customers can enter their names if they wish to personalize their feedback. As indicated by the "Optional" label, this provides flexibility for users who prefer to remain anonymous, which ultimately increases the form completion rate.

3) Service Rating (Star Scale)

This allows for a quick and visual measurement of service quality. The stars, ranging from 1 to 5, convert general customer satisfaction into numerical data (Rating). This data serves as a Key Performance Indicator (KPI) for business analytics.

4) Comments and Detailed Feedback Area

A dedicated Textarea where customers can freely describe their experiences, suggestions, or complaints. The red asterisk symbol (*) indicates that this field is mandatory. A minimum character limit (at least 5 characters) is enforced to prevent empty or meaningless entries from being recorded in the system.

5) Submit (Action) Button

The final step of the form. It ensures that the entered data is validated and transmitted to the server. Upon successful submission, a thank-you message is typically displayed, and the comments are saved to the database and forwarded to the Admin Dashboard.

Admin Paneli

1. Inventory Management and Overview

This is the main screen encountered upon logging into the Admin Dashboard. This screen provides an instant summary of the restaurant's current status.

The screenshot shows the Admin Panel interface. At the top left is a red box labeled "Stok Yönetimi" (Inventory Management) with a value of "1". To its right are three buttons: "Ürün Ekle" (Add Product) with a green arrow pointing to it, "Yorumlara Bak" (View Reviews), and "Çıks" (Logout). Below these are three status cards: "TOPLAM ÇEŞİT" (Total Varieties) with value "6", "SATIŞTAKİ ÜRÜNLER" (Active Products) with value "5" (highlighted with a red box and number 2), and "TÜKENEN / KRİTİK" (Out of Stock / Critical) with value "1" (highlighted with a red box and number 4). A red box and number 3 points to the "Ürün Ekle" button. A red box and number 6 points to the delete icon in the product list table. The product list table has columns: ID, ÜRÜN ADI, KATEGORİ, FİYAT, DURUM, STOK, and İŞLEM. The data is as follows:

ID	ÜRÜN ADI	KATEGORİ	FİYAT	DURUM	STOK	İŞLEM
1	Pizza	Ana Yemekler	50 TL	Satışta	88	
2	Cheeseburger	Ana Yemekler	150 TL	Satışta	50	
3	Su	İçecekler	15 TL	Satışta	187	
4	San Sebastian	Tatlılar	120 TL	Satışta	17	
5	Cheesecake	Tatlılar	120 TL	Satışta	18	
6	Limonata	İçecekler	70 TL	Tükendi	0	

[1] Page Title: This is the area that greets you when you log into the Admin Dashboard. It indicates that you are currently in the "Inventory Management" module and serves as a reminder that you can perform inventory tracking on this page.

[2] Status Cards: These are informational widgets that provide a real-time summary of your business operations at a glance.

- Total Varieties (Total Items): The total count of all food and beverage items registered in your menu. It represents the overall size of your offering.
- Active Products (Items in Stock): The number of active items that currently have stock available and can be ordered by customers.
- Out of Stock / Critical: This section alerts you to products with zero stock using a red indicator, reminding you to perform a quick inventory update to maintain availability.

[3] Add Product Button: Use this green button whenever you want to add a new item to your menu. Upon clicking, a detailed form will open where you can enter the product name, price, and stock information (See: Section 2).

[4] View Reviews Button: To examine feedback and ratings from your customers, click this button to navigate to the "Reviews" page.

[5] Product List: A detailed itemized breakdown of all products on your menu. In each row, you can view the product's current price, category, and real-time stock quantity. Additionally, the "Status" column automatically displays out-of-stock items with a red badge.

[6] Delete Icon: Used to remove a product that you no longer sell or wish to take off the menu. Warning: When you click the trash can icon, the product is permanently deleted from the system, and this action is irreversible.

2. Add New Product

This is the modal window that opens when the 'Add Product' button (numbered [3]) on the Inventory Management page is clicked.

1

2

3

4

5

6

[1] Window Title

Displays the name of the current operation. You can close the window by clicking the 'X' icon in the top right corner.

[2] Item Name

Enter the name of the product as it will appear on the menu. This is a mandatory field.

[3] Description

Provide a brief summary of the product's ingredients or details for the customers to see.

[4] Price and Stock

Define the sales price (in TL) and the initial stock quantity. These are mandatory fields.

[5] Category

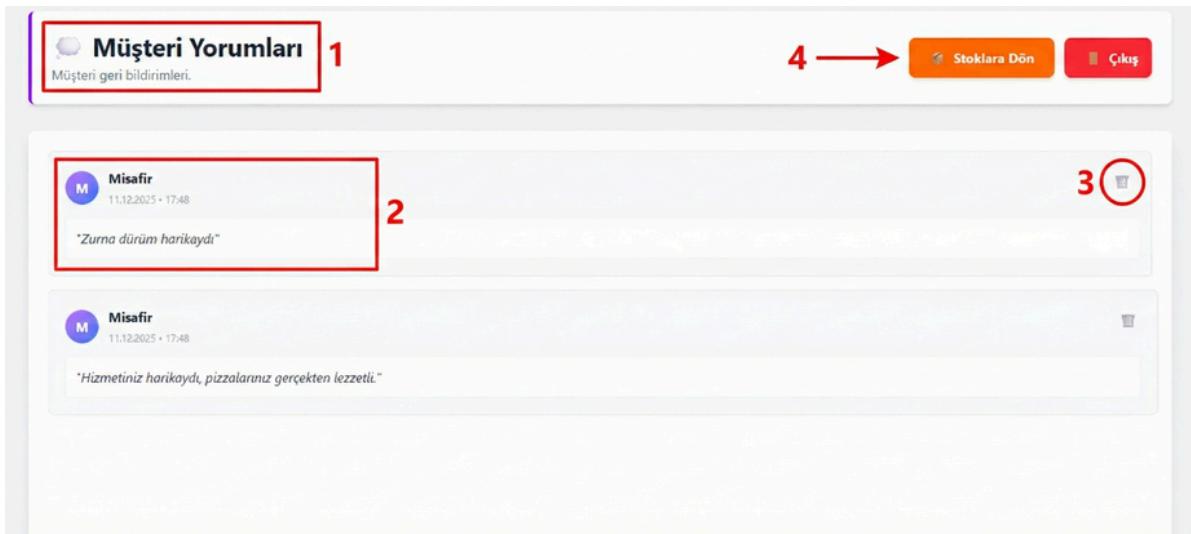
Select the category under which the product will be listed (e.g., Main Courses).

[6] Save Button

After completing all the required fields, click this button to add the item to your menu.

3. Customer Reviews and Feedback

This is the page reached by clicking the 'View Reviews' button (numbered [4]) on the main screen.



[1] Page Title

This indicates that you are currently in the "Customer Reviews" panel. Under this header, you can collectively review all positive or negative feedback received from your customers.

[2] Review Block

This area details the customer experience. It displays the name of the reviewer (appears as 'Guest' if they haven't logged in), the date and time stamps, and the full message. This information serves as a guide for measuring and improving your service quality.

[3] Delete Review

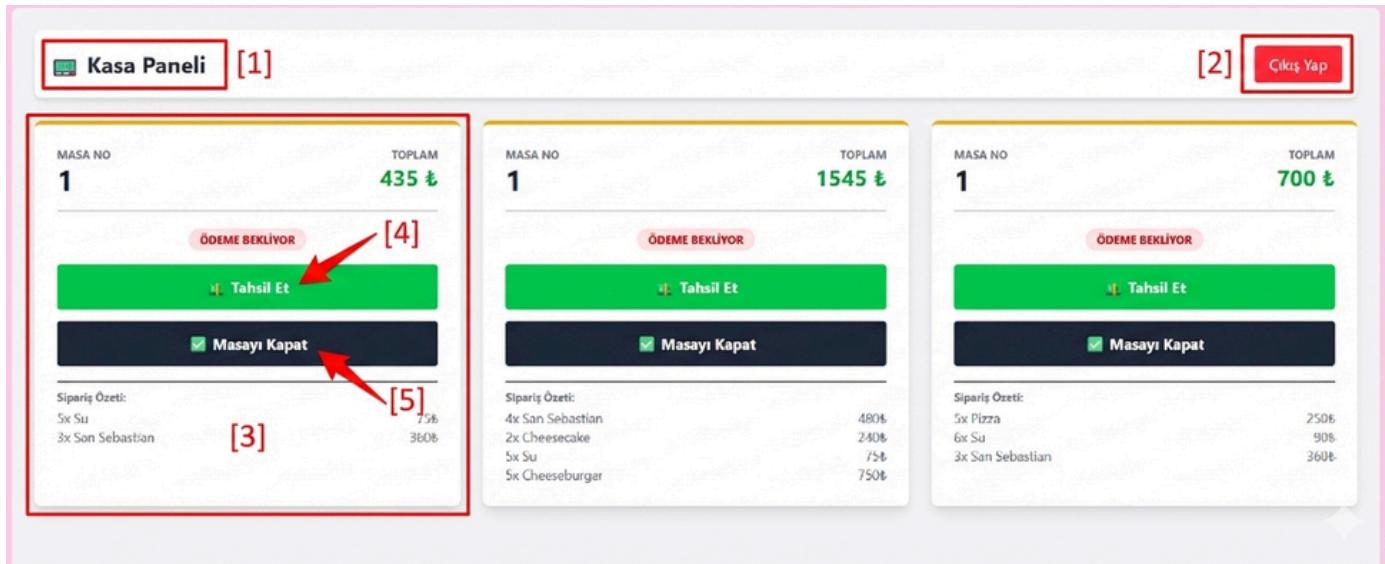
This is the trash icon located on the right side of each review entry. You can click this icon to permanently remove a review from the panel (for example, due to inappropriate content or being outdated).

[4] Navigation Buttons (Back and Logout)

You can use the orange "Back to Inventory" button to return to the main control panel after reviewing the feedback. To securely terminate your session, simply click the red "Logout" button.

Cashier and Payment Panel

This is the interface where orders from customers who select the 'Pay at Counter' option are received and where payment collection processes are managed.



[1] Panel Header

This is the area where the cashier views all active tables on a single screen. The "Logout" button in the top right allows the cashier session to be terminated securely.

[2] Table Card and Amount

Each card represents an active table in the establishment.

- Table No: Indicates from which physical table the order originated.
- Total: Displays the current total amount to be collected from that table, highlighted in green.

[3] Status Notification

Indicates the current status of the order. The "Pending Payment" alert serves as a reminder that the order has been completed, but the funds have not yet been collected.

[4] Action Buttons

- Collect Payment (Green Button): This button is clicked once the physical payment (Cash or Credit Card) has been received from the customer.
- Close Table (Dark Button): Used to remove the table from the active system after the payment process is finalized, making it ready for new customers.

[5] Order Summary

A detailed itemized breakdown of the products consumed at the respective table. The cashier can perform account verification by checking items such as "5x Water, 3x San Sebastian" while processing the payment.

Kitchen Display System (Order Tracking)

This is the screen where orders confirmed by customers appear instantly and kitchen staff manage the entire preparation process. This interface operates in real-time (LIVE).



[1] Panel Status

This displays the page title and the current status of the system. The "LIVE" indicator signifies that new orders will appear on the screen instantly without requiring a manual page refresh (Real-time updates).

[2] Status and Logout

- Logout: Allows kitchen staff to securely terminate their session.
- Pending: Displays the total number of orders currently waiting to be prepared or already in progress (e.g., Pending: 3).

[3] Order Card

Each new incoming order is displayed as an individual card. The card's header can change color based on urgency (e.g., Orange for new orders). The card includes:

- Table No and Timestamp: Details on which table placed the order and the exact time it was received.
- Product List: The names of the items to be prepared, any special notes (modifications), and quantity information (e.g., x2).

[4] Prepare Button (Blue)

Kitchen staff click this button when they start working on an order. This action updates the order status to "Preparing" and ensures other staff members are aware that the order is being handled.

[5] Complete Button (Green)

This button is pressed once the preparation is fully finished and the order is ready for service. The order is then cleared from the screen, and a completion notification is dispatched to the relevant units (Waitstaff or Cashier).