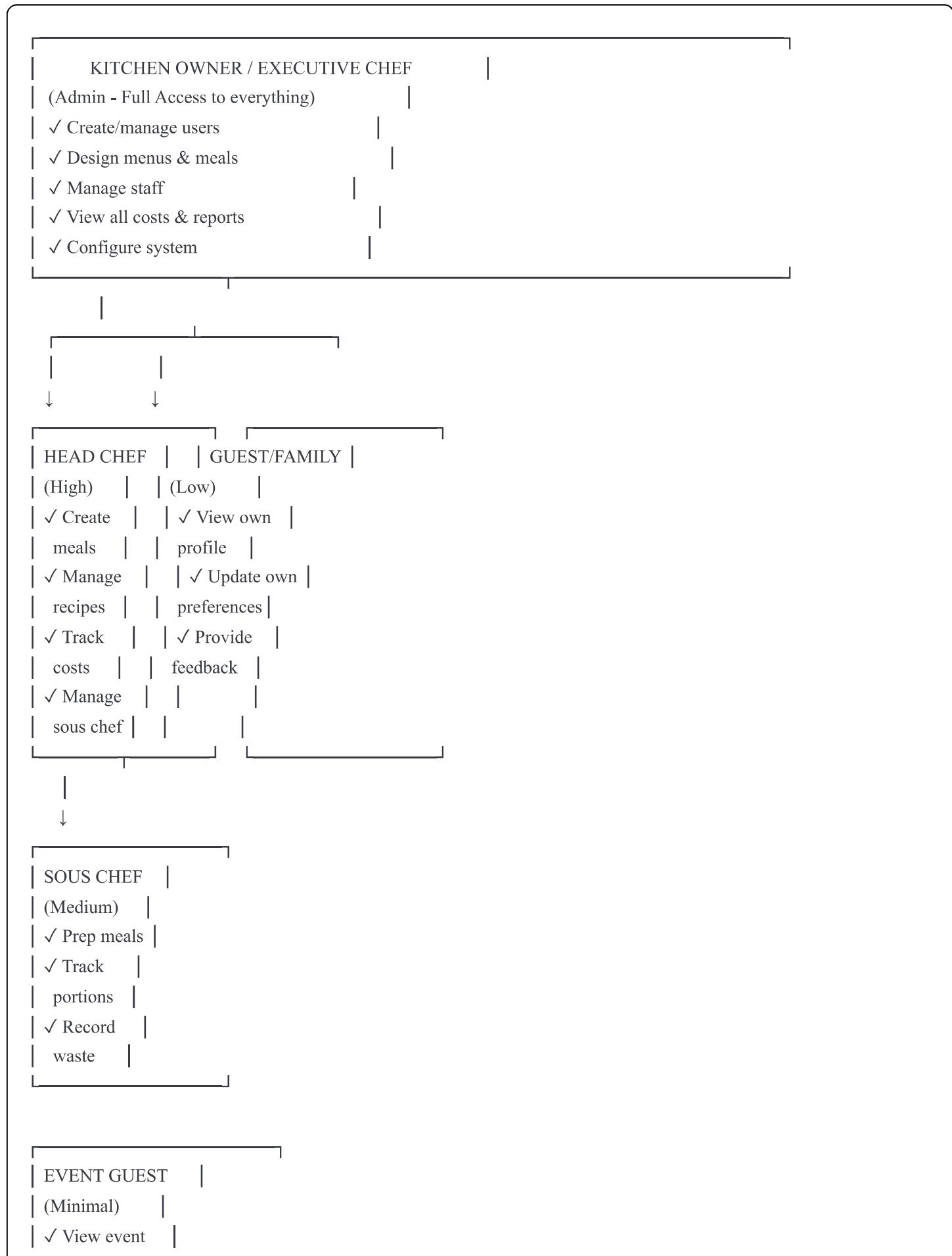


Roles & Permissions - Quick Visual Summary

VIP/PRIVATE KITCHEN - 5 ROLES



menu only	
✓ Provide diet	
for 1 event	

🎯 RESTAURANT - 8 ROLES

OWNER / GENERAL MANAGER

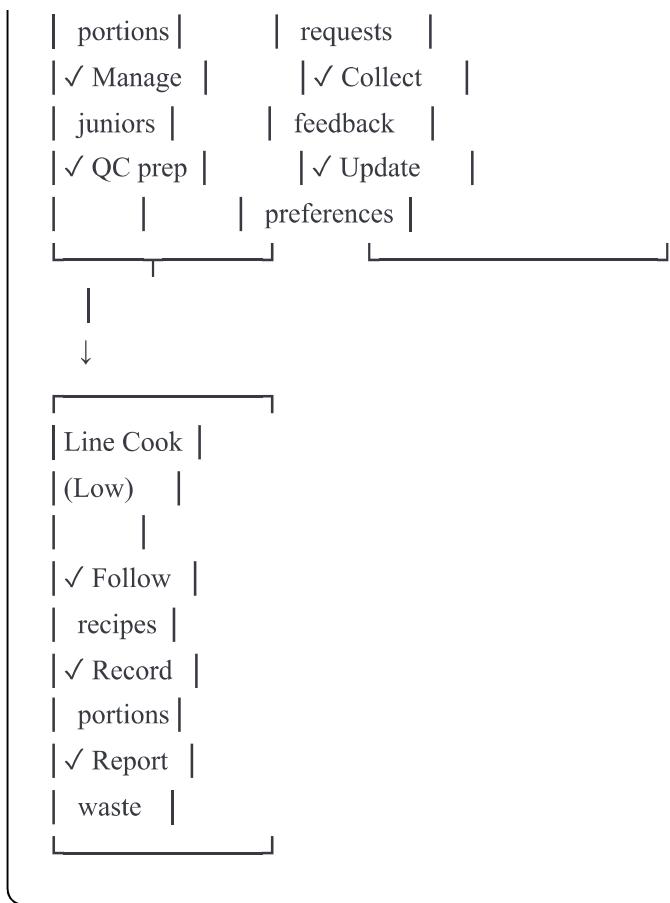
(Admin - Full Access)

- ✓ Manage all staff
- ✓ Approve menus & recipes
- ✓ View financials & P&L
- ✓ System configuration
- ✓ Generate business reports

Executive	F&B	Dining	System	Optional:
Chef	Manager	Manager	Admin	Nutritionist
(High)	(High)	(Medium)	(Full)	(Medium)

✓ Design menu	✓ Track costs	✓ Manage seating	✓ Create users	✓ Analyze nutrition
✓ Approve recipes	✓ Manage supply	✓ Manage servers	✓ Reset passwords	✓ Create experience
✓ Train chefs	✓ Budget forecast	✓ Customer roles	✓ Manage menus	✓ Recommend

Sous Chef	Server
(Medium)	(Low)
✓ Execute recipes	✓ View guest allergies
✓ Monitor	✓ Record



QUICK PERMISSION REFERENCE

VIP Kitchen Permissions by Role

	Owner	Head Chef	Sous Chef	Guest	Event
	Chef	Chef	Guest		
<hr/>					
Create Users	✓	X	X	X	X
Create Meals	✓	✓	X	X	X
Create Recipes	✓	✓	X	X	X
Manage Staff	✓	✓	X	X	X
View Costs	✓	✓	X	X	X
Record Portions	✓	✓	✓	X	X
Track Waste	✓	✓	✓	X	X
View Allergies	✓	✓	✓	Own	X
View Preferences	✓	✓	X	Own	X
Generate Reports	✓	✓	✓	X	X
<hr/>					
Access Level	FULL	HIGH	MED	LOW	MIN

Restaurant Permissions by Role

Owner Chef Sous Line F&B Dining Server Admin

	Chef	Cook	Mgr	Mgr					
Create Users	✓	X	X	X	X	X	X	✓	
Create Recipes	✓	✓	X	X	X	X	X	X	
Approve Recipes	✓	✓	X	X	X	X	X	X	
View Costs	✓	✓	X	X	✓	X	X	X	
Record Portions	✓	✓	✓	✓	X	X	X	X	
Track Waste	✓	✓	✓	✓	✓	X	X	X	
Manage Inventory	✓	X	X	X	✓	X	X	X	
View Allergies	✓	✓	✓	✓	X	X	✓	X	
View Preferences	✓	✓	X	X	X	✓	✓	X	
Manage Staff	✓	✓	✓	X	X	✓	X	✓	
View All Reports	✓	✓	✓	X	✓	X	X	✓	
Generate Shopping	✓	✓	X	X	✓	X	X	X	

Access Level FULL HIGH MED LOW HIGH MED LOW FULL-TECH

🎓 WHO NEEDS WHICH ROLE?

VIP Kitchen Assignment

You need a Kitchen Owner if:

- You're the head of household
- You're the private chef who owns the kitchen
- You make decisions about menus & staff → **Assign: Kitchen Owner**

You need a Head Chef if:

- You're the main chef managing day-to-day
- You plan meals and manage recipes
- You lead the kitchen operations → **Assign: Head Chef**

You need a Sous Chef if:

- You're an assistant chef
- You help with meal prep
- You report to the Head Chef → **Assign: Sous Chef**

You need a Guest role if:

- You live in/frequently visit the household
- You have recurring dietary preferences
- You give feedback on meals → **Assign: Guest/Family**

You need an Event Guest role if:

- You're attending a one-time event
- You're not a regular household member
- You only need to provide diet for this event → **Assign: Event Guest**

Restaurant Assignment

You need Owner/Manager if:

- You own the restaurant
- You're the general manager
- You approve major decisions → **Assign: Owner/Manager**

You need Executive Chef if:

- You lead the kitchen
- You design the menu
- You manage all kitchen staff → **Assign: Executive Chef**

You need Sous Chef if:

- You manage a kitchen section
- You report to Executive Chef
- You train line cooks → **Assign: Sous Chef**

You need Line Cook if:

- You work a station
- You follow recipes
- You report to Sous Chef → **Assign: Line Cook**

You need F&B Manager if:

- You manage food costs

- You handle inventory
- You work with suppliers → **Assign: F&B Manager**

You need Dining Manager if:

- You manage the floor
- You supervise servers
- You handle customer experience → **Assign: Dining Manager**

You need Server if:

- You serve guests
- You interact with customers
- You take special requests → **Assign: Server**

You need Nutritionist if:

- You create special diets
- You analyze nutrition
- You make health recommendations → **Assign: Nutritionist** (optional)

PERMISSION LEVELS EXPLAINED

LEVEL 1: MINIMAL (View Own Data Only)

- |— Can view: Only your own profile/information
- |— Can create: Nothing
- |— Can edit: Only your own data
- |— Can delete: Nothing
- |— Examples: Event Guest (VIP), Server (Restaurant)

LEVEL 2: LOW (Read + Record Observations)

- |— Can view: Meals, recipes, guests, preferences
- |— Can create: Records (portions, waste, feedback)
- |— Can edit: Observations only (not recipes)
- |— Can delete: Nothing
- |— Examples: Sous Chef (VIP), Line Cook (Restaurant)

LEVEL 3: MEDIUM (Read + Write + Manage Staff)

- |— Can view: Most data (not financials)
- |— Can create: Meals, recipes (with approval)

- └─ Can edit: Recipes, meals
- └─ Can delete: Draft meals/recipes
- └─ Examples: Head Chef (VIP), F&B Manager (Restaurant)

LEVEL 4: HIGH (Full Write + Financials)

- └─ Can view: Everything including costs
- └─ Can create: All data
- └─ Can edit: All data
- └─ Can delete: Most data (with approval)
- └─ Examples: Kitchen Owner (VIP), Executive Chef (Restaurant)

LEVEL 5: FULL ADMIN (Complete System Control)

- └─ Can view: Everything including system logs
- └─ Can create: Users, roles, all data
- └─ Can edit: All settings
- └─ Can delete: Anything
- └─ Examples: System Admin (both)

USE CASES BY ROLE

VIP Kitchen Use Cases

Kitchen Owner:

- "Invite a new family member → create Guest account"
- "Plan event → assign guests → set dietary requirements"
- "View monthly spending → analyze cost trends"
- "Approve new healthy recipes"

Head Chef:

- "Plan week's menu → create meal entries"
- "Check cost per portion for budget control"
- "Train Sous Chef on new recipe"
- "Generate shopping list"

Sous Chef:

- "Start meal prep → view daily prep list"
- "Record actual portions used vs standard"

- "Report ingredient shortage"
- "Update meal status to 'prepared'"

Guest:

- "Update my nut allergy information"
- "Provide feedback: loved the salmon!"
- "Check if my favorite dish is planned"

Event Guest:

- "I'm vegetarian, can you accommodate?"
- "View the menu for Saturday's dinner"
- "Thank you for a great meal!"

Restaurant Use Cases

Owner:

- "Review daily P&L report"
- "Approve new menu item by Executive Chef"
- "Analyze food cost trends"
- "Hire new Line Cook → assign to Sous Chef"

Executive Chef:

- "Create new seasonal menu"
- "Set portion size standards"
- "Train Line Cooks on consistency"
- "Review cost per dish vs target"

Sous Chef:

- "Check today's service sheet"
- "Verify portions match standards"
- "Report ingredient shortage"
- "Train new Line Cook on station"

Line Cook:

- "Read recipe for Dish X"
- "Check portion size (150g)"
- "Record portions I used"
- "Report that sauce ingredient ran out"

F&B Manager:

- "Analyze food cost vs budget"
- "Review waste report by dish"
- "Forecast ingredient needs"
- "Negotiate with new supplier"

Server:

- "Check if guest is nut allergic"
 - "Record special request: no spice"
 - "Pass dietary needs to kitchen"
 - "Collect feedback: guest loved dessert"
-

IMPLEMENTATION CHECKLIST

- Define 5 VIP Kitchen roles (Done ✓)
 - Define 8 Restaurant roles (Done ✓)
 - Map permissions to each role (Done ✓)
 - Create permission table in database
 - Create role table in database
 - Create user-role mapping
 - Implement role-based access control (RBAC)
 - Test each role's access permissions
 - Create role assignment UI
 - Document role descriptions for staff
 - Train staff on their role & permissions
 - Set up audit logging for role changes
-

QUICK DECISION GUIDE

Which role should I assign?

↓

Is this for VIP Kitchen or Restaurant?

- |— VIP → Go to VIP section
- |— Restaurant → Go to Restaurant section

VIP Section:

- |— "I own/manage the kitchen" → Kitchen Owner
- |— "I'm the main chef" → Head Chef
- |— "I help with cooking" → Sous Chef
- |— "I live here/visit often" → Guest
- |— "I'm just coming to one event" → Event Guest

Restaurant Section:

- |— "I own the restaurant" → Owner/Manager
- |— "I lead the kitchen" → Executive Chef
- |— "I run a cooking station" → Line Cook
- |— "I manage costs & inventory" → F&B Manager
- |— "I serve customers" → Server
- |— "I help the Executive Chef" → Sous Chef
- |— "I manage the dining room" → Dining Manager
- |— "I create special diets" → Nutritionist

Ready to implement these roles? Let me create PayanarssType definitions for each role! 