

Basics

Access The Site:

<http://keg.owenmead.webfactional.com/admin/>

Your Username & Password will be assigned by Jason Frost.

Each Section Described Further On Site administration

Create Users To Access This Admin

Allergies linked to ingredients

How sections are broken up

Simple list of available flatware

Ingredients and how they are made

Menu Items tie everything together

Ignore / Don't touch this

Auth		
Groups	+ Add	Change
Users	+ Add	Change
Menu_Items		
Allergens	+ Add	Change
Categorys	+ Add	Change
Flatwares	+ Add	Change
Ingredients	+ Add	Change
Menu items	+ Add	Change
Sites		
Sites	+ Add	Change

Allergens

List of allergens. You can add to this list if you want, but shouldn't have to.

Change allergen

Ingredient	Delete?
Allergen_ingredients object Bread Crumbs	<input type="checkbox"/>
Allergen_ingredients object Keg Garlic Butter	<input type="checkbox"/>
Allergen_ingredients object Applewood Smoked Bacon	<input type="checkbox"/>
Allergen_ingredients object Beef Base	<input type="checkbox"/>

Clicking on an allergen you can see what ingredients it is in. Although you can assign allergens to ingredients this way, it probably isn't the best way. Better to do it from the ingredient page.

This page may be good for cross referencing though.

Categories

Categories is how everything is broken down in the system. Probably shouldn't have to adjust these, but easy to.

Clicking on them you can change the name, but that's it.

Use the MenuItem edit screen to change what category something is in.

Select category to change

Action:

0 of 19 selected

☐
Category

☐
Add-Ons

☐
Appetizers

☐
Chicken & Ribs

☐
Classic Dinners

☐
Desserts

☐
Features

☐
Garnish

☐
Kid's Menu

☐
Larger Snacks

☐
Prime Rib

All Items

Add-Ons

Appetizers

Chicken & Ribs

Classic Dinners

Desserts

Features

Garnish

Kid's Menu

Larger Snacks

Flatware

Flatware is a basic list.
Most likely shouldn't need
to do anything here.

Flatware is primarily used in the MenuItem screen.

Select flatware to change

Action: 0 of 51 selected

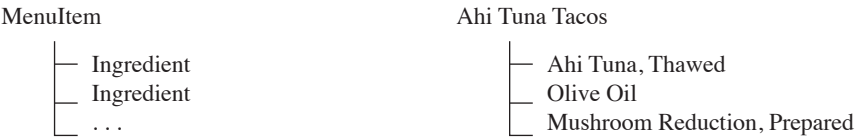
<input type="checkbox"/>	Flatware
<input type="checkbox"/>	10.5" Plate
<input type="checkbox"/>	10.5" Round Plate
<input type="checkbox"/>	11.5 Plate
<input type="checkbox"/>	11.5 Round Plate

Change flatware

MenuItems, Ingredients, and Allergens

Probably best to know how these 3 key items are tied together:

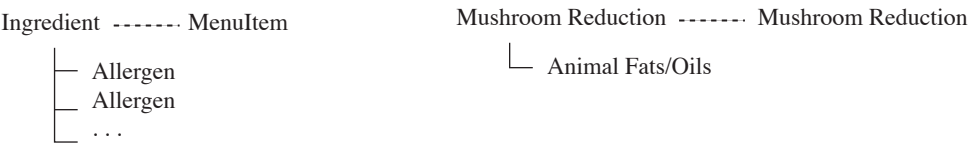
MenuItem has multiple ingredients:



Ingredient **may** have multiple allergens

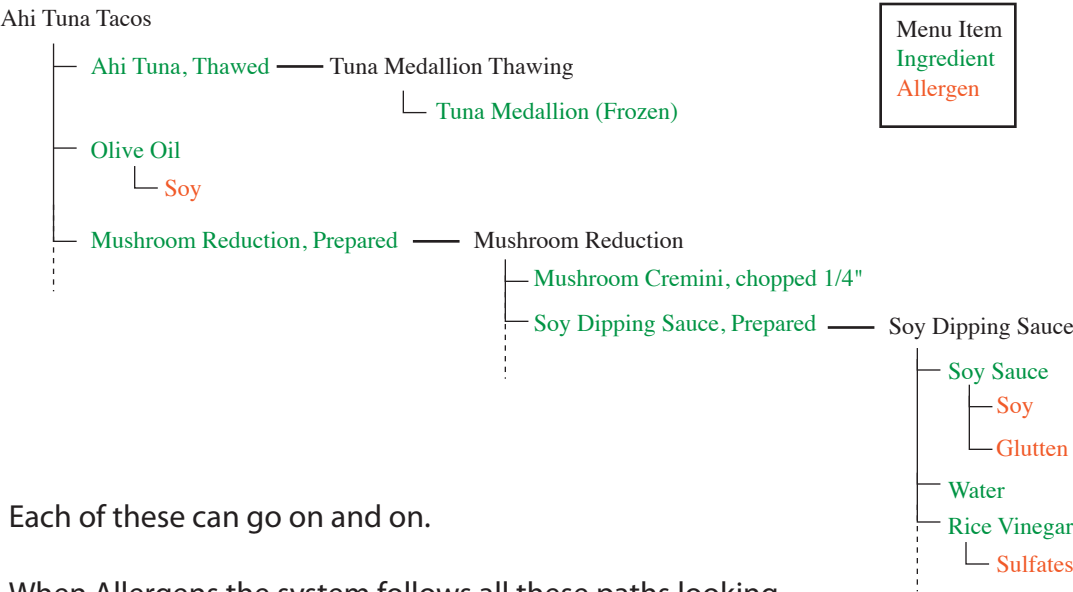


Ingredient **may** also have a “prep item link” which links to a MenuItem for how to prep this ingredient. So ingredient now looks like this:



That linked MenuItem can have its own ingredients. Those ingredients are the same which means they could contain allergens or another MenuItem prep link... and so on.

You could potentially have something like:



Each of these can go on and on.

When Allergens the system follows all these paths looking for allergens. If it finds one it will display it. Also because it know where exactly the allergen occurs, it allows the staff to make substitutions.

Ingredients

Change ingredient

History

Name:	<input type="text" value="Soy Dipping Sauce, Prepared"/>	Name Of Ingredient
Prep item link:	<input type="text" value="Soy Dipping Sauce"/>	Link to MenuItem for how to prepare this ingredient

Allergen-ingredient relationships	
Allergen	Delete?
<input type="text" value=""/>	<input type="checkbox"/>
Any allergens this ingredient directly contains.	
<input type="text" value=""/>	<input type="checkbox"/>
NOTE: Don't add allergies for something further down. Eg: Don't add "soy" as an allergen because you know there is soy sauce in this. Add "soy" to the soy sauce itself via the Prep Item Link. Reason: What if Keg changes soy sauce which contains another or different allergens? Then you will have to change it in multiple places.	
<input type="text" value=""/>	<input type="checkbox"/>
<input type="button" value="Add another Allergen-Ingredient Relationship"/>	

Menu ingredients				
MenuItem	Amount imperial	Amount metric	Ingredient type	Delete?
Mushroom Reduction >> 16 fl. oz./480 ml << Soy Dipping Sauce, Prepared				
<input type="text" value="Mushroom Reduction"/>	<input type="text" value="16 fl. oz."/>	<input type="text" value="480 ml"/>	<input type="text" value="Prep"/>	<input type="checkbox"/>
<input type="button" value="Add"/>				
Tempura Asparagus & Snap Peas >> 2 fl. oz./60 ml << Soy Dipping Sauce, Prepared				
<input type="text" value="Tempura Asparagus & Snap Peas"/>	<input type="text" value="2 fl. oz."/>	<input type="text" value="60 ml"/>	<input type="text" value="Cook"/>	<input type="checkbox"/>
<input type="button" value="Add"/>				

MenuItems this ingredient is used. More for reference. Best to change this in the MenuItem itself.

Menuitems

Menuitems are displayed in the system in 3 main ways:

1) Allergy 2) Cook 3) Prep

Allergy is discussed in “Menuitems, Ingredients, and Allergens”

Allergy Aware

Cook & Present

Food Prep

Cook & Prep are primarily dealt with here. Most things entered are either on one screen, Cook or Prep, some are viewed on all. Each section will show which it is shown on.

Change menu item

History

✖ Delete

Save and add another

Save and continue editing

Save

Name:

Ahi Tuna Tacos

ALL : Name Displayed (Shown on All screens)

Quality check prep:

PREP: Quality Check Paragraph

Quality check cook:

Tuna is cooked no more than rare, evenly covered in black sesame seeds and is evenly sliced into 5 even pieces. Mushroom reduction is zig-zag'd with Cusabi dressing Mezzina chips are neatly stacked.
COOK: Quality Check Paragraph

Prep yield:

-

PREP: How this recipie makes.

Cook yield:

1 serving

Cook: How this recipie makes.

Shelf life:

PREP

Photo:

Currently: menuPhoto/Ahi_Tuna_Tacos.JPG
Change:

Choose File

 No file chosen

Cook: Sample presentation photo. This is auto-resized for you. Should be at least 300x200 when uploading a new photo.

Category:

Appetizers

ALL: Which left side category does this fall under?

☒ Is active

ALL: Does it show up? This allows for temp deleting something (say seasonal item)

Menu ingredients				
Ingredient	Amount imperial	Amount metric	Ingredient type	Delete?
Ahi Tuna Tacos >> 3 oz./85 g << Ahi Tuna, Thawed				
Ahi Tuna, Thawed	3 oz	85 g	Cook	<input type="checkbox"/>
Ahi Tuna Tacos >> sprinkle/sprinkle << Keg Salt And Pepper Blend				
Keg Salt And Pepper Blend	sprinkle	sprinkle	Cook	<input type="checkbox"/>
Ahi Tuna Tacos >> 0.5 fl. oz./15 ml << Olive Oil				
Olive Oil	0.5 fl. oz.	15 ml	Cook	<input type="checkbox"/>
Ahi Tuna Tacos >> 3 oz./60 g << Mushroom Reduction, Prepared				
Mushroom Reduction, Prepared	3 oz.	60 g	Cook	<input type="checkbox"/>
Ahi Tuna Tacos >> 1/4 oz/7 g << Black Sesame Seeds				
Black Sesame Seeds	1/4 oz	7 g	Cook	<input type="checkbox"/>

Flatware-menuitem relationships	
Flatware	Delete?
Flatware_menuitems object	
Three Compartment Plate	<input type="checkbox"/>

MenuItems Steps

Each MenuItem is composed of ordered steps of various types.
Each set of steps is essentially the same:

Menu cook steps

Order	Step	IsNote	Photo	Delete?
[1]CCP				
1	CCP	<input checked="" type="checkbox"/>	<input type="button" value="Choose File"/> No file chosen	<input type="checkbox"/>
[2]Store tuna in a stainless steel insert with a blood strainer below 40oF (4oC) and topped with an ice bag.				
2	Store tuna in a stainless steel insert with a blood strainer below 40oF (4oC) and topped with an ice bag.	<input type="checkbox"/>	<input type="button" value="Choose File"/> No file chosen	<input type="checkbox"/>

Ordering of step

Descriptoin or what is displayed

Say NOTE or act as a regular step?

Delete Steps

You can show a photo instead of a descripton. NOT auto resized.

There are 4 step types which are shown as follows:

Step Type	Shown For
Menu Prep Steps	Food Prep
Menu Storage Steps	Food Prep
Menu Cook Steps	Cook & Present
Menu Preperation Steps	Cook & Present