

Kitchen Staff Role – Material Management System

This document defines the Kitchen Staff role responsibilities and system access within the Material Management System. The Kitchen Staff role focuses on production execution and material consumption only, without access to cost, purchase, or configuration data.

1. Kitchen Staff Role – Responsibilities

- View assigned products or menu items
- View Bill of Materials quantities (read-only)
- Create production or material issue entries
- Confirm quantity produced or consumed
- Report material wastage or spoilage
- View own consumption history

2. Kitchen Staff Workflows (Process Flow)

2.1 Production / Cooking Workflow

- Kitchen Staff selects product to prepare
- Enters quantity to be produced
- System calculates required ingredient quantities based on BoM
- Materials are issued from inventory
- Production entry is recorded

2.2 Wastage Reporting Workflow

- Kitchen Staff identifies wastage or spoilage
- Wastage entry is created with reason
- Stock is adjusted accordingly
- Wastage record is available for review by Admin and Store Manager

3. Access Restrictions

- Cannot view ingredient cost or stock valuation
- Cannot create or modify ingredients or BoM
- Cannot access purchase or stock adjustment approvals
- Cannot manage users or system settings

4. Summary

The Kitchen Staff role is designed for operational execution only. This role ensures accurate material consumption tracking during production while maintaining data security and control.