

ChefControl

Complete guide — section by section, tab by tab, item by item

The all-in-one management app for bars, restaurants, pastry shops and bakeries
chefcontrol.it · June 2026

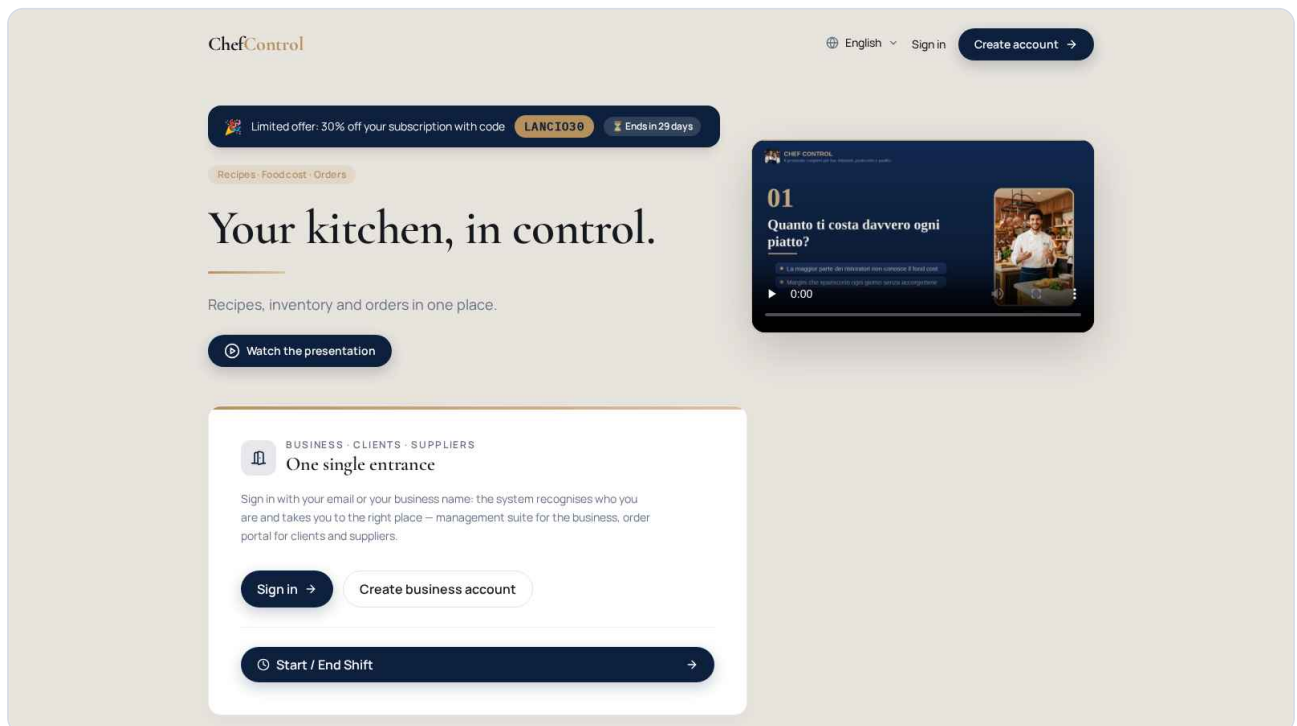


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1. Login, registration and unified access

The login screen (/login) is split in two: a presentation image with the Chef Control logo on the left, the login form on the right. Top bar:

- [ChefControl](#) link back to the home page and the searchable language selector (31 languages).



1.1 Login form (unified access)

- **Business name or Email** — one single field: businesses sign in with their business name or email; clients/suppliers with their portal email. The system detects the account type automatically and opens the right area.
- **Password** — with an eye icon to show/hide.
- **Forgot password?** link — opens the recovery panel: enter your email and receive a reset link.
- **Sign in** — main button.
- **Register** link — create a new business account.
- **Continue with Google** — Google sign-in (managed by Emergent Auth).
- Brute-force protection: 5 failed attempts = 5-minute lockout.
- **Developer area** link — reserved access for the app owner.

1.2 Two-step verification (2FA)

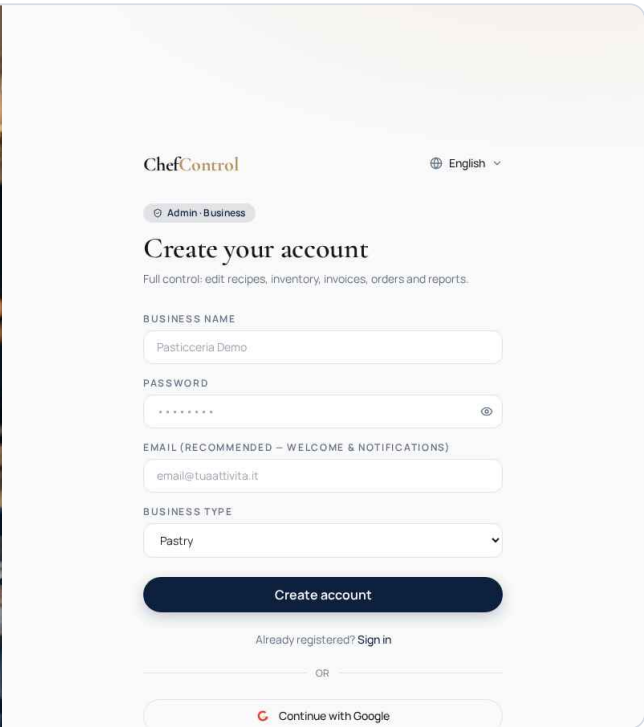
If enabled in My Company → Account, after the password a panel asks for the **6-digit code** received by email, with **Verify**, **Send again** and **← Back to login**.

1.3 First login of a client/supplier

On first login with the temporary password, a "Change password" panel appears: **New password** (with strength bar), **Confirm password**, **Continue**. Then their portal opens.

1.4 Registration (/register)

- **Business name** · **Password** (strength bar) · **Email** · **Business type** (Pastry shop / Bakery / Pizzeria / Restaurant).
- **Register** — the 14-day free trial starts immediately, no credit card. The app auto-detects your country from your IP and applies its currency and tax rules.



2. App structure: the sidebar

After login you land in /app. On the left, the navy-and-gold sidebar is always visible (opens from the menu on mobile). From top to bottom:

- Logo + business name + type — click to open "My Company".
- Country selector — pick any country in the world: currency, tax names/rates and document rules adapt instantly.
- Price alerts bell — with a counter: shows ingredients another supplier sells for less ("Cheaper from ...: € x/kg (-y%)"), linking to Inventory.
- Menu items (23): Dashboard · POS · Recipes · Inventory · Lab · Ingredient list · Catalog · Reorder · Waste · Staff · Shifts · Attendance · Invoices · Documents · Payments · Orders · Production · Clients & Suppliers · Statistics · Reports · Guide · My Company · Subscription.
PIN-protected sections show a lock .
- Bottom of the bar: Report a problem · WhatsApp support +39 347 684 0588 · Push notifications toggle · Language selector ·
Log out .

CHEF CONTROL

Pasticceria Demo

Pasticceria

Dashboard

Cassa

Ricette

Magazzino

Laboratorio

Lista ingredienti

Catalogo

Riordino

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Fatture

Segnala un problema

Serve aiuto? - 347 684 0588

Notifiche bloccate

Italiano

Esci

Dashboard

Gestione intelligente della produzione e dei costi

Consiglia a un collega

Inizia / Chiudi Turno

1 Ordini in attesa

Approva ora →

Prossime scadenze

Vedi tutte →

Senza scadenza

+€ 3.00

Fattura n. 21/2026

Bar Centrale

RICETTE

2

Apri →

INGREDIENTI

8

Apri →

ORDINI IN ATTESA

1

Apri →

FOOD COST MEDIO %

18.23%

Apri →

RICAVI

€ 57.50

Apri →

Dettaglio per ricetta

Croissant classico

€ 0.29 / pcs

16.1%

margin € 1.51

Torta al cioccolato

€ 5.71 / kg

20.4%

margin € 22.29

Scorte in esaurimento

Ancora nulla qui

3. Main dashboard

- Top right: [Share](#) (WhatsApp/link) and [Clock-in](#) (opens the employee time clock).
- Pending orders banner (yellow): "N pending orders — Go approve →" opens Production.
- Upcoming deadlines: the 3 nearest payment deadlines with OVERDUE (red) / Due today (amber) / Due in N days badges, -/+ amount and "See all".
- 5 KPI tiles (clickable): Recipes · Ingredients · Pending orders · Average food cost % · Takings.
- Per-recipe analysis: cost per unit, FC% and margin for every recipe.
- Low stock: ingredients below threshold with red quantities.

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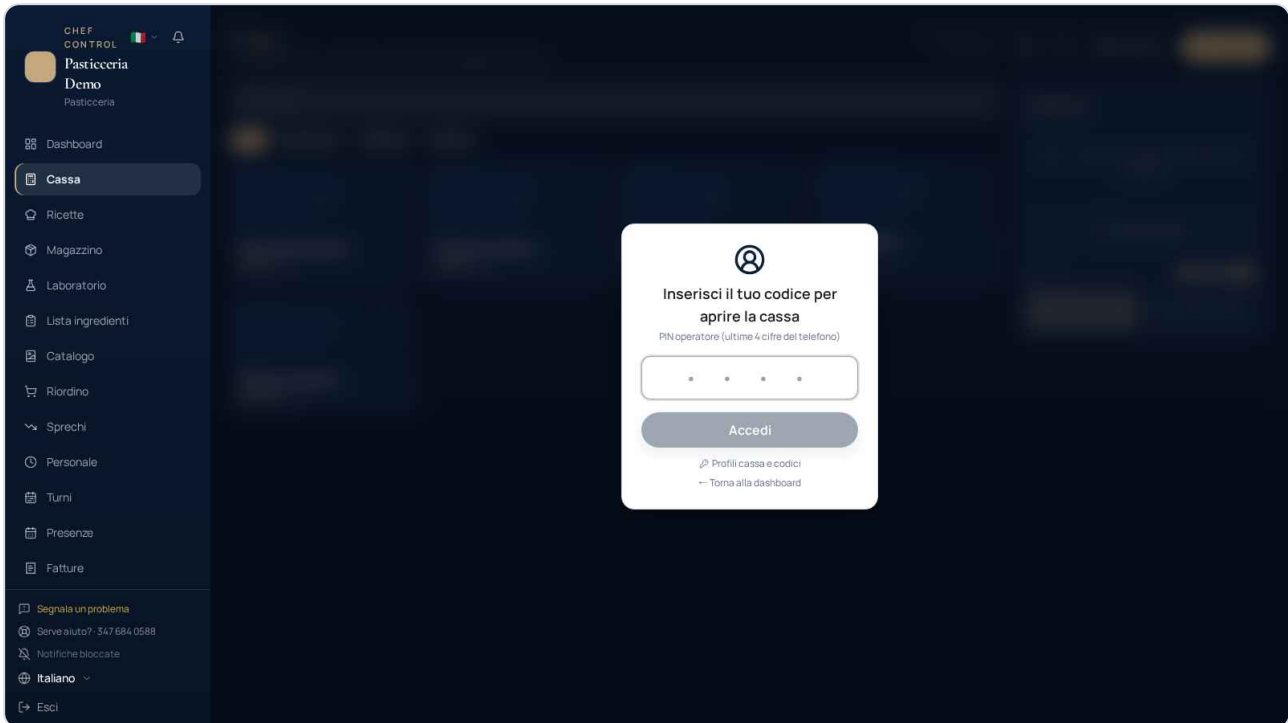
margin € 22.29

Scorte in esaurimento

Ancora nulla qui

4. POS (touchscreen till)

Full-screen till on a navy background, built for touch. An operator PIN is required on entry (4 digits = last 4 of the employee's phone): the till stays locked until an operator signs in.



4.1 Top bar

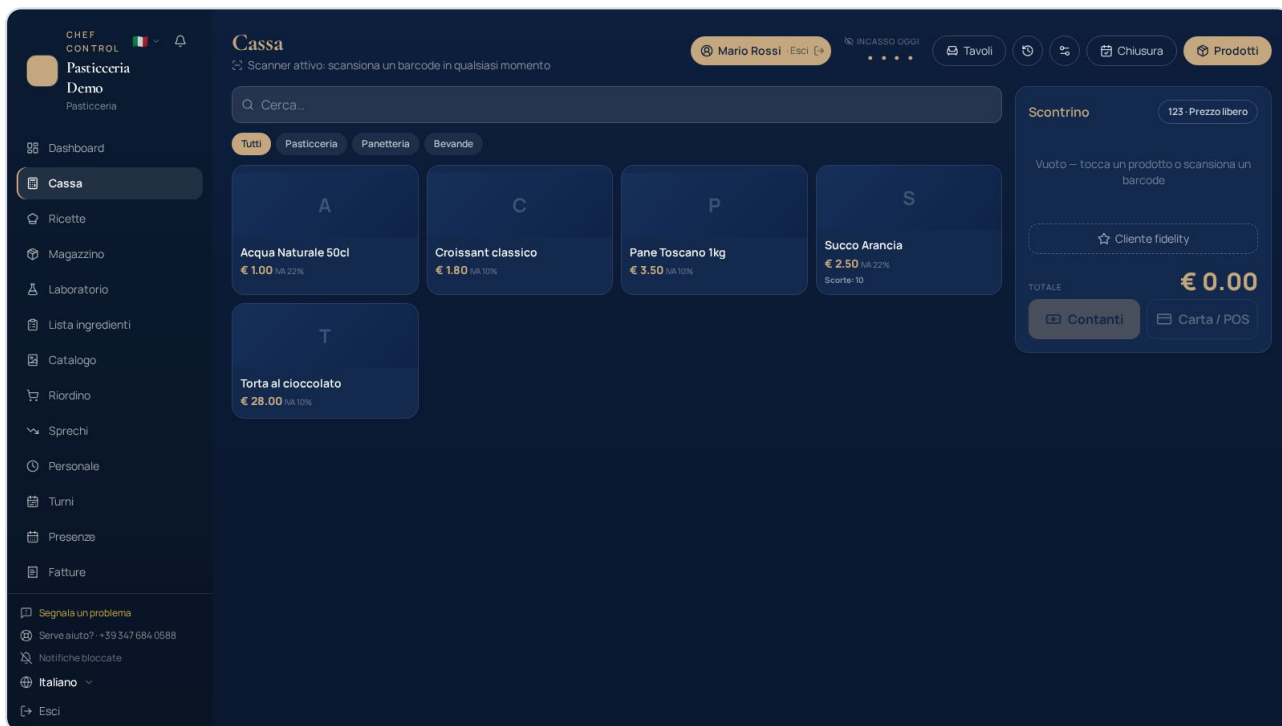
- **Operator chip** — who is at the counter: the session stays active across pages until they tap Exit on the chip. Operator sign-in automatically clocks in if not already clocked.
- "123 · Custom price" keypad — ring up any amount by hand like a classic register (with item name and VAT); tapping a cart line's price lets you edit the receipt before printing (quantities and line removal included).
- Table bills — when a waiter sends a bill with "Pay at the till", a golden table button appears on top: one tap, choose cash (with automatic change) or card, and the receipt is issued.
- Today's takings — hidden (●●●●) by default; a manager PIN is required to reveal. Shows total and document count.
- **History** — today's receipts with reprint and void (with a tracked reason).
- **Print settings** (manager-protected) — paper width **80 mm / 58 mm** and **auto-print**.
- **Day-end closing** (protected) — see 4.5.
- **Products** (protected) — POS product management: name, price, tax rate, category, photo, barcode, link to recipe/inventory.

4.2 Product grid

- **Search** + category chips filter the grid instantly.
- Product tiles — photo (or initial), name, price with tax %, remaining stock (red if ≤5). One tap = added to cart.
- Barcode scanner — USB/Bluetooth readers are supported: beep → product in cart. Unknown codes prompt creation (manager PIN).

4.3 Cart & Loyalty

- Lines with name, price, tax, **-** / qty / **+**, line total, trash.
- **★ Loyalty customer** — search/create the loyalty-card customer: shows points; at the reward threshold a **Use reward (-€ X)** checkbox applies the discount.
- TOTAL in large gold, with an optional discount line.
- **Cash** — keypad: enter the amount received and get the change. **Card** — direct confirm.



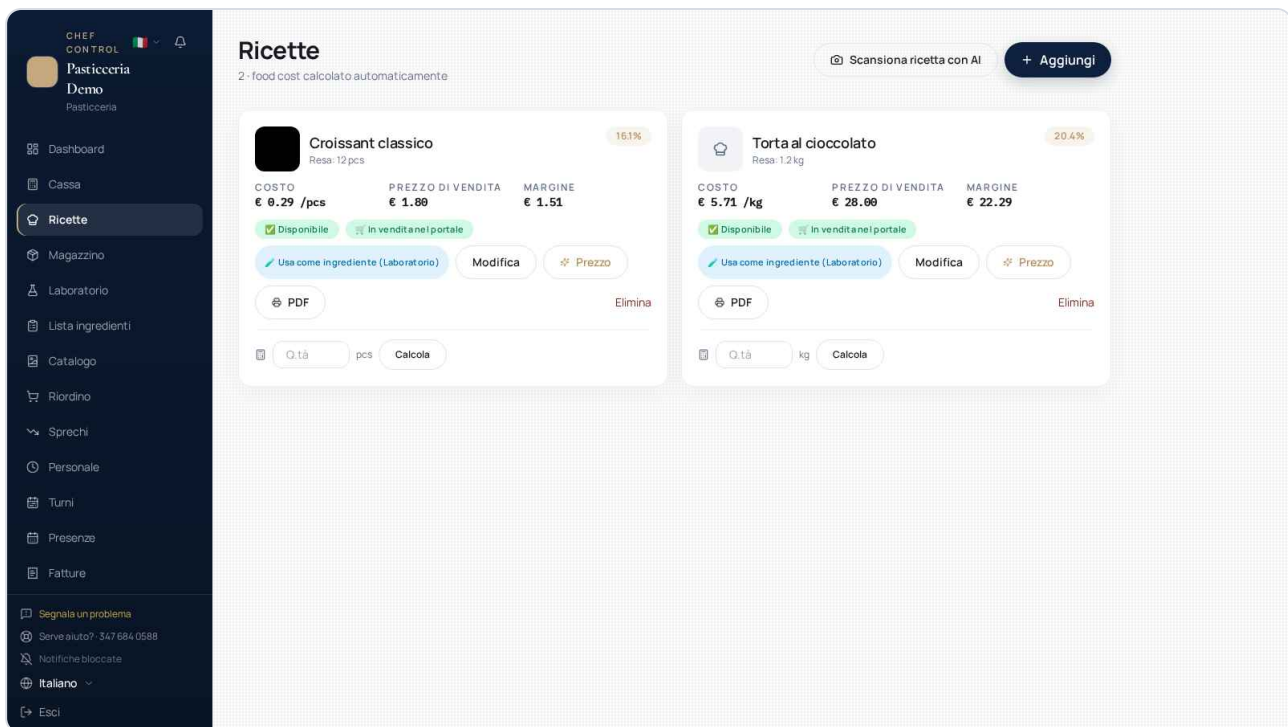
4.4 Receipt issued

- Green modal with number, date/time, operator, total, change and any loyalty points earned.
- Buttons: **Print** · **Gift receipt** (no prices) · **Send on WhatsApp** · **Send by email** · **New sale**.
- Every sale automatically deducts inventory (via the linked recipe). Receipts are translated and follow your country's tax labels.

4.5 Day-end closing & sales export

- **Date** → document count, total, Cash/Card split, takings per operator, voided receipts (with reasons) and the tax breakdown per rate (net, tax, total). **Print**.
- Sales export (for your accountant): **from / to** period → **Print**, **CSV** or **Send by email**.

5. Recipes & Food Cost (+ AI Scanner)



- **Scan recipe (AI)** — photograph a paper recipe: the AI extracts name, yield, ingredients with unit conversions and notes. Missing ingredients are auto-created at zero cost (with a warning to update prices).
- **+ Add** — manual recipe editor: name, yield + unit, **selling price** with a suggested price from your target food cost (25/30/35% chips), **wholesale price**, notes, labour %, waste % with **AI suggestion**, ingredient rows (raw materials / lab preparations) and a live preview of food cost, cost per unit, FC%.
- Recipe card: photo, FC% badge, cost/unit · price · margin, plus: **Available/Unavailable** (orders), **In shop/Hidden** (catalog/portal), **Move to Lab**, **Edit**, **Price** suggestion, **PDF** tech sheet (with allergens and nutrition), **Delete**.
- Production calculator: type a quantity → required raw materials and stock check (red if short).

5B. Formula Recipe Book — professional doughs

The Formula Recipe Book (**Formula Book** in the sidebar) is the module for doughs and leavened products using baker's percentages: base flour is 100% and every ingredient is expressed as a % of it. Change the produced quantity and every weight recalculates instantly.

5B.1 Recipe header

- "Calculation & dose options" bar (collapsible): click to open and pick **per kg**, **per pieces** (with a custom unit, e.g. croissants) or **per formats**; butter lamination (g per piece) is set here too.
- Name and Quantity boxes are locked to prevent accidental edits. Press **Edit name & quantity** to unlock and **Save details** to lock them again.
- Totals (dough weight, butter, fillings) always stay visible on the right.

5B.2 Ingredients and quick entry

- Each row shows **% on flour** and **calculated weight**. Tapping a number field selects the whole value: type the new number and press Enter (or Next on the phone) to jump straight to the next field.
- Quick-add ingredient/filling: if it doesn't exist in Inventory yet, enter name, weight and price per kg and it is registered in the Inventory automatically.
- Rows can be reordered by dragging; the AI Scanner can read a handwritten formula from a photo and fill in percentages and weights.

5B.3 Derived products (formats) and food cost

- For each product (e.g. 350 g baguette, 280 g pizza) you set dough weight, baking loss, fillings per piece, finishing time and packaging: ChefControl computes pieces, final weight, food cost per piece, net/gross price and profit.
- The coin button shows/hides costs; **Explode into recipes** turns every format into a Catalog recipe ready for sale.
- Safe deletion: a recipe can only be deleted from inside its own sheet with **Delete this recipe** plus confirmation; it goes to the Trash (recoverable for 30 days).

Financial data (food cost, purchase prices, margins) is visible only to the owner, delegated employees or after PIN elevation — see chapter 23B.

The screenshot displays the ChefControl Pasticceria Demo interface. On the left is a dark sidebar with navigation options: RIORORDINA MENU, Cassa, Prenotazioni, Dashboard, Produzione, Clienti e fornitori, Ordini, Ricette, **Ricettario Formula**, Laboratorio, Magazzino, Lista ingredienti, Catalogo, Riordino, Turni, Azienda, and Presenze. At the bottom of the sidebar are links for Supporto & Impostazioni and Esci.

The main area is titled 'Tutte le ricette' and features a search bar with 'Cerca' and 'Ctsi K' buttons. Below the title is a section for 'Opzioni calcolo e dosi (Per kg / Per pezzi / Per Formati)'. It shows the recipe name 'Pane Toscano', the quantity '50 pz x 650 g', and the total impact 'IMPATTO TOTALE 32.50 kg'. A 'Modifica Nome e Quantità' button is present.

The ingredients table is as follows:

% SU FARINA	INGREDIENTE	PESO CALCOLATO	COSTO
100 %	Farina Tipo 1	19.45 kg	—
65 %	Acqua	12.64 kg	—
0.1 %	Lievito	19 g	€ 0.12
2 %	Sale	389 g	€ 0.16

Below the table, it shows a total of '167.1% Farina base: 19.45 kg' and a total cost of '32.50 kg € 0.27'. There is a '+ Aggiungi ingrediente' button and a 'Scansiona barcode / SKU per:' field.

On the right, there is a section for 'Farciture / Condimenti / Extra' with a toggle set to 'ON' and a '+ Aggiungi ingrediente extra' button. Below this is a section for 'Aggiungi Ingrediente o Farcitura' with a text input 'Es. Marmellata Albicocca, Crema', a weight input '250 g', and a price input '4.50'. A '+ Aggiungi' button is also present. A note states: 'Nota: Se l'ingrediente/farcitura non è ancora presente in catalogo, verrà automaticamente registrato nel Magazzino di ChefControl con il prezzo al kg che hai inserito.'

At the bottom, there is a summary table:

TEMPO PROD. (MIN)	COSTO ORARIO (€/H)	SPESE GENERALI %	FOOD COST	COSTO MANODOPERA	SPESE GENERALI	COSTO TOTALE
40	14	10	€ 0.27	€ 0.00	€ 0.00	€ 0.27

At the bottom right, there are buttons for 'Geminì' and 'Guarda come funziona'.

6. Inventory

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Italiano

Esci

Magazzino

8 ingredienti

NOME INGREDIENTE

es: Farina 00

UNITÀ DI MISURA

kg

COME INSERISCI IL PREZZO?

Al kg / litro / pezzo

PREZZO PER UNITÀ (€/KG)

es. 2.50

QUANTITÀ IN MAGAZZINO (KG)

es. 10

CATEGORIA

-

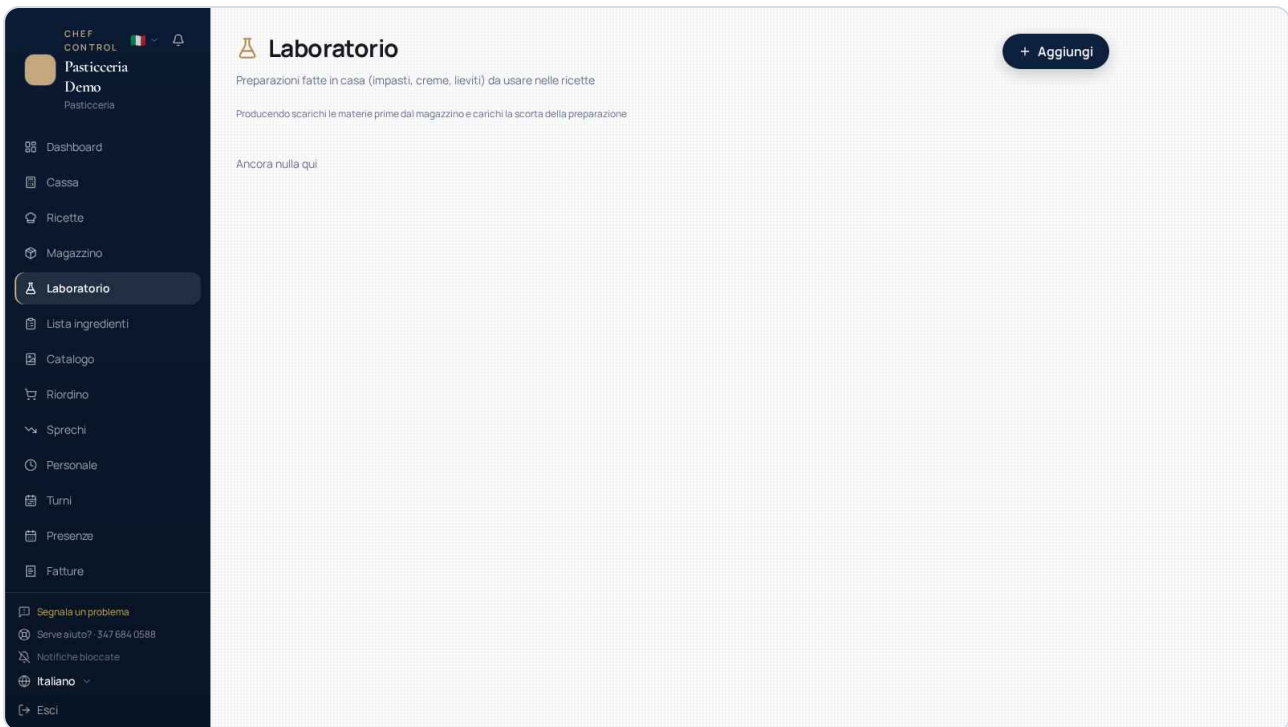
+ Aggiungi

NOME	UNITÀ	COSTO	GIACENZA	FORNITORE	CATEGORIA	
Farina 00	kg	€ 0.85	24.91 kg	-	Farine	  + - 
Zucchero	kg	€ 1.10	14.99 kg	-	Dolcificanti	  + - 
Burro	kg	€ 8.50	7.96 kg	-	Latticini	  + - 
Uova	pcs	€ 0.30	119.65 pcs	-	Freschi	  + - 
Latte	l	€ 1.20	19.97 l	-	Latticini	  + - 
Cioccolato fondente	kg	€ 12.00	4 kg	-	Cioccolato	  + - 
Lievito di birra	kg	€ 6.00	997.4 g	-	Lievit	  + - 
Sale	kg	€ 0.40	3 kg	-	Base	  + - 

- Add form: Name · Unit · price per kg/litre or per pack (pack content + pack price → unit cost auto-computed; stock entered in packs) · Stock · Category .

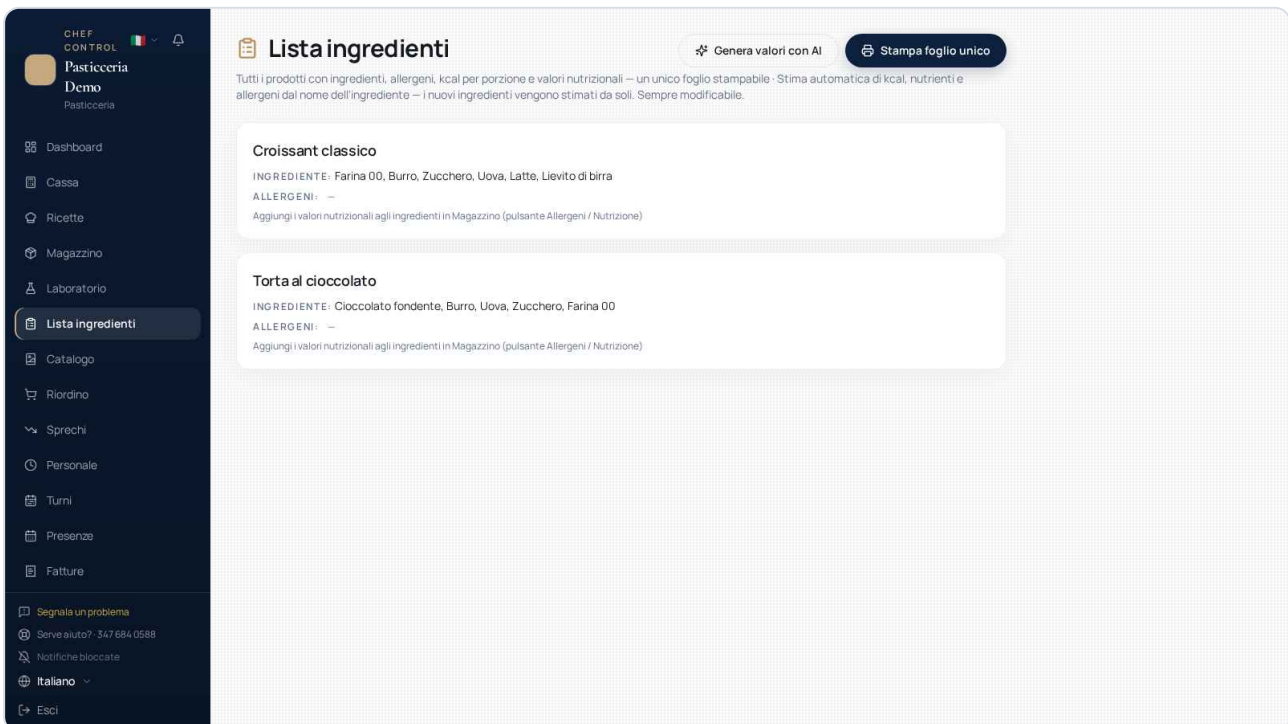
COLUMN	CONTENT
Name	Name + "Cheaper from [supplier]: € x (-y%)" alert when applicable
Unit / Cost	€ /unit; pack mode also shows "pack 25 kg — € 18.50"
Stock	Quantity (red under threshold) + pack equivalent
Supplier	Dropdown to assign the supplier (enables price alerts and reorder)
Actions	 Inline edit ·  Nutrition/allergens · +1 / -1 ·  Delete (30-day Trash)

7. Lab (semi-finished preparations)



- For house-made preparations (doughs, creams, fillings) used inside recipes.
- Editor with raw-material rows and cost preview; each card shows cost/unit and current stock.
- + — deducts raw materials from Inventory and loads the preparation's stock.

8. Ingredient List (allergens & nutrition)



- Per recipe: ingredients, allergens (red pills, EU Reg. 1169/2011) and nutrition per portion (kcal, carbs, protein, fat).
- fills missing nutrition values. for the counter display.

9. Product catalog

Catalogo
I tuoi prodotti con foto e i due listini (dettaglio e rivendita)

Croissant classico
Prezzo dettaglio € 1.89/pcs
Prezzo rivendita —

Torta al cioccolato
Prezzo dettaglio € 28.00/kg
Prezzo rivendita —

Stampa catalogo

- Grid of "in shop" products with photos, retail and wholesale price lists. **Print catalog** produces a photographic PDF for clients.

10. Supplier reorder

Riordino
Prodotti raggruppati per fornitore — scegli le quantità e invia un ordine per ciascun fornitore

Molino Rossi (Portale attivo)
ordini@molinorossi.it
Nessun prodotto ancora assegnato a questo fornitore

Note Alla consegna

Invia ordine

Senza fornitore assegnato (Senza account portale)

Burro 7.9562 kg 0

Cioccolato fondente 4 kg 0

Farina 00 24.9125 kg 0

Latte 19.9738 l 0

Lievito di birra 0.9974 kg 0

Sale 3 kg 0

Uova 119.65 pcs 0

Zucchero 14.9913 kg 0

Note Alla consegna

Invia ordine

- Ingredients grouped by assigned supplier, with stock badges ("low stock") and quantity to order fields.
- **Notes** + **Payment method** (On delivery / 30 days / 60 days) + **Send order** → share panel with WhatsApp, Email, SMS, Copy. Suppliers with a portal receive the order there too.

11. Waste

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Italiano

Esci

Sprechi

Traccia gli sprechi e riduci i costi nascosti

COSTO TOTALE SPRECHI
€ 25002.50

REGISTRAZIONI
2

TOP INGREDIENTI SPRECATI
TEST_Wastelng € 25002.50

Ingrediente

Farina 00 (kg)

0

Scaduto

Registra

Registrando lo spreco di una ricetta, gli ingredienti vengono scaricati automaticamente dal magazzino in proporzione.

DATA	INGREDIENTE	QUANTITÀ	MOTIVO	COSTO
8/23/2026	TEST_Wastelng	9999 kg	rotto	€ 24997.50
8/23/2026	TEST_Wastelng	2 kg	scaduto	€ 5.00

- KPIs: total waste cost, entry count, top wasted ingredients.

- Form: **Type** (Ingredient / Recipe-dough) · **which** · **Quantity** · **Reason** (Expired / Broken / Cooking error / Other) · **Log**. Recipe waste deducts its ingredients proportionally.

12. Staff, Shifts & Attendance

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Notifiche bloccate

Italiano

Esci

Personale

Dipendenti, timbratura, ore e buste paga con trattenute per ogni paese

Link timbratura: /clock/TIMBRA-920256

Copia codice

Apri

Paese: Italia (EUR)

NOME
es. Mario Rossi

TELEFONO
es. 347 1234567

MANSIONE
es. Fornaio

PAGA ORARIA (€/H)
es. 12

CODICE FISCALE
ES. RSSMRA80A01H501U

LIVELLO
es. 3° Livello CCNL

DATA ASSUNZIONE
mm/dd/yyyy

ORE SETTIMANALI
40

FERIE GIORNI / ANNO
26

☒ TFR

☐ Responsabile

+ Aggiungi

Il PIN di timbratura sono le ultime 4 cifre del numero di telefono.

Ago

2026

Periodo per ore e buste paga

Anna Bianchi

Responsabile ★ €12/h - PIN7788

Ore

Busta paga

Timbrature

Mario Rossi

Banconista - €10/h - PIN5566

Ore

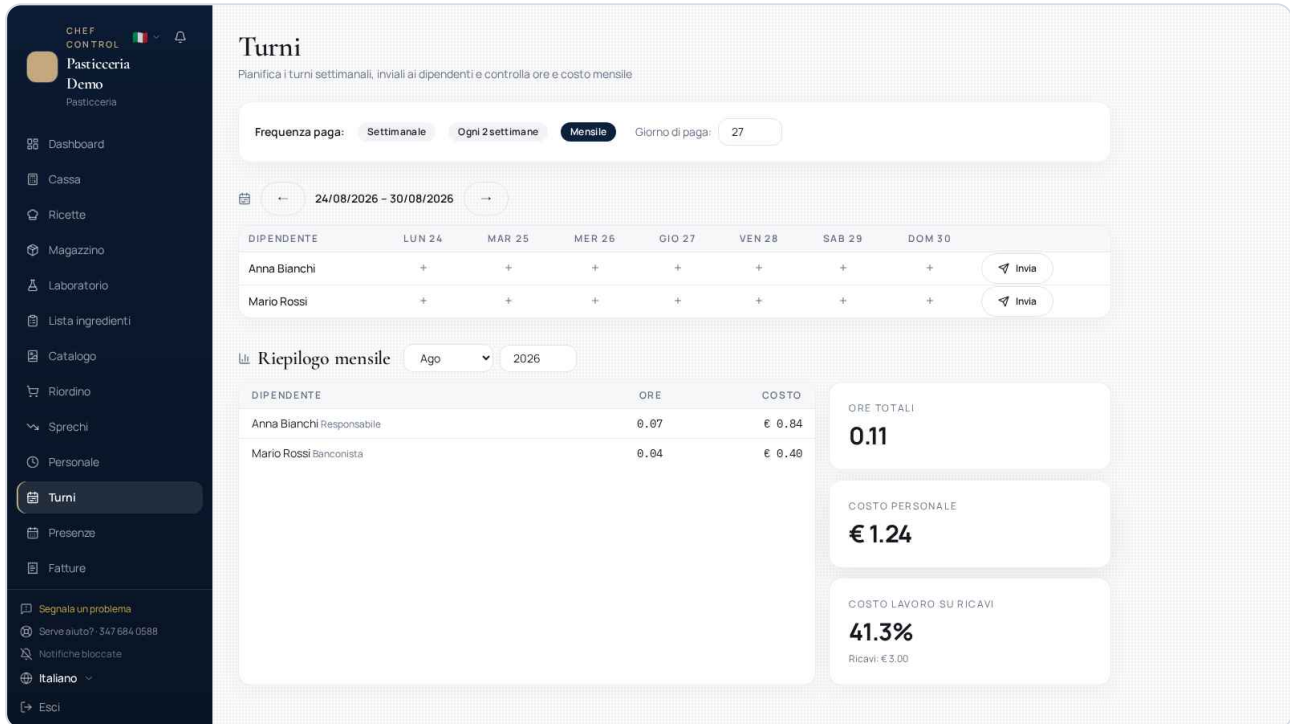
Busta paga

Timbrature

12.1 Staff

- Clock-in link /clock/CODE (put it on a tablet at the entrance). Employees type their PIN (last 4 phone digits); a photo is taken at every in/out.
- **Country** sets currency and payroll rules; employee form includes name, phone (generates the PIN), role, hourly wage, tax code, level, hire date, weekly hours, vacation days/year, severance toggle and Manager flag (authorizes protected POS actions).
- Payslips: hours, overtime +25%, night +30%, holidays +30%, vacation, sickness, severance and automatic deductions; employer signature authorization; print and Email/WhatsApp sharing. Numbered payslips, translated with country tax rules.

12.2 Shifts



Turni
Planifica i turni settimanali, inviali ai dipendenti e controlla ore e costo mensile

Frequenza paga: **Settimanale** Ogni 2 settimane **Mensile** Giorno di paga: 27

24/08/2026 – 30/08/2026

DIPENDENTE	LUN 24	MAR 25	MER 26	GIO 27	VEN 28	SAB 29	DOM 30	
Anna Bianchi	+	+	+	+	+	+	+	Invia
Mario Rossi	+	+	+	+	+	+	+	Invia

Riepilogo mensile Ago 2026

DIPENDENTE	ORE	COSTO
Anna Bianchi Responsabile	0.07	€ 0.84
Mario Rossi Banconista	0.04	€ 0.48

ORE TOTALI
0.11

COSTO PERSONALE
€ 1.24

COSTO LAVORO SU RICAVI
41.3%
Ricavi: € 3.00

- Weekly planner grid (employees × days), + to add a shift, click to remove, week navigation, **Send shifts** via WhatsApp with a personal link, monthly summary of hours, staff cost and labour % of takings.

12.3 Attendance

- Monthly grid: hours worked per day, colors for Present / Late / Absent / Scheduled / Vacation / Sick / Injury / Rest, totals per employee and an "open clock-ins" warning.

12.4 Employment contracts (+ expiry reminders)

- On each employee the **Contract** button opens the generator: pick the type (permanent, fixed-term, apprenticeship, freelance) and the app applies your country's rules: probation period, notice, minimum vacation, fixed-term limits and legal references.
- Start/end dates, pay, role and custom clauses; automatic numbering n/year.
- **Generate** → printable contract, shareable via signed public link or emailed to your accountant (or any address).
- Automatic reminders: 30 and 7 days before a fixed-term contract expires — and 7 days before the probation period ends — you get a push notification and an email.

13. Purchase invoices — AI scanning

FLOW — Scan an invoice with AI:

1. Tap **Extract with AI** and pick a photo or PDF of the invoice.
2. The AI reads supplier, number, date, product lines (name, qty, unit, unit price) and total.
3. A pre-filled editor opens: check and fix every field; add/remove lines.
4. **Save** → items are loaded into Inventory automatically (stock and prices updated; prices also feed the "cheaper from..." alerts).

Fatture
2 - AI estrae automaticamente le voci

Estrai con AI **Manuale**

FORNITORE	N°	DATA	TOTALE	VOCI	
TEST_Supplier B	T-2	2026-02-10	€ 10.00	1	
TEST_Supplier A	T-1	2026-01-10	€ 7.50	1	

- **Manuale** — same editor, empty. Archive table with supplier, no., date, total, items, (30-day Trash).

14. Documents (sales)

CHEF CONTROL
Pasticceria Demo
Pasticceria

Documenti
Archivio di fatture e bolle emesse — con ricerca

Fatture (1) · Bolle (1) · Note di credito (0) · [+ Nuova nota di credito](#)

CERCA CLIENTE O NUMERO

DAL AL

mm/dd/yyyy mm/dd/yyyy

N.	DATA	CLIENTE	TOTALE
21/2026	2026-08-23	Bar Centrale	€ 3,00

PDF Email WhatsApp Trash

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[italiano](#)
[Esci](#)

- 3 tabs: **Invoices** · **Delivery notes** · **Credit notes** (+ **New credit note** with type, counterpart, reference invoice, amount, reason).
- Filters (search, from/to), table with no., date, client, total, **PDF**, sharing (WhatsApp/Email/secure signed link), **Trash**.
- All documents are translated and follow the selected country's tax labels (VAT/TVA/MwSt/GST..., correct tax-ID label, Italy-only fields shown only in Italy).

15. Payments & Deadlines

Scadenario
Tutto ciò che devi pagare e riscuotere, con le scadenze — semplice e chiaro

Scansiona fattura con AI + Aggiungi scadenza

Tutto in regola — nessuna scadenza superata. Ottimo lavoro!
Le fatture clienti con pagamento a 30/60 giorni compaiono qui in automatico.

DA PAGARE (0) 11 Prima le più vecchie

Ancora nulla qui

TOTALE DA PAGARE € 0.00

DA RISCOUTERE (1) 11 Prima le più vecchie

Fattura n. 21/2026
Bar Centrale - Fattura cliente
Senza scadenza +€ 3.00 ✓ Incassata

TOTALE DA RISCOUTERE € 3.00

Completate (0)

- **Scan deadline (AI)** — photograph a bill/tax form: description, counterpart, category, amount, due date and IBAN are extracted, with the document photo attached.
- **+ Add deadline** — pay/collect, category, description, counterpart, amount, due date, IBAN, monthly recurrence.
- Two columns "To pay" / "To collect" with colored due badges, **Pay now** (beneficiary, IBAN, amount, reference with Copy buttons), **Mark paid/collected**, totals with "of which overdue", and a **Completed** history. Unpaid client orders appear automatically.

16. Orders and approval flows

- 2 tabs: **Client** (received) and **Supplier** (sent). **Production recap** prints the aggregated recap with recipe scaling and total ingredients.
- Order cards: counterpart, date, status badge (Pending / Approved / Rejected / Fulfilled), item lines, notes, payment method, Paid/ Unpaid badge, invoice/DDT badges, total.

FLOW — Approving a client order:

1. The client orders from their portal (their price list, desired delivery date).
2. The order lands in Orders and Production as "Pending"; you get push/email and the dashboard banner.
3. **✓ Approve** or **✗ Reject** — with an optional reason the client sees in the portal and by email.
4. Then: **Fulfilled** on delivery (inventory deducted), **Mark paid** , **Issue invoice** and **Delivery note** (both auto-numbered).

17. Production (production sheet)

Produzione
Approva gli ordini in arrivo e stampa un unico foglio con i totali raggruppati da produrre — niente più conti a mano per gli operai.

Ordini clienti in attesa di approvazione 2

Bar Centrale 8/25/2026, 10:00:30 AM Data di consegna: 8/26/2026 € 43.20
Croissant classico • **24 pz**
Approva Rifiuta

Bar Centrale 8/25/2026, 10:00:16 AM Data di consegna: 8/26/2026 € 113.20
Croissant classico • **24 pz** Torta al cioccolato • **2.5 kg**
Consegna entro le 7:30 per favore
Approva Rifiuta

Foglio di produzione
DATA DI PRODUZIONE: 08/25/2026 ☐ DATA DI CONSEGNA: 08/26/2026 ☐ ☐ Tutte le date Stampa foglio
1 ordini 1 clienti e fornitori
Prodotto Totale da produrre Dettaglio clienti
Croissant classico **12 pz** Bar Centrale: 12

Storico fogli di produzione
Ogni foglio stampato viene salvato qui: puoi rivedere cosa hai prodotto ogni giorno.
Nessun foglio salvato — stampa il tuo primo foglio

- Orders awaiting approval with Approve / Reject-with-reason buttons.
- Production sheet: filters by [production date](#) and [delivery date](#) (default: tomorrow) or "all dates". Aggregated table per product: total to produce in kg or pieces (simple format: "12 pcs", "2.5 kg") + per-client detail.
- [Print sheet](#) — A4 sheet with checkboxes and signature; every print is saved to History with one-click reprint.
- Automatic reminder: from 6 pm you receive push + email with tomorrow's production sheet.

18. Clients & Suppliers

Clienti e fornitori
Crea gli accessi di clienti e fornitori: email + password provvisoria, da cambiare al primo accesso

[Comunicazione a tutti](#)

Scansiona documento (AI)
Controlla i dati rilevati e correggi eventuali errori prima di salvare

Nome telefono / note Cliente

LISTINO SCONTO %

Dettaglio (consumatore) es. 10

EMAIL DEL CLIENTE PASSWORD PROVVISORIA

cliente@email.it NNZVSA5WTz

Se aggiungi un'email, il cliente accederà con quella e al primo accesso dovrà cambiare la password provvisoria.

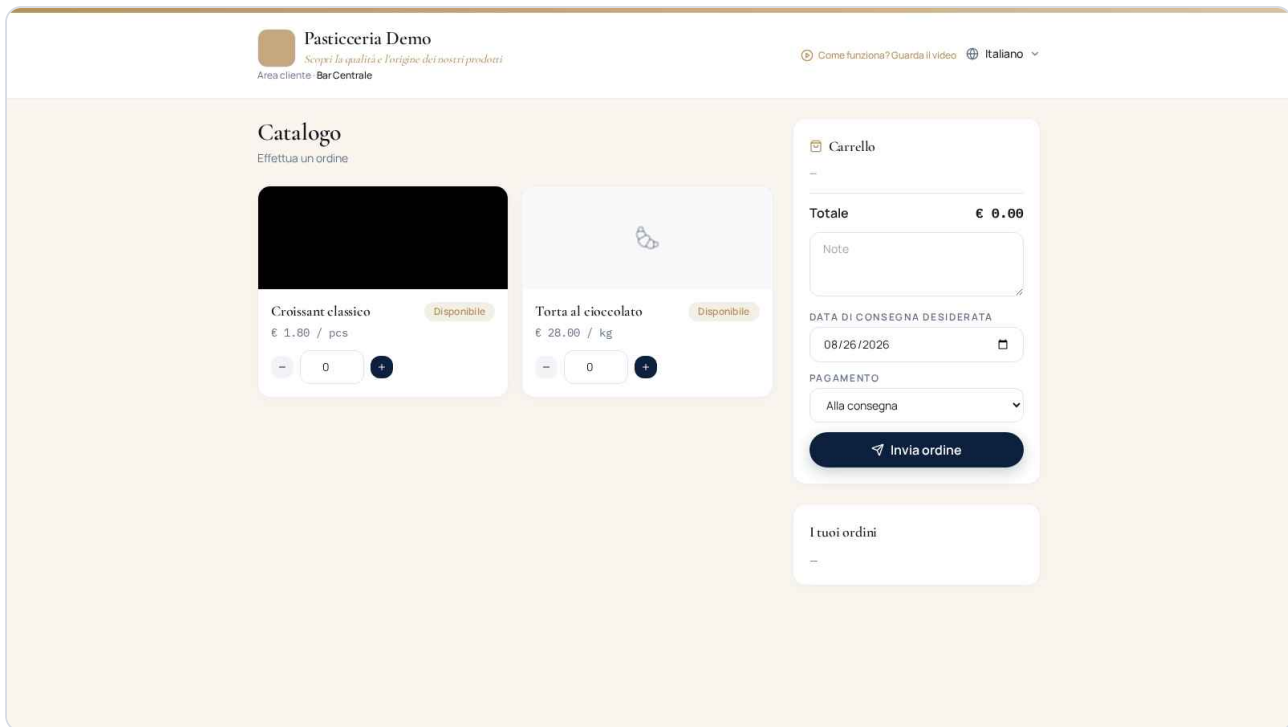
+ Dati fiscali

Bar Centrale Cliente
info@barcentrale.it
cliente@demo.it Attivo
Messaggio Dettaglio (consumatore) Apri portale
Dati fiscali Reimposta password

Molino Rossi Fornitore
ordini@molinorossi.it
fornitore@demo.it Attivo
Messaggio Apri portale Dati fiscali Reimposta password

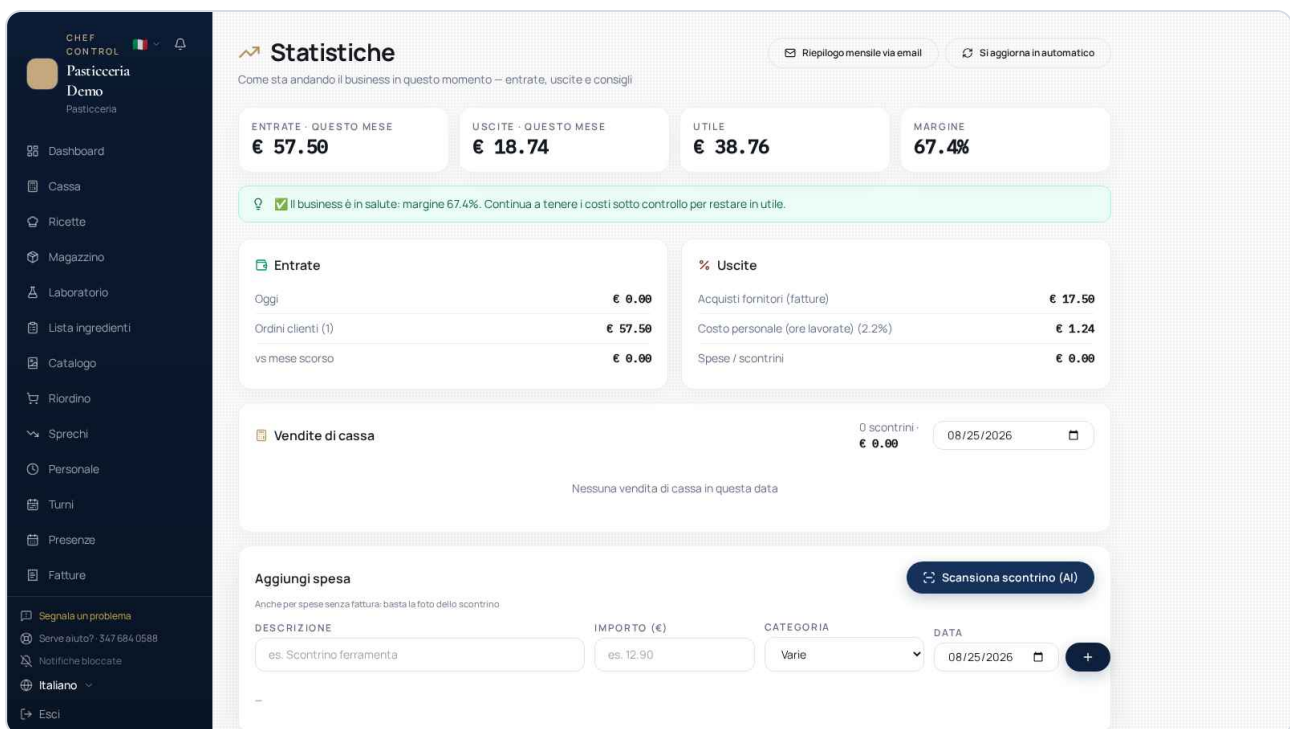
- **Message everyone** — broadcast to All / Clients / Suppliers by email.
- Creation form: **Scan document (AI)** auto-fills name, type, phone, email and all tax data; type Client/Supplier; for clients a **price list** (Retail or Wholesale) and personal **discount %**; email + temporary password create the portal access; expandable full tax data (VAT no., address, etc.).
- Cards: contact, tax summary, access status (Active / Awaiting first login / create access), **Message** (with history), price-list pill, **Open portal**, **Tax data**, **Reset password**, **Trash** (30-day Trash).
- Per-partner history: orders (Orders/Production), invoices and delivery notes (Documents), purchase invoices (Invoices), supplier price alerts (Inventory/Reorder).

19. The B2B Portal



- Client portal: your logo and name, tutorial video, language selector; catalog with photos and their price list (with discount), Available/Unavailable badges, - / qty / +; cart with **notes**, **desired delivery date**, **payment method** (On delivery / 30 days / 60 days / Pay online by card via Stripe) → **Send order**; order history with status, rejection reasons, Pay now.
- Supplier portal: your reorder requests to confirm/reject, plus supply proposals.
- Prices are always recalculated server-side from your price lists: they cannot be tampered with.

20. Live Statistics & expenses

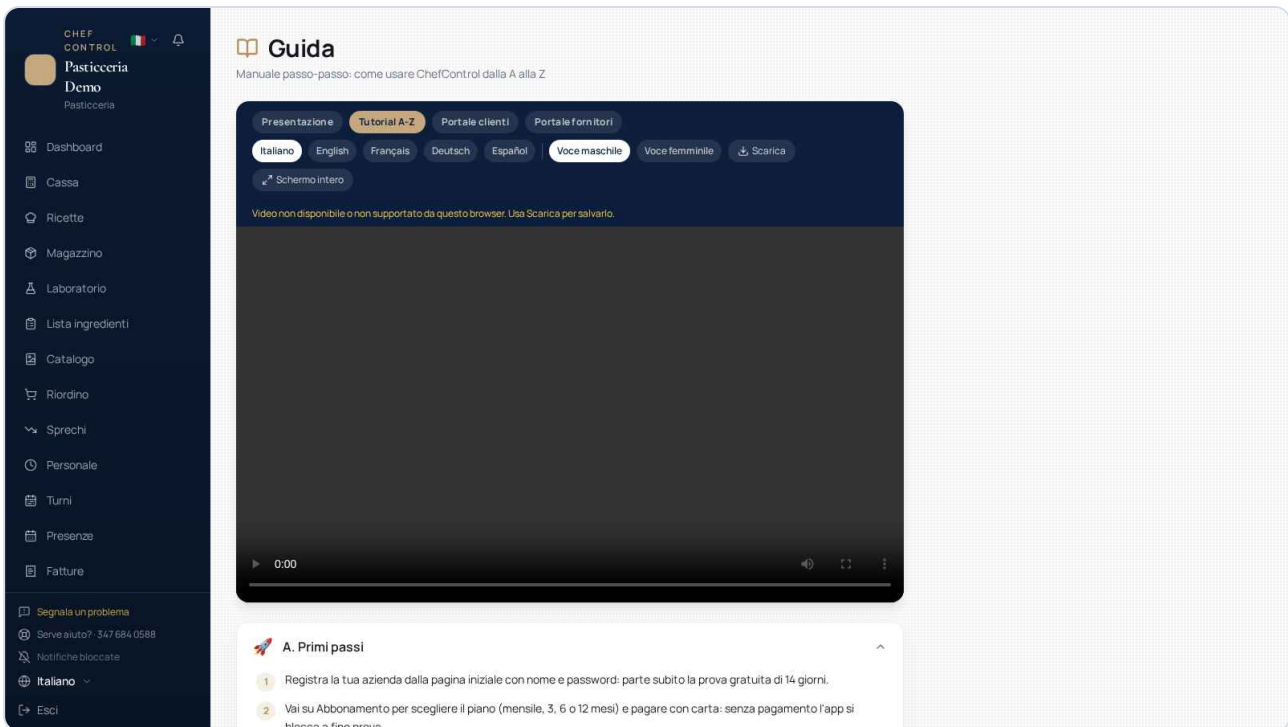


- 4 monthly KPIs vs last month: Income · Expenses · Profit · Margin %; automatic advice ("you are losing € X, the heaviest item is...").
- Income and expense panels (purchases, staff cost with %, expenses by category); POS sales by hour and by product for any date.
- **Scan receipt** (AI reads store, amount, date, category) or manual expense entry; monthly list; **Monthly summary** by email.

21. Reports

- Recipe table: cost/unit, FC% (red over 40%), margin. Low stock with thresholds.

22. In-app Guide



- Video tutorial with professional narration (language/voice selection) and 10 step-by-step chapters. The complete PDF guide (this document) can be downloaded right from this page.

22B. Help videos in 5 languages — Isabella voice

- Every app section has a **Watch how it works** button: it opens a video recorded on the real app, narrated by the native Italian voice Isabella.
- Each video is available in 5 languages (Italiano, English, Español, Français, Deutsch) with the matching native voice, and can be downloaded with the coloured buttons under the player.
- The **Guide** page hosts the complete navigation video course (presentation, tutorial, customer/supplier portal, dining room and staff) with language selector, fullscreen and downloads.
- The Access codes card in My Company includes the dedicated Employee permissions video.

22C. Gemini AI Assistant

- The **Gemini** button (bottom right) is available on every screen: type or dictate a command in natural language.
- Examples: "check recipe margins", "how much did I earn today?", "create the ingredient wholemeal flour at € 1.20 per kg", "take me to inventory".
- The assistant performs the operations directly in the app, replies in your language and can open the right section for you.

23. My Company

CHEF
CONTROL

Pasticceria
Demo
Pasticceria

Dashboard

Cassa

Ricette

Magazzino

Laboratorio

Lista ingredienti

Catalogo

Riordino

Sprechi

Personale

Turni

Presenze

Fatture

Segnala un problema

Serve aiuto? - 347 684 0588

Notifiche bloccate

Italiano

Esci

Azienda

Dati fiscali, coordinate bancarie per pagamenti e riscossioni, codici di accesso e sicurezza

Account di accesso

Aggiorna i dati con cui entri nell'app: nome attività, email e password. Il logo si cambia qui sotto.

NOME ATTIVITÀ (NOME UTENTE)

Pasticceria Demo

EMAIL

NUOVA PASSWORD

Lascia vuoto per non cambiarla

CONFERMA NUOVA PASSWORD

☐ Verifica in due passaggi (codice via email)

Aggiungi un'email all'account per attivarla

PASSWORD ATTUALE *

Aggiorna account

Ultimi accessi

Controlla eventuali attività sospette: questi sono gli ultimi accessi al tuo account.

DATA	METODO	DISPOSITIVO	IP
8/25/2026, 9:57:23 AM	Password	Chrome - Linux	34.7.135.173
8/25/2026, 9:56:09 AM	Password	Chrome - Linux	34.7.135.173
8/25/2026, 9:55:44 AM	Password	—	34.7.135.173
8/25/2026, 9:53:07 AM	Password	Chrome - Linux	34.7.135.173
8/24/2026, 7:10:38 PM	Password	—	34.7.135.173
8/24/2026, 7:04:50 PM	Password	—	34.7.135.173

- Account: name, email, password change, 2FA toggle (current password required).
- Login history: when, method, device/browser and IP; automatic email alerts for new devices.
- Backup: download a ZIP of all your data (automatic periodic backups included).
- Trash (30 days): everything you delete can be restored for 30 days.
- Logo, tax data (incl. accountant email for automatic monthly sales reports), bank details (shown on invoices), section PIN locks and access codes. The PIN can be set at registration and, if forgotten, the "Forgot PIN?" link emails you a recovery code (valid 15 minutes).
- Holiday closures: mark fixed weekly closing days (e.g. every Monday), single dates or whole ranges with a reason — B2B orders on those days are automatically blocked, the portal warns the customer and the production sheet shows a closed-day banner.

CHEF
CONTROL

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Turni

Presenze

Fatture

Segnala un problema

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Notifiche bloccate

Italiano

Esci

Chiusure e giorni festivi

Segna i giorni in cui l'attività è chiusa: i clienti non potranno scegliere quelle date per le consegne e la produzione le salterà automaticamente.

GIORNO/I DI CHIUSURA SETTIMANALE

Lun

Mar

Mer

Gio

Ven

Sab

Dom

DAL GIORNO

mm/dd/yyyy

AL GIORNO (OPZIONALE)

mm/dd/yyyy

MOTIVO (ES. FERIE ESTIVE)

Motivo (es. Ferie estive)

+ Aggiungi chiusura

CHIUSURE PROGRAMMATE

12/25/2026 -- 12/26/2026

Natale

Tavoli e camerieri

Attiva la gestione tavoli: profili camerieri, menu alla carta con foto, auto-ordinazione via QR e conto diviso.

☒ Attiva la gestione tavoli (sala)

Apri la Sala

NOME

es. Luca

EMAIL

es. luca@email.com

PASSWORD PROVVISORIA

min 8 caratteri

+ Aggiungi

Luca Cameriere

luca.cameriere@demo.it

primo accesso da fare

Protezione con codice

Blocca le sezioni più sensibili: le apre solo il titolare (e chi riceve il codice)

SEZIONI DA PROTEGGERE

Cassa (POS)

Ricette

Magazzino

Laboratorio

Lista ingredienti

Catalogo

Riordino

Sprechi

Ordini

Personale, turni e buste paga

Documenti

Scadenziario

Fatture e Spese

Clienti e Fornitori

Statistiche

Report

Chef Control — Complete Guide · page 25

23B. Employee permissions, delegations & Activity log

23B.1 What employees can see

- Each employee signs in with their own email/PIN and only sees the operational tools (Recipes, Formula, POS, Inventory, Lab, Orders, Production, Shifts...).
- All financial data is hidden automatically: food cost, purchase prices, margins, cost per kg, price alerts and supplier order prices never appear on pages or printouts.
- Anything an employee saves never wipes the real prices: they stay stored and visible to the owner only.

23B.2 Custom delegations

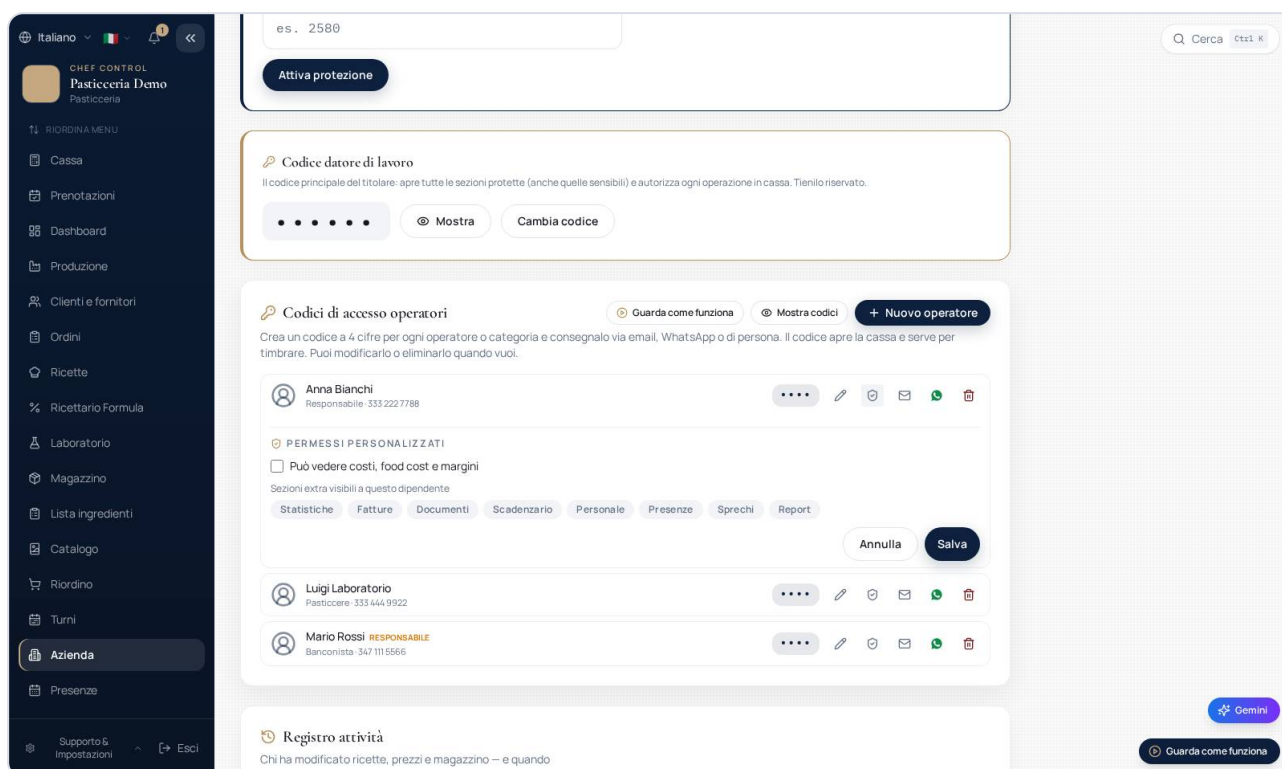
- In **My Company** → **Operator access codes**, press the shield icon next to an employee to open the Custom permissions panel.
- Enable **Can see costs, food cost and margins** to delegate the financial side to that person only, or grant extra sections (Statistics, Invoices, Documents, Payments, Staff, Attendance, Waste, Reports).
- Delegations can be revoked at any time with one click on **Save**.

23B.3 Owner PIN elevation

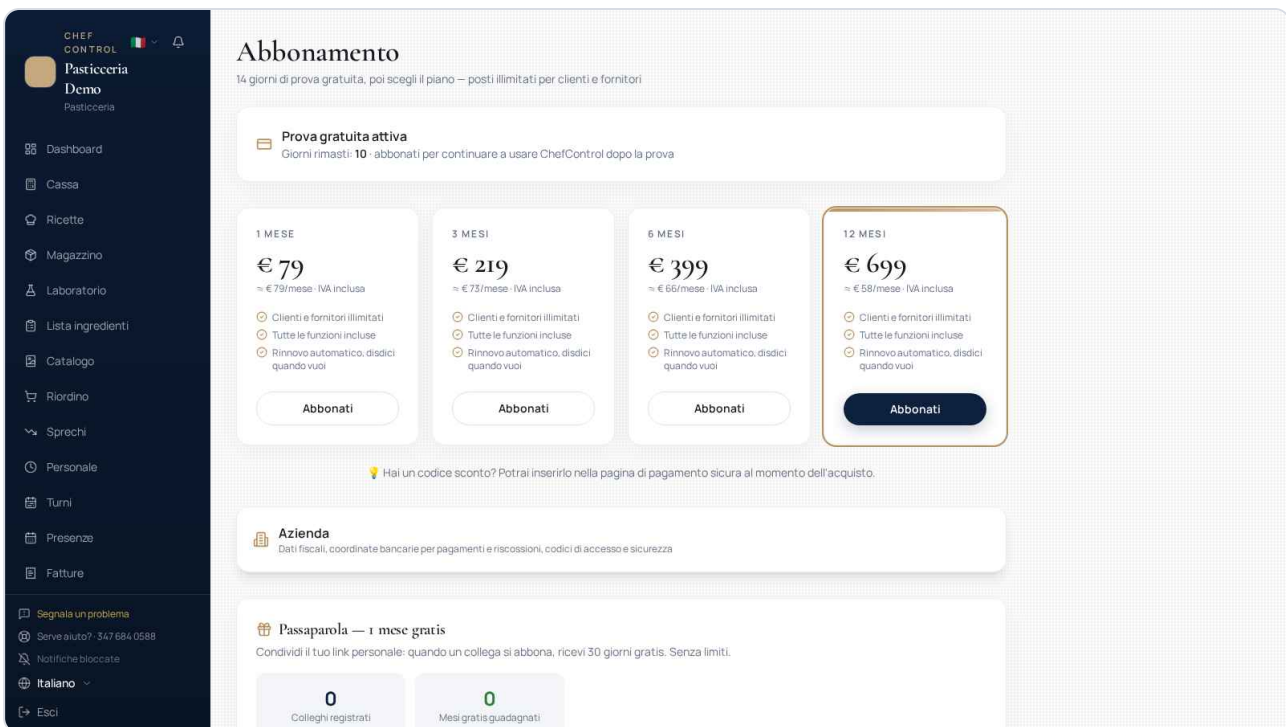
- From an employee session, tap the business name in the sidebar and enter the owner password (or PIN): everything unlocks for 30 minutes, including My Company.
- A green timer in the sidebar shows the remaining minutes; when it expires, protection is restored automatically.

23B.4 Activity log

- Still in My Company, the **Activity log** card lists who did what and when: creations, updates and deletions of recipes, ingredients, formulas, preparations and POS products, plus stock adjustments.
- Price changes show the detail (e.g. **€ 1.05 → € 1.15**) and entries can be filtered by item type.
- The log is reserved to the owner (or elevated sessions).



24. Subscription & Referral



- Status (trial days left / active plan / expired) and 4 plans: 1, 3, 6, 12 months (recommended) — card payment via Stripe.
- Referral — 1 free month: your personal link with Copy/Share; every business that subscribes through it earns you a free month.
- Support: WhatsApp +39 347 684 0588 and email.

25. Key operating flows — recap

A. Supplier invoice → stocked inventory (60 seconds)

Invoices → Extract with AI → photo/PDF → check the editor → Save → stock and prices updated + best-price alerts.

B. Client order → invoiced delivery

Client orders from the portal → notification → Approve (or Reject with reason) → production sheet aggregates kg/pieces → Print (saved to history) → deliver → Fulfilled (inventory deducted) → Invoice + Delivery note → payment tracked in Payments.

C. Reordering from a supplier

Reorder → quantities (low-stock badges) → payment method → Send → share via WhatsApp/Email/SMS → supplier confirms from their portal → goods arrive with their invoice → flow A.

D. A day at the till

Operator PIN (clocks in) → touch/barcode sales → loyalty rewards → printed/WhatsApp/email receipt → day-end closing with tax breakdown per operator → sales export to the accountant.

E. New B2B client in 2 minutes

Clients & Suppliers → Scan document (AI) → data filled → price list + discount → email + temporary password → share on WhatsApp → the client logs in, changes password and orders.

26. Tables & Dining room (restaurant)

For restaurants and pizzerias: enable table management from My Company → Tables & waiters (already active for restaurant/pizzeria profiles).

26.1 Waiters

- Create a profile for each waiter (name, email, temporary password): they receive their credentials by email and must change the password on first login.
- Waiters sign in from the app's unified login and only see the Dining room; access can be revoked at any time.

Tavoli e camerieri
Attiva la gestione tavoli: profili camerieri, menu alla carta con foto, auto-ordinazione via QR e conto diviso.
☒ Attiva la gestione tavoli (sala)
[Apri la Sala](#)

NOME EMAIL PASSWORD PROVVISORIA
es. Luca es. luca@email.com min 8 caratteri [+ Aggiungi](#)

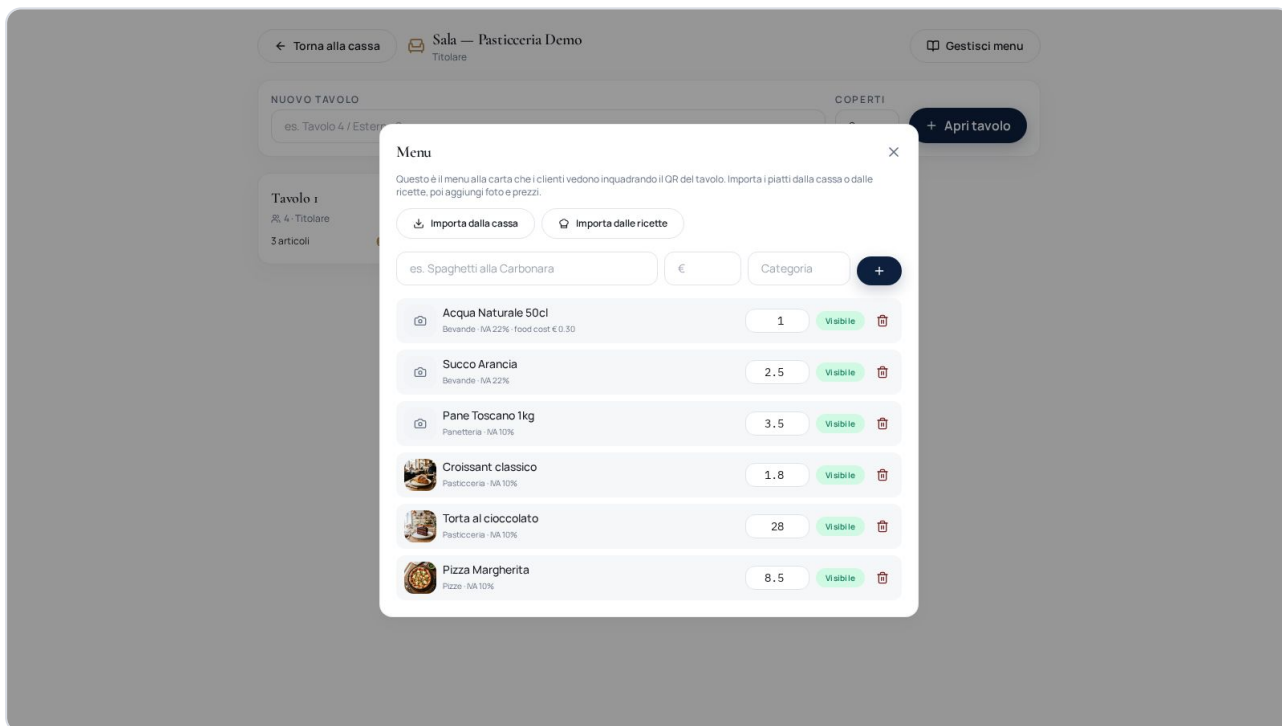
Luca Cameriere - luca.cameriere@demo.it [primo accesso da fare](#)

Protezione con codice
Blocca le sezioni più sensibili: le apre solo il titolare (e chi riceve il codice)
SEZIONI DA PROTEGGERE
Cassa (POS) Ricette Magazzino Laboratorio Lista ingredienti Catalogo Riordino Sprechi Ordini
Personale, turni e buste paga Documenti Scadenziario Fatture e Spese Clienti e Fornitori Statistiche Report
☒ Azienda e amministrazione ☐ Abbonamento
Blocca tutto Sblocca tutto
CODICE DI PROTEZIONE (4-8 CIFRE)
es. 2588
[Attiva protezione](#)

Codici di accesso operatori [Mostra codici](#) [+ Nuovo operatore](#)
Crea un codice a 4 cifre per ogni operatore o categoria e consegnalo via email, WhatsApp o di persona. Il codice apre la cassa e serve per timbrare. Puoi modificarlo o eliminarlo quando vuoi.

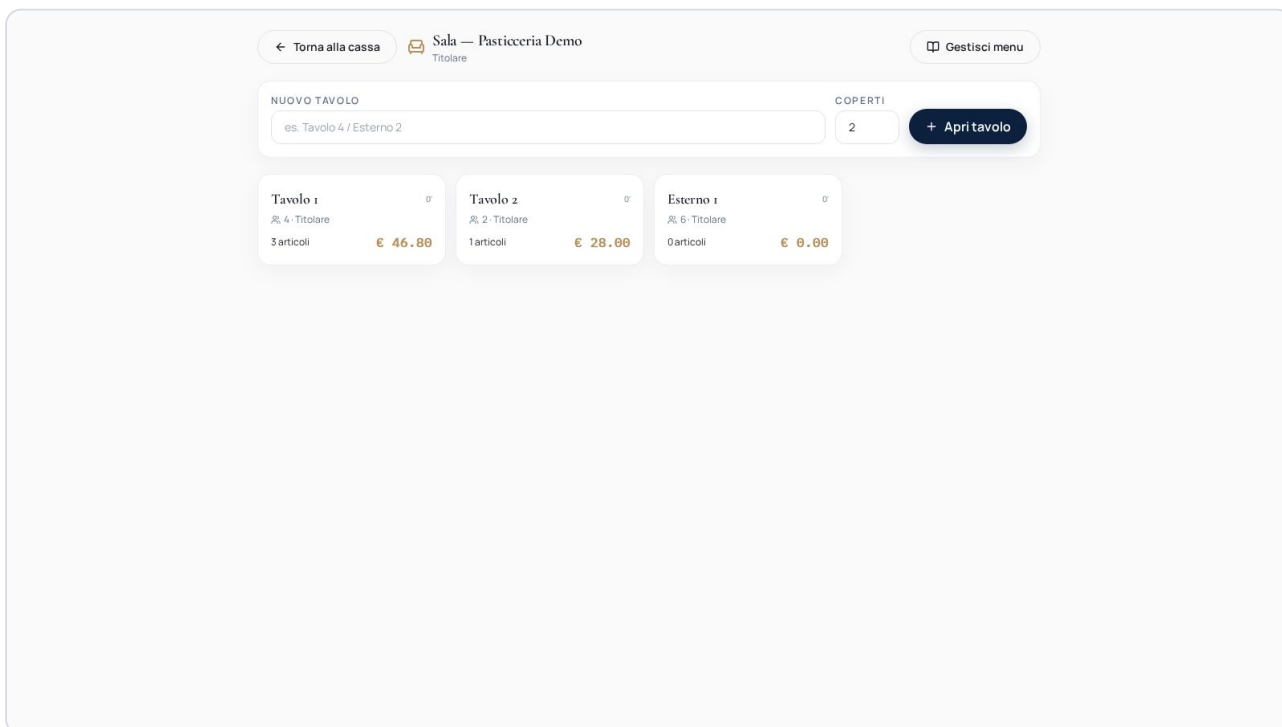
26.2 À-la-carte menu with photos

- From [Manage menu](#) import dishes in one click from the POS or from recipes (food cost included), or add them manually.
- Each dish: photo, category, price, VAT and visibility (show/hide from the menu).



26.3 The Dining room: open tables

- Open a table with name and covers; each table shows who is serving it, how long it's been open, its items and the live total.
- Orders are added from the menu on the right, with kitchen notes (e.g. "no basil").



26.4 QR on the table: customers order by themselves

- Every table has its own permanent QR code (print the cards from "Print QR"): customers scan it, see the menu with photos in their language and send their order — it lands in the Dining room in real time plus a push notification.
- With one tap on "Call the waiter" the customer alerts the staff: a red bell appears on the table in the Dining room, dismissed with "Done".



Pasticceria Demo

Tavolo: Tavolo 1

🌐 Italiano ▾

🔔 Chiama il cameriere

Menu

Tutte

Bevande

Panetteria

Pasticceria

Pizze



Acqua Naturale 50cl

€ 1.00



Succo Arancia

€ 2.50



Pane Toscano 1kg

€ 3.50



Croissant classico

€ 1.80



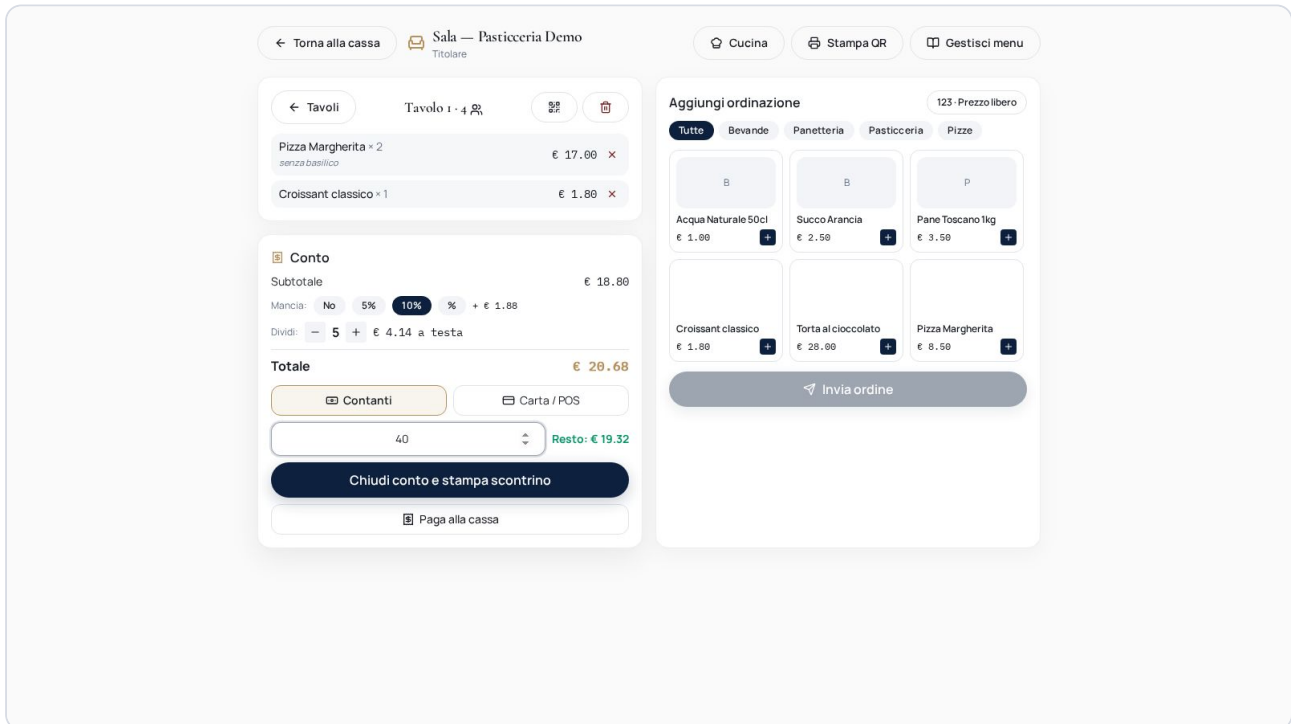
Torta al cioccolato

€ 28.00



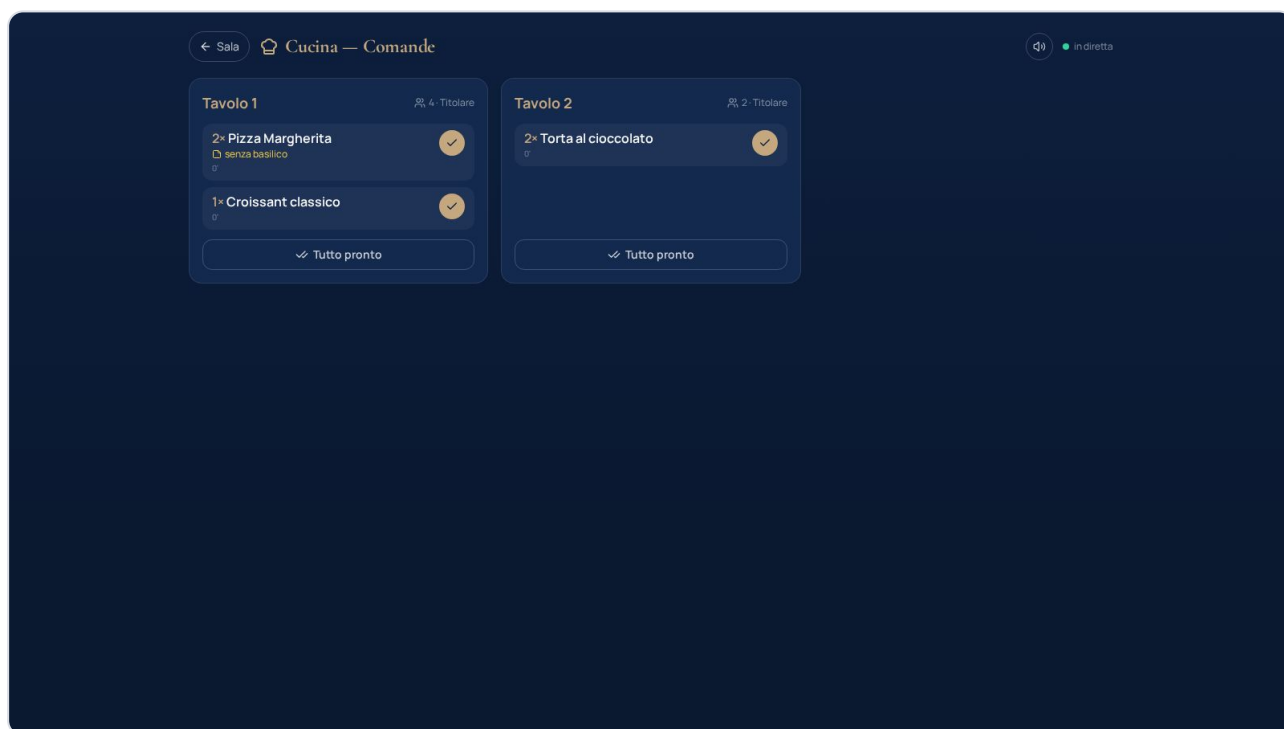
26.5 The bill: tip, split and paying from the smartphone

- On closing pick the tip (0/5/10% or custom) and split the bill: choose how many people and see the per-person share; with cash, type what you receive and the change is computed automatically.
- The waiter collects payment right from the smartphone: once the receipt is issued they can print it, send it to the customer by email or on WhatsApp — or tap "Pay at the till" and the bill pops up at the POS ready to be cashed.
- If a dish is not on the menu, the "123 · Custom price" keypad adds a manual item or amount.
- The receipt is issued with official numbering: it flows into the POS, day-end totals and statistics like any other sale.



26.6 The Kitchen: orders in real time

- The Kitchen — Orders screen shows incoming table orders with notes and elapsed minutes; a sound alerts on every new order (can be muted).
- The cook marks Ready dish by dish or All ready for the whole table.



Chef Control by Alessandro Vita — chefcontrol.it · WhatsApp support +39 347 684 0588