



---

# Masters

Dish Groups

Dishes

A.7. Allergens Master File

A.9. Restaurants Master File / A.I. Alternative POS Master File

**December 2.019**

# Masters

## Dish Groups File



A.5.

As it is the most complete, we are going to use the usability of Warehouse where you can export/import to different restaurants



A.4.



A.1.

Main menu / Master Files / Dish groups master file User: adminc1

i: insert / m: Edit / d, supr: delete

Code	Description	VAT type	Sales acc.	Income type	Macrogroup
01	MENUS	1 - 10.00	70127001	700	Food
02	PRIMEROS	1 - 10.00	70127001	700	Food
03	ENSALADAS	1 - 10.00	70127001	700	Food
04	ESPECIALES	1 - 10.00	70127001	700	Food
05	SNACKS	1 - 10.00	70127001	700	Food
06	POSTRES	1 - 10.00	70127001	700	Food
07	Prueba para lista precios	1 - 10.00	58000000		Food
08	Suplidos	4 - 0.00	46500001		Others

100 < 1 >

# Masters

## Dish Groups File



Sales Account Accounting

VAT rate to be applied in Sales

Type of Income CAD (Departmental Analytical Code)

Food Drink Others

The screenshot shows the 'Edit Dish Group' dialog box in a software application. The dialog has a yellow header and contains the following fields: Code (04), Description (ESPECIALES), Sales acc. (70127001), VAT type (1 - 10.00), Income type (700), and Macrogroup (1 - Food). A red callout box points to the 'Sales acc.' field, another to the 'VAT type' field, and a third to the 'Income type' field. A fourth callout box points to the 'Macrogroup' dropdown menu.

This block shows a file explorer window displaying a grid of pizza images with labels like 'PIZZA PIEMONTESE', 'PIZZA PROSCIUTTO', and 'PIZZA CAPRESE'. Below the images is a list view showing columns for 'Nombre', 'Precio', and 'Macrogrupo'. A red callout box points to the 'Macrogrupo' column in the list view.

This screenshot shows the 'Edit Dish Group' dialog box with a 'SPECIAL' icon in the top right corner. A red callout box points to the 'Sales acc.' field with the text 'Press to put a figure to the Dish Group'.

# Masters

## Dish Groups File



In case we are in a warehouse, we can Export or Import Dishes to the different Restaurants that are related to this warehouse. This option is very useful when we have a Corporate Warehouse.

Main menu / Master Files / Dish groups master file User: admin1

i: insert / m: Edit / d, supr: delete

Code	Description	VAT type	Sales acc.	Income type	Macrogroup
01	MENUS	1 - 10.00	70127001	700	Food
02	PRIMEROS	1 - 10.00	70127001	700	Food
03	ENSALADAS	1 - 10.00	70127001	700	Food
04	ESPECIALES	1 - 10.00	70127001	700	Food
05	SNACKS	1 - 10.00	70127001	700	Food
06	POSTRES	1 - 10.00	70127001	700	Food
07	Prueba para lista precios	1 - 10.00	50000000		Food
08	Supidos	4 - 0.00	46500001		Others

We will select below to which restaurants we want to export. In this example we have only one Restaurant

Previously you must select the Groups of dishes that you want to export

Main menu / Master Files / Dish groups master file User: admin1

Edit / d, supr: delete

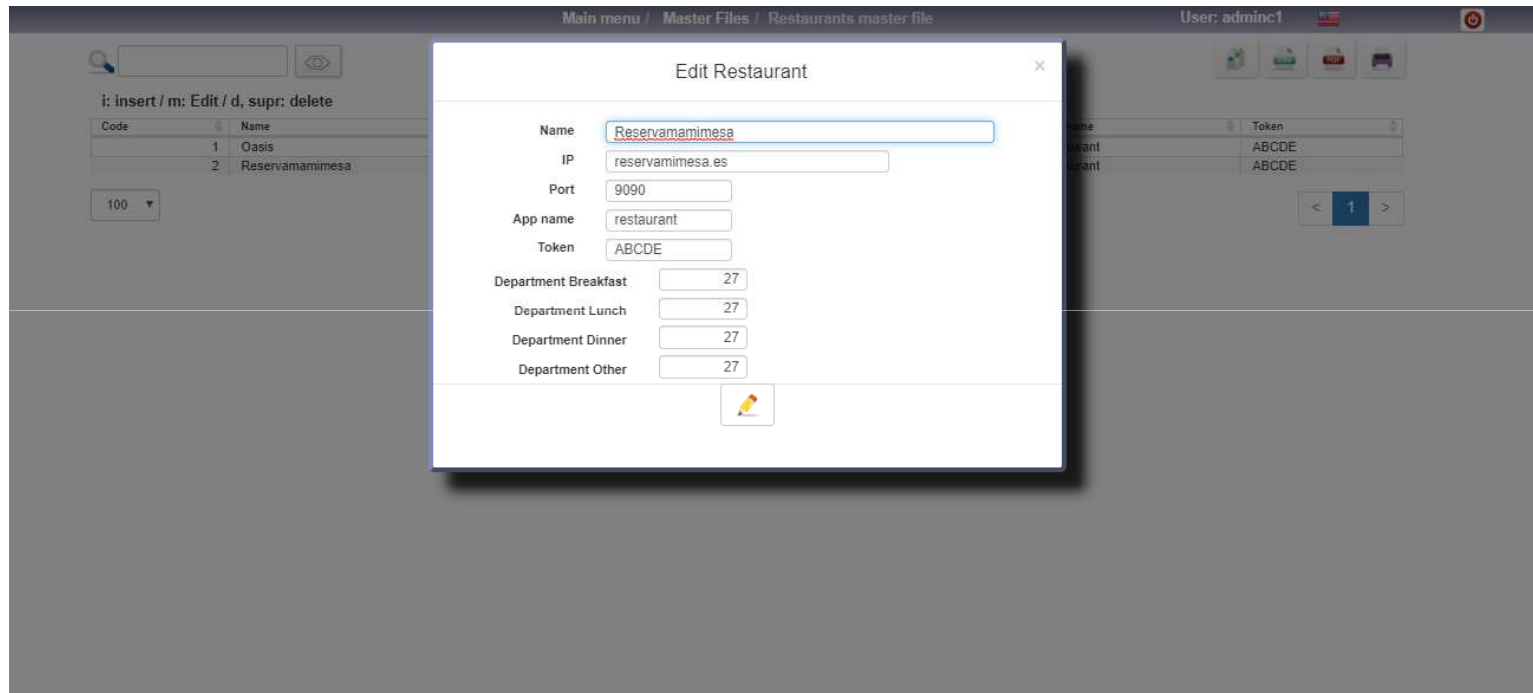
### Export dish groups

Oasis  Reservamamimesa

Description	Income type	Macrogroup
01 MENUS	700	Food
02 PRIMEROS	700	Food
03 ENSALADAS	700	Food
04 ESPECIALES	700	Food
05 SNACKS	700	Food
06 POSTRES	700	Food
07 Prueba para lista precios	1 - 10.00	50000000
08 Supidos	4 - 0.00	46500001

# Masters

## Dishes Master File



Restaurant values related to this Warehouse

# Masters

## Dishes Master File



A.6.

As it is the most complete, we are going to use the usability of Warehouse where you will find the possibility of making Technical Cards (Recipes/Combined)



A.5.



A.2.

Main menu / Master Files / Dishes master file User: admin1

i: insert / m: Edit / d, supr: delete

Code	Description	Sale price 1	Sale price 2	Sale price 3	Cost price	Group
0000	prueba plato	0.40	0.00	0.00	0.00	01 - MENUS
0002	Prueba para lista 2	2.00	2.00	2.00	14.60	01 - MENUS
0101	TIERNEY ADULTO	16.00	16.00	16.00	0.00	01 - MENUS
0102	TIERNEY NIÑO	8.00	8.00	8.00	0.00	01 - MENUS
0103	BBQ PERSONAL	20.00	20.00	20.00	0.00	01 - MENUS
0104	CANAPE	5.00	5.00	5.00	0.00	01 - MENUS
0105	MENU GOLF GROUP	30.00	0.00	0.00	0.00	01 - MENUS
0106	MENU KENDALL	45.00	45.00	45.00	0.00	01 - MENUS
0107	MENU 3 OPCIONES	30.00	30.00	30.00	0.00	01 - MENUS
0108	MENU ESTELA	40.00	40.00	40.00	0.00	01 - MENUS
0109	MENU NIÑO	13.00	13.00	13.00	0.00	01 - MENUS
0110	EXTRA VARIOS	5.00	5.00	5.00	0.00	01 - MENUS
0111	MENU ADULTO	31.50	31.50	31.50	0.00	01 - MENUS
0112	MENU BBQ ADULTO	16.00	16.00	16.00	0.00	01 - MENUS
0113	MENU BBQ NIÑO	8.00	8.00	8.00	0.00	01 - MENUS
0114	MENU BEBIDAS	4.00	4.00	4.00	0.00	01 - MENUS
0201	PATATAS FRITAS	3.50	3.50	3.50	0.00	02 - PRIMEROS
0202	GAJOS PATATAS	4.60	4.60	4.60	0.00	02 - PRIMEROS
0203	QUESADILLA	8.60	8.60	8.60	0.00	02 - PRIMEROS
0204	CALAMARES FRITOS	6.60	6.60	6.60	0.00	02 - PRIMEROS
0205	COCTEL PIÑA	7.75	7.75	7.75	0.00	02 - PRIMEROS
0206	CRUJIENTE	6.60	6.60	6.60	0.00	02 - PRIMEROS
0207	ROLLITOS	5.75	5.75	5.75	0.00	02 - PRIMEROS
0208	SELEC.FRITOS LUNA	15.00	15.00	15.00	0.00	02 - PRIMEROS
0210	CRUJIENTE	7.50	7.50	7.50	0.00	02 - PRIMEROS
0211	FISHCAKE ENTRANTE	7.50	7.50	7.50	0.00	02 - PRIMEROS
0212	PRAWN TORPEDOS	7.50	7.50	7.50	0.00	02 - PRIMEROS
0301	ENS.QUESO CABRA PQÑ.	7.50	7.50	7.50	0.00	03 - ENSALADAS
0302	ENS.QUESO CABRA GDE.	12.00	12.00	12.00	0.00	03 - ENSALADAS
0303	ENS.ATUN PEQ.	7.50	7.50	7.50	0.00	03 - ENSALADAS
0304	ENS.ATUN GDE.	12.00	12.00	12.00	0.00	03 - ENSALADAS
0305	FNS.CFSAR POLLO PFO	7.00	7.00	7.00	0.00	03 - FNSAI ADAS

# Masters

## Dishes Master File

Class One

GENERAL tab

In Restaurant you can make invoice in 3 languages

Dish Menu.

If it is marked, it means that this dish is part of the main one which is the Menu, so its price will be zero

Code: 0419  
Description: BROCHETA POLLO

General | Special | Components | Elaboration | Allergens

Desc. lang. 2:   
Desc. lang. 3:   
Group: 04 ESPECIALES  
Sales per: Dish

Menu dish:   
Sale price 1: 10.00  
Sale price 2: 10.00  
Sale price 3: 10.00  
Cost price: 5.88

How to upload a figure.

Click on the icon, and it will go to your computer, and select the image you want to upload.

It includes up to 3 different prices

Cost price, which can be given manually, in case there is a breakdown of components of that plate will calculate it automatically

# Masters

## Dishes Master File



**SPECIAL tab**

Code: 041  
Description: BROCHETA POLLO

General | **Special** | Components | Elaboration | Allergens

Discount  Assessable   
Ordered  Ordered (Web)

Short desc.:  
BROCHETA POLLO

Long desc.:  
Brochetas de pollo con verduras y nuestra salsa picante

Rations: 20.0  
Composite A.

Difficulty: ●●●●●●●●●●  
Spicy: ●●●●●  
Calories: 425 cal

**Discount:** Whether or not applicable to this Article  
**Orderable:** If you can order from the Restaurant's internal Web Client  
**Valuable:** If it can be valued from Web Client  
**Web orderable:** If it can be ordered from Web External Client  
**Short Description:** For Web Client  
**Long Description:** For Web Client

**Rations:** Number of rations when composed. The number of dishes for which the recipe/technical sheet is to be made. For example, for a gazpacho you usually study the recipe for 100 people/rations.

**Compound Article:** You can have articles that are part of others. A very simple example is the different sauces. In this case, a support article should be created so that it can be included in another technical file. You should create a family of articles called for example ZZA that is for Sauces and Complements, and the article codes are for example ZZA.0001, etc.

When there are articles within a dish that are also dishes, StarPL identifies them, calculates their costs, breaks down the components, etc.



# Masters

## Dishes Master File



**SPECIAL tab**

Code: 0410  
Description: BROCHETA POLLO

General | **Special** | Components | Elaboration | Allergens

Discount  Assessable  Rations: 20.0  
Ordered  Ordered (Web)  Composite A: [ ]

Short desc.: BROCHETA POLLO  
Long desc.: Brochetas de pollo con verduras y nuestra salsa picante

Difficulty: [ 1st green circle selected ] [ 2nd green circle ] [ 3rd green circle ] [ 4th yellow circle ] [ 5th orange circle ] [ 6th red circle ] [ 7th white circle ] [ 8th white circle ]  
Spicy: [ 1st red pepper ] [ 2nd red pepper ] [ 3rd white pepper ] [ 4th white pepper ] [ 5th white pepper ]  
Calories: 425 cal

**Difficulty:** Degree of  
**Spicy:** Degree of  
**Calories:** The calories that the dish has, if there is a breakdown, it calculates them for us.  
**Unit of Calories to be used**

# Masters

## Dishes Master File. Recipes



This section is totally related to the system so that we can make RECIPES (more commonly called TECHNICAL SHEETS), we must first have the DISHES, of which we want to make these TECHNICAL SHEETS, that is to say, a greater development of the own DISH

**COMPONENTS tab**

Code: 0419  
Description: BROCHETA POLL

**Components**

Code	Description	Units	Units type	Last purch. pr.
022185	ALITAS POLLO	1.0000	1	0.00
0300001	PEPERONI COCINA	2.0000	1	7.30
0300102	POZO IMPERIAL FUET 230GR	1.0000	230GR	1.70
0300503	WEST-STEAK AMERICAN BOCAD	2.0000	PAQUET	1.63
0800106	ORBIT CARAMELO PROFESIONA	2.0000	1	0.69
0800211	ARLUY PHINEAS&FERB	2.0000	1	0.71
1100003	CHULETERO/CARRE CORDERO	2.0000	KILO	20.90
1100005	ENTRECOT A70JO (TERNERA)	1.0000	KG.	15.80
1100009	JAMON CERDO HORNO	2.0000	1	4.99
1100015	POLLOS FRESCOS/MUSLO	2.0000	1	2.04
1100028	SOLOMILLO CERDO	2.0000	1	6.84
1140003	FRESAS	1.0000	1	5.95
1140110	NECTARINA BANDE 1A	1.0000	1	1.48

i: insert / m: Edit / d, supr: delete

**Coste** 5.88 € **PVP** 10.00 € **Ratio** 58.80%

As you going enter it, the system gives the cost prices that correspond to the units and the sum in the header. The system calculates the different prices as we add the different components that are part of the dish

The system calculates the different prices

# Masters

## Dishes Master File. Recipes

---



One of the questions that arises will be, do the costs of the dishes update every time an entry is made? The answer is no.

It is not common for cost prices to vary constantly, usually weekly, fortnightly, monthly, etc.

To make this readjustment we have the option 5.2.

which will perform the update at the time. Customers who want an almost online update will be able to go through this process as many times as they want, even several times a day.

# Masters

## Dishes Master File. Recipes



**ELABORATION tab**

The screenshot shows a web application window titled "Edit Dish". At the top, there are input fields for "Code" (0419) and "Description" (BROCHETA POLLO). To the right is a photo of a dish. Below these are several tabs: "General", "Special", "Components", "Elaboration", and "Allergens". The "Elaboration" tab is highlighted with a red box. Below the tabs is a "Remarks" text area. Underneath is a table with columns for "Step", "Action", "Description", and "Photo". At the bottom left, there is a small icon of a pencil and the text "i: insert / m: Edit / d, supr: delete".

**It consists of some literal ones to which photos of the different phases of the elaboration of a Dish are added.**

# Masters

## Dishes Master File. Recipes



ALLERGENS tab

Edit Dish

Code: 0419  
Description: BROCHETA POLLO

**Allergens**

Special	Components	Elaboration
<input type="checkbox"/> Crustáceos		<input type="checkbox"/> Trace
<input type="checkbox"/> Huevos		<input type="checkbox"/> Trace
<input type="checkbox"/> Pescado		<input type="checkbox"/> Trace
<input type="checkbox"/> Cereales que contienen gluten		<input type="checkbox"/> Trace
<input type="checkbox"/> Cacahuetes		<input type="checkbox"/> Trace
<input checked="" type="checkbox"/> Soja		<input type="checkbox"/> Trace
<input type="checkbox"/> Leche y derivados		<input type="checkbox"/> Trace
<input type="checkbox"/> Frutos de cáscara		<input type="checkbox"/> Trace
<input checked="" type="checkbox"/> Apio		<input type="checkbox"/> Trace
<input type="checkbox"/> Granos de sésamo		<input type="checkbox"/> Trace
<input type="checkbox"/> Dióxido de azufre		<input type="checkbox"/> Trace
<input type="checkbox"/> Altramuces		<input type="checkbox"/> Trace
<input type="checkbox"/> Moluscos		<input type="checkbox"/> Trace

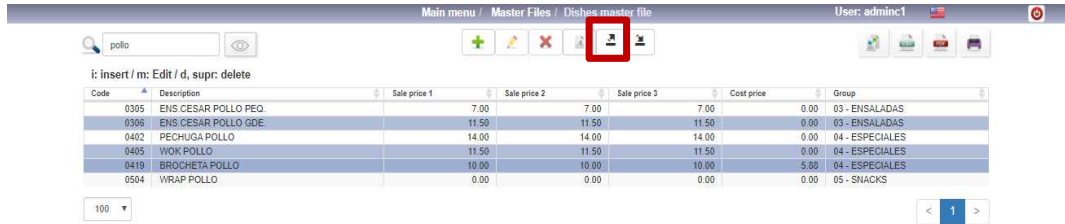
It is indicated if this dish has any allergens and which are

# Masters

## Dishes Master File.

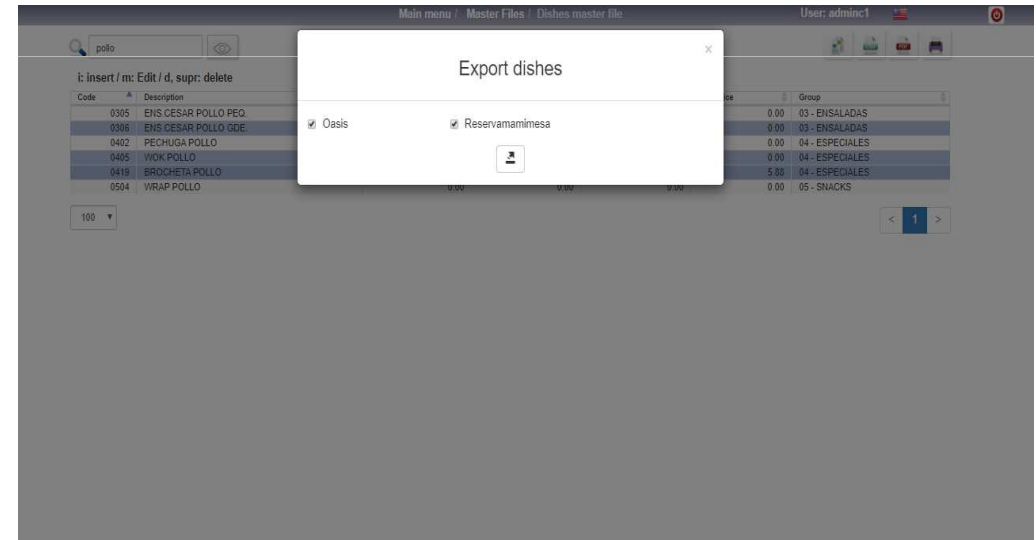


In case we are in a warehouse, we can Export or Import Dishes to the different Restaurants that are related to this warehouse. This option is very useful when we have a Corporate Warehouse.



We will select below to which restaurants we want to export. In this example we have only one Restaurant

Previamente se deben de seleccionar los platos que deseamos exportar



# Masters

## A.7. Allergens Master File.



Main menu / Master Files / Allergens master file

Search:

i: insert / m: Edit / d, supr: delete

Id.	Description
12	Altramucés
9	Apio
5	Cacahuètes
4	Cereales que contienen gluten
1	Crustáceos
11	Dióxido de azufre
8	Frutos de cáscara
10	Granos de sésamo
2	Huevos
7	Leche y derivados
13	Moluscos
3	Pescado
6	Soja

100 ▾ < 1 >

It serves to give the Allergens and their images that later will appear in the Technical Recipes that we make.

Main menu / Master Files / Allergens master file

Edit Allergen

Description:

7 Leche y derivados  
13 Moluscos  
3 Pescado  
6 Soja

0 ▾ < 1 >

# Masters



## A.9. Restaurants Master File / A.I. Alternative POS Master File.

All Class One Web 4.0 applications connect to each other through their own Web Services, in this case a Warehouse can be related to different Restaurants, which can be found in the same server of the same Network, or in different IP's in other locations.

**IP or DNS**

**Access folder**

**Port number**

**Security Token**

When we have to impute Consumption of this Restaurant to which Departments we are going to impute it depending on the Sessions that the Restaurant has had

Department	Value
Department Breakfast	27
Department Lunch	27
Department Dinner	27
Department Other	27