

Made of food.

Built for business.

Your craft.

Your people.

Your next chapter.

Orders, ingredients, people and money.
Connected by Bhairavi.

A day, connected.

04

At the counter

Every choice stays with the order.

07

Through the service

Tables, tickets and handovers.

11

Behind the margin

Ingredients, batches and money.

17

Beyond the visit

Guests, delivery and the team.

26

In the owner's hands

Reports, decisions and continuity.

30

Inside the workspace

Five views of the working day.

35

The business of food

Twelve stories. All 89 capabilities.



*Follow the food.
Understand the business.*

A visual introduction to what your team can do with Bhairavi.

One business. Many moving parts.



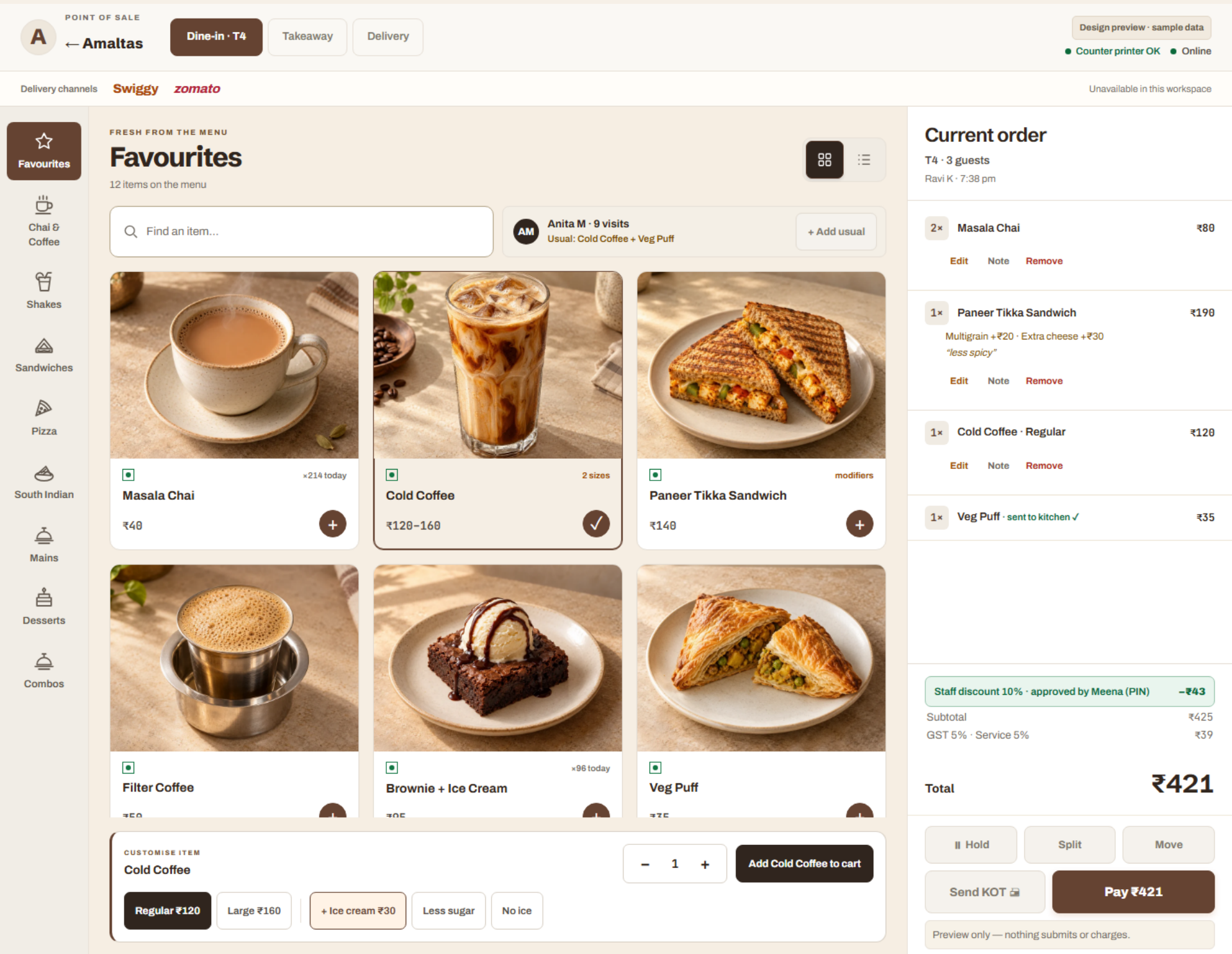
*The order is only
the beginning.*

Follow an ingredient from receipt to recipe, a meal from counter to kitchen, and the collection into the close. Each handover keeps the context the next person needs.

The complete food-business experience, illustrated. Product and sample-data scope is explained in the closing colophon.

Good service starts here.

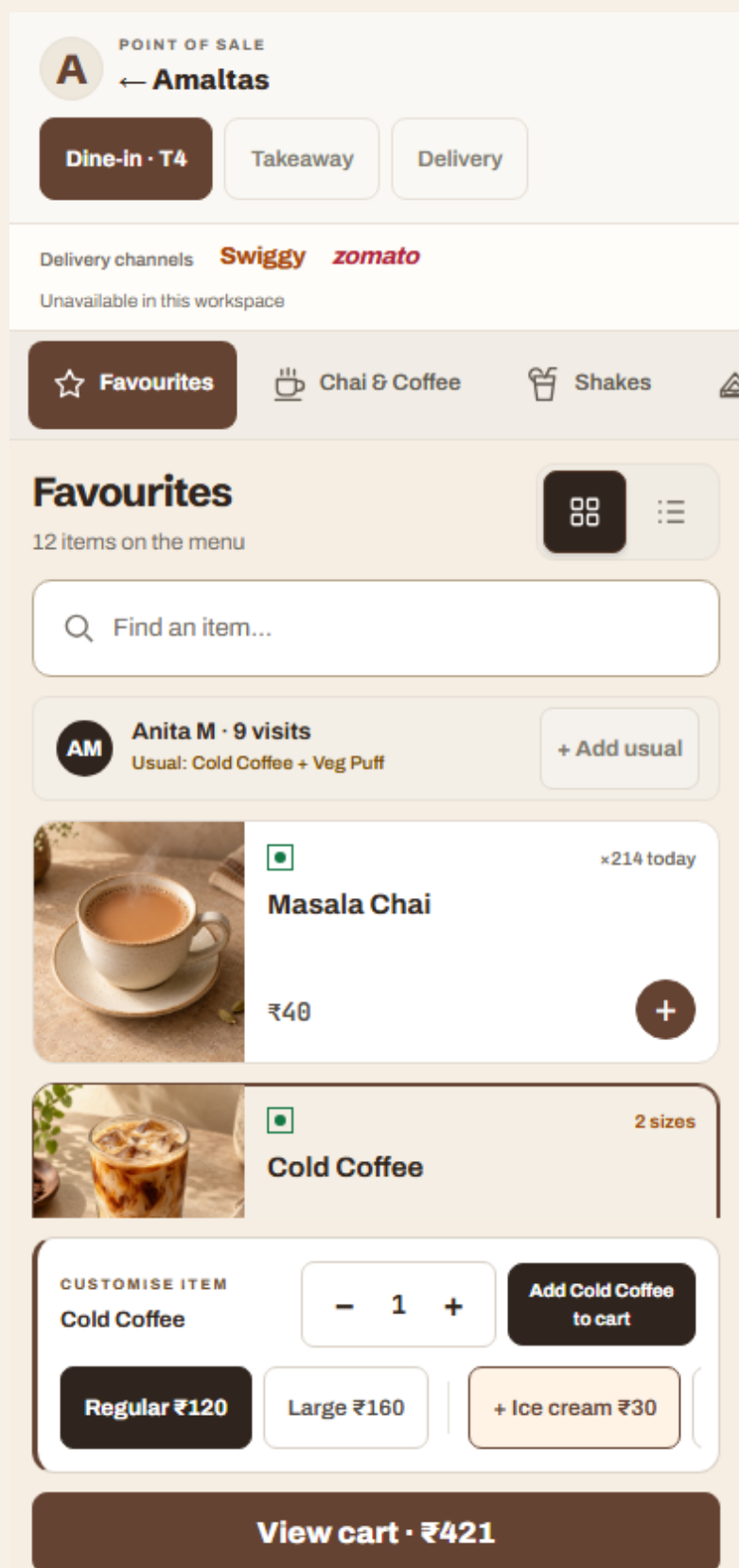
Food people can recognise.



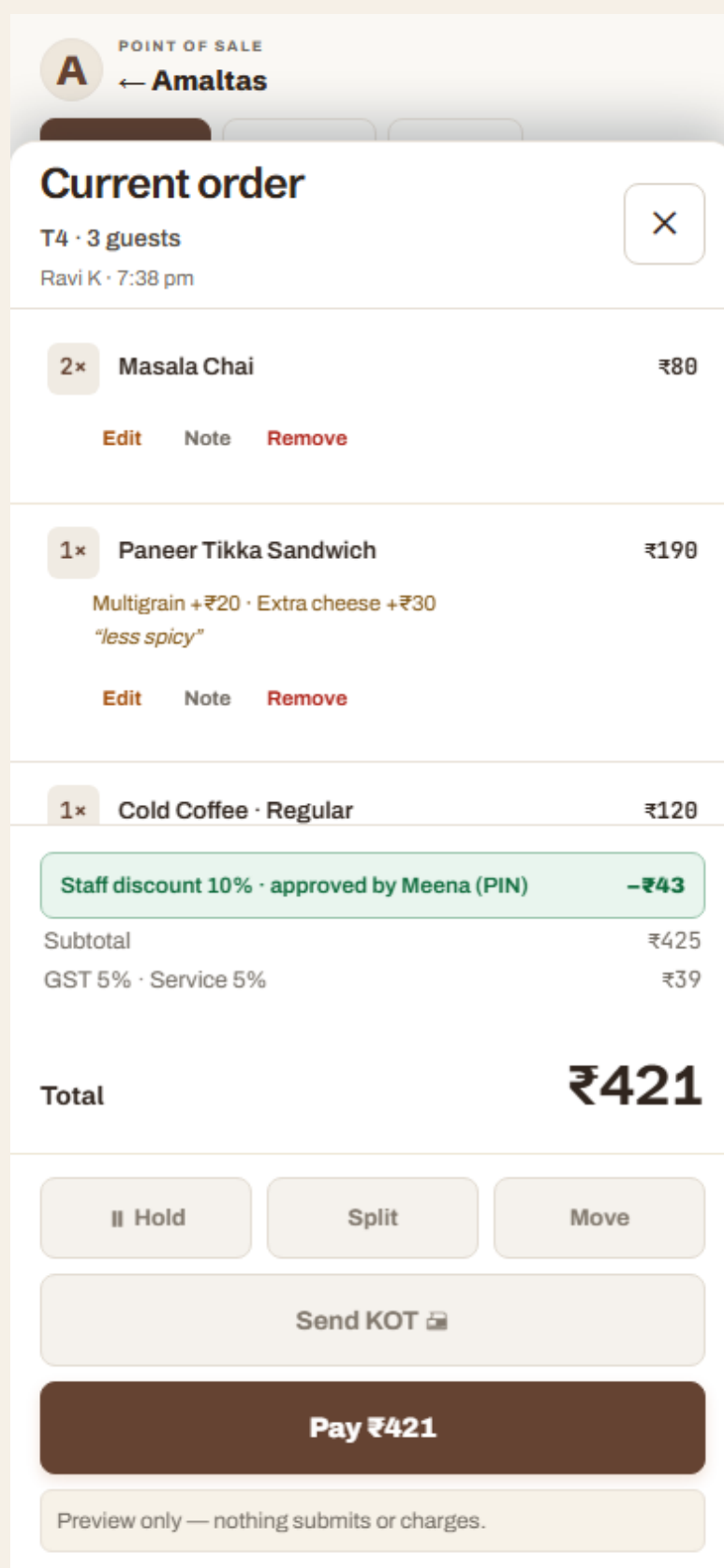
The visual menu carries the serving and price. Modifiers stay with the food, while the current order gives cashier and guest one place to review the bill.

Actual POS / local sample data. Swiggy and Zomato are unavailable in this captured workspace.

Small choices. Nothing lost.



Choose.
Review.



Actual phone views / menu selection and current cart. Local sample records.

A clear finish.

The order and final amount stay in view as the cashier chooses the tender. Keep the payment conversation with the bill, then check the recorded outcome before repeating an uncertain action.

*One order.
One amount
to confirm.*

421

A

POINT OF SALE

← Amaltas

Current order

T4 · 3 guests

Ravi K · 7:38 pm

2×

Masala Chai

₹80

Staff discount 10% · approved by Meena (PIN)

–₹43

Subtotal

₹425

GST 5% · Service 5%

₹39

Total

₹421

Take ₹421

X close

Cash

UPI · show QR

Card

Split payment...

Offline preview: no tender or queued UPI is available. Return to the cart; nothing has been charged.

|| Hold

Split

Move

Send KOT 📄

Pay ₹421

Preview only — nothing submits or charges.

Actual payment panel / illustrative INR amount. No customer charge was completed in this preview.



Every table. Every detail.

A reservation is a promise. Carry its guest note through the welcome, the meal and the bill. When the table changes or the party splits a payment, the service story stays together.

*The team picks up
the conversation.
The guest carries on.*



Read the room.

*A table number
is only the beginning.*

06

See the reservation, active session, course and bill request with the table. A clear room view helps the host judge the next welcome and gives the team a shared service context.

Table 06 is illustrative. The approved table workspace appears on page 30.

The modifier makes the meal.



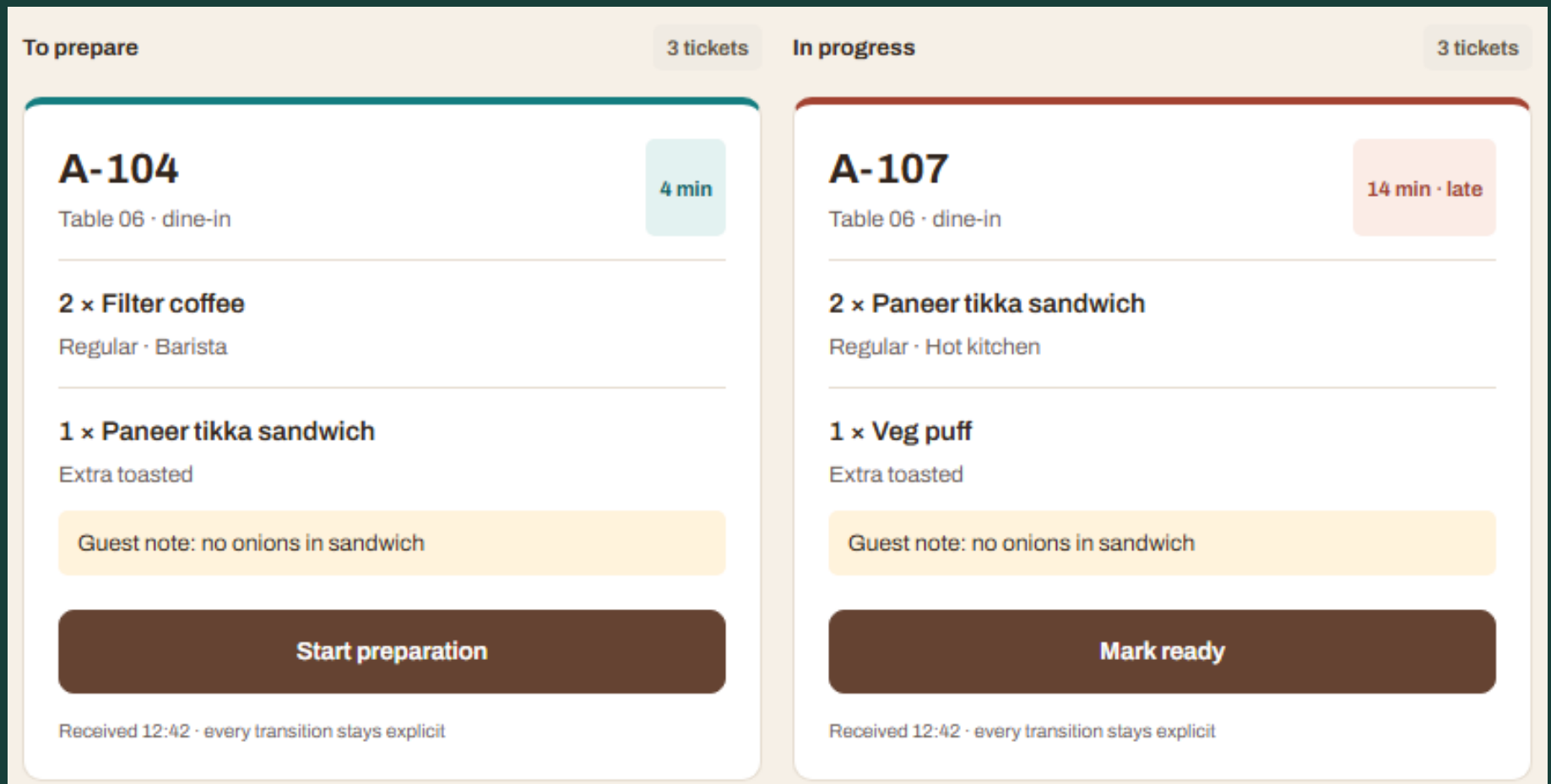
NO ONION. GRILLED. TAKEAWAY.

*The request travels
with the food.*

Serving, choices and preparation notes arrive together. The kitchen spends less time asking and more time preparing.

Give the rush a rhythm.

Fewer questions at the pass.



See the ticket, modifiers and preparation state together. The next action stays with the food, so each station can recognise what to start and what to hand over.

The note stays with the meal.

Product design preview / illustrative records. Detail from the approved Bhairavi design atlas.

The margin in a scoop.

*A serving connects
the guest
to the stockroom.*

Know the recipe measure.
Follow the portion.
Explain the difference.

5 kg

Opening stock

40

Scoops at 80 g

1.8 kg

Expected balance

Illustrative portion ledger: 5 kg - (40 x 80 g) = 1.8 kg expected stock.

Make the count count.

A count you can explain.

PHYSICAL COUNT · BOOK VALUE HIDDEN UNTIL REVIEW

Count sheet · main store

Material	Unit	Counted quantity	Condition
 Milk Material identity 104 Litre 18 Usable			
 Coffee beans Material identity 105 kg 7.5 Usable			
 Paneer Material identity 106 kg 3.2 Usable			
 Bread Material identity 107 Loaf 24 Usable			

Record material, unit, physical quantity and condition. Review the variance before approving a correction, keeping the reason attached to the count.

Count. Review. Then approve.

Product design preview / illustrative records. Detail from the approved Bhairavi design atlas.



The plan is twenty.
The stock is nineteen.

95%

Usable yield.

Accepted output becomes stock.
The rejected loaf stays visible as a
loss, with its quantity and reason.
The next bake plan can begin with
what actually happened.

Illustrative batch: 20 planned, 19 accepted, 1 rejected. Usable yield = 19 / 20.

One kitchen. Every branch.

*The plan
meets the actual.*

In progress

4 batches

Quality check

4 batches

B-43

Sandwich prep

In progress

36 portions planned

Recipe version 03 · 14:00 dispatch

34 portions recorded

Actual yield stays separate from plan

Record yield

B-44

Brownie batch

In progress

24 portions planned

Recipe version 03 · 14:00 dispatch

23 portions recorded

Actual yield stays separate from plan

Complete quality check

Keep planned portions separate from usable output. Quality checks, dispatch and outlet receipt give the central team a production story it can follow.

Record what became usable.

Product design preview / illustrative records. Detail from the approved Bhairavi design atlas.

Follow the money. All the way.

*A collection
is the beginning
of the account.*



10,000
Gross collections

-500
Refunds

-300
Provider fees

9,200
Expected payout

9,100
Bank receipt

100

Unmatched.
Follow the difference.

Illustrative INR reconciliation. Collections less refunds and fees give expected payout, not profit.

A bill you can explain.

ATELIER CAFE / SAMPLE INVOICE A-1042

440

Items / INR

+ 22

Illustrative tax / 5%

462

*A total with
a source trail.*

The original invoice stays connected to the payment. A return, refund or credit preserves its reference, reason and authority. Your reviewer can follow the amount back to its source.

*GST / VAT
Reviewed rules.
Traceable records.*

Illustrative arithmetic only. Configure applicable tax classifications and rules with jurisdiction-specific review.

A reason to return.

*Remember the preference.
Keep the promise.*

Keep visits, consent
and benefits with
the guest's story.
Give each service
concern an owner,
so the next
welcome begins
with understanding.



*The relationship continues
beyond the last spoonful.*

More than a cake.

Ananya's celebration.

THE OCCASION

Saturday / 17:00

THE SPECIFICATION

1 kg / Strawberry / Eggless

THE MESSAGE

Happy birthday, Ananya

THE COMMITMENT

Deposit, balance and changes

*One brief.
A promise the whole team can keep.*

Illustrative custom order. Confirm the final specification at handover.



The order
changes
hands.

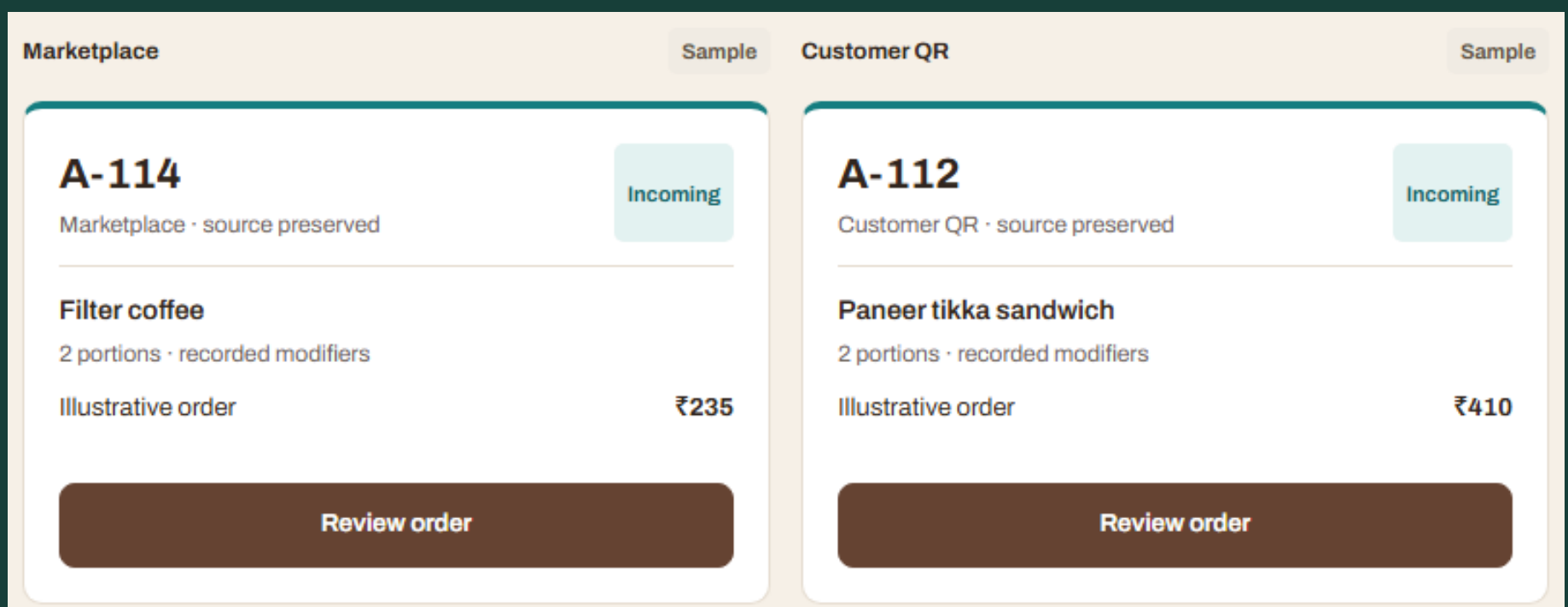
*Its context
should stay
with it.*

Prepare the food and
modifiers. Check the contents,
packing and order identity.
Record who collects it and
what happens next.

*Prepared with care.
Handed over with context.*

One place. Every order.

*Keep the source
with the order.*



Bring review, preparation and pickup into one queue. Supported Swiggy and Zomato connections retain the order source and its handover responsibility.

The source stays with the order.

Product design preview / illustrative records. Detail from the approved Bhairavi design atlas.

Good taste. A clear measure.

The drink.
The tab.
The stock.

Keep the serving measure,
price history and settlement
in the same session. The
balance has a story the
manager can follow.



Measured pours, running tabs and reviewed classifications support the beverage business.



90

ml

*Two pours.
One stock
consequence.*

45 ml + 45 ml

A running tab keeps both servings in the same service history. Settlement closes the session; its stock consequence remains traceable.

Illustrative serving ledger. Configured measures and reviewed classifications apply to the business.



Standards live through people.

The right people, shift and procedure prepare the team for service. A food or equipment exception stays visible, with a named person to follow it through.

*Give the day
a shared routine.*



Who can do what?

Cashier

Orders and collection

Kitchen lead

Station and readiness

Manager

Exceptions and approvals

Owner / accountant

Records and oversight

A check needs a next step.

Record the finding. Assign the owner. Keep the recheck visible. Scope access to the job and outlet.



See the business. Find the reason.

*A total tells you what.
The records explain where.*

Compare branches on shared measures. Follow a difference into the outlet, item and working day behind it, then give the next action to someone who can act.

Read the movement.

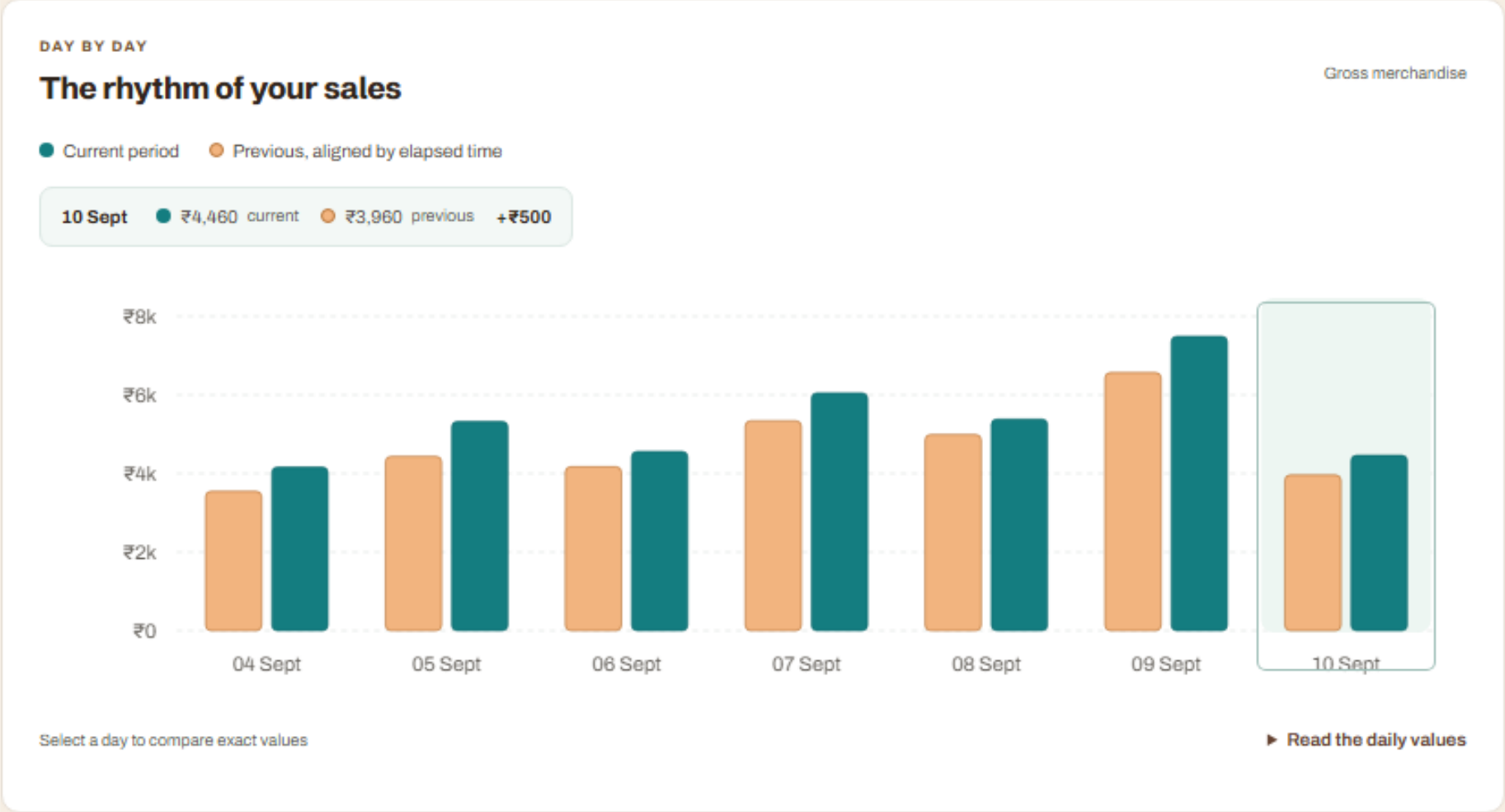
*More orders.
A smaller basket.*

233

Orders / previously 186

160.60

INR per order / previously 177.45



The day-by-day chart starts the question. Which items contributed to the change? Follow the amount into the supporting orders before deciding what to do.

Actual Reports / synthetic sample. Gross merchandise is before discounts, GST and service charges; not profit.

Follow it to the source.

*A contribution.
The orders behind it.*

FOLLOW THE SOURCE			
aggregator · supporting orders			
₹3,900 current – ₹11,685 previous = –₹7,785 change · Asia/Kolkata			
aggregator · 85 supporting orders · Asia/Kolkata			
Order	Created	Period	Status
C-7-34 sample-current-6-33	10 Sept, 04:30 pm	current	served
C-7-1 sample-current-6-0	10 Sept, 09:30 am	current	served
C-6-12 sample-current-6-11	9 Sept, 08:30 pm	current	served
C-6-23 sample-current-6-22	9 Sept, 06:30 pm	current	served
C-6-34 sample-current-5-33	9 Sept, 04:30 pm	current	served
C-6-45 sample-current-5-44	9 Sept, 02:30 pm	current	served
C-6-1 sample-current-6-0	9 Sept, 09:30 am	current	served
C-5-12 sample-current-4-11	8 Sept, 08:30 pm	current	served
C-5-23 sample-current-4-22	8 Sept, 06:30 pm	current	served

Open the selected contribution into its supporting orders. Investigate the source before deciding what to change.

Actual Reports / synthetic records. A measured contribution does not establish its cause or identify a provider.

Keep the context.

*Understand the outcome
before repeating
the action.*

A connection changes. The team still needs to know what happened to the order and collection. Keep confirmed, uncertain and recovered states distinct.

Confirmed

Uncertain

Recovered

Supported offline operations, reconnection and recovery arrangements are agreed for the deployment.



Your food. Your way of working.

Cafe / Restaurant / QSR / Tiffin centre / Juice
bar / Ice cream / Bakery / Bar & pub / Cloud
kitchen / Own delivery / Catering / Retail food

Combine the service modes,
preparation routines and
stock measures that fit your
business. A bakery and cafe
can keep both kinds of work in
view.

Capabilities and configuration are agreed for your operating mix.

The welcome, well organised.

*Know the table.
Keep the
conversation.*

SERVICE CONTEXT

Table 06



2 guests

Seated 12:25 · host: Mira



Order A-104

One course preparing at hot kitchen.

Inspect order



Guest note

Window table requested at booking.

View booking

Add items

View bill

A readable floor connects the room to active service. Welcome the next guest, carry the order with the table, and return to the same bill.

Product design preview / illustrative records. Detail from the approved Bhairavi design atlas.

Every promise, in the order.

*The brief travels
to the handover.*

MAKE CHANGES WITH CONTEXT

The occasion brief

Guest Guest	Occasion Occasion
Servings Servings	Design brief Design brief
Due date 11 Sep 2026	Deposit Deposit

Cancel

Create custom order

Keep the occasion, design, serving requirements, due date and deposit together. Production follows a shared brief; the guest gets a clearer collection conversation.

Product design preview / illustrative records. Detail from the approved Bhairavi design atlas.

Receive it. Verify it.

*The difference
is still in front of
you.*

MAKE CHANGES WITH CONTEXT

Receive what you can verify

Purchase order

Purchase order

Material

Milk

Received quantity

Received quantity

Rejected quantity

Rejected quantity

Batch

Batch

Expiry

Expiry

Cancel

Review receipt

Match the delivery to its order. Separate accepted and rejected quantities, record the batch and expiry, and resolve the difference before the receipt becomes usable stock.

Product design preview / illustrative records. Detail from the approved Bhairavi design atlas.

A period.
A source trail.

*A record the
reviewer can follow.*

Document	Registration	Period	Review state
INV-A104	Sample registration	Sep 2026	Evidence ready
CR-A012	Sample registration	Sep 2026	Needs review

One ready.
One to review.

Organise documents by registration and period. Make missing context and review exceptions visible, so your accountant can follow the source behind the figures.

A role for every job.

*Clear duties.
Explicit authority.*

Screen / action	Owner	Manager
View orders Outlet-scoped in the proposed UI	☒	☒
Create order Outlet-scoped in the proposed UI	☒	☒
Review payments Outlet-scoped in the proposed UI	☒	☒
Edit menu Outlet-scoped in the proposed UI	☒	☒
View reports Outlet-scoped in the proposed UI	☒	☒
Manage staff Outlet-scoped in the proposed UI	☒	☐
Approve sensitive action Outlet-scoped in the proposed UI	☒	☐

Review role, action and outlet scope together. Give the cashier, kitchen lead, manager and owner clear responsibilities for ordinary work and exceptions.

Product design preview / illustrative records. Detail from the approved Bhairavi design atlas.

An aerial view of a courtyard with a bakery, cafe, and restaurant. The bakery, labeled 'THE MORNING BAKE', is on the left with a display of pastries. The cafe, labeled 'THE EVENING TABLE', is on the right with outdoor seating. The courtyard is paved with stone tiles and has several trees and plants. A green scooter and a bicycle are parked near the cafe. The text 'THE MORNING BAKE' is in the top left, and 'THE EVENING TABLE' is in the top right.

THE MORNING BAKE

THE EVENING TABLE

Many places. One point of view.

A bakery counts batches. A cafe counts the morning rush. A restaurant keeps a room in rhythm. Bhairavi brings their working stories together, so growth can preserve the detail that made each place worth visiting.

*The craft stays local.
The standards travel.*

Twelve perspectives on one connected food business.

Every choice travels.

THE CHOICE

THE PREPARATION NOTE

A guest asks for oat milk and a sandwich toasted a little longer. That choice needs to arrive with the price, the preparation note and the right pack. Bhairavi connects one menu identity to the counter, QR menu and phone order desk. The team can explain an offer, review the bill and collect against the same order. Takeaway readiness and guest updates carry the conversation beyond the counter, so the next person does not have to ask again.

IN THIS STORY

- Menu & catalogue
- Sizes, formats & packaging
- Add-ons & substitutions
- Point of sale & billing
- QR menus & guest ordering
- Takeaway & pickup
- Offers, promotions & coupons
- Phone & order-desk sales
- Guest order updates



The welcome begins here.

The booking.

The guest note.

The pace of the meal.

Hospitality begins before the chair is pulled out. A booking, a quoted wait or an advance order gives the team a promise to keep. Carry that context through arrival, seating and the kitchen. Table moves, merged sessions and split bills should preserve the service history. Course sequencing gives the meal its pace; planned collection windows and deposits keep future commitments visible. The benefit is a team that can pick up the conversation wherever the guest is in the visit.

IN THIS STORY

Dine-in service / Tables, sections & sessions / Reservations / Waitlist & table turns / Course sequencing / Scheduled & advance orders

A calmer pass.

THE NOTE STAYS
WITH THE FOOD



*Ready is a state.
Handover is a responsibility.*

The pass is where separate tasks become one meal. Give each station its own items, modifiers and preparation state. Keep elapsed time visible, and preserve the order context through tickets, screens and agreed printer recovery. Self-service devices, guest displays and checklists join the same flow. When demand presses against capacity, control the intake rather than losing the queue. Drive-through orders retain their lane, payment and pickup context. The team can spend less time reconstructing the order and more time serving it.

IN THIS STORY

- Preparation routing & status
- Kitchen tickets & displays
- Printers & operational devices
- Self-service, displays & checklists
- Capacity & order throttling
- Drive-through service

Protect what you buy.



*A portion has a cost.
A difference has a reason.*

The cost of a dish starts long before the plate. Connect purchase units, recipe quantities, serving measures and physical counts. Explain a balance through receipts, use, transfers and adjustments; compare the count before replenishing. Recipe versions and portion costs make a difference worth investigating. Record waste with its quantity, cost, reason and follow-up. Batch identity, expiry and first-expiry-first-out controls help the team find at-risk stock. Transfers keep sender, transit and receiver in one chain, while stock value and ageing stay visible across outlets.

IN THIS STORY

Stock that tells its story
Counts, reorder & valuation
Units & conversions
Recipes, portions & cost
Advanced inventory
Waste & loss analysis
Batch, lot & recall traceability
Expiry & first-expiry-first-out
Transfers & chain of custody

The batch tells its own story.

FROM INPUT

TO USABLE OUTPUT

A good production day joins buying to making. Requisitions, approvals and supplier follow-up lead into a receipt that can be matched against the order and invoice. Warehouse picking gives stock a destination. The batch records what was expected, what became usable output and what was rejected or retained as a by-product. Bakery plans continue through preparation, baking and shelf reconciliation. Central-kitchen indents then become traceable dispatches and outlet receipts. The business gets a usable account of what was bought, made and supplied.

IN THIS STORY

Purchasing & replenishment
Supplier orders, receipts & invoice matching
Warehouse operations
Production runs & yield
Bakery planning & execution
Central kitchen & outlet replenishment

A sale is not a bank receipt.

EXPECTED PAYOUT

BANK RECEIPT

17,640 → 17,490

150

*A difference to investigate.
Not a number to explain away.*

ILLUSTRATIVE INR / 18,450 collected - 450 refunds - 360 fees = 17,640 expected. Not profit.

A collection, a tax document and a bank receipt answer different questions. Apply reviewed tax classifications and effective rules, with GST summaries tied to source transactions. Preserve invoice numbering, credits and original references when a refund, return or void changes the account. Distinguish payment attempts from confirmed outcomes, then compare expected and counted cash at close. Match settlements to provider statements and bank receipts, including marketplace fees, deductions and refunds. Keep disputes, deadlines and evidence with a responsible owner, and connect the resulting records to agreed accounting and ledger workflows.

IN THIS STORY

Consistent tax calculation / GST & tax reporting / Invoices, credits & fiscal documents / Refunds, returns & voids / Payments & tender orchestration / Cash shifts & day close / Settlement reconciliation / Marketplace finance reconciliation / Payment disputes / Accounting & ledgers

Remember the promise.

*An occasion.
A promise to keep.*

People return to a business that remembers the promise. Keep visit history with the customer's service context, and respect consent, preferences and withdrawal. Link loyalty, gift-card value and redemption to the order. Corporate credit brings limits, statements, ageing and follow-up into view. A complaint needs an owner and a resolution; approved review and listing connections keep public information consistent. For a cake, a catered event or a large order, preserve the brief, quotation, deposit and changes alongside the capacity and final account. The guest should not have to retell the occasion.

IN THIS STORY

- Customer profiles & visit history
- Consent & preferences
- Loyalty & customer benefits
- Customer & corporate credit
- Stored value & gift cards
- Feedback & service recovery
- Reviews & business listings
- Custom orders
- Catering, events & large orders



PACKED WITH CONTEXT

Packed. Checked. Handed over.

The handover is part of the order. Carry acceptance, preparation, packing, dispatch and the delivery outcome as one history. Bring approved marketplace intake into the kitchen, and keep the source with the food. For merchant delivery, connect serviceability, fees, rider assignment, collection and proof of delivery. Provider mappings, permissions and recovery need a supported connection, with qualification before live use. That gives the team a clear place to find the order and understand who is responsible for its next step.

IN THIS STORY

- Delivery order lifecycle
- Your own delivery operation
- Rider assignment & handoff
- Marketplace order intake
- Provider integrations
- Provider certification

Every pour counts.

Every serving connects to stock. Keep pours, prices and consumption with the running tab, through to a clear final settlement.



IN THIS STORY

Bar operations / Running tabs / Scheduled & happy-hour pricing



Good food.
Good people.
Good habits.

*A check only matters
when someone
follows through.*

A standard becomes useful when someone can act on it. Put shifts, attendance, leave and payroll preparation alongside the procedures each role needs. Record food-safety and quality checks with exceptions, corrective action and a recheck. Keep equipment faults, servicing and repair history visible, rather than waiting for the next interruption. Read energy and utility use against operating activity. Licences, renewals and supporting documents stay organised. The team gets a clearer daily routine, and the manager can follow through on what needs attention.

IN THIS STORY

Workforce operations
Knowledge & training
Food safety & quality
Facilities & maintenance
Energy & utilities
Compliance document vault

Give the standard a person.
Give the person a next step.

Know where to look next.

*The group view is a beginning.
The outlet tells the rest.*

COMPARE LIKE-FOR-LIKE PERIODS			
Across the group			
Outlet	Sales	Orders	Attention
Main café	₹37,420	233	2 exceptions
Indiranagar	₹41,280	268	1 exception
Courtyard	₹29,640	190	No open exceptions

Product design preview / outlet comparison detail. Illustrative records.

Growth needs a common language without losing the local story. Operational reports and exports connect to source records. Owner analytics help prioritise an exception; budgets and forecasts compare actuals with a versioned plan and visible assumptions. Assistance should carry its sources, calculation and scope. Shared measures let locations be compared, while head-office policy remains distinct from authorised local decisions. New-location readiness, brand audits, findings and corrective actions give expansion a practical rhythm. Configure the food profiles and service modes that fit the business you actually run.

IN THIS STORY

- Operational reports & exports
- Owner analytics
- Budgets & forecasts
- Owner assistance
- Multiple outlets
- Head office & franchise controls
- New locations & brand audits
- A setup that fits your food business

Know. Then act.

*The moment between an action
and its confirmation matters.*



Confirmed

Keep the result.

Uncertain

Check before retrying.

Recovered

Reconcile the history.

Confidence comes from knowing the state. Roles and approvals tie sensitive actions to their authority; staff access and recovery keep the team supported. Preserve important changes. Supported offline work, reconnection, backups and restore arrangements carry context through interruptions. Service health and accessible journeys make failures visible. Manage privacy, retention and rights; connect support to an owner and next step. Controlled updates protect business identity. Reviewed migration, exports and approved partner access keep data and automation within understood boundaries.

IN THIS STORY

- Roles & manager approvals
- Staff access & account recovery
- History of important actions
- Continuity through interruptions
- Business data recovery
- Service health & accessible experiences
- Privacy & data lifecycle
- Help when the team needs it
- Controlled updates & business identity
- Migration & data portability
- Approved partner & automation access



Your food. Your people. Your next chapter.

Let us walk through your working day.

 **Bhairavi**

bhairavi.app

hello@bhairavi.app

Product preview / September 2026. Intended complete experience; availability, integrations and delivery arrangements are agreed for your business. POS and Reports use actual local components with sample data. Other interfaces are approved designs, not evidence of released functionality. Food photographs are generated illustrations. Tax setup requires jurisdiction-specific review.