

GastronomIA – User Guide (EN)




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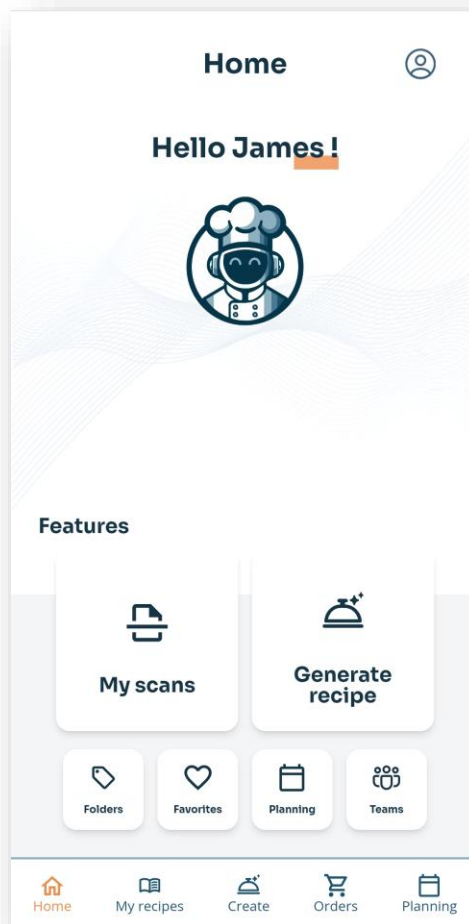


1. Home Screen

After logging into GastronomIA, you land on the **Home Screen**, your central hub for navigating the platform. This screen offers:

-  **Profile Access** (top-right): Direct access to your personal and restaurant settings.
-  **Feature Shortcuts** (center screen): Quick entry points to key tools like **Scan**, **Create**, **My Recipes**, and **Team**.
-  **Bottom Navigation Bar**: Always available, allowing fast switching between the main modules: My Recipes, Recipes Creation, Orders and Planning

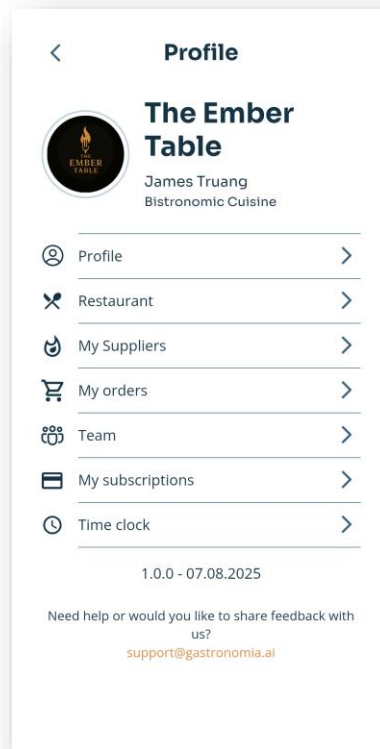
Each shortcut is designed to reduce the number of clicks and make daily operations more efficient.





2. Profile Overview

The **Profile section** gives you access to personal and restaurant settings, as well as administrative tools for managing your subscription, menus, and time tracking.



The following tabs are available within the Profile section:

Profile	Manage your personal data (see 2.1)
Restaurant	Configure your restaurant's details (see 2.2)
My Suppliers	Add and manage supplier contacts (see 2.3)
My Orders	View past and current orders (see 2.4)
Team	Manage your employees and their access (see 2.5)
My Subscriptions	View past and current orders (see 8)
Time clock	Time management for administrator accounts



2.1 Personal Profile

This screen shows the **personal information** of the account holder (typically the manager or admin).


You can edit your name, email, password, and other relevant details.

The screenshot shows the 'My profile' screen with a back arrow and the title 'My profile'. It contains several sections: a 'Language' dropdown menu set to 'English'; a 'Personal Data' section with a profile picture of James Truang, his name, title 'Administrator', and fields for 'Phone number', 'OASI number', and 'Address' (all currently empty or showing 'Address not set' and 'GB'); an 'Email and Password' section with the email 'demo@gastronomia.ai' and a 'Change Password' button; a 'Days Off' section showing '0 days' available and upcoming, with a button to 'Add day off'; and a 'Logout' section with a 'Log out' button.

< **My profile**

Language
English

Personal Data


James Truang
Administrator

Phone number
-

OASI number
-

Address
Address not set
GB

Edit

Email and Password

Email
demo@gastronomia.ai

Change Password

Days Off

Day off

Available day off : **0 days**

Upcoming day off :

No upcoming day off

+ Add day off

Logout

Log out



2.2 Restaurant Profile

From here, you can:

- Define your restaurant's name, address, and visual identity (logo, color scheme).
- Set service details like opening days, shifts, and general structure.
- Add notes or information visible to your team across the platform.

The screenshot shows a mobile app interface for editing a restaurant profile. The title bar at the top is orange with a back arrow and the word "Restaurant". The form is divided into several sections, each with a title and a brief description:

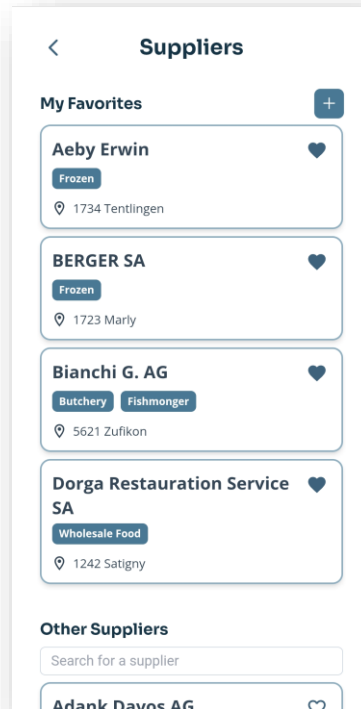
- General Information**: Personal data and history of the restaurant and cooking influence.
 - Name**: A text field containing "The Ember Table".
 - Description**: A text area containing "The Ember Table" and "Where fire meets finesse." Below this is a paragraph: "Located in the heart of London, The Ember Table brings wood-fired cooking to the modern table. Seasonal ingredients, open-flame techniques, and global inspiration come together in bold, smoky dishes -- crafted with passion by a dedicated culinary team."
 - Gastronomia ID**: A field showing "GASTRO_UHw8D" with a copy icon.
- Contact and Address**:
 - Billing Email**: A text field with "demo@gastronomia.ai" and an edit icon.
 - Address**: A text field with "Supplier address" and an edit icon.
 - Website**: A text field with "https:// theembertable.com".
 - Phone Number**: A text field with "012 777 33 33".
- Operational Details**:
 - Servings**: A label "Average number of servings per service" followed by a text field with "45".
 - Staff**: A label "Number of people in the kitchen" followed by a text field with "6".
 - Service Hours**: Two text fields. The first is "midday : 10:00 - 15:00" with an edit icon. The second is "evening : 17:00 - 23:00" with an edit icon.
- Restaurant Type and Inspirations**:
 - Restaurant Type**: A label "Level or type of cuisine practiced" followed by three radio buttons: "Market Cuisine", "Brasserie", and "Bistronomic" (which is selected).
 - Inspirations**: A label followed by a dropdown menu showing "France" and "Italy" with a chevron icon.
- Kitchen Management**: A section header with a sub-section "Equipment" and a right-pointing arrow.



2.3 Suppliers

This section lets you build and maintain your list of suppliers:

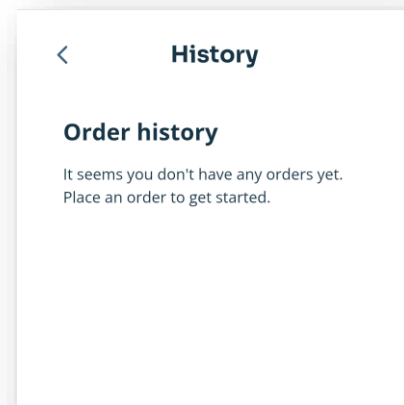
- Add new suppliers manually or from past orders.
- Assign suppliers to products or categories.
- Store emails, contact details, and ordering preferences.



2.4 Order History

Here you can view your **order history**, including:

- All purchase orders created through the system.
- Sending status (email, export, or internal).
- Quick re-ordering options for recurring items.

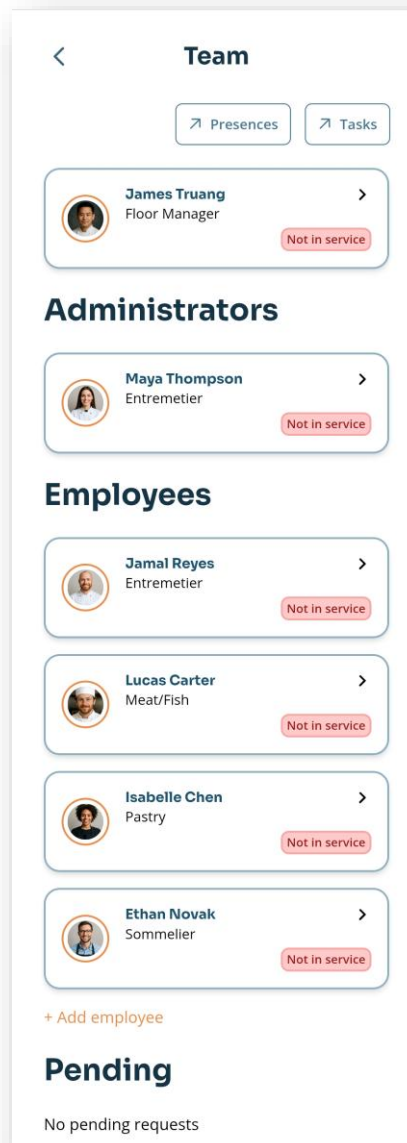




2.5 Team Management

Manage your internal team from this section:

- Add new employees and assign them roles.
- Define **permissions** and areas of responsibility.
- Access employee schedules, timesheets, and presence history.





2.5.1 Employee Detail

Clicking on a team member gives access to their detailed profile. From this view, you can:

- View and edit personal information (name, role, contact info).
- Assign specific tasks or mise en place.
- View **planning**, **presence**, and **activity history**.

The screenshot shows a mobile app interface for 'User detail'. At the top, there's a back arrow and the title 'User detail'. Below this is a circular profile picture of a man with a beard. To the right of the picture is a red pill-shaped badge that says 'Not in service'. Below the picture, the name 'Jamal Reyes' is displayed in a large, bold font. Underneath the name, the role 'Employee' is shown with an edit icon, and below that, a yellow dot icon followed by the role 'Entremetier'. A horizontal line separates this section from the 'Temps de travail' section. This section has a title 'Temps de travail' and three rows of data: 'Today : 00:00', 'This week : 00:00', and 'This month : 00:00'. Below this data is a blue button labeled 'Exporter heures en Excel'. Another horizontal line separates this from the 'Information' section. The 'Information' section has a title 'Information' and a 'Position' dropdown menu currently set to 'Entremetier'. Below this, the 'Email' is listed as 'jr@gastronomia-demo.ai'. A final horizontal line separates this from the 'Danger Zone' section. The 'Danger Zone' section has a title 'Danger Zone' and a red button labeled 'Delete user' with a trash icon.

A green dot next to their name in planning indicates that **custom hours** or a **slot override** has been applied to that day.

This section provides full transparency and control over each staff member's contribution to the restaurant workflow.



3. My Recipes

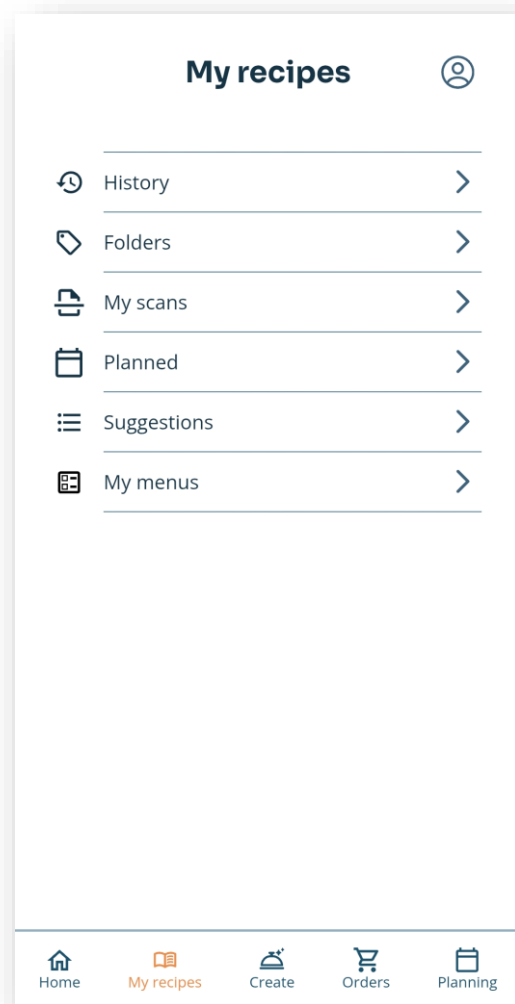
The **My Recipes** section is the central workspace where all your dishes are stored, categorized, and made easily accessible. It brings together everything you've scanned, created, generated, or planned — all in one smart interface.

This section is accessible from the bottom navigation menu under the **"Recipes"** icon.

3.1 Main View Overview

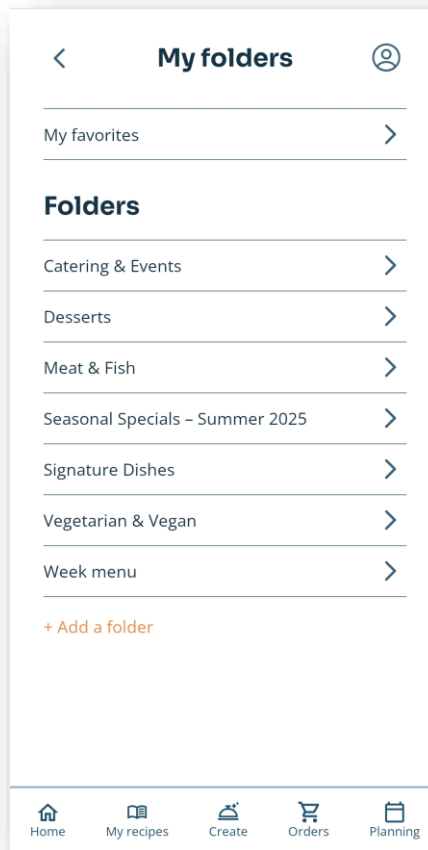
The default view includes multiple tabs that help organize your recipe collection:

- **> 📅 History**
Shows all the recipes you've ever generated, scanned, or manually created — sorted by most recent. It's your personal recipe timeline.
- **📁 Folders**
Organize your recipes into custom folders (e.g., "Lunch Menu", "Summer Dishes", "Test Recipes"). This helps you group dishes based on your own logic.
- **📷 My Scans**
Displays recipes that were digitized using the **scan** feature. You can review them, complete any missing fields, and validate them into your main recipe collection.
- **📅 Planned**
Lists all dishes currently scheduled in your **weekly or seasonal menu planning**. You can click on each dish to edit or reassign.
- **💡 Suggestions**
Shows the recipe suggestions that were automatically generated when you used the **AI menu generator**. These are not yet saved recipes — you can preview, edit, and choose which ones to officially keep.
- **💡 My Menus**
Create all your «A la carte » menus





3.2 Folders organization



Folder view to group recipes by themes, events, or types. You can create as many folders as needed clicking "Add a folder"

The 'Favorites' tab within the Recipes menu allows you to quickly access your most-used or preferred recipes. You can add any recipe to your favorites by clicking the ❤️ icon on the recipe card.



3.2 Scan Section

The **Scan** feature is one of the most powerful entry points into the GastronomIA system. It allows users to quickly and intuitively digitize recipes from a variety of sources, bringing scattered culinary knowledge into a clean, unified format.

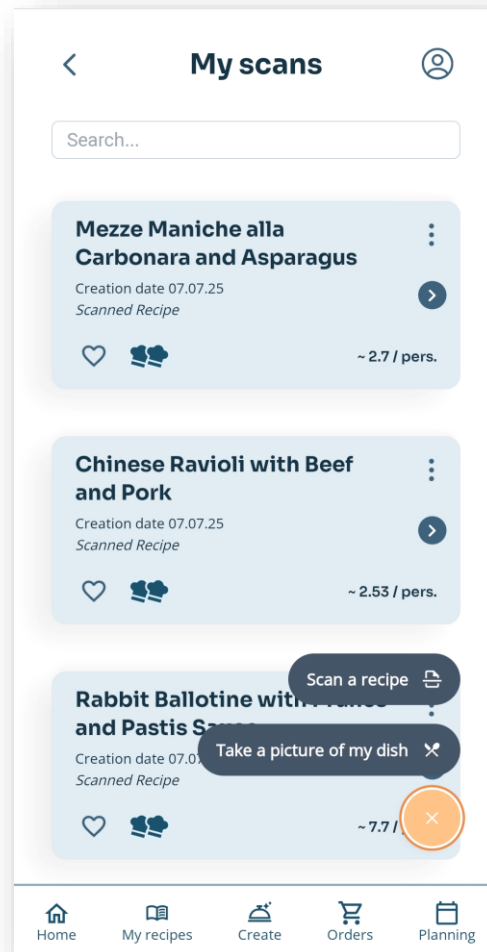
What can you scan?

- **Handwritten notes:** Old-school kitchen notebooks or post-its? Simply snap a picture — GastronomIA reads the text, recognizes structure, and creates a clean digital recipe.
- **Screenshots from social media:** Found a recipe on Instagram or Pinterest? Upload the screenshot and let the AI structure it for you.
- **Photos of plated dishes:** Don't have the full recipe, but you remember the dish? Upload a photo of the plate, and GastronomIA will suggest a recipe based on visual and contextual cues.

Smart Recipe Structuring

Once scanned, GastronomIA:

- Extracts and formats ingredients, steps, and quantities.
- Detects missing information (like cooking time or portion size) and prompts you to complete it.
- Automatically standardizes the layout to match your existing recipe library.
- Classifies the recipe into your collection for easy access and editing.





3.3 My Menus – Manage Your Restaurant's Offerings

The "My Menus" section allows you to create, manage, and organize your restaurant's official menus. Whether it's a lunch menu, à la carte, tasting menu, or seasonal selection — everything is structured in one place.

You can add dishes from your recipe base or simply create new dishes and organize them by course (starters, mains, desserts, etc.). Each dish includes pricing, description.

Menus are displayed in a clean, professional layout and can be easily reviewed or modified.



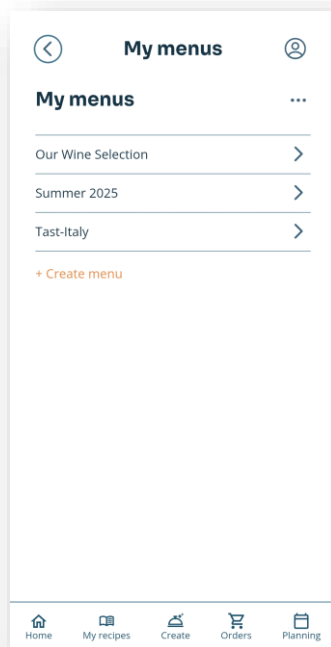
Coming soon: Export and print your menus as branded PDFs for sharing or table presentation.

Key Features:

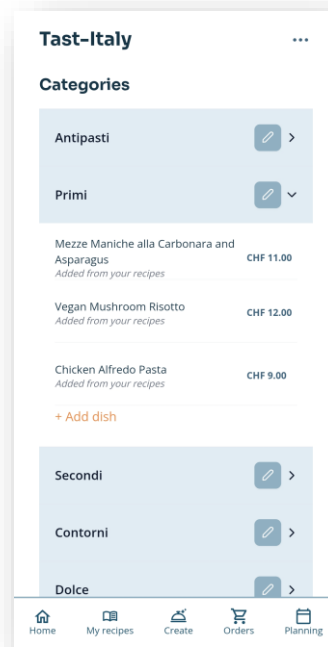
Create multiple types of menus (lunch, dinner, seasonal, etc.) - Organize items by category -

Add prices, descriptions, and dietary notes - Easily update menu items when recipes change -

Preview your menu with a clear layout



List of your menus



Details of a Menu



4 Recipe Creation

The 'Create' menu provides three intuitive ways to build a new recipe: During recipe generation, you can also apply filters such as dietary preferences (e.g., vegan, gluten-free) and specifications like complexity or region. This allows for highly tailored and chef-specific results.

Menus

Title Product Quick

Reset form

Dish title

Grilled Eggplant with Tahini & Pomegranate

Specifications >

Diet and health >

Generate

Home My recipes Create Orders Planning

Generate a recipe by entering a simple title or concept.

Menus

Title Product Quick

Reset form

Product(s)

Chicken wings

Specifications >

Diet and health >

Generate

Home My recipes Create Orders Planning

Generate a recipe based on specific ingredients.

Menus

Title Product Quick

Reset form

Dish type

Starter Main course Dessert

Specifications >

Diet and health >

Diet

Vegetarian Vegan Pescatarian Fitness Keto

Generate

Home My recipes Create Orders Planning

Use the quick creation tool to get instant results.



4.1 Create from Suggestions

Once the suggestions are displayed:

- Each suggestion includes a name, a short description
- Click on any suggestion and click on « Generate » — the interface will automatically **pre-fill the creation mask** and after few seconds will show you the ingredient, quantity and price for one person.
- You can repeat the process as many times as wished
- Then click on a box to access the detail dish

Crispy Fried Chicken Wings

250 g	chicken wings	2.25
2 dl	vegetable oil	0.60
30 g	egg	0.30
60 ml	buttermilk	0.24
15 ml	hot sauce (for serving)	0.20
40 g	flour	0.10
10 g	cornstarch	0.06
1 g	black pepper	0.05
2 g	parsley (for garnish)	0.05
1.5 g	paprika	0.04
1 g	garlic powder	0.04
1 g	onion powder	0.04
0.5 g	cayenne pepper	0.02
2 g	baking powder	0.02
2.5 g	salt	0.01

~ £ 4.02 / pers.

Other suggestions

Spicy Korean BBQ Chicken Wings >

Garlic Parmesan Chicken Wings >

Smoky Chipotle Chicken Wings >

Home

My recipes

Create

Orders

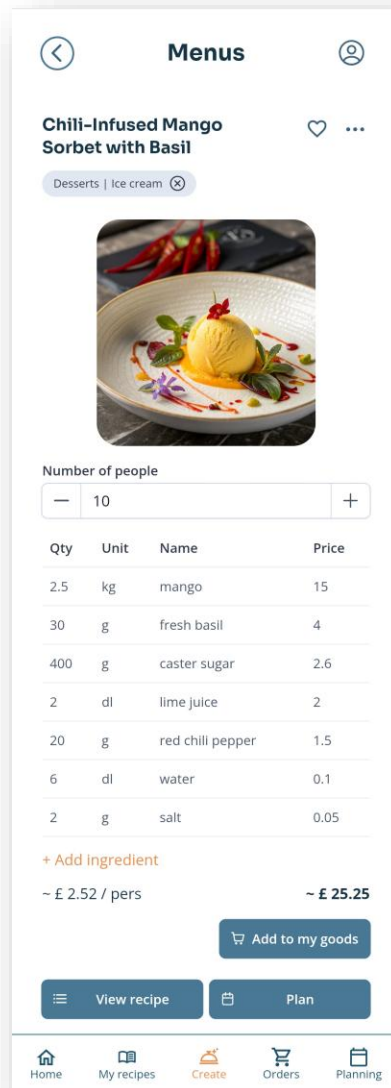
Planning



5. Recipe Management

The Recipe module in GastronomIA allows chefs to create, manage, and share recipes easily. It includes advanced features such as printing instructions, editing, saving favorites, and more.

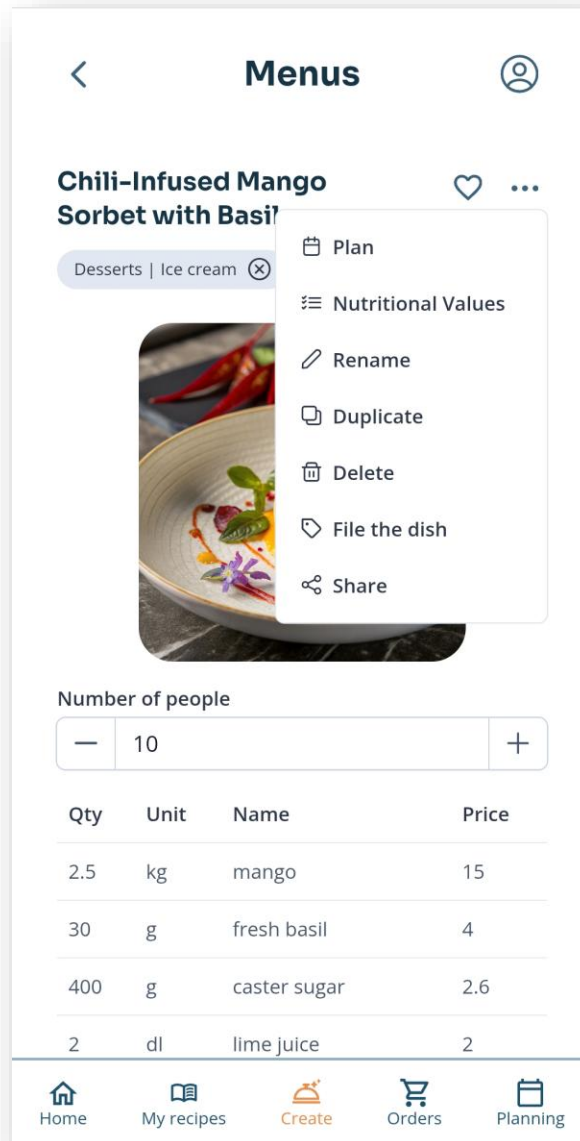
5.1 General Recipe View



This is the main recipe view. You can modify ingredients, quantity of portion (GastronomIA will automatically calculate the good quantity according to the number of plates). You can create/view the recipe instruction, add ingredients to your goods list, plan your dish



5.2 Recipe Options Menu

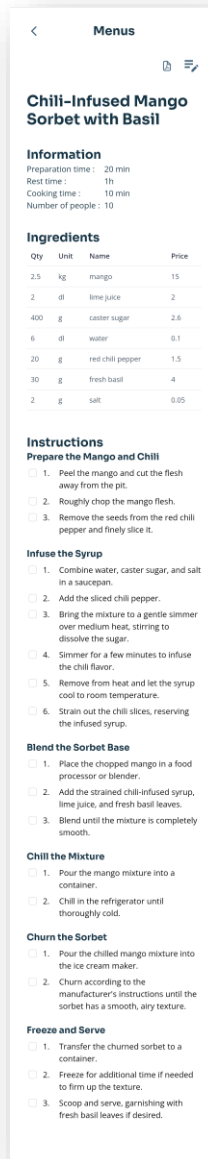


By tapping the three-dot icon next to a recipe, you access multiple options:



- - ★ Add to Favorites: Mark the recipe as a favorite for quicker access.
- - Plan the dish
- - Show nutritional values & allergens
- - ✎ Rename the dish
- - ✖ Delete: Permanently remove the recipe.
- - 📁 File the dish: Organize your dish into folders
- - 📱 Share: Share the dish and visual on social network



5.3 Recipe Instruction View



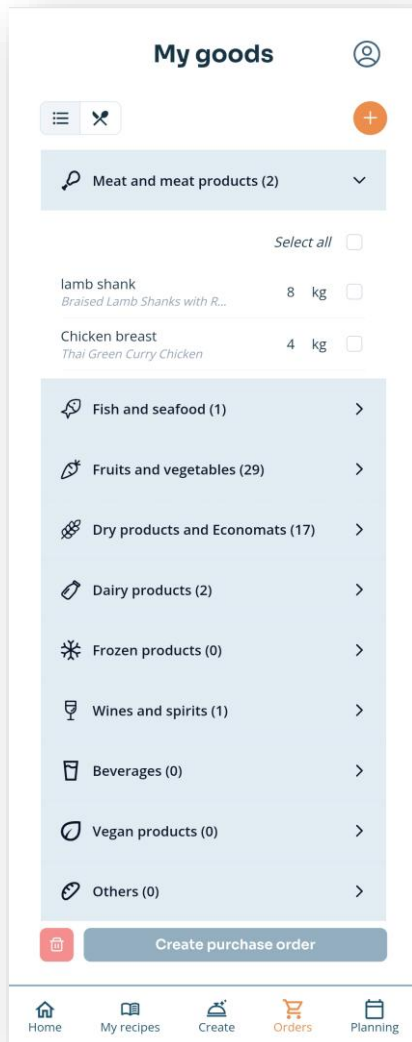
This view shows the full instructions and ingredients for the selected recipe. At the top, you have two main buttons:

- -  Edit: Modify the recipe details directly.
- -  PDF: Export and print a formatted version of the recipe.

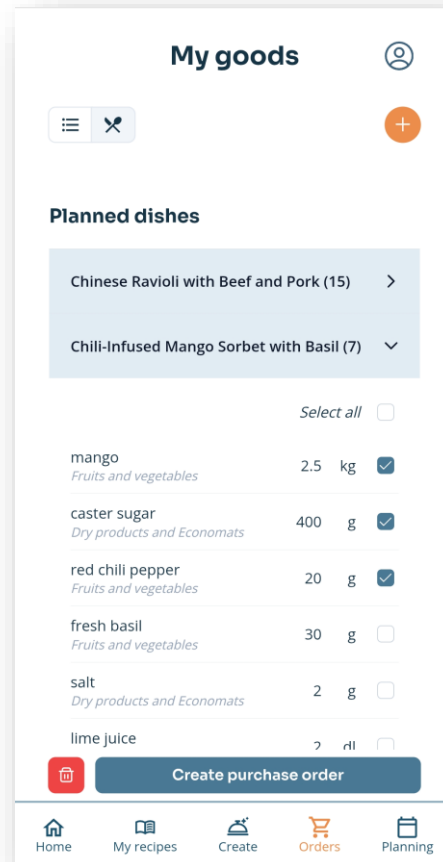


6. Orders Management

This section explains how to manage product orders within GastronomIA. Products can be added from recipes and are automatically sorted by category. You can switch between a categorized view and a dish-specific view. Orders can be generated, sent by email, stored in a list, or exported as PDFs.



Products sorted by category. Easily browse and add items for ordering.



Products displayed by dish. See which ingredients are tied to specific recipes.

In both views, you can simply select the products you want then click **“Create purchase order”**



Order

ⓘ Before ordering, please ensure that your supplier accepts email orders from GastronomIA.

Supplier
Aeby Erwin

Desired date
09.07.2025

Additional message for supplier

Ingredients list

Qty	Unit	Name
2.5	kg	mango
400	g	caster sugar

+ Add ingredient

Place order

Home

My recipes

Create

Orders

Planning

Order form view. Review, edit, or confirm orders. Orders can be emailed or printed as PDF.

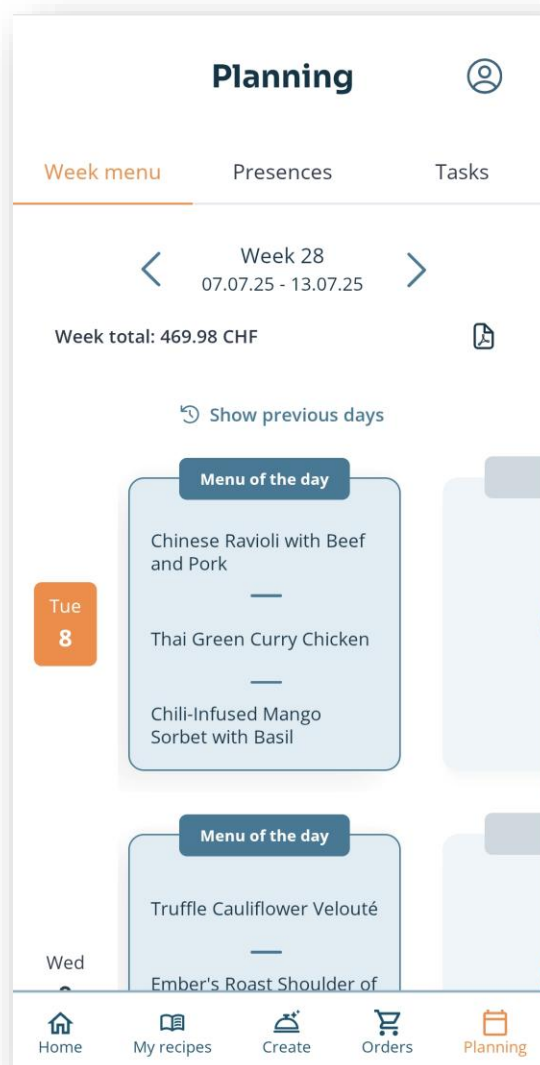


7. Planning

On the Planning Tab, you will find 3 different tabs "Week menus", "Presences" and "Tasks", each tab you allow you to manage your menu offers or your staff planning and their daily tasks according their post.

7.1 Weekly Menu Planning

With GastronomIA, you can plan menus either from individual dishes or directly through the planning interface. You may add a full meal (starter, main course, dessert) or just a single item to a specific day. The weekly menu planning view gives you a calendar-style interface to schedule dishes and menus throughout the week. Each meal is organized by day and category.






7.1.1 Editing the Menu of the Day

Clicking on a specific day opens the editor for that day's menu. You can adjust dish names, pictures, prices, and descriptions as needed. This is useful for making last-minute updates or highlighting daily specials.

<

Planning

🔗⋮



Wednesday July 09, 2025

Title

Menu of the day

Price

34

Starter

Truffle Cauliflower Velouté

>

×

Main dish

Ember's Roast Shoulder of Lamb

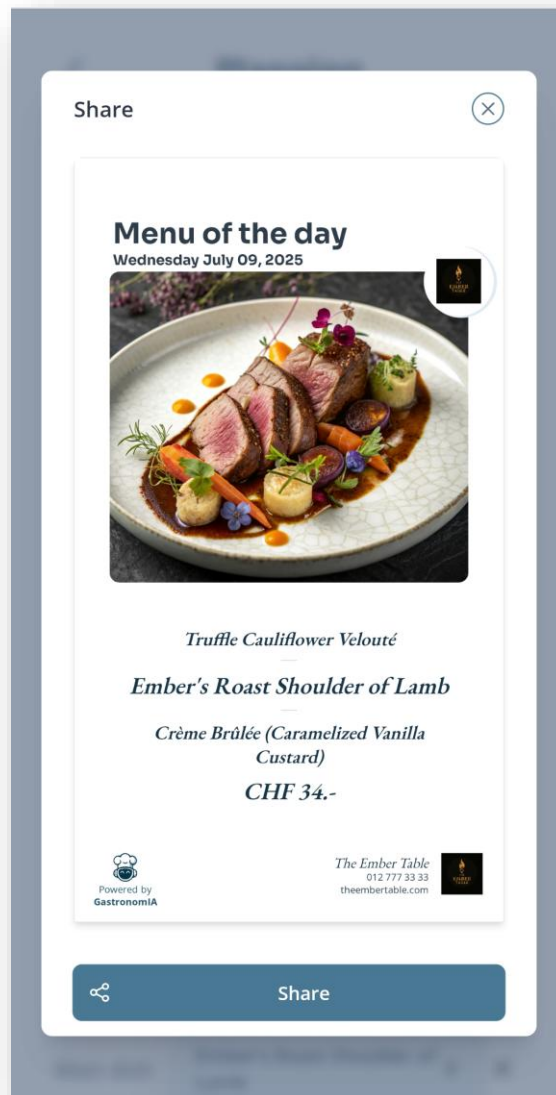
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×



7.1.2 Menu Sharing and Export

After planning your week, you can export the full weekly plan as a PDF or choose to share just the daily menu. These can be printed or digitally sent to staff and customers through the social networks.





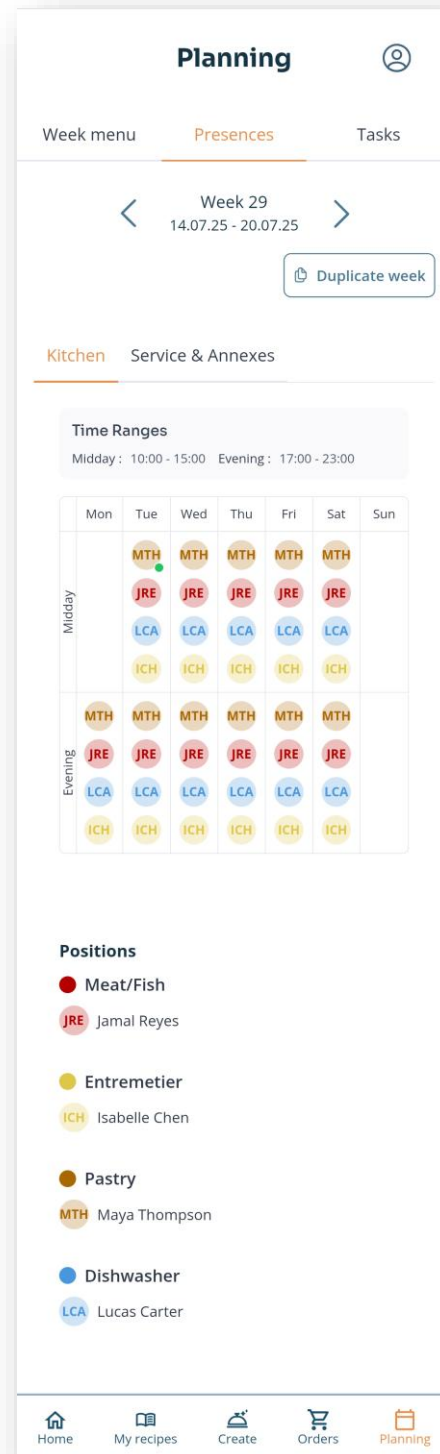
7.2 Staff Presence Planning

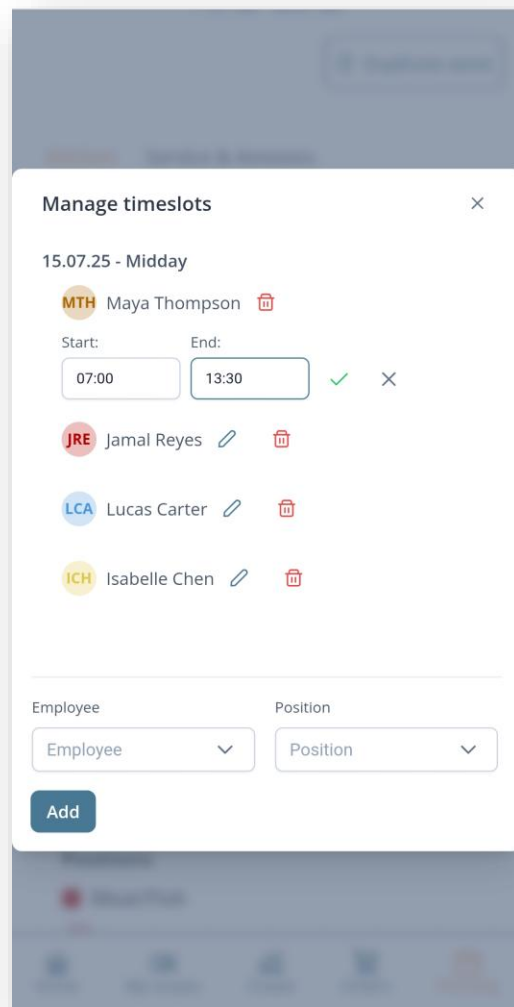
In the 'Presence' tab, you'll find two separate planning tables: one for the kitchen and one for the service team. Each employee can be assigned to specific roles or shifts throughout the week.

Clicking into a timeslot opens up detailed scheduling, where custom working hours can be entered. Employees with custom hours are visually indicated with a green dot next to their name, signaling a variation from their standard schedule.

To ease recurring tasks, you can duplicate schedules using the dedicated copy button.


Figure 1: Weekly planning board for kitchen teams.









Manage timeslots ×



15.07.25 - Midday



MTH Maya Thompson 

Start: End:  



07:00 13:30

JRE Jamal Reyes  

LCA Lucas Carter  

ICH Isabelle Chen  

Employee Position

Employee  Position 

Add

Figure 2: Custom timeslot assignment window with role and hours definition.



7.3 Mise en Place & Task Management

The 'Tasks' tab functions as a digital mise en place and to-do list for each employee. Tasks are assigned per shift or day, with the ability to check off completed items.

Unfinished tasks are automatically carried over to the next day, ensuring continuity. If an employee is not scheduled for a given day, their tasks become available for reassignment to a replacement. Post-it will be automatically created according to the team's planning.

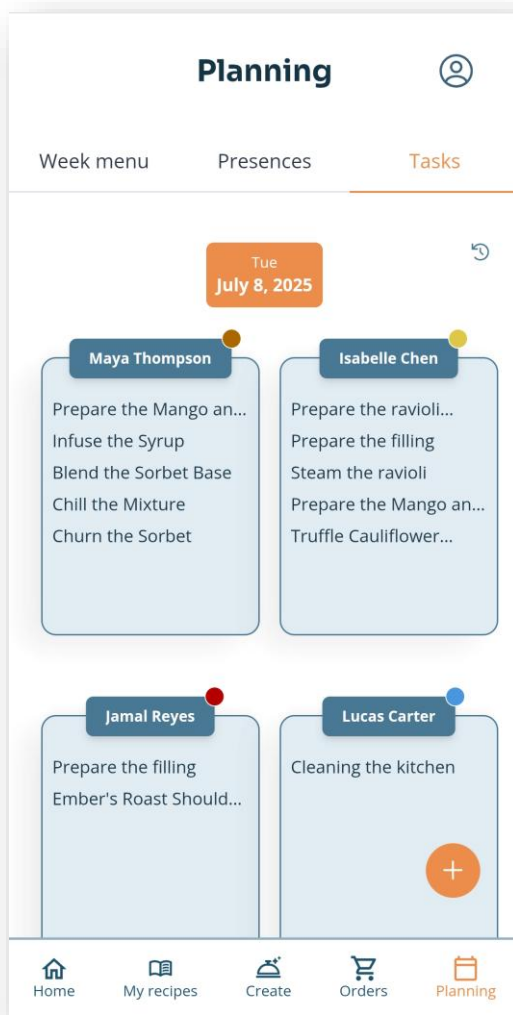


Figure 3: Overview of assigned tasks and mise en place per team member.

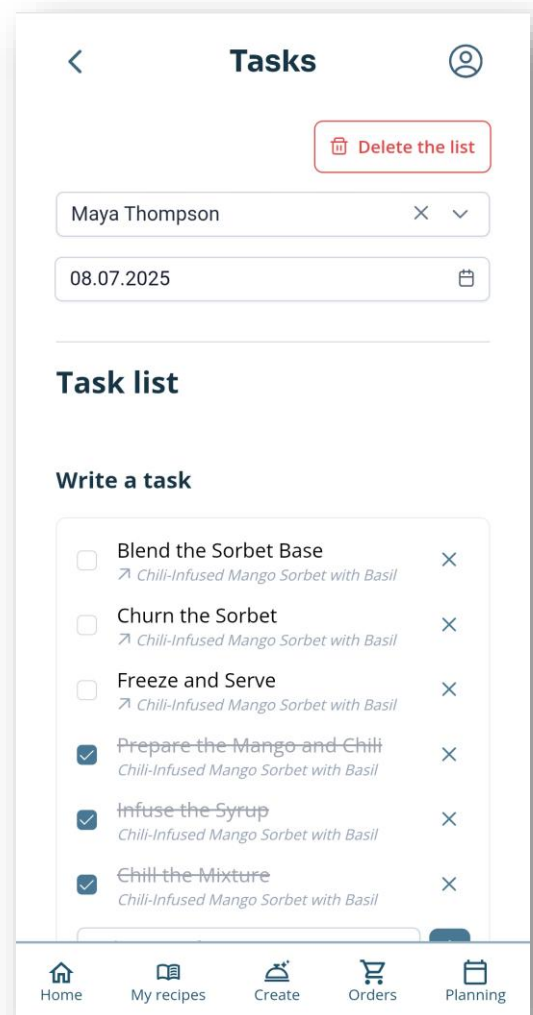


Figure 4: Edit and assign tasks with deadlines and details.



8. Subscription

The **"Subscription"** section gives you full control over your GastronomIA plan. Here, you can view your current subscription (Basic, Advanced, Premium, or Home plans) and manage billing frequency (monthly or yearly).

Available Plans:

- **Home – Freemium:** Free forever, with limited features — perfect for home cooks or casual use.
- **Home – Lite:** Affordable upgrade with more AI generations and features for passionate amateurs.
- **PRO Plans (Basic, Advanced, Premium):** Designed for professionals, offering advanced tools for restaurant management.

All new users start with a **30-day free trial** of a PRO plan — no credit card required, no commitment. This gives you full access to all features to explore GastronomIA before deciding.

What you can do in this section:

- View or switch your current plan and features
- Update payment method & Download invoices

