An operations platform for restaurants, designed and built with AI.

I run daily operations for two restaurants. Our tools didn't fit how a kitchen and a floor team really work, so I designed and built my own with Claude Code: three connected apps for managers, staff and owners.

THE PROBLEM

- Costs, checklists, temperatures and orders lived in paper, spreadsheets and group chats.
- Managers found problems late: a price increase, a missed check, a product running out.
- Off-the-shelf software was either too generic or too complex for the team to use every day.

WHAT I BUILT

Manager app

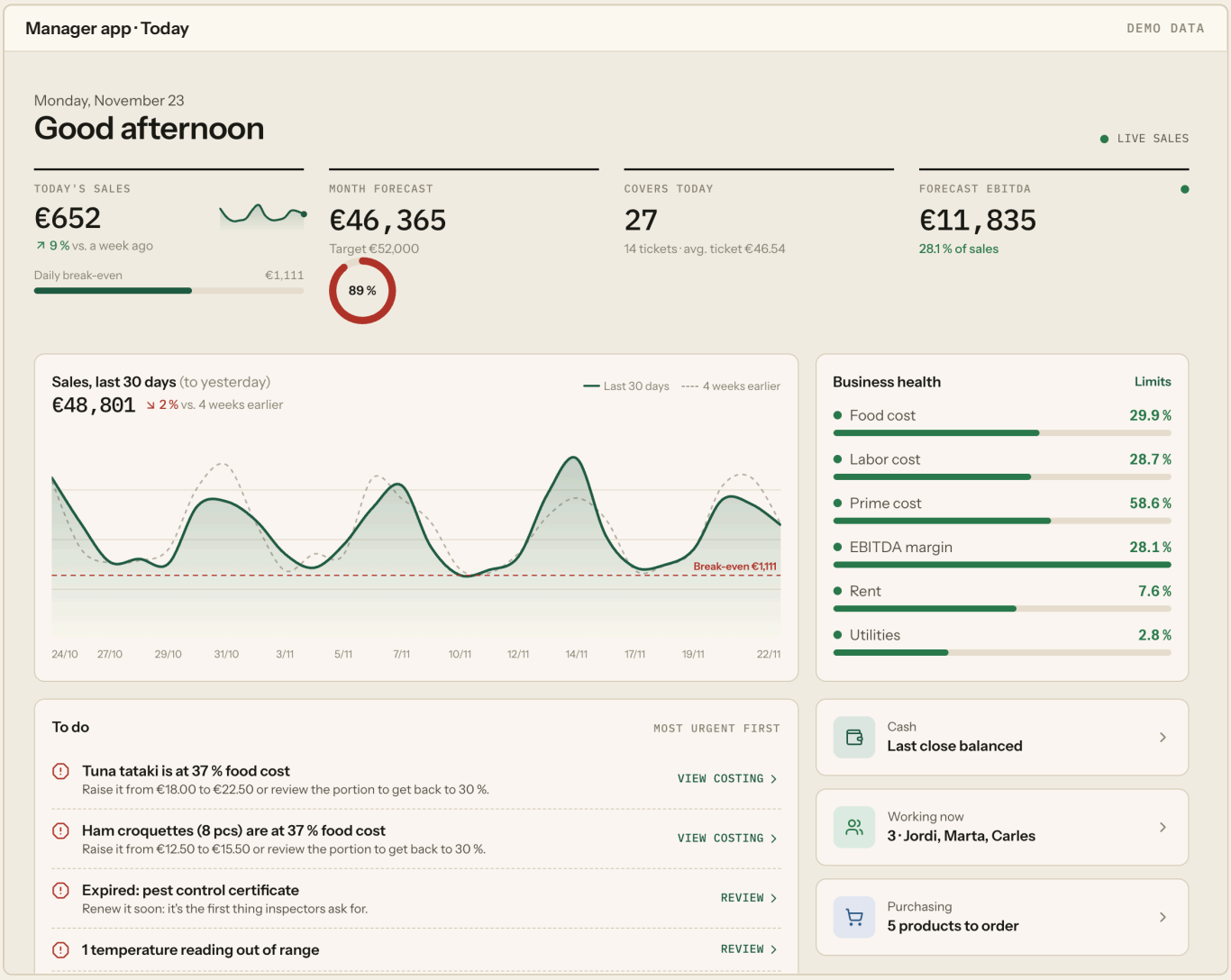
Today's sales and targets, business health, recipe costing, stock, suppliers and team.

Staff app

Clock-in, shifts, checklists with deadlines and food-safety logs, on each person's phone.

Owner app

A simple view of every location: sales, costs and margins, without the day-to-day noise.



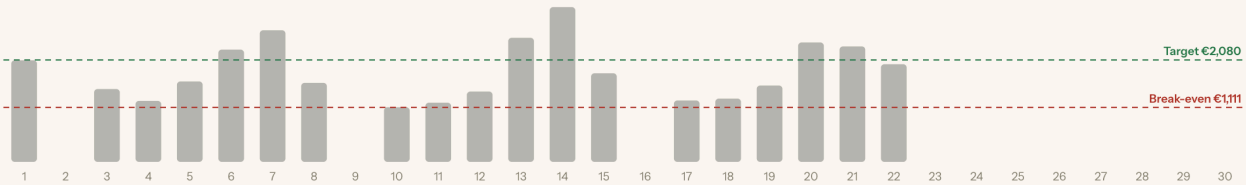
Finance, invoicing & accounting

The part owners care about most: what the business is earning, every day, without waiting for the accountant.

Manager app · Finances DEMO DATA

REVENUE THIS MONTH	FORECAST EBITDA	PRIME COST	DAILY BREAK-EVEN	VAT TO SET ASIDE (Q4)
€35,175	€11,835	58.6 %	€1,111/day	€3,319
Month-end forecast: €46,365	28.1 % of sales	Food + labor as % of sales	€27,786 a month · 25 open days	Due by Jan 30 · estimate
89.2 % of target				

Daily revenue Incl. VAT · the red line is what each open day needs to break even



Profit & loss

	To date		Month-end forecast	
Sales excl. VAT	€31,977	100.0 %	€42,150	100.0 %
Food & drink purchases validated delivery notes	−€9,570	29.9 %	−€12,614	29.9 %
Gross margin	**€22,407**	70.1 %	**€29,536**	70.1 %
Labor wages + social security	−€9,180	28.7 %	−€11,974	28.4 %
Operating expenses ▸	−€4,390	13.7 %	−€5,726	13.6 %
EBITDA	**€8,837**	27.6 %	**€11,835**	28.1 %

Sales come from the POS or the daily cash close; purchases from validated delivery notes; labor from wages and clocked hours; expenses from the list below (annual and quarterly ones are spread across months). **Sales · Delivery notes**

Daily revenue against target and break-even

Live P&L from sales, delivery notes and wages

Month-end forecast of revenue and EBITDA

VAT to set aside each quarter

Invoicing & accounting DEMO DATA

Accounting

2026

Income (issued invoices) minus expenses, and each quarter's VAT for the tax return. Figures are indicative: your accountant files the return from the ledgers (export them as CSV from Invoices and Expenses).

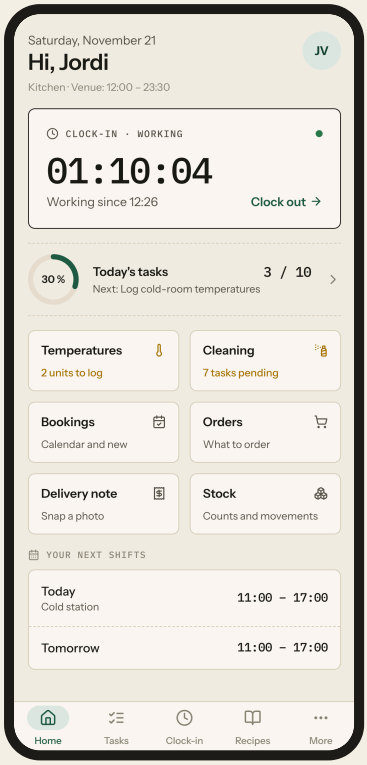
Income this year	Expenses this year	Profit before tax	Collected (incl. VAT)
€1,572.00	€643.50	€928.50	€1,268.08

VAT by quarter (form 303)

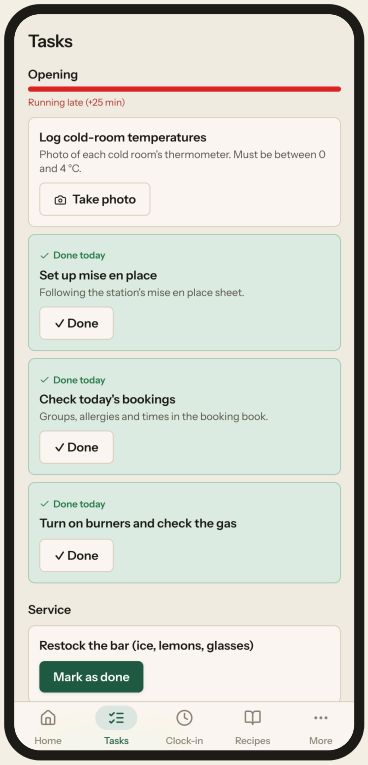
1Q	until Apr 20 2026	2Q	until Jul 20 2026	3Q	until Oct 20 2026	4Q	until Jan 30 2027
VAT charged	€0.00	VAT charged	€0.00	VAT charged	€110.04	VAT charged	€220.08
VAT paid	€0.00	VAT paid	€0.00	VAT paid	−€45.05	VAT paid	−€90.10
To pay	**€0.00**	To pay	**€0.00**	To pay	**€64.99**	To pay	**€129.98**
Quarter result: €0.00		Quarter result: €0.00		Quarter result: €309.50		Quarter result: €619.00	

Inside the staff app

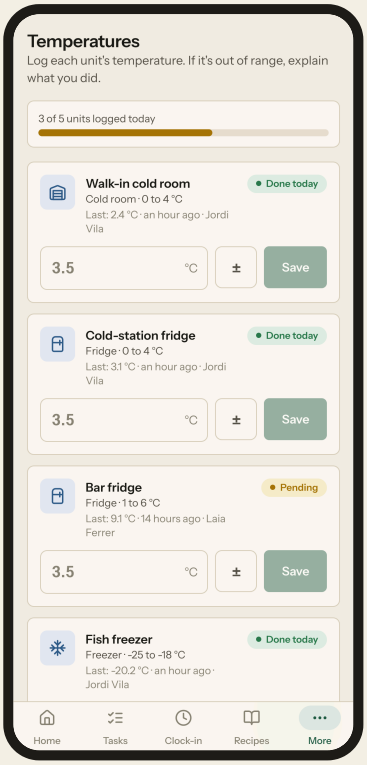
Designed for people who are busy and standing up: big buttons, one task per screen, and nothing they don't need.



CLOCK IN · TODAY'S SHIFT



CHECKLISTS WITH DEADLINES



FOOD-SAFETY LOGS

MAIN FEATURES

- **Recipe costing** updated from supplier prices
- **Delivery notes** read from a photo
- **Food-safety logs** with corrective actions
- **Checklists** with time limits
- **Clock-in and shifts** per location
- **Stock and orders** by supplier
- **Bookings** and daily covers
- **Sales and business health** at a glance

HOW IT'S BUILT

FRONT END

React + Vite

Fast screens for desktop and phone

DATABASE & LOGIN

Supabase

Each user sees only what their role allows

ON THE PHONE

Installable web app

No app store needed

BUILT WITH

Claude Code

Designed by me, built with AI

WHAT THIS MEANS FOR YOUR PROJECT

I build the same way for your business: start from how your team works today, ship a first version quickly, and adjust it with real users. You own the code and the data.

SCREENS SHOWN WITH DEMO DATA