


FRONT STAGE STAFF

BACK STAGE

STAFF

ARTEFACTS

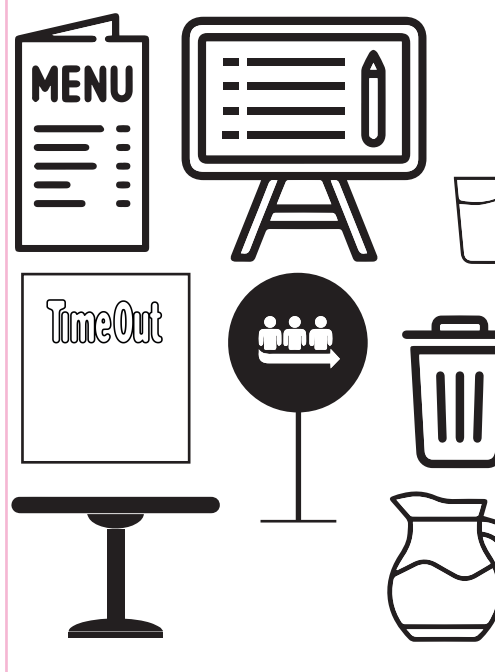
ACTIONS



1. Display in UI:

- Location
- Open hours and days
- Phone
- Mail
- Google comments
- Instagram messages & comments
- Menu
- Space photos
- Food photos
- Philosophy & vibe photos
- Weekly artist photos.

Receptionist Waiter



1. Queque management on board.
2. Give Menu.
3. Suggest Timeout&Mags
4. Ensure queque peace.
5. Serve drinks.
6. Ensure cups in bin.
7. Analyze clients profiles.

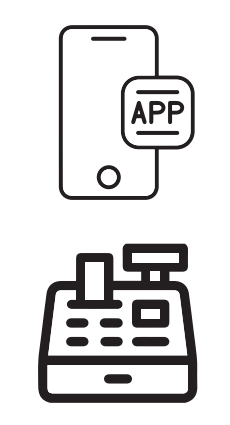
Receptionist Waiter

1. Accompany user to seat.
2. Accompany user to bar.
3. Client profile feedback transfer.

Waiter


1.Waiter visually checks tables that need attention.

Waiter Bar Waiter




1. Select on app table and elemnts fom menu that client asks.
- 2.Send to register machine and print in bar and kitchen (if done with phone on at tables).

Waiter



1. Waiter serve drinks and bring cutlery and napkins.

Waiter

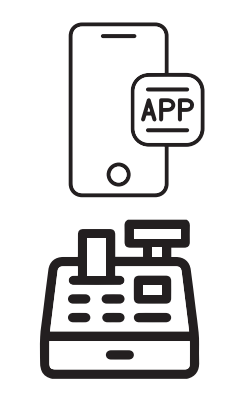


- 1.Waiter brings food and additional items he/she might have forgotten or asked by client.

Waiter

- 1.Waiter visually checks everything is ok and clients don't have needs or lack on something.

Waiter Bar Waiter

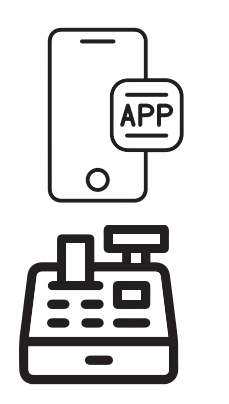


1. Waiter solves any inconveniencce (food, service, other or Q).
2. Select on app table and elemnts fom menu that client asks.
- 3.Send to register machine and print at bar or kitchen.

Waiter

- 1.Waiter visually checks tables that need attention.

Waiter Bar Waiter



1. Print charge.
2. Divide among the number of people in bar and registration machine if needed.
3. Charge.
4. Give change if needed.
5. Say goodbye.



1. Display in UI:

- Google comments
- Instagram messages and comments.

STAFF

ARTEFACTS

ACTIONS

SUPPORT PROCESS

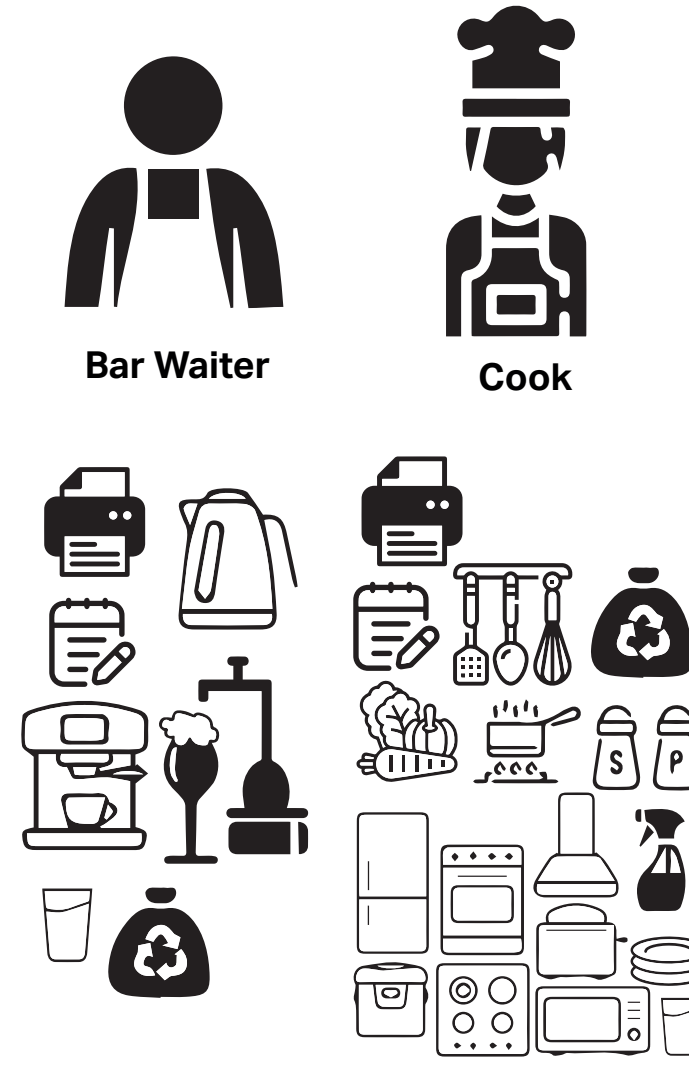
Content Manager **General Manager**



-Define new content.
-Generate content.
-Upload content.
-Answer Google comments.
-Answer Instagram messages.
-Follow up platforms SEO and diffusion contracts.

Meta
Google

Bar Waiter **Cook**

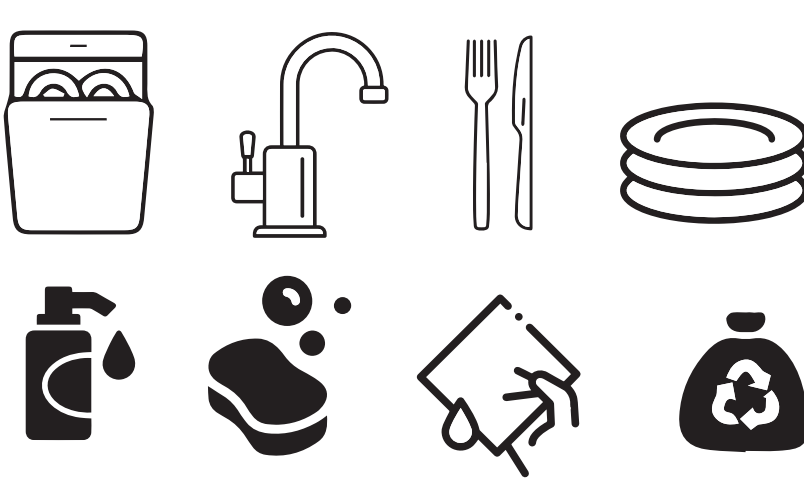


1. Prepare drinks
2. Prepare bakery food.
3. Dispatch.
4. Clean.
6. Note missing stock.
7. Recycle.

1. Cook food.
2. Prepare drinks.
3. Dispatch plates.
4. Clean.
5. Refill materials.
6. Note missing stock.
7. Recycle.

Sub-cook **Logistics** **Providers**

Cleaner



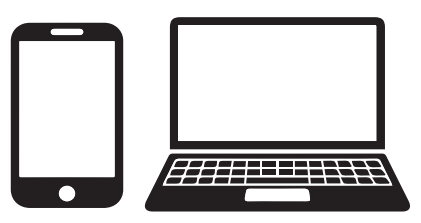
1. Waste is thrown to respective bin.
- 2.Plates, cutlery, and elements are cleaned.
3. Plates, cutlery, and elements are dried.
4. Bin bags are brought to recycle.
5. lates, cutlery, and elements are restored to their correct position.

Providers **Logistics**

General Manager

1. General manager revises the earns.
2. Money is managed.

General Manager



1. Answer back comments and messages polightly.
2. Note feedback.

Meta
Google