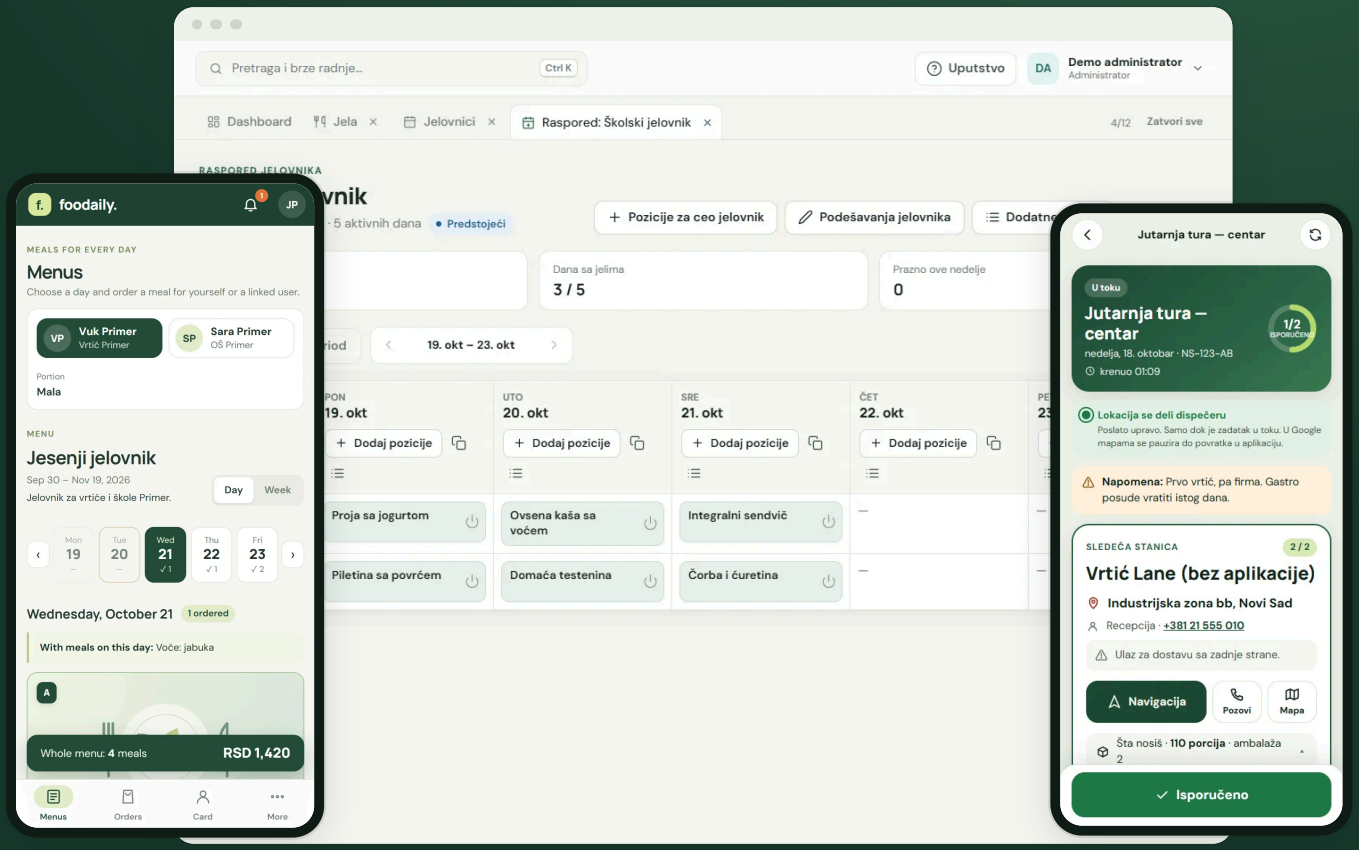
foodaily.

CATERING SOFTWARE · PRODUCT OVERVIEW

Meals on time. Every day.

From menu to delivery in one application. Parents and employees order on their own, while your kitchen, warehouse, drivers and accounting work from the same data.



02 A catering day, end to end
03 App for customers
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05 Dishes and menus
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07 Finance and notifications
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09 Warehouse
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HOW FOODAILY WORKS

One system from menu to payment

Each step uses the data from the step before. An order a parent places in the morning is already in the kitchen plan, on the warehouse pick list, on the label and in the driver's route. No copying between spreadsheets.

1

Menu

Dishes with prices, allergens and recipes, scheduled by day and institution.

Administrator

2

Orders

Users order and cancel before the deadline you set, on phone or computer.

Parents, employees, institutions

3

Production plan

Required ingredients and packaging are calculated from orders and recipes.

Head chef

4

Warehouse

Stock is issued by lot and expiry date, scanned on a phone or tablet.

Warehouse staff

5

Kitchen

Each work station sees its own tasks on a tablet and ticks them off.

Cooks

6

Packing

A checklist per delivery note and a label for every meal, with allergens.

Packers

7

Delivery

Routes with stop order, a live map and proof of delivery on the driver's phone.

Drivers, dispatcher

8

Payment and costs

Wallet, client invoices, payment records and cost per meal.

Accounting, owner

EVERYONE SEES ONLY THEIR PART OF THE JOB

Administrator
The full admin panel: clients, menus, orders, finance, settings.

Parents and employees
Customer app on the phone: ordering, wallet, ratings, notifications.

Schools, kindergartens, companies
Overview and orders for their pupils, staff or employees.

Warehouse and kitchen
Separate work accounts with rights per warehouse and work station.

Drivers
Driver app: routes, map, purchasing and fuel.

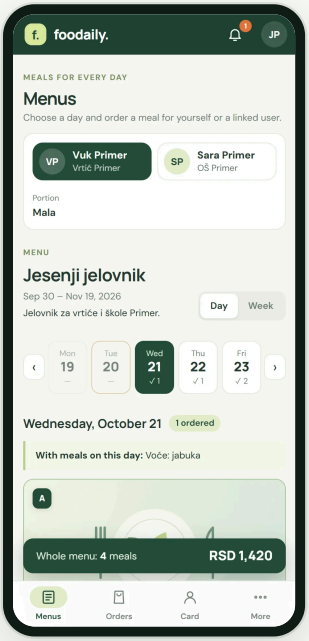
Works everywhere
Computer, tablet and phone, in the browser. Serbian and English.

Who Foodaily is for: caterers serving kindergartens, schools and after-school care; staff meals and company canteens; event catering, with a shop on your own website; and caterers that already have an ordering app but need warehouse, production and delivery. **Note:** admin screens in this brochure are shown in Serbian; the customer app is available in Serbian and English.

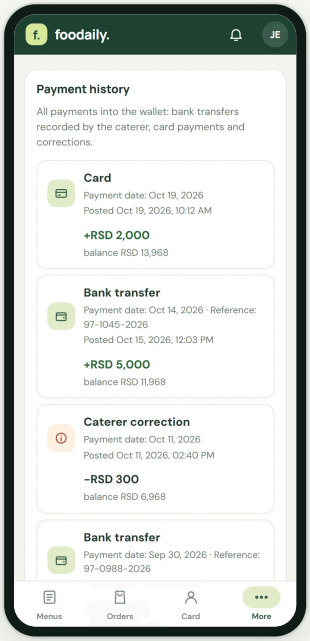
FOR PARENTS, PUPILS AND EMPLOYEES

Order in a few taps, without calling the kitchen

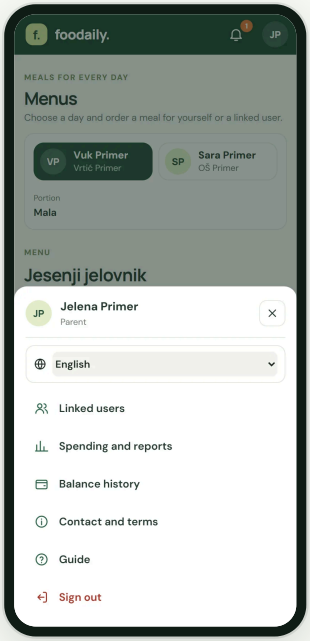
Users pick a day, a dish and who they are ordering for. The change and cancellation deadline is shown on every meal, and the app warns automatically when a dish contains an allergen from the child's profile.



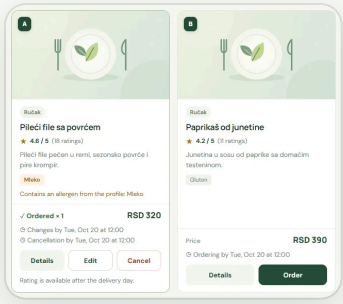
Menus by day, showing what is already ordered.



Wallet: payments and balance after every change.



Language and linked users in the app menu.



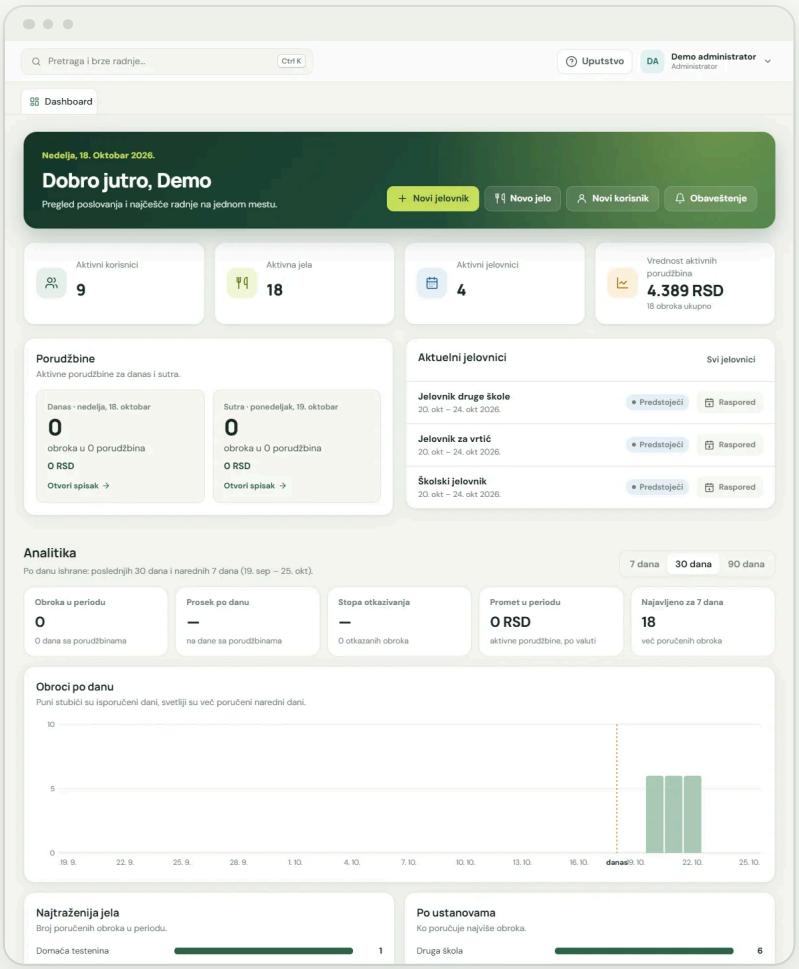
Allergen warning from the child's profile, shown on the dish.

- **Order by day or week**
  Several meals a day, quantity, price and confirmation in one tap.
- **One account for the whole family**
  A parent orders and pays for all children; a company manages its employees.
- **Paying by invoice**
  Institutions that pay by invoice can hide prices from their users.
- **Notifications**
  A new menu, a delivery change or a day off arrives in the app.
- **Change and cancel before the deadline**
  You set the deadlines, per client and per weekday.
- **Wallet and card top-up**
  Top-up through the bank's payment page, with payment and spending history.
- **Ratings and comments**
  After delivery users rate the dish; the kitchen sees ratings per dish.
- **In-app guide**
  In Serbian and English, tailored to the account type.

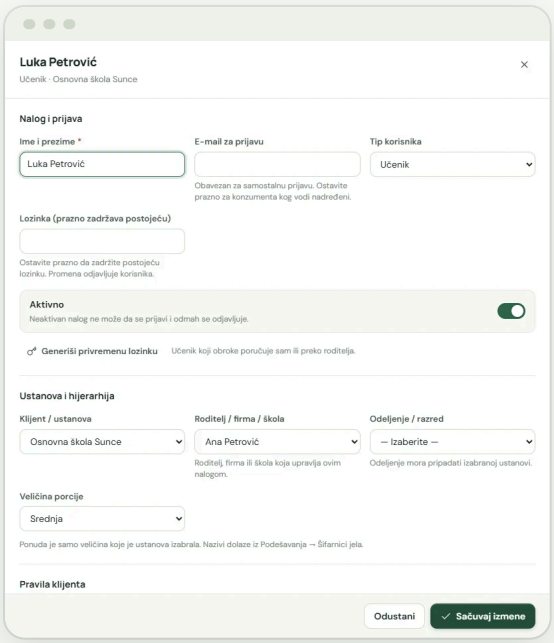
ADMIN PANEL

Every institution with its own rules

A school, kindergarten or company is a client with its own delivery locations, deadlines, prices and payment method. Users are linked to the client and to each other, just as in real life.



Dashboard: orders for today and tomorrow, current menus and quick actions.



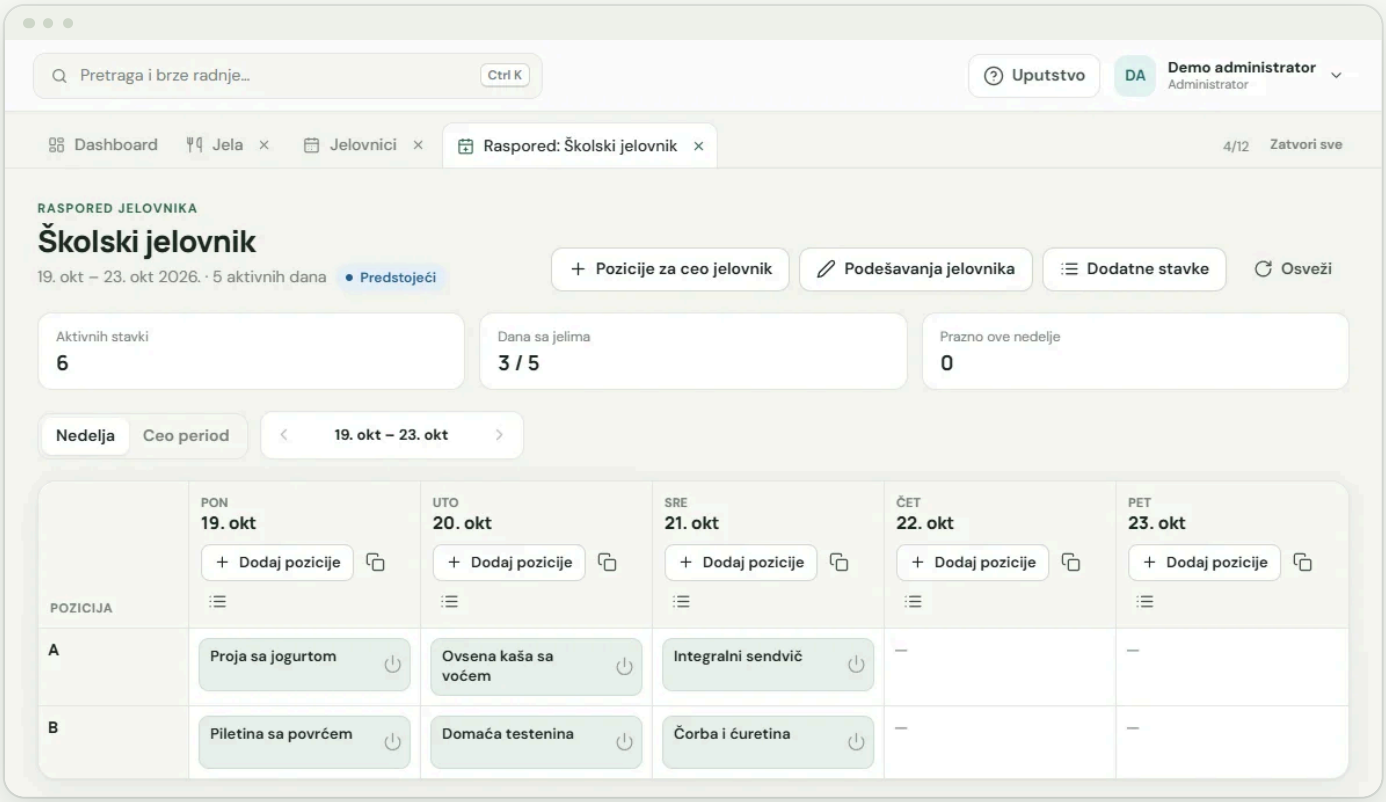
User card: institution, class, allergens, parent account.

- **Clients**
  Schools, kindergartens, companies; contact, delivery locations, delivery time and app language.
- **Eight user types**
  Admin, parent, pupil, school staff, school, company, company employee, consumer.
- **Classes and grades**
  Used in order filters and in lists for the institution.
- **Quick search and tabs**
  Several screens open at once; every action available through Ctrl+K.
- **Business rules**
  Prepayment or invoice, price visibility, custom ordering deadlines.
- **Account hierarchy**
  Parent with children, school with pupils, company with employees; accounts can exist without their own login.
- **Wallet per user**
  Payments and corrections with a reason; the balance is visible after every change.
- **Temporary password**
  The administrator issues a new password, which the user changes at sign-in.

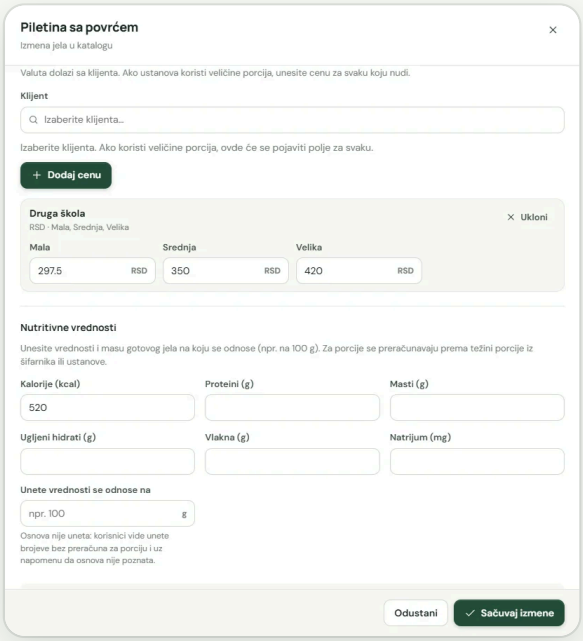
CATALOGUE AND SCHEDULE

A full week's menu in a few minutes

Enter each dish once, with prices, nutritional values, allergens and recipe. Then schedule it by day and position, and copy a whole day to the others with one click.



Menu schedule by day and position A, B, C, with the price from the schedule.



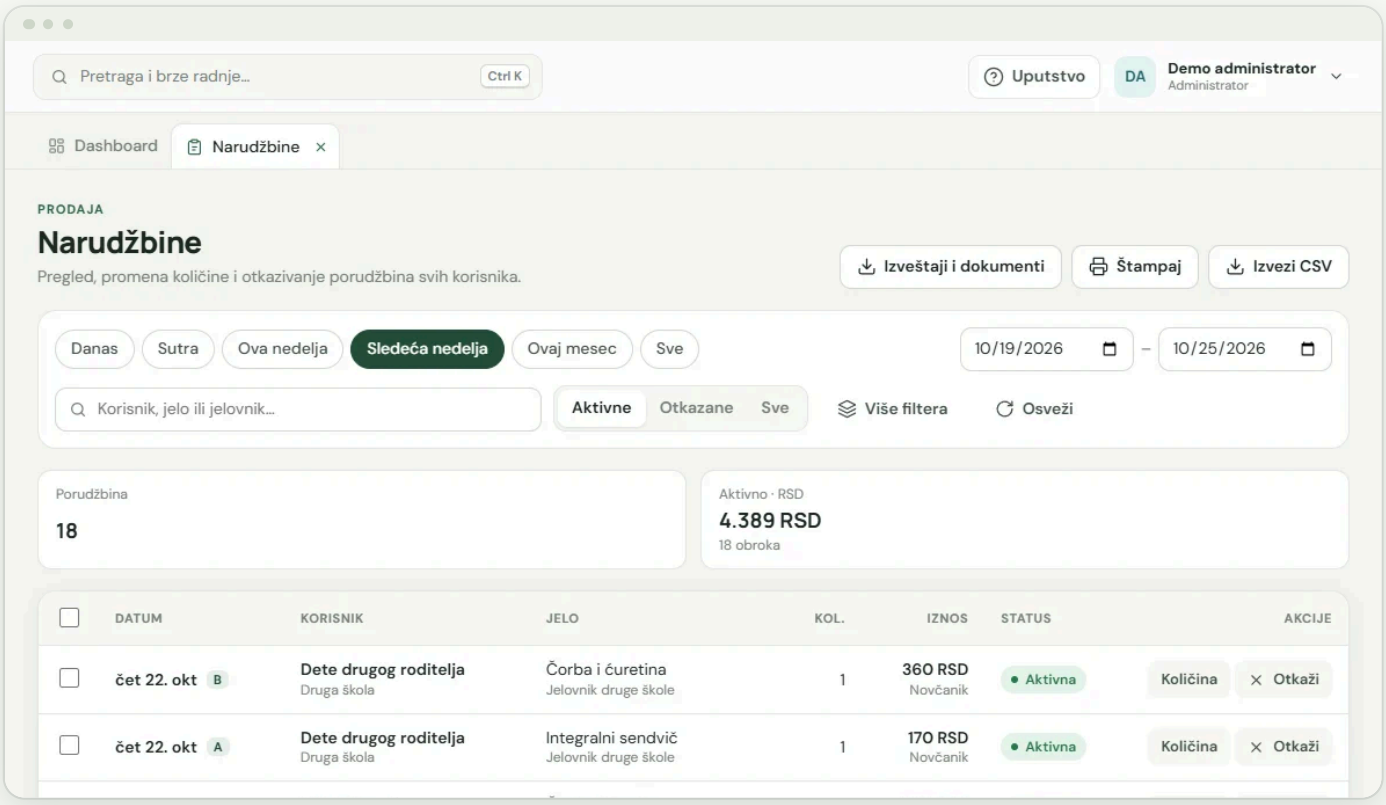
Dish card: price per client and portion, nutritional values.

- **Prices per institution and portion**
  Small, medium and large portions; special prices for selected clients, in dinars or euros.
- **Allergens and nutrition**
  Calories, protein, fat, carbohydrates and allergens for every dish.
- **Menus per institution**
  A separate menu for a kindergarten, school or company, with its own positions.
- **Add-ons and extra items**
  Snack, drink or bread as a daily add-on or a separate item.
- **Copy a day**
  A whole day is copied to other days with one click.

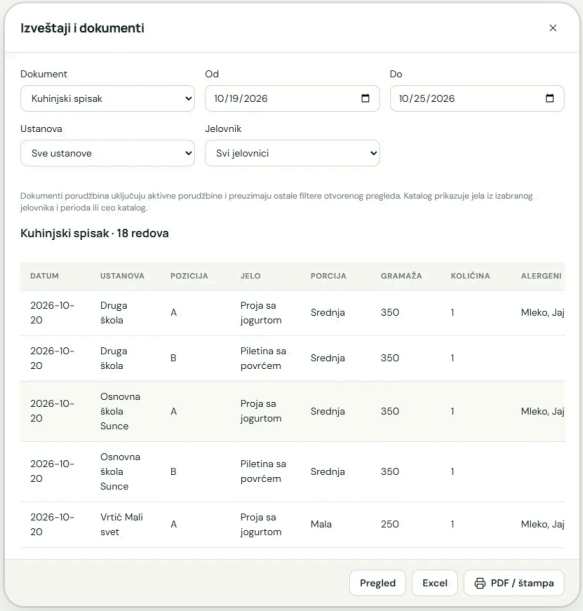
ORDERS AND DOCUMENTS

Lists ready the moment the deadline passes

All orders in one place, filtered by day, institution, class and status. The same data produces the kitchen list, class lists, the allergen list and labels.



Orders with totals, quantity changes and cancellations.



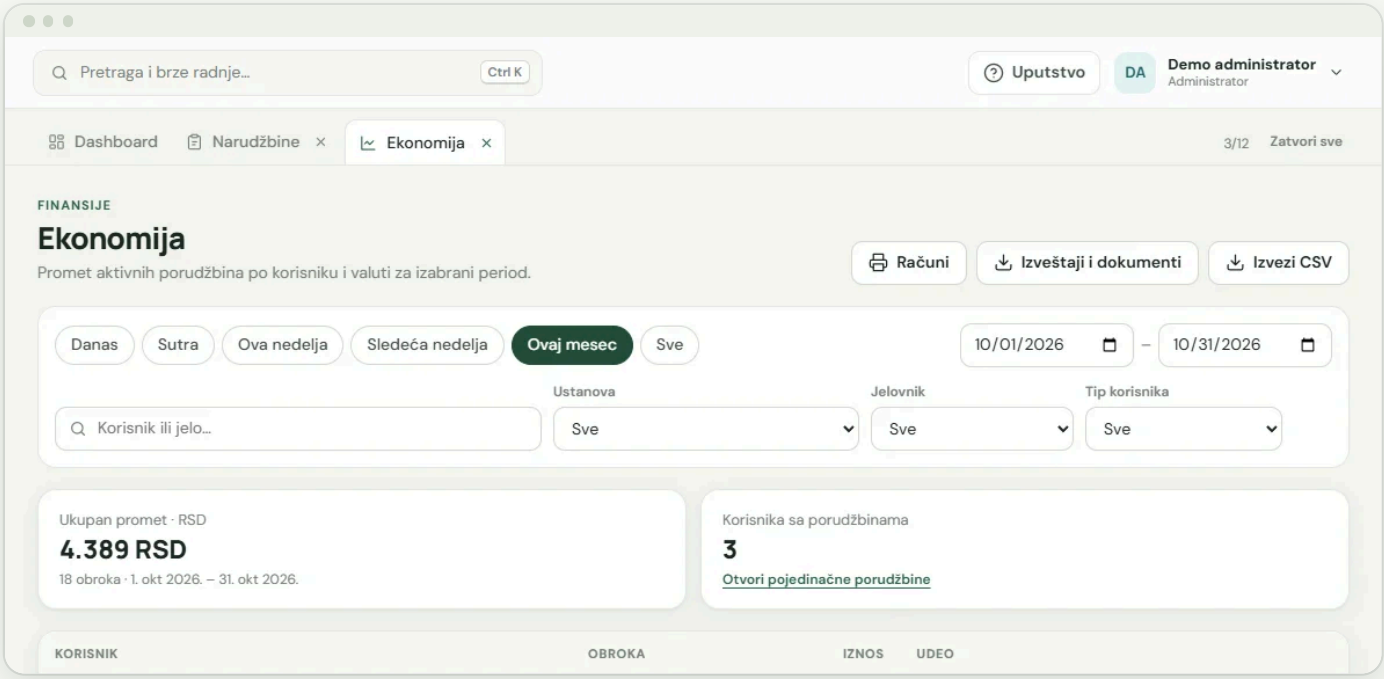
Reports and documents: preview before printing, Excel and PDF.

- **Change and cancel**
  One by one or in bulk, with automatic refunds to the wallet.
- **Kitchen list**
  How many portions of which dish for which institution.
- **Lists by grade and class**
  Summary and name lists, the way schools work.
- **Allergen list**
  Who has an allergen that is in today's dish.
- **Export**
  Excel (XLSX), PDF and CSV for every view.

MONEY AND COMMUNICATION

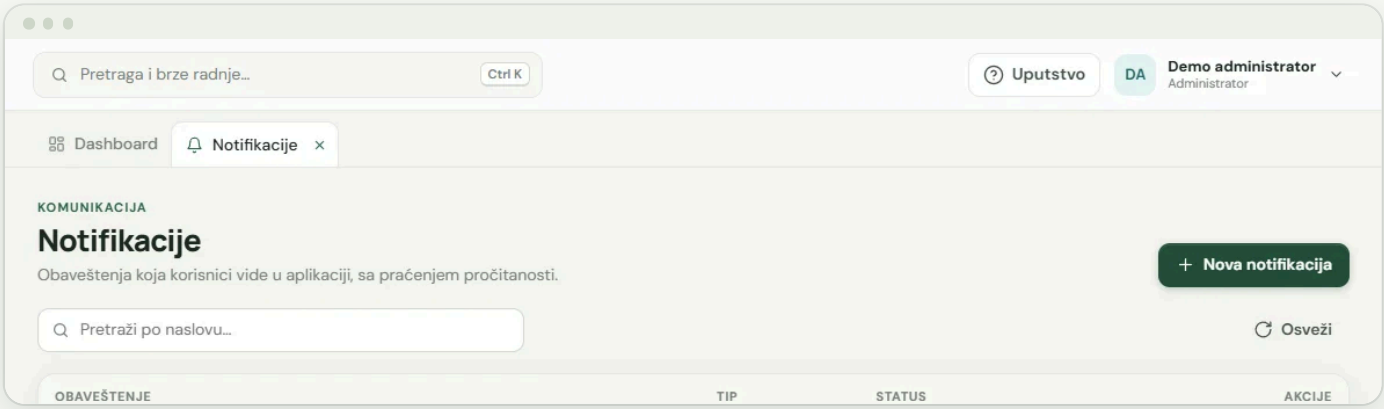
Know who paid what, and who read what

Every payment, charge and correction has a source and an audit trail. Client invoices are built from orders, and notifications reach users in the app, with an overview of who read them.



Finance: turnover per user and client for the selected period.

- **Client invoices**
  Preview before sending, saved invoices and export to PDF and Excel.
- **Card payments**
  Connection to the bank's payment gateway and matching of transactions with postings.
- **Payment records**
  Card, bank transfer, correction, refund; filter by source and period.
- **Wallet and prepayment**
  An order charges the amount, a cancellation returns it, no manual math.



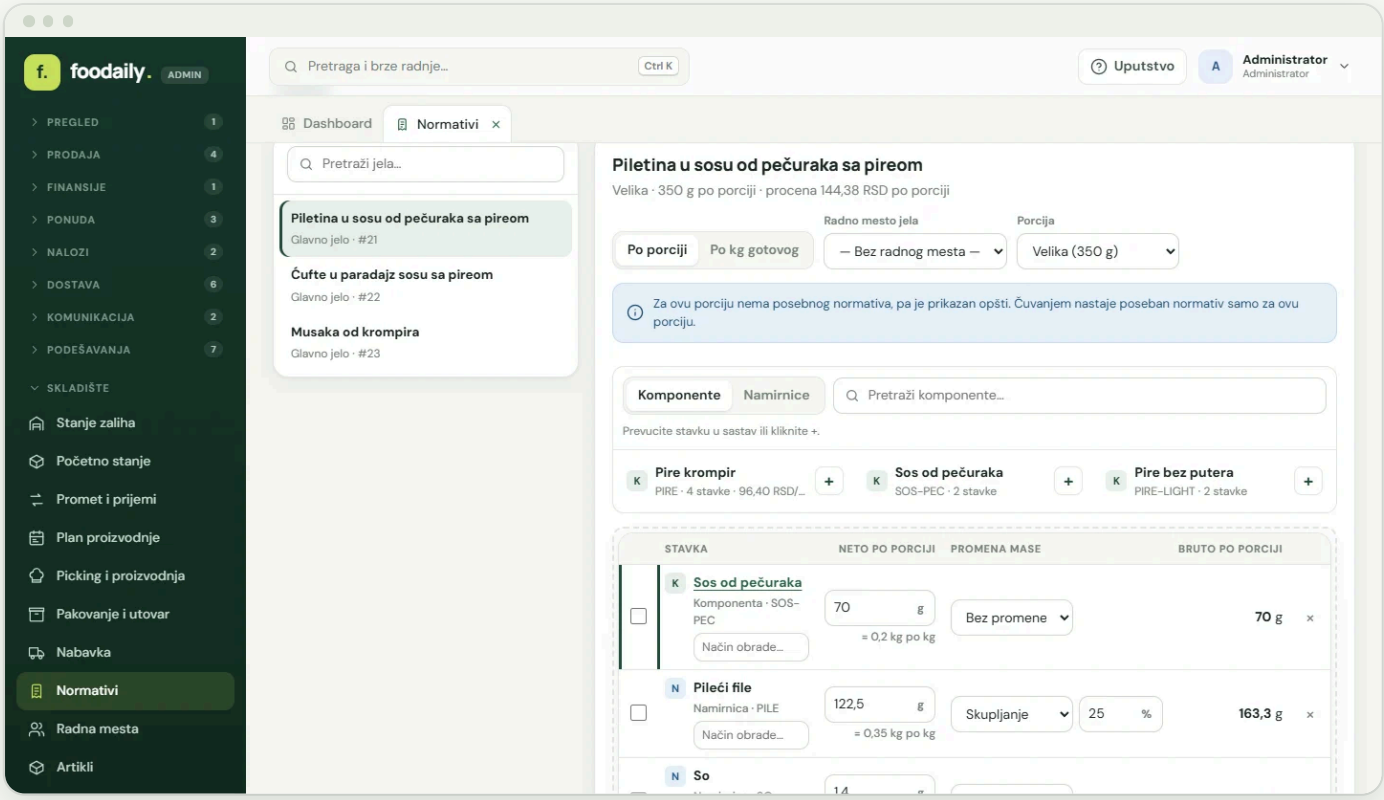
Notifications to selected clients or users, with read receipts.

- **Notifications**
  New menu, delivery change, day off; sent to the recipients you choose.
- **Dish ratings**
  Average and comments per dish, so you know what gets eaten and what comes back.

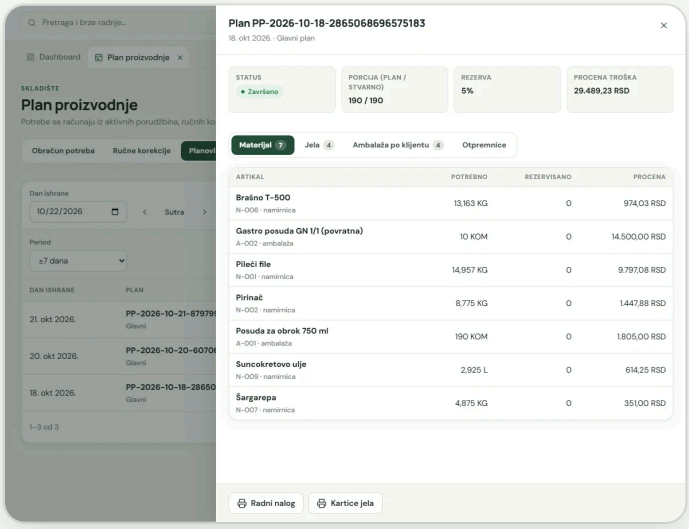
PRODUCTION

The kitchen plan calculates itself

From orders, recipes and manual corrections the system calculates how much to cook and how many ingredients and packaging to issue, with a cost estimate before cooking starts.



Dish recipe: ingredients, components and packaging per portion.



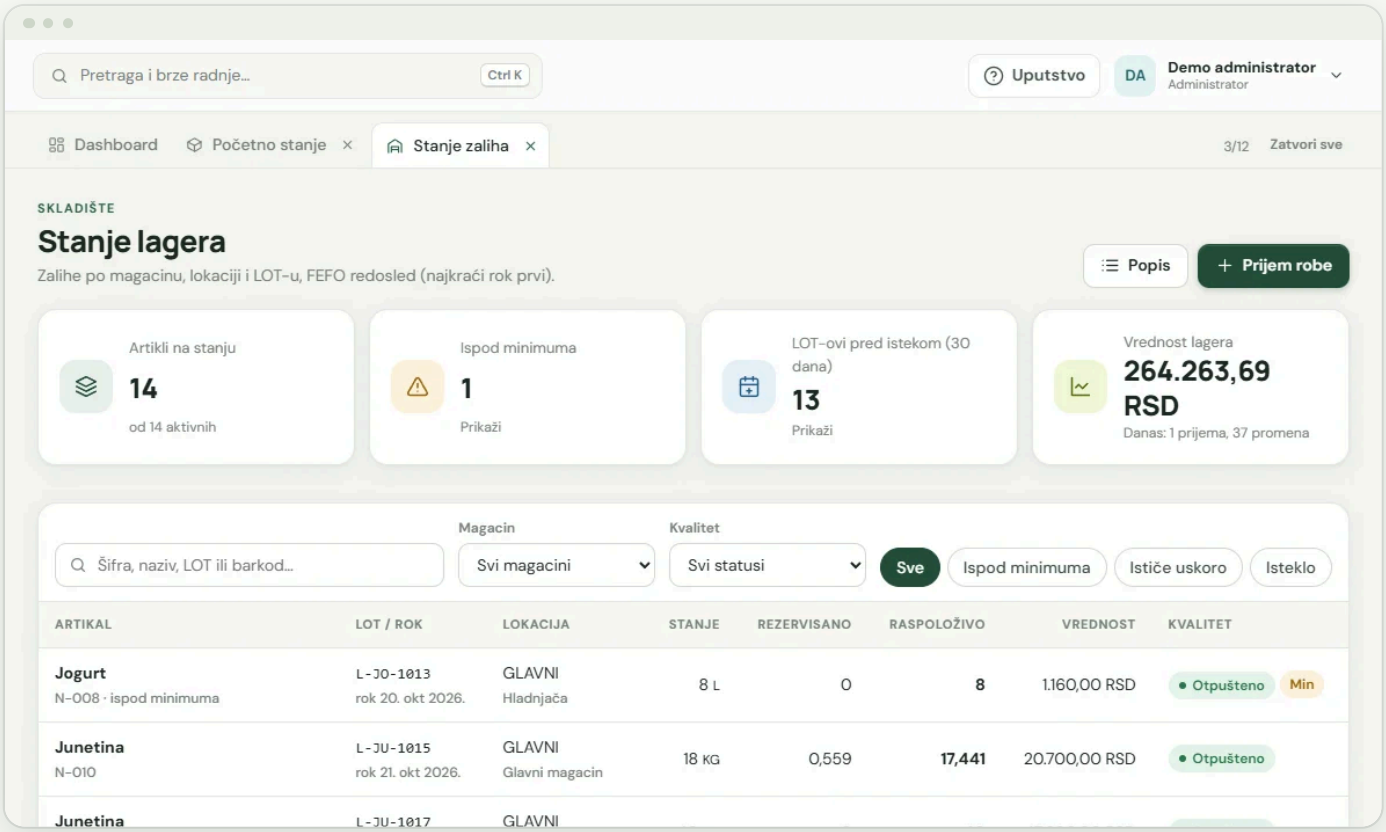
Production plan: required, reserved and estimated cost.

- **Requirement calculation**
  From active orders, recipes and a percentage buffer.
- **Manual corrections**
  Extra portions for institutions without the app, several dishes at once.
- **Stock top-up**
  When something is missing, a top-up starts right from the calculation.
- **Components and work stations**
  Sauces, sides and semi-finished items assigned to work stations.
- **Delivery notes**
  Per institution and location, ready for packing and routing.

WAREHOUSE (WMS)

Every ingredient with a lot number and expiry date

The warehouse knows what arrived, from whom, until when it keeps and where it is. Receiving and issuing are done by scanning on a phone, and the stock value is visible at any moment.



Stock levels by lot, location and expiry, with stock value.



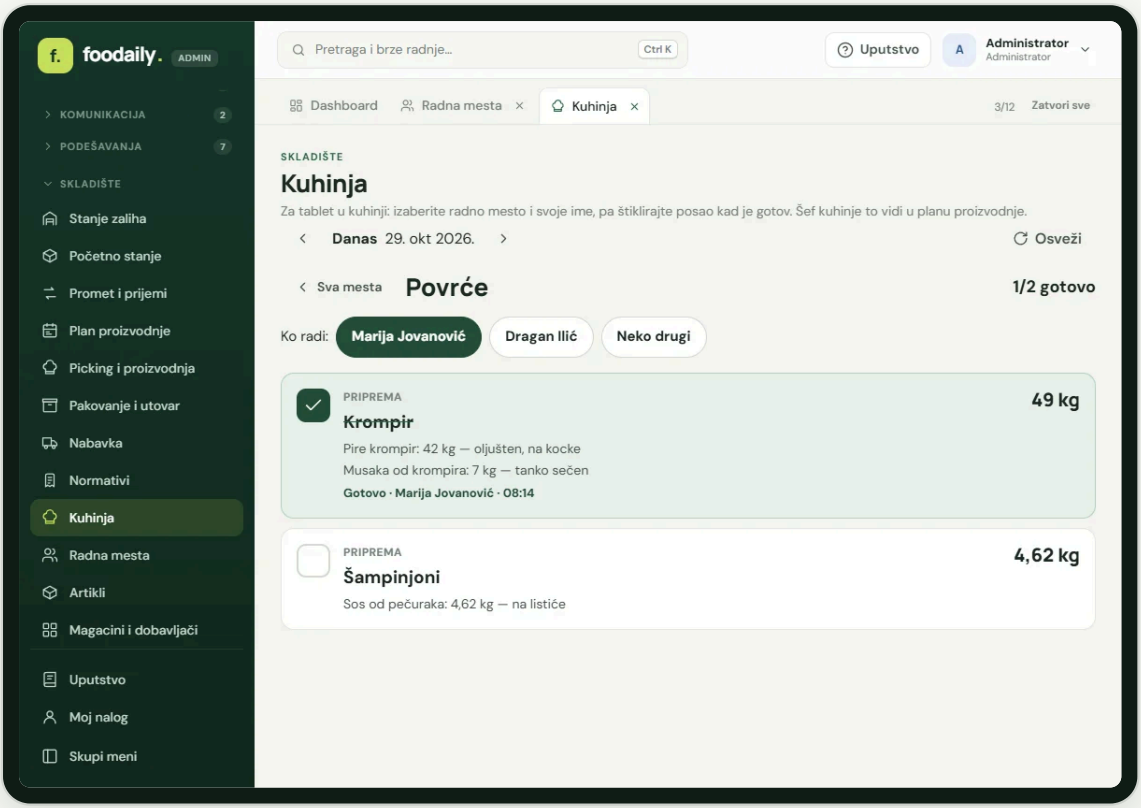
Camera scanning with the phone, no separate scanner.

- **Items, warehouses and locations**
  Location labels with barcodes for quick shelf scanning.
- **Goods receipt**
  On the phone, from an e-invoice or a fiscal receipt; the lot is created automatically.
- **E-invoices and fiscal receipts**
  XML e-invoice import and fiscal receipt check via QR code.
- **Purchase orders**
  Purchase suggestions based on the plan and stock levels.
- **Opening stock and stocktake**
  Fast warehouse setup and inventory counts with differences.
- **Movements and lot card**
  Every in and out, with a printable lot label.

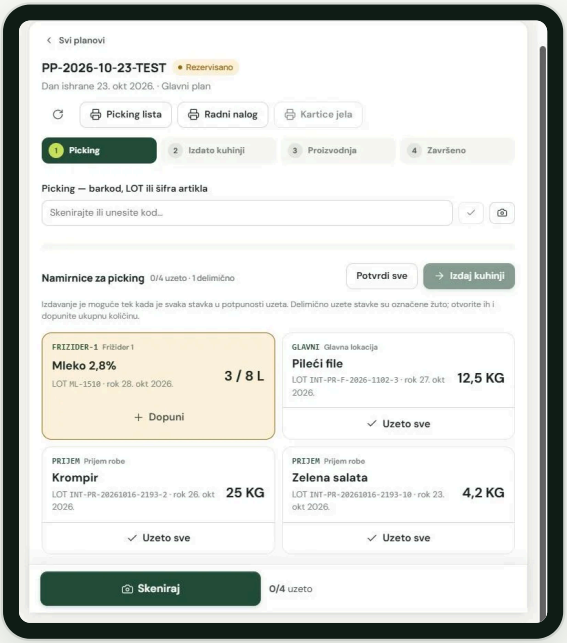
PICKING AND PRODUCTION

The kitchen works from a tablet, not from paper

Warehouse staff scan the exact lot and issue goods to the kitchen. Each work station sees only its own items on a tablet and ticks them off when done, while the head chef sees progress on the whole plan.



Kitchen: tasks per work station, ticked off when done.



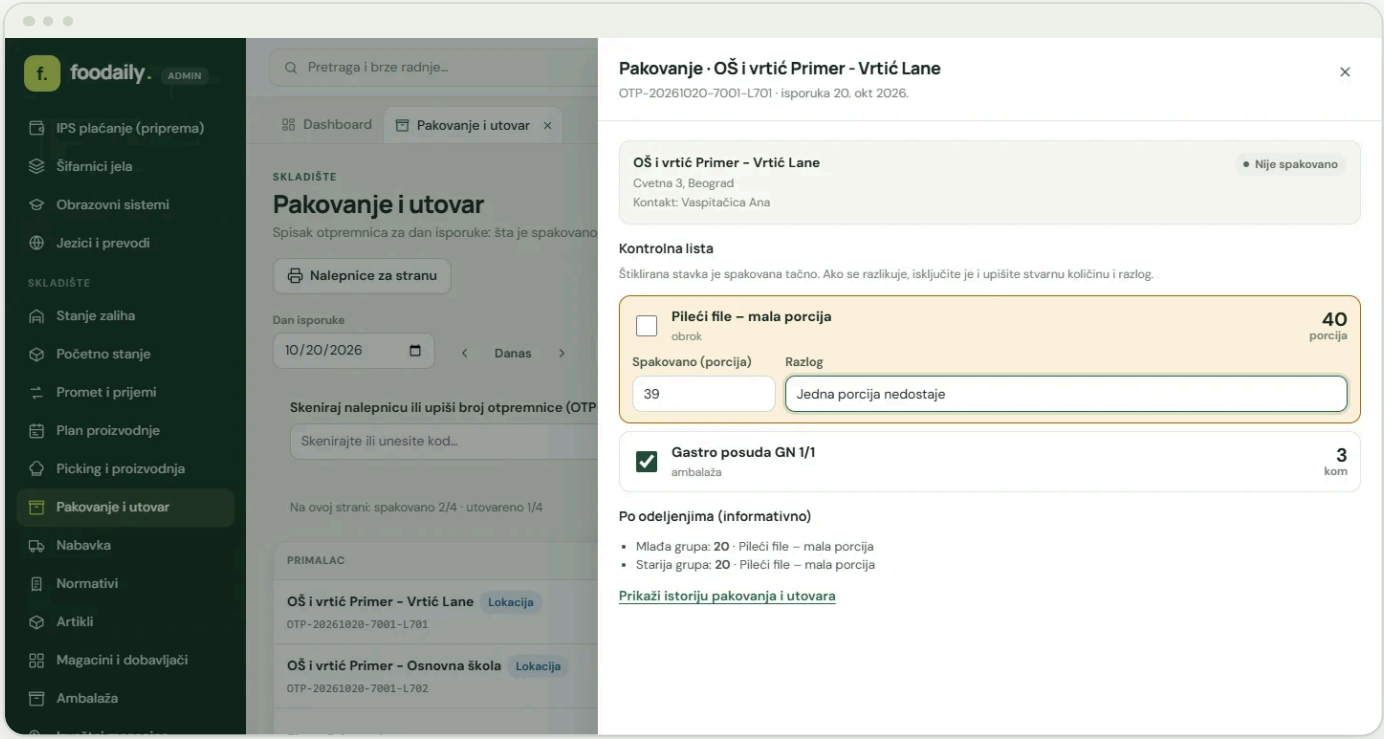
Picking on a tablet: scan the lot and quantity per item.

- **Picking by lot**
  The system suggests the lot that expires first; staff confirm with a scan.
- **Issue to kitchen**
  What was issued, returned and used, at the actual lot price.
- **Work stations**
  Hot kitchen, salads, bakery; bulk assignment of items to stations.
- **Production before the meal day**
  Prep can start a day early; usage is booked to the meal day.
- **Work order and dish cards**
  Printouts for the kitchen when a paper copy is needed.
- **Delivery notes after production**
  A finished plan moves straight to packing and delivery.

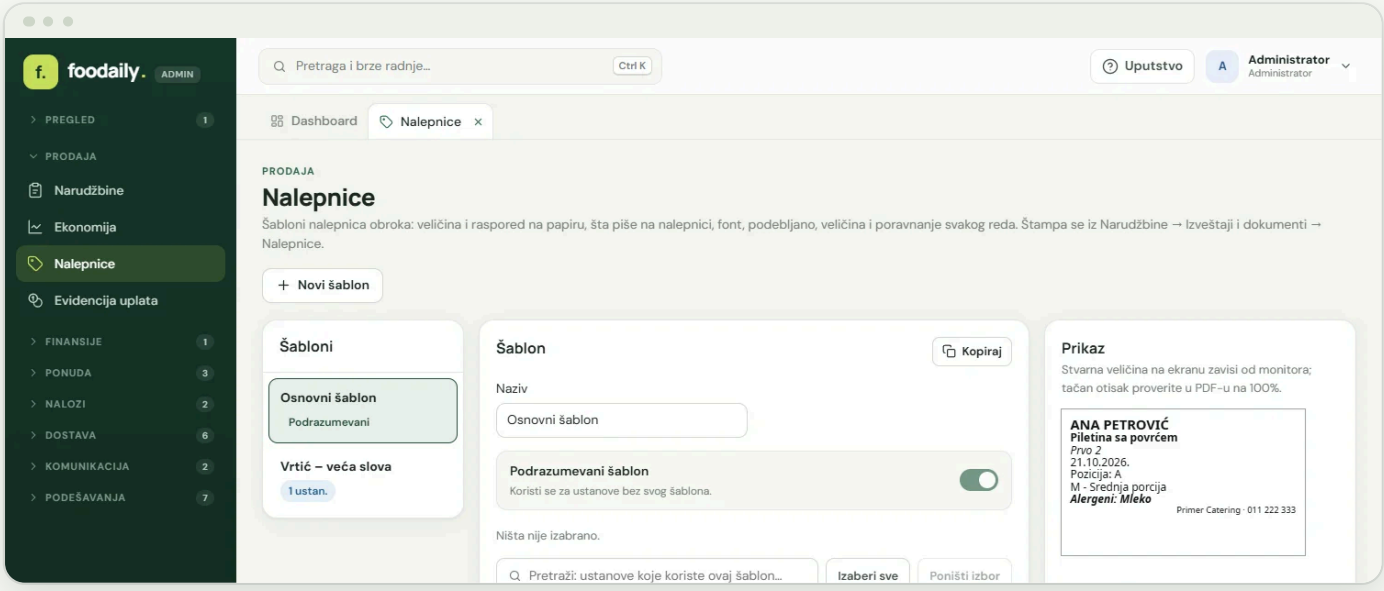
PACKING

The right meal to the right place

Every delivery note has a checklist. Deviations are recorded with a reason, and every meal gets a label with name, dish, portion and allergens, in a layout you design yourself.



Packing checklist per delivery note and location.



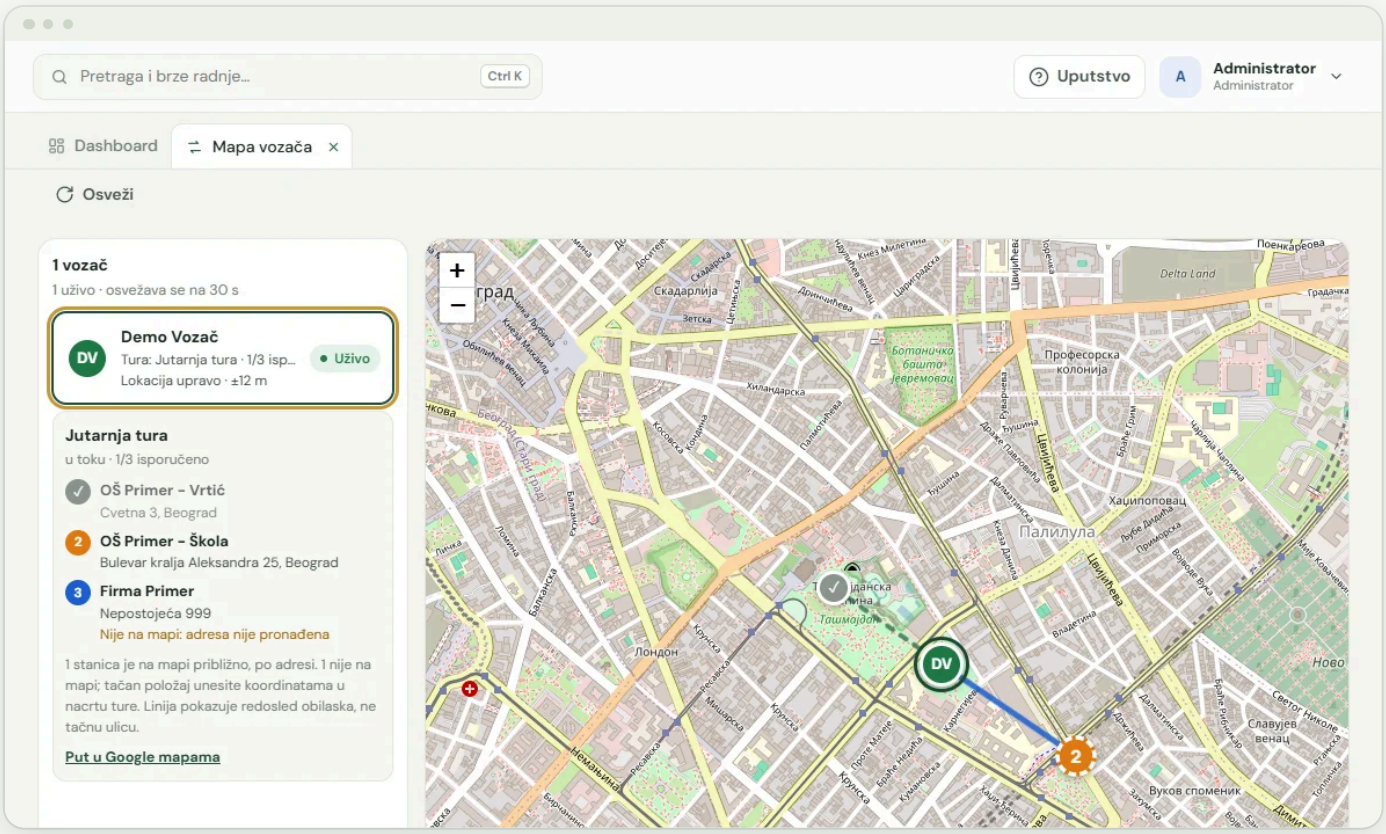
Label template: paper, layout, rows and print preview.

- **Checklist**
  What is packed, what is missing and why.
- **Template-based labels**
  Different templates per institution, paper size and order.
- **Groups and sorting**
  Labels sorted by class, group or route.
- **Scan-to-load**
  The route starts only when everything is loaded.

ROUTES AND MAP

Every route on the map, every delivery confirmed

The dispatcher builds routes with a driver, a vehicle and the order of stops. Drivers see only their own routes, deadlines and directions on the phone, and you see where the meals are while a route is under way.



Driver map live, with routes and stops.



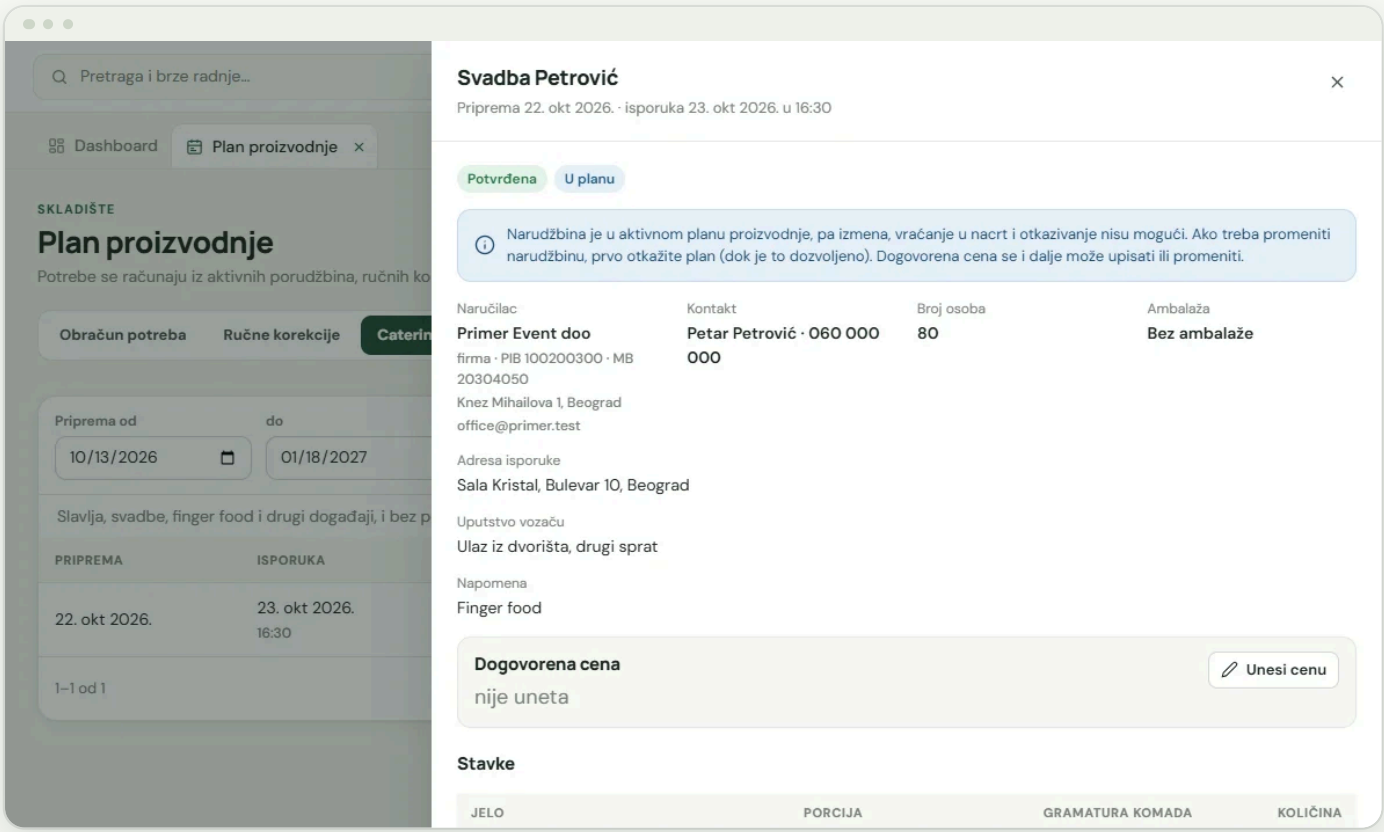
Driver app: next stop and confirmation.

- **Routes with ordered stops**
  Driver, vehicle, delivery notes and delivery deadline per stop.
- **Scan-to-load**
  Before leaving, the driver scans the packages; the route starts when everything is loaded.
- **Deadline always in view**
  Even when the dispatcher changes it during the day.
- **Directions in the app**
  Distance and drive time without leaving the app.
- **Live location**
  Shared with the dispatcher only while a route is under way.
- **Proof of delivery**
  Who received the goods and when, for every stop.

EVERYTHING OUTSIDE THE KITCHEN

Purchasing, fuel and events in the same system

Drivers get the shopping list on their phone and capture the fiscal receipt. Fuel receipts are read from the QR code. Event catering orders go into the same production plan and the same delivery route.



Event catering order with customer, address, items and agreed price.



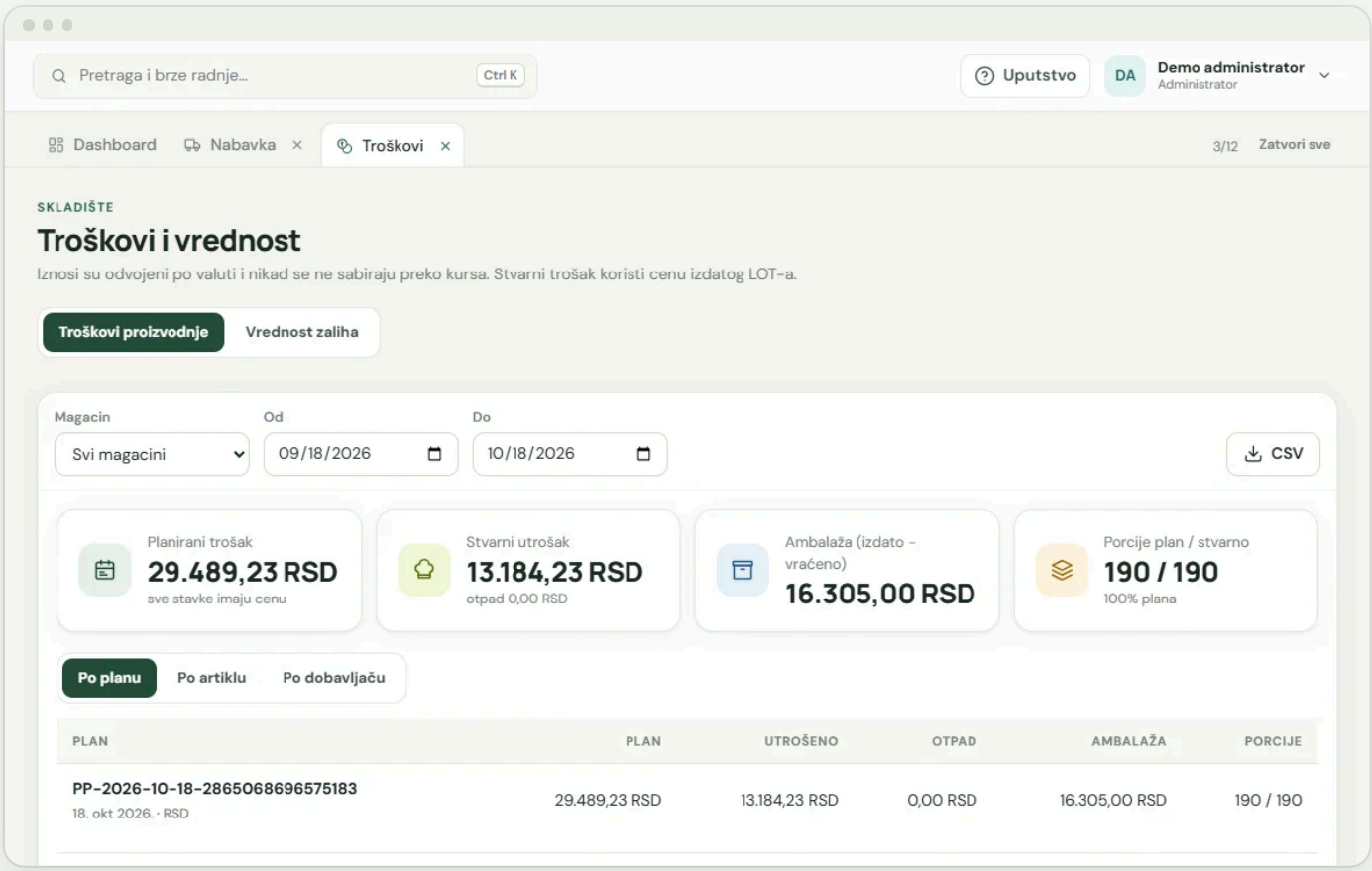
Driver purchasing: fiscal receipt on the phone.

- **Driver purchasing**
  Shopping list, barcode scanning in the store and fiscal receipt check.
- **Quick goods receipt**
  Purchased goods enter the warehouse with suggestions from earlier receipts.
- **Fuel**
  Fuel receipts from the QR code, per driver and vehicle.
- **Parties and events**
  Customer, address, items and agreed price in one place.
- **Event delivery note**
  With the agreed price, as part of the driver's regular route.

FOR THE OWNER

What a meal really costs

The planned cost from recipes is compared with actual usage at the price of the issued lot. You see waste, packaging and planned versus actual portions, by plan, item or supplier.



Production costs: planned, actual, packaging and portions for the selected period.

- **Planned versus actual cost**
  The difference per production plan, with the reason for deviations.
- **Stock value**
  By lot and location, kept separate per currency.
- **Export**
  CSV and Excel for accounting and further analysis.
- **By item and supplier**
  Which ingredient and which supplier affect the meal price the most.
- **Packaging**
  Issued minus returned, for reusable and disposable packaging.
- **Periods up to a year**
  View by day, month or season.

TECHNICAL

In the cloud
No servers or installation on your side; runs in the browser.

Role-based access
Separate accounts for admin, warehouse, kitchen and drivers.

Two languages
Serbian and English, per user and client.

CANTEEN

Meals with a QR card, no lists at the serving line

Employees order in the portal or simply show their card. The server's tablet instantly shows the name, the dish and its photo, and the company is invoiced for what was actually served.

1

Card

The system assigns a code and you print the QR cards.

2

Ordering

Employees pick a shift and a dish, or just bring the card.

3

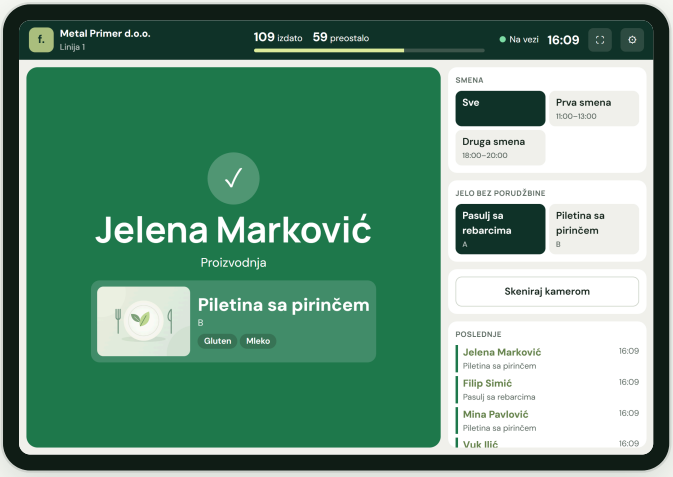
Serving line

The tablet reads the QR code and shows what to serve.

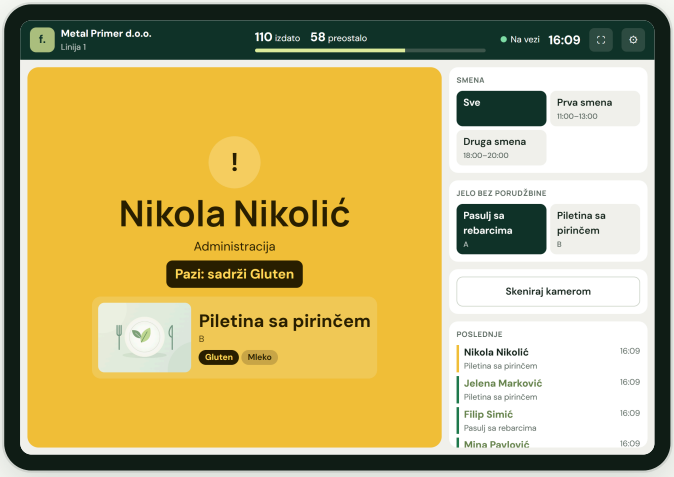
4

Invoice

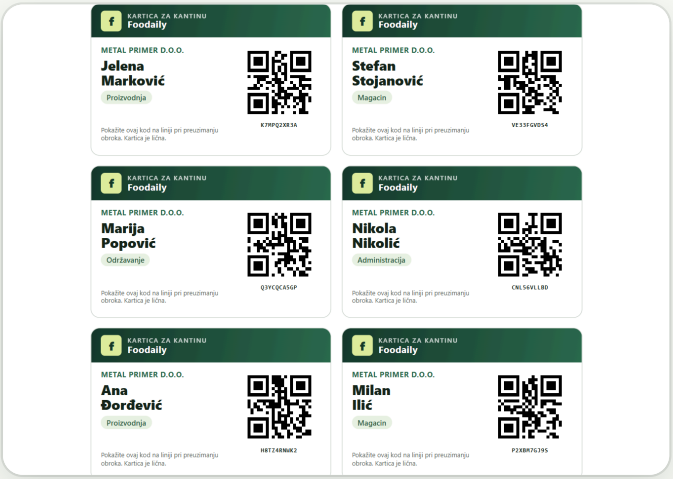
The company pays for what was actually served.



Green: serve the meal. The tablet shows the name, dish, photo and allergens.



Yellow: the dish contains an allergen from the employee's profile.



QR cards: with company, name and department, ready to print or save as PDF.

- **Shifts and three modes**
  Pre-ordering, pre-ordering plus serving without an order, or card only; set per company.
- **Codes and employees**
  Import the list from a CSV file and the system assigns the codes. Sign-in with a staff number, no e-mail needed.
- **Tablet at the serving line**
  Reads QR codes with a 2D scanner or the tablet camera. Serving continues when the internet goes down.
- **Report and invoice**
  Collected and uncollected meals by day, shift, department and employee; invoice totals by department.

EVENT SHOP

Guests choose on your website, you just confirm

Sell finger food and party catering from your own website. Guests pick their items and send a request without an account, and an accepted request becomes a catering order in the same system.

1

Your offer

Choose dishes, prices, weights and photos.

2

Embed

A button on your website, or a link for Instagram and QR codes.

3

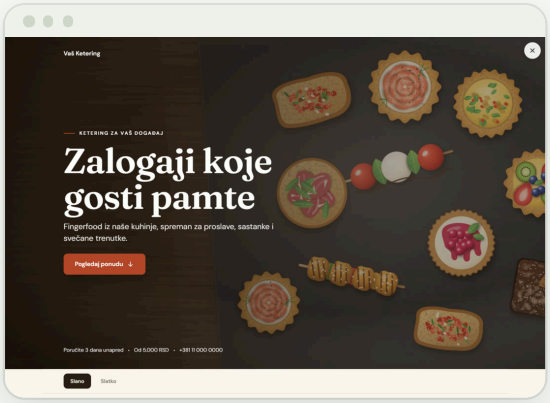
Guest request

Items, date, guest count and address, with an estimated total.

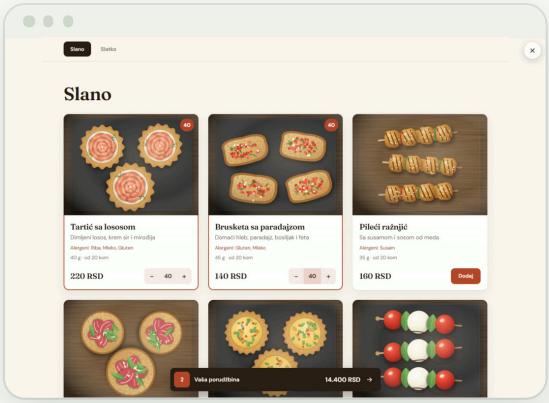
4

Order

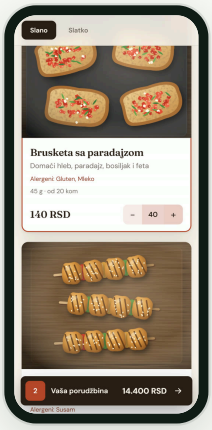
Accept it, then production plan, delivery note and route.

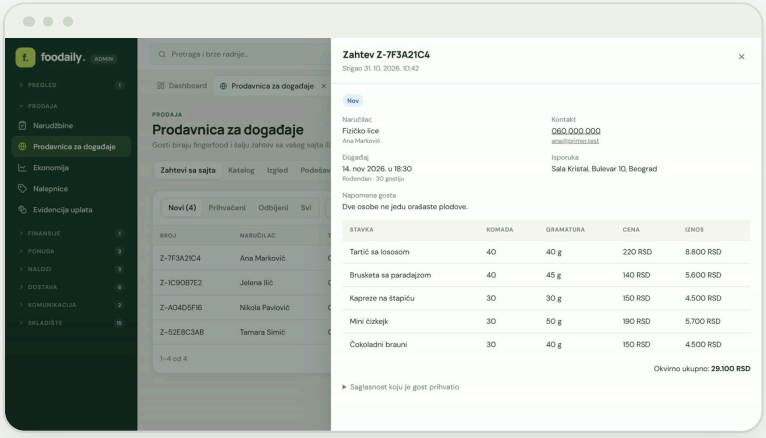


Guest page in your colors, opening on your website.



Choosing: photos, allergens, weights and a running total.





Request in the admin panel with contact, event and items. One click creates the catering order.

- **Six themes, live preview**
  Colors, fonts, cover image and texts, no developer needed.
- **Your rules**
  Minimum order, minimum quantity and how many days in advance.
- **Nothing moves without you**
  Warehouse and production see nothing until you accept the request.
- **Consent and protection**
  Guest consent, a limit on requests and a list of websites allowed to show it.

Good to know: the guest sends a request, and the price is an estimate until you confirm it. You arrange payment and confirmation directly with the guest. The guest page is currently in Serbian only.

ONBOARDING

Start with one institution

You don’t have to move your whole operation at once. Most caterers start with menus and orders for one school, kindergarten or company, and switch on warehouse, kitchen and delivery when they are ready.

1

Demo

In 20 minutes we walk through one of your working days in the system, from menu to route.

2

Data setup

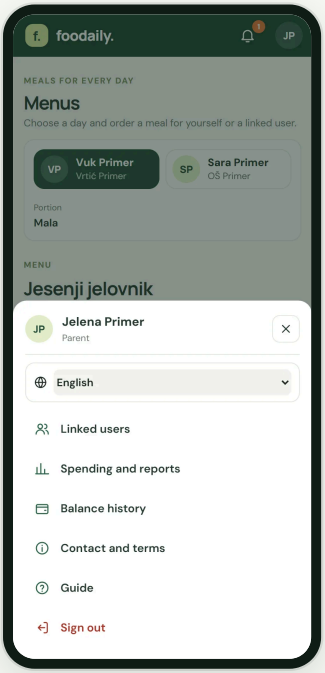
Together we enter dishes, menus, clients and users. We import your existing lists from your spreadsheets.

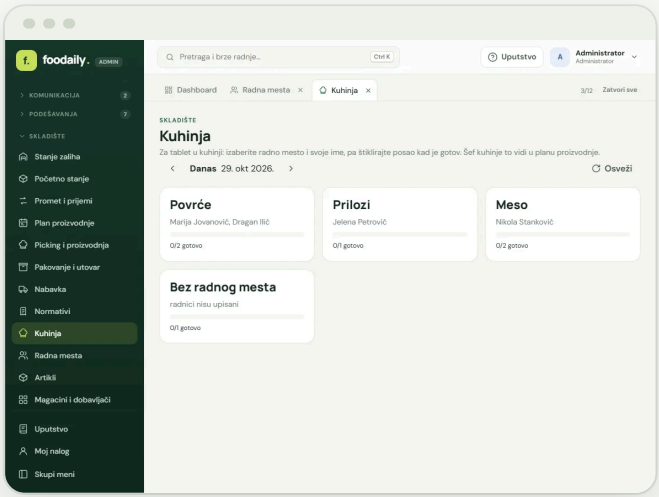
3

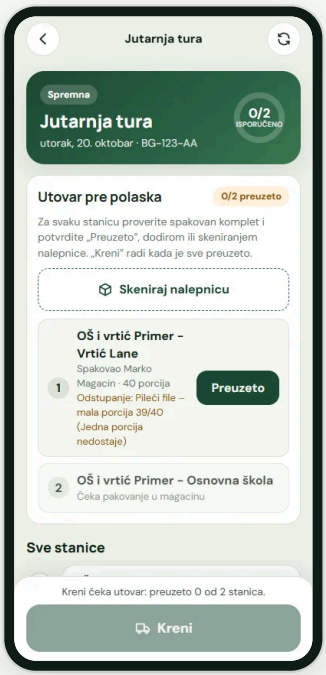
Pilot

One institution runs on Foodaily; you follow the results and roll out to the rest.

- **Modules as you need them**
  Orders and wallet first, then warehouse, production and delivery.
- **Guides**
  Detailed guides for the admin panel and for users, in Serbian and English.
- **Support**
  Help with onboarding and training for kitchen, warehouse and drivers.







Book a demo

Videos and more information on our website.

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