



MICE BOOK

The complete POJU project

Progress · Uses · Vision

Your restaurant, made better.

Understand what is happening.
Decide at the right time.

Management and decision-support software created by a restaurateur, for the people who bring hospitality to life.



PURCHASING + STOCK · KITCHEN · HR · SERVICE · FINANCE · AI

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Starting with the realities of the job



The information is already there

A price on an invoice. Waste in the kitchen. Hours on a rota. Bringing them together takes time.

The idea behind POJU

Make these connections easier to understand, spot discrepancies early and prepare a decision.

Practical experience

More than fifteen years of experience in hospitality and catering.

The first spreadsheets

A management approach and spreadsheets, followed by an application.

Development

A project documented since July 2026, expanding in response to operational needs.

The right information for each role

Management / owner

Results, differences between sites and decisions to prepare.

General manager / supervisor

Daily priorities, organisation, costs and expected activity.

Head chef

Products, recipes, quantities, yields and food costs.

Restaurant floor manager

Reservations, service, groups and information to share.

EXPLORE THE BOOK

Vision and project status **04**

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Independent restaurant, hotel restaurant, catering business or several sites: the scope should fit the needs.

Connect operations to make better decisions

Purchasing + Stock

What comes in and what remains.

Kitchen

What is prepared and what it costs.

Teams

Who works, when and how.



Service

What is booked, served and sold.

Finance

What the business earns and spends.

POJU Advisor

What deserves attention.

A delivery, a recipe, a working hour and a sale should tell the same operational story.

PROJECT STATUS

This map shows the intended architecture. The modules and their connections are at different stages of development.

A concrete foundation, built step by step

An existing screen, a defined rule and a verified workflow represent different stages of progress.

Area	What exists	What to check next
Purchasing + Stock	Application and documented demonstration scenario.	Repeat the workflow, then assess use in practice.
Kitchen	Work undertaken on recipes and costing rules.	Make purchasing, production, sales and consumption reliable.
Human resources	Records, contracts, scheduling, hours and casual staff developed.	Address the issues identified in the HR audit.
Hygiene / guest reviews	Development and deployments reported.	Check connections, settings and active workflows.
Service / Finance	Vision defined and work under way.	Complete and test the full workflows.
Focus and Advisor	Home screen, alerts and partial mechanisms.	Build comprehensive assistance across modules.

Reading guide: the following pages describe the intended function; each “Project status” band states its documented maturity.

Turn a delivery into useful information

Gather the facts

Photo or file: identify supplier, item, unit, quantity and price; create missing records, then check them.

Check what arrives

Match the document to the goods. Missing quantities or inconsistent units should remain visible.

Prepare the discussion

History helps assess a price increase. Quality, yield, lead times and reliability complete the price comparison.

Intended connection: document → receipt → stock → cost.

POJU

FICTIONAL DELIVERY EXAMPLE

INVOICED

10

kg

RECEIVED

8

kg

TO CHECK

2

kg

Check the difference before confirming stock.

Illustrative workflow · Fictional data · Not a software screenshot

Fictional example: 10 kg invoiced, 8 kg received. Stock should reflect the confirmed receipt; the difference needs checking.

PROJECT STATUS

Initial demonstration scope: purchasing, stock, items and suppliers. Repeat the workflow on the version in use, then in real conditions.

Know what you really have

Compare records with reality

Receipts, movements, transfers and stocktakes help reconcile calculated stock with physical counts.

Understand discrepancies

Unit, portion, waste, preparation or counting: several causes are possible. POJU should help examine them.

Prepare what comes next

Batches, dates and slow-moving products should guide stock rotation and, eventually, suggested orders.

Intended connection: usable stock → actual need → suitable purchase.



Fictional example: 12 kg recorded, 9 kg counted. The 3 kg difference needs explaining; it does not establish the cause.

PROJECT STATUS

Core stock functions exist. Complete batch tracking and links to recipes, sales and replenishment still need testing for the chosen scope.

Understand the cost of each plate

A recipe with a history

Ingredients, sub-recipes, portions, steps, allergens and versions form the reference recipe record.

From raw to usable

Peeling, trimming and cooking affect yield. Cost should reflect the quantity actually served.

A price change that flows through

A purchase price increase should be traceable to the affected recipes. A shared sauce retains a consistent cost.

Intended connection: purchase price → recipe cost → menu decision.



Fictional example, excluding yield and other changes: $+ \text{CHF } 2/\text{kg} \times 100 \text{ g} = + \text{CHF } 0.20$ per portion, or CHF 20 for 100 portions.

PROJECT STATUS

Work undertaken on recipe workflows and operational rules. Purchasing, recipes, production and consumption still need end-to-end validation.

Prepare the right quantities

Organise production

Connect recipes, stock, portions and expected activity to prepare kitchen work and ingredient requirements.

Develop the menu

Review sales, contribution, waste and production complexity while respecting the restaurant's identity.

Your menu, your recipes

Planned: choose dishes from your recipes, then set the final selling price yourself. This price will be used to calculate food cost.

The chef and manager retain the decision.



A dessert sells poorly and requires a very specific ingredient. POJU should help compare the options: keep it, adapt it or test another recipe.

PROJECT STATUS

Production and advanced menu analysis: a vision to develop and validate. Not all extension-specific formulas have been defined.

Find each check and its follow-up

Record in the right place

Link a manual reading to the relevant time, product or equipment, including the person performing the check.

Follow up the issue

Keep the observation, agreed action, verification and resolution. An open alert remains subject to follow-up.

Retrieve the history

Connect batches, dates, preparations and supporting records to make searches and useful exports easier.

Manual readings allow a start without requiring connected equipment.



A reading at goods receipt calls for checking. The manager assesses the situation and records the decision under the establishment's rules.

PROJECT STATUS

Development and deployments reported. Thresholds, frequencies, local settings and complete workflows need checking before use.

A record throughout the employee journey

From joining to leaving

Identity, documents, contract, role, salary, working percentage and assignments should stay connected.

Keep a history of changes

A dated change should not erase the previous situation. History helps explain the calculations.

Support the team

Skills, training, reviews, objectives and deadlines belong in the same HR module.

One HR module covers the team's full journey.



An employee changes role and working percentage. POJU should retain the terms before and after the effective date, with appropriate access rights.

PROJECT STATUS

Records, contracts and several tracking functions appear in the audited sources. Usability, settings and some connections still need correction.

A proposal the manager stays in control of



A foundation already developed

The current engine uses approved historical data to propose a week. Without history, it should not invent working patterns.

An organisation to complete

Availability, absences and skills should inform shift coverage. Staffing based on expected demand is a separate development.

01

Propose

Based on known working patterns.

02

Adjust

The manager edits the week.

03

Approve

The decision is retained.

04

Improve

Approved feedback informs future proposals.

PROJECT STATUS

An engine based on existing history has been run locally. Readability, balances after absence and some skill links need improvement.

Keep work connected to its cost

The intended workflow

01 Actual hours

Enter or import the hours actually worked.

02 Weekly approval

Review corrections and confirm the period.

03 Cost and draft

Apply the dated terms and prepare the amounts.

04 Checked documents

Check, approve and retain useful records.

What the module covers

Dated salary and working percentage

Contract changes

Absences and hours

Drafts and documents

13th-month salary under the selected method

Net pay, contributions and applicable rules require their own checks.

Planned processing includes pro rata calculations and tracking accrued / paid / remaining 13th-month salary.

PROJECT STATUS

The audit found an issue converting approved hours into cost. The full chain and automatic payroll across several countries are not yet established.

Two situations, two consistent approaches



**The right record
for each type
of engagement.**

Directly hired casual staff

An HR record and a contract.

Availability, engagement terms, documents and pay to manage.

Agency-supplied staff

An assignment linked to the staffing supplier.

An agency contact and an invoiced cost, without creating a second direct payroll for the same work.

In both cases: retrieve the assignment, relevant hours, responsibilities and cost.

PROJECT STATUS

Casual staff and staffing supplier records developed. The complete workflow still needs checking against the establishment's settings and records.

Prepare before the guests arrive

A shared reservation book

Reservations, groups, walk-ins, waiting lists, cancellations and no-shows feed a common view.

Useful briefing information

Timings, declared allergies or intolerances, special requests and limited products should reach the right station.

An organised dining room

Tables, areas, terrace and sections support organisation. Demand forecasts should remain explained and subject to uncertainty.

Intended connection: expected activity → preparation → organisation.



Several bookings arrive at the same time. The manager should be able to prepare reception, kitchen and staff assignments before service.

PROJECT STATUS

Target workflow defined. Reservations, floor plan and complete demand forecasting need finalising and testing with the teams.

Follow service through to the result



Actions suited to real operations

Ordering, authorised changes, kitchen and bar information, then availability confirmed by the team.

A clear bill

Splits, payment methods, deposits, discounts and complimentary items should respect permissions and leave a record.

01

Order

Allergies and preferences remain distinct.

02

Pass on

Information reaches the right station.

03

Take payment

The bill follows the required approvals.

04

Close

Compare expected and actual figures; retain differences.

PROJECT STATUS

The complete Service chain needs finalising. Importing data from an existing till is envisaged; each connection requires study and testing.

An event, from first enquiry to review

One continuous commercial record

Enquiry, quote and versions, provisional hold, confirmation, deposits, invoice and balance belong to the same story.

Shared preparation

Menus, quantities, allergies, purchasing, team, equipment and external services inform the day's running order.

A record for next time

Compare planned attendance, consumption, hours and costs with what was observed after the event.

A reservation should become a group booking without unnecessary re-entry.



For an off-site event, the venue record should also specify access, water, electricity, refrigeration and transport. These constraints influence preparation.

PROJECT STATUS

Event vision documented; the full workflow needs building, connecting and testing. The illustration shows neither an actual venue nor capacity offered for sale.

Turn feedback into areas for improvement

Bring existing sources together

Review platforms and other accessible sources should remain distinguishable, with their available history.

Understand recurring themes

Welcome, waiting, food or value for money: follow recurring topics and how they change.

Keep the context

An ambiguous or ironic comment needs careful reading. Analysis should help the manager examine the feedback.

Reviews stay within Service, reusing existing channels.



Several comments mention waiting. In time, POJU should help connect this signal with the relevant services and their organisation.

PROJECT STATUS

Development and deployment reported. Connections, history and actual operation need checking; cross-module analysis needs developing.

Understand what the operation retains

Bring revenue and costs together

Sales, ingredient consumption, staffing and other expenses should feed a consistent view of the result.

Explain a variance

Distinguish attendance, prices, waste, hours and expenses. Retrieve the facts behind a change.

Trace back to the evidence

A total should lead to the relevant transactions and records, for both the manager and the accountant.

Target: an income statement down to EBITDA, before interest, taxes, depreciation and amortisation.



A full dining room can still deliver an inadequate result. The aim is to understand costs and their changes, beyond revenue alone.

PROJECT STATUS

Work undertaken on the Finance vision and initial connections. Consistency of amounts, exports and complete closes still needs finalising and validation.

Look ahead while keeping the baseline

Budget

What has been approved

A dated baseline for comparing results.

Forecast

What is estimated now

A revision that retains its assumptions and history.

Cash flow

When money comes in and goes out

A view of payment dates, distinct from accounting profit.

Simulate a decision

Explore changes in demand, cost or investment without altering real operations. Equipment expenditure keeps separate tracking.

Find documents and deadlines

Records, exports, contracts, insurance, leases and renewals should support preparation and checking. Operational and accounting responsibilities remain distinct.

PROJECT STATUS

Foundations and vision defined. Forecasts, simulations, exports and administration need finalising for the chosen scope. POJU does not execute bank payments.



See what deserves attention

Today's Focus

A few role-specific priorities, with the observed fact, its importance and a possible action.

POJU Index

A summary that should show its components and the reliability of available data.

POJU

TODAY'S FOCUS

01

Observed fact

02

Information to verify

03

Possible action

POJU INDEX

Components

Data reliability

Traceable sources

Missing data needs checking; it is not a poor result.

Explanatory diagram of the intended experience · Not a software screenshot

Understand

Find the fact and its source.

Check

Account for what is missing.

Decide

Choose an appropriate action.

PROJECT STATUS

Home screen and alerts visible. Cross-module links and the complete summary still need to be made reliable. Missing data should not be treated as a poor result.

Ask in your own words

A useful conversation

Use text or voice to query authorised data and get an understandable explanation.

A reasoned proposal

Show the facts used, limitations and a possible action. Missing information should be identified.

Controlled learning

Approved corrections should improve proposals. The manager retains approval of commitments.



Technology provides guidance. The professional decides.

“Why are my food costs rising?”
“What should I plan for tomorrow?”
“Prepare a proposed order.”

PROJECT STATUS

Home screen, alerts and partial mechanisms exist. An Advisor able to work across all modules remains an ambition to develop.

A group meal for 60 people

Illustrative scenario: how information should connect in the future.

- 01 The group confirms**
Participants, menus, allergies, timing and deposit.
- 02 The kitchen prepares**
Recipes, portions, stock and required purchases.
- 03 The team organises**
Schedule, stations, skills and additional staff.
- 04 Service takes place**
Changes, consumption and observed facts.
- 05 The manager analyses**
Sales, ingredients, hours and event expenses.



A change in attendance can alter quantities, purchases and organisation. The review should inform the next offer.

PROJECT STATUS

This example describes the intended operation. It is neither a fully validated workflow nor a measured client result.

One information base, adapted uses

Phone

Photo, scan, check or quick information on the floor.

Tablet

Preparation, recipes, reservations and operational tracking.

Computer

Organisation, analysis, administration and decisions.

Target: routine monitoring in 15 to 20 minutes a day, depending on scope, to be measured during trials.

One site, then several

The project envisages shared reference data where useful, with operations and responsibilities assigned to the right site.

Languages and contexts

French, English, German, Spanish and Thai are selected, alongside several currencies. Each context needs its own rules.

Role-based permissions

Team members, managers and owners have different access. POJU administration is separate from restaurant operations.

Continuity and recovery

Backups, restoration, exports and continuity are requirements to test. A universal offline mode is not claimed as available.

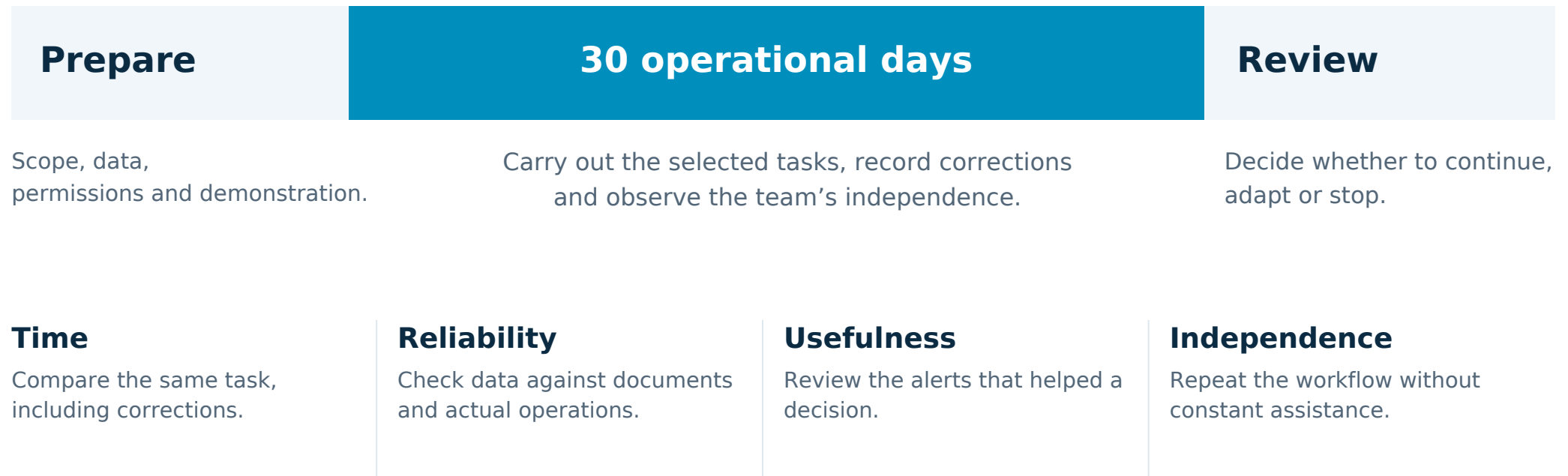
PROJECT STATUS

Local and online installations documented. Access, restoration, synchronisation and operation on each device need checking for the selected scope.

A supported trial with observable results

Around 45 days for the complete process

The calendar depends on opening days and operational volume. The 30 days below are days of actual use.



PROJECT STATUS

A trial should start with a defined scope and agreed criteria. No quantified time savings or financial savings are presented as already measured.

Move POJU forward through evidence of use



The aim: start with a specific need, then expand use when functions are ready and useful.

01 Make reliable

Fix end-to-end workflows, especially the issues identified in HR.

02 Simplify

Observe actions, hesitation and re-entry; make work flow more smoothly.

03 Connect

Join modules using verified rules and data.

04 Expand

Develop forecasting, simulation and advice from a reliable foundation.

PROJECT STATUS

The pace depends on trials, observed needs and available resources. This roadmap does not announce a delivery date for the entire project.

A start that fits the establishment

Choose a concrete problem

Start with one supplier, a few products or a useful workflow. The scope should be clear to the team.

Prepare the right data

Bring in the required items, units, documents and permissions. Identify what will be retained from the current organisation.

Learn through use

Show the workflow, let the team repeat it, note hesitation and fix obstacles before expanding.

The establishment selects useful functions as they become available.



First objective: complete an operation, understand its result and repeat it without constant assistance.

PROJECT STATUS

Terms to define before starting: selected functions, preparation, access, support, financial terms and data recovery.

Understand to decide



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This book presents POJU's scope and direction. Uses described as objectives are not a list of functions already available.

REFERENCE DOCUMENTS

- 1 · POJU, Overall presentation: current state and vision, September 2026; project history from 14 July to 17 September 2026.
- 2 · Interview with Olivier about POJU, vision script, version of 22 September 2026; POJU presentation and demo screenshots.
- 3 · Audit of the POJU HR module, version of 19 September 2026.

The restaurant scenes illustrate the vision. The robot represents the software; no physical robot is offered.