

Restaurant Solution

Restaurant management (requests, daily tasks, points, SLA) and the QR menu (editor, studio, operations screen, report)

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Requests

Restaurant Management brings floor and kitchen operations together on one screen: **requests** raised by guests or staff, **points** that carry the cleaning and fault status of every physical unit, and **request types** that decide which department answers. The **Requests** tab is the module's entry screen — it shows the current workload and lets you raise a request manually.

“ How do I open this screen? In the left menu go to **Bumerang** → **BUSINESS (İŞLETME)** → **Restaurant (Restoran)** → **Requests**.

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Restoran Yönetimi — Useroam Bistro

Talepler, noktalar ve departman bazlı talep tipleri

Her şey yolunda

Nokta: 14 Kirliliği: 0 Arızalı: 0 Bekliyor: 0 İşlemde: 0 Günlük görev: 0% (0/23)

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Talep tipi

Nokta

Not

Garson çağır

Talep aç

TARİH	TALEP TİPİ	DEPARTMAN	NOKTA	PERSONEL	DURUM
Henüz talep yok.					

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Yardım | Şartlar | Gizlilik

1. Status strip

The screen opens with the business name (e.g. *Useroam Bistro*) and a one-line verdict on the current state — "*All good*" when nothing needs attention, a warning line when work is piling up.

- **Points:** Total number of defined points (tables, restrooms, kitchen equipment and so on).
 - **Dirty:** Points waiting to be cleaned.
 - **Out of order:** Points marked as faulty.
 - **Waiting:** Requests nobody has picked up yet.
 - **In progress:** Requests a staff member has taken on.
 - **Daily tasks:** Completion rate of today's task list (e.g. *0% (0/23)*).
-

2. Tabs

The module has seven tabs: **Requests**, **Daily Tasks**, **Report**, **Points**, **Request Types**, **SLA** and **Settings**. Each is documented on its own page. The left menu keeps shortcuts to Requests, Board (Pano — the Points view), Request Types and Settings; the remaining tabs are reached from the tab bar inside the screen.

3. Create a request manually

When a guest calls you over or a staff member reports something missing, you raise the request here:

- **Request type:** One of the defined types. In the demo business these are *Garson çağır* (call waiter), *Hesap iste* (ask for the bill), *Temizlik* (cleaning) and *Arıza bildir* (report a fault). You manage the list on the **Request Types** tab.
- **Point:** Where the request comes from (a table or an area).
- **Note:** Free-text detail.

Create raises the request. It goes to the staff of the department linked to that request type; if auto-assignment is enabled on the **Settings** tab, it is handed to a specific person straight away.

4. Request list

The table below lists open requests with the columns **Date**, **Request type**, **Department**, **Point**, **Staff** and **Status**. When there is nothing to show it reads "*No requests yet.*"

Tip: Guests can also raise requests by scanning a QR code. Whatever the channel, every request lands on this screen.

“ **Related pages: Restaurant Solution → Request Types, Points, SLA, Settings.**

Daily Tasks

The **Daily Tasks** tab is where you define the work that repeats every day and tick it off as the day goes: opening checks, cleaning rounds, temperature measurements, safety checks and closing duties. The screen has two halves — **today's operations board** at the top, **task templates** below.

“ **How do I open this screen?** Open the module under **Bumerang → BUSINESS (İŞLETME) → Restaurant (Restoran)** and switch to the **Daily Tasks** tab.

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Bugünün operasyon panosu (2026-08-11) 0/23 - 0%

AÇILIŞ

Ekipman açılış kontrolü (ocak, fırın, fritöz)

Mutfak

Gün içinde

Gün içinde

GÜN İÇİ TUR

Tuvalet temizlik ve malzeme kontrolü

Temizlik

09:00

12:00

15:00

18:00

21:00

09:00

Salon toplama ve masa düzeni turu

Garson

11:00

15:00

19:00

11:00

ÖLÇÜM

Soğuk hava dolabı sıcaklığı

Mutfak · 0 .. 5C

09:00

15:00

21:00

09:00

C

Derin dondurucu sıcaklığı

Mutfak · -25 .. -18C

09:00

21:00

09:00

C

Sıcak servis hattı sıcaklığı

Mutfak · 63 .. 90C

12:00

19:00

12:00

C

GÜVENLİK

Gaz vanası kapatıldı

Teknik

Gün içinde

Gün içinde

Kapı kilit ve alarm kontrolü

Departman yok

Gün içinde

Gün içinde

KAPANIŞ

Mutfak yüzey ve tezgah dezenfeksiyonu

Temizlik

Gün içinde

Gün içinde

Ocak, fırın ve fritöz kapatıldı

Mutfak

Gün içinde

Gün içinde

Çöpler boşaltıldı

Temizlik

Gün içinde

Gün içinde

Zemin temizliği yapıldı

Temizlik

Gün içinde

Gün içinde

Kasa kapanış sayımı

Departman yok

Gün içinde

Gün içinde

Görev şablonları

GÖREV	TÜR	DEPARTMAN	SAATLER	ÖLÇÜM (BİRİM / ALT / ÜST)	
Ekipman açılış kontrolü (ocak)	Açılış	Mutfak	09,13,17	C min max	☐ ☒ Modül aktif
Tuvalet temizlik ve malzeme	Gün içi tur	Temizlik	09,12,15,18,21	C min max	☒ ☒ Modül aktif
Salon toplama ve masa düz	Gün içi tur	Garson	11,15,19	C min max	☐ ☒ Modül aktif
Soğuk hava dolabı sıcaklığı	Ölçüm	Mutfak	09,15,21	C 0 5	☐ ☒ Modül aktif
Derin dondurucu sıcaklığı	Ölçüm	Mutfak	09,21	C -25 -18	☐ ☒ Modül aktif
Sıcak servis hattı sıcaklığı	Ölçüm	Mutfak	12,19	C 63 90	☐ ☒ Modül aktif
Gaz vanası kapatıldı	Güvenlik	Teknik	09,13,17	C min max	☐ ☒ Modül aktif
Kapı kilit ve alarm kontrolü	Güvenlik	Departman yok	09,13,17	C min max	☒ ☒ Modül aktif
Mutfak yüzey ve tezgah dez	Kapanış	Temizlik	09,13,17	C min max	☒ ☒ Modül aktif
Ocak, fırın ve fritöz kapatıldı	Kapanış	Mutfak	09,13,17	C min max	☐ ☒ Modül aktif
Çöpler boşaltıldı	Kapanış	Temizlik	09,13,17	C min max	☐ ☒ Modül aktif
Zemin temizliği yapıldı	Kapanış	Temizlik	09,13,17	C min max	☐ ☒ Modül aktif
Kasa kapanış sayımı	Kapanış	Departman yok	09,13,17	C min max	☐ ☒ Modül aktif
Yeni görev adı	Açılış	Departman yok	09,13,17	C min max	☐

Saatler alanı boş bırakılırsa görev gün içinde bir kez yapılır. 09,13,17 yazarsanız o saatlerde tur olarak tekrarlanır. Ölçüm alanına birim ve alt/üst sınır girerseniz aralık dışı değer otomatik iş emri açar. Görevler her gün sıfırlanır.

1. Today's operations board

The heading carries today's date and the completion rate (e.g. 0/23 · 0%). Tasks are grouped by type:

- **Opening:** Start-of-day checks, e.g. *Ekipman açılış kontrolü* (equipment opening check — hob, oven, fryer).
- **Round:** Rounds repeated at set hours, e.g. *Tuvalet temizlik ve malzeme kontrolü* (restroom cleaning and supplies check), *Salon toplama ve masa düzeni turu* (dining room clearing and table setting round).
- **Measurement:** Checks that record a number, e.g. *Soğuk hava dolabı sıcaklığı* (chiller temperature).
- **Security:** Gas valve, door lock and alarm checks.
- **Closing:** End-of-day duties — disinfection, waste, floor cleaning, cash count.

Each task shows the **department** it belongs to and the **hours** it is due. Tasks with no fixed hour read *During the day*; tasks with fixed hours show one box per hour (e.g. 09:00 · 12:00 · 15:00 · 18:00 · 21:00) and staff tick the relevant one.

Measurement tasks

For measurement tasks the accepted range is shown next to the department — for example *Mutfak · 0 .. 5 C*, *Mutfak · -25 .. -18 C*, *Mutfak · 63 .. 90 C*. Staff enter the reading; a value outside the range marks the point as **urgent** on the board.

2. Task templates

The table below is where tasks are defined. Columns:

- **Task:** The task name.
- **Type:** *Opening*, *Round*, *Measurement*, *Security* or *Closing*. This drives the grouping on the board.
- **Department:** *No department*, or one of the defined departments (in the demo business *Temizlik* / cleaning, *Teknik* / technical, *Garson* / waiting staff, *Mutfak* / kitchen).
- **Hours:** When the task repeats. Left empty, the task is listed as *During the day*.
- **Measurement (unit / min / max):** Filled in for measurement tasks only — the unit (e.g. C) and the accepted lower and upper limits.

The **Module active** switch at the end of each row lets you suspend a task without deleting the template — it drops out of that day's list. New tasks are created by filling the empty row above the

table and pressing **Add**.

“ **Related pages: Restaurant Solution → Points, Report, Settings.**

Report

The **Report** tab is the logbook of daily tasks: who completed what, when, and with which measurement. It is used for audits and shift handovers, and its records are never deleted.

“ How do I open this screen? Open the module under **Bumerang** → **BUSINESS (İŞLETME)** → **Restaurant (Restoran)** and switch to the **Report** tab.

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Talepler Günlük Görevler Rapor Noktalar Talep Tipleri SLA Ayarlar

Gün 08/11/2026 Göster 0/23 - 0%

ZAMAN	GÖREV	DEPARTMAN	KİM	ÖLÇÜM (BİRİM / ALT / ÜST)	SONUÇ
Son 7 günün kayıtları. Her satır kim, ne zaman, hangi ölçümle tamamladı bilgisini taşır ve silinmez.					

Yardım | Şartlar | Gizlilik

1. Choosing a day

Enter a date in the **Day** field and press **Show**. The completion rate for that day appears next to it (e.g. 0/23 · 0%). The screen holds the records of the **last 7 days**.

2. Record table

Columns:

- **Time:** When the task was ticked off.
- **Task:** The task name.
- **Department:** The department the task belongs to.
- **Who:** The staff member who completed it.
- **Measurement (unit / min / max):** For measurement tasks, the value entered and the accepted range.
- **Result:** Whether the task passed — a reading inside the range passes, one outside fails.

“ **Why it matters:** Food safety inspections ask for temperature records. Because this table permanently keeps who took each reading and at what time, it can be used directly during an inspection.

“ **Related pages:** Restaurant Solution → Daily Tasks, Points.

Points

The **Points** tab — listed as **Board (Pano)** in the left menu — is the map of your venue. Every table, restroom, kitchen appliance and store room appears as a tile, and its colour tells you the state of the floor at a glance.

“ How do I open this screen? In the left menu go to **Bumerang** → **BUSINESS (İŞLETME)** → **Restaurant (Restoran)** → **Board (Pano)**, or switch to the **Points** tab inside the module.

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Sorun yok İş var (kirliliği veya geciken görev) Acil (arızalı veya uygunsuz ölçüm)

Kutucuğa tıklayınca durum değişir: temiz, kirliliği, arızalı.

Genel görevler

Belirli bir noktaya bağlı olmayan günlük görevler

0/10

Tuvalet (2)

Erkek Tuvaleti

Temiz

Sil

Kadın Tuvaleti

Temiz

Sil

Ocak / Mutfak (5)

Derin Dondurucu

Temiz · 0/2

Günlük Görevler

Sil

Fritöz

Temiz

Sil

Ocak ve Fırın

Temiz · 0/1

Günlük Görevler

Sil

Sıcak Servis Hattı

Temiz · 0/2

Günlük Görevler

Sil

Soğuk Hava Dolabı

Temiz · 0/3

Günlük Görevler

Sil

Alan (5)

Bar

Temiz

Sil

Bulaşıkhanesi

Temiz

Sil

Giriş ve Bekleme

Temiz

Sil

Mutfak

Temiz · 0/2

Günlük Görevler

Sil

Salon

Temiz · 0/3

Günlük Görevler

Sil

Depo (2)

Kuru Gıda Deposu

Temiz

Sil

Soğuk Depo

Temiz

Sil

Nokta ekle

Yardım | Şartlar | Gizlilik

1. Status colours

The three captions at the top explain what the tiles mean:

- **All good:** The point is clean with nothing pending.
- **Needs work:** The point is dirty or one of its daily tasks is overdue.
- **Urgent:** The point is out of order, or a measurement came back outside its limits (for example a fridge reading above the accepted range).

Clicking a tile cycles its status: **clean** → **dirty** → **out of order**. Staff can make the same change from their phone; the board shows both.

2. General tasks

A **General tasks** card sits at the top of the board. Daily tasks that are not tied to a specific point (the closing cash count, for instance) collect here with their completion ratio (e.g. *0/10*).

3. Point groups

Points are grouped by type, with the count next to each group. In the demo business:

- **Restroom (2):** Erkek Tuvaleti (men's), Kadın Tuvaleti (women's)
- **Kitchen (5):** Derin Dondurucu (deep freezer), Fritöz (fryer), Ocak ve Fırın (hob and oven), Sıcak Servis Hattı (hot service line), Soğuk Hava Dolabı (chiller)
- **Area (5):** Bar, Bulaşıkhanesi (dishwashing), Giriş ve Bekleme (entrance and waiting), Mutfak (kitchen), Salon (dining room)
- **Storage (2):** Kuru Gıda Deposu (dry goods store), Soğuk Depo (cold store)

When a point has daily tasks attached, the tile shows a ratio (e.g. *Clean · 0/3*) and a **Daily Tasks** button that opens the tasks for that point.

4. Adding and removing points

The **Add point** area at the bottom has two fields:

- **Name:** The label shown on the tile (e.g. *Ground Floor Restroom*).
- **Type:** *Table, Restroom, Kitchen, Area, Storage* or *Other*. The type only controls grouping.

The **Delete** button next to each tile removes the point. Deleting a point also removes the daily tasks attached to it.

“ **Related pages: Restaurant Solution → Daily Tasks, Requests, Report.**

Request Types

The **Request Types** tab defines the headings guests and staff can raise a request under, and which department each heading goes to. This is where the module's routing is set up: *request type* → *department* → *that department's staff*.

“ How do I open this screen? In the left menu go to **Bumerang** → **BUSINESS (İŞLETME)** → **Restaurant (Restoran)** → **Request Types**.

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Talep tipi ekle

Her talep tipi bir departmana bağlanır; talep açıldığında o departmanın personeline düşer.

Örn. Sipariş al

Departman yok

Ekle

TALEP TİPİ	DEPARTMAN	DURUM	
Garson çağır	Garson	☒	Kaydet
Hesap iste	Garson	☒	Kaydet
Temizlik	Temizlik	☒	Kaydet
Arıza bildir	Teknik	☒	Kaydet

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1. Adding a request type

The row at the top of the page defines a new type:

- **Name:** The heading the guest sees (e.g. *Take order*).
- **Department:** *No department*, or one of the defined departments — in the demo business *Temizlik* (cleaning), *Teknik* (technical), *Garson* (waiting staff), *Mutfak* (kitchen).

Add puts the type in the list. As the screen states, every request type is linked to a department; new requests go to that department's staff.

2. Existing types

The table lists the defined types under **Request type**, **Department** and **Status**. The demo business has four: *Garson çağır* (call waiter), *Hesap iste* (ask for the bill), *Temizlik* (cleaning), *Arıza bildir* (report a fault).

- **Department:** Changed from the dropdown. With *No department* selected the request is not routed to any team and stays in the waiting list.
- **Status:** Turning the switch off hides the type from the request forms. Past requests are not deleted.

The **Save** button at the end of a row only writes that row — if you changed several rows, save each one.

“ **Note:** Departments are defined on the **Staff** screen. A department added there becomes selectable here.

“ **Related pages:** [Restaurant Solution](#) → [Requests](#), [SLA](#); [Bumerang](#) → [Staff](#).

SLA

The **SLA** tab turns response times into rules. When a request is not picked up or not completed within the time you set, the system raises a notification — so work that is running late surfaces by itself.

“ How do I open this screen? Open the module under **Bumerang** → **BUSINESS (İŞLETME)** → **Restaurant (Restoran)** and switch to the **SLA** tab.

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SLA

Talep belirlenen sürede üstlenilmez veya tamamlanmazsa bildirim oluşur. Kontrol her 5 dakikada bir çalışır.

Departman

Aşama

Süre (dk)

☐ SMS de gönder
(yöneticilere, varsayılan kapalı)

Ekle

Tüm departmanlar

Üstlenilmezse

15

Henüz SLA kuralı yok.

Bildirimler

Bildirim yok.

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Yardım | Şartlar | Gizlilik

1. Adding a rule

- **Department:** *All departments* or a single one (in the demo business *Temizlik* / cleaning, *Teknik* / technical, *Garson* / waiting staff, *Mutfak* / kitchen). The rule applies only to that department's requests.
- **Stage:** *Not picked up* starts the clock while no one has taken the request; *Not completed* applies once it has been picked up but not finished.
- **Time (min):** Minutes to wait before a notification is raised.
- **Also send SMS:** When ticked, the notification is also sent to managers by SMS. Off by default.

Add writes the rule to the list. With no rules defined the list reads "*No SLA rules yet.*"

“ **Check frequency:** The check runs **every 5 minutes**. With thresholds under five minutes, the notification may therefore appear a few minutes after the threshold has passed.

2. Notifications

The lower section lists the notifications raised by these rules. With none it reads "*No notifications.*" This list is the quickest way to see which department is falling behind during the day.

“ **Related pages:** [Restaurant Solution](#) → [Requests](#), [Request Types](#), [Settings](#).

Settings

The **Settings** tab defines the identity and behaviour of the restaurant module: the business name, the colour guests see, contact details and three behaviour switches.

“ How do I open this screen? In the left menu go to **Bumerang** → **BUSINESS (İŞLETME)** → **Restaurant (Restoran)** → **Settings**.

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İşletme adı

Renk

Useroam Bistro

Telefon

WhatsApp

Modül aktif

Talebi otomatik personele ata

Personel uygulamasına yalnız işletme ağından girilsin

Kaydet

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Yardım | Şartlar | Gizlilik

1. Business details

- **Business name:** The name shown in the module heading and on guest-facing screens (e.g. *Useroam Bistro*).
 - **Colour:** The accent colour used on guest and staff screens, set from the colour picker.
 - **Phone:** The venue's phone number.
 - **WhatsApp:** The number to reach over WhatsApp.
-

2. Behaviour switches

- **Module active:** Turns the restaurant module on or off. While off, guests cannot raise requests and the module is inactive in the left menu.
- **Auto-assign requests to staff:** When on, a new request is handed straight to an available member of the relevant department. When off, the request waits until someone picks it up.
- **Staff app only from the business network:** When on, the staff app can only be opened from the venue's own network. Use it to stop tasks being ticked off remotely, outside a shift.

Changes are written with the **Save** button.

“ **Related pages:** [Restaurant Solution](#) → [Requests](#), [SLA](#); [Bumerang](#) → [Staff](#).

Online Menu

Online Menu manages your **digital menu**, opened from a QR code or the captive portal. A price change no longer means a reprint — you update the menu in the panel and the QR stays the same.

“ How do I open this screen? From the left menu, go to **Bumerang** → **BUSINESS** → **Menus**.

The screenshot shows the Useroam Online Menu management interface. On the left is a dark sidebar with a menu containing: Dashboard, Bumerang, Kampanyalar, Toplu Gönderim, Gönderim Takvimi, Anketler, Reklamlar, İzinli Misafirler, Useroam AI · Otopilot, Menüler, and Etkinlikler. The main area is titled 'Online Menü' and 'QR ve captive portal üzerinden dijital menünüz'. It features two main sections: 'Menüleriniz' (Your Menus) and 'Yeni Menü' (New Menu). The 'Menüleriniz' section displays a card for 'Useroam Cafe' with a 'Yayında' (Live) status, 46 items, and options to 'Düzenle' (Edit), 'Rapor' (Report), or 'Sil' (Delete). Below this is a 'QR menünüz' (Your QR Menu) section showing a QR code and a 'Gerçekleştiren' (Completed) button. The 'Yeni Menü' section offers various menu templates like 'Kafe', 'Restoran', 'Pastane', 'Bar / Pub', 'Otel', 'Fast Food', 'Çay Bahçesi', and 'Lüks'. At the bottom, there's a 'Menü adı' (Menu name) field, a 'Diller' (Languages) section with checkboxes for TR, EN, AR, RU, DE, and FA, and a '+ Menü Oluştur' (Create Menu) button. The footer includes 'Copyright ©2025, Useroam Teknoloji' and links for 'Yardım' (Help), 'Şartlar' (Terms), and 'Gizlilik' (Privacy).

1. Your menus

Your existing menus are listed as cards. Each card shows the menu's **status** (Live), **type** (for example Restaurant), **name**, **item count** and **languages**.

The buttons on a card:

- **Edit:** opens the menu editor, where you manage categories, items, prices and photos.
- **Report:** opens the menu's view and engagement report — this is where you see which category is actually being read.
-  / **QR:** gives you the print-ready QR code and the menu link.

2. Menu type

The **Standalone menu** option determines whether the menu works on its own or hangs off a parent menu. Multi-site businesses can keep branch menus under a shared parent.

3. New Menu

When creating a menu you first pick the **ready-made design that suits your business** — colours and photos can be changed however you like afterwards.

The themes are: **Café, Restaurant, Patisserie, Bar / Pub, Hotel, Fast Food, Tea Garden** and **Luxury**.

- **Menu name:** the name of the menu.
- **Languages: TR, EN, AR, RU, DE, FA. TR is mandatory; the other languages can be translated automatically.** Adding EN and AR pays off at tourist-heavy locations.

Create Menu opens the menu.

4. Deleting a menu

The **Delete Menu** button removes the menu. **If you have printed QR codes, the deleted menu's code stops working** — check what is already in print before deleting.

“ **Tip:** to also connect the guest to Wi-Fi when the QR is scanned, enable *Embed Wi-Fi in QR codes* on the **Captive Portal → Portal Settings** page. The star ratings on menu items come from **Surveys**.

Related pages: Bumerang → Surveys, Analytics and Reports → Hotspot QR Code, Hotel Solution → Guest Portal.

Menu Editor

The Menu Editor is where you build the **content** of your menu: sections, items, prices, allergens, QR codes and import tools all live here. The design side is handled on a separate screen — **Menu Studio**.

“ How do I open this screen? Under **Bumerang** → **BUSINESS (İŞLETME)** → **Menus (Menüler)**, press **Edit (Düzenle)** on your menu.

Menü

Dashboard

Bumerang

KAMPANYA

Kampanyalar

Toplu Gönderim

Gönderim Takvimi

ETKİLEŞİM

Anketler

Reklamlar

KİTLE & AI

İzinli Misafirler

Useroam AI · Otopilot

İŞLETME

Etkinlikler

Restoran

Otel

Retail

Personel

Modül İzinleri

ANALİTİK

Özet

Useroam Cafe

https://menu.useroam.com/dab63ddcef · Son
30 gün: 39 görüntülenme (8 QR · 2 captive · 1
kampanya)

Stüdyo

QR Kod

Masa QR

Fiyat Listesi

Rapor

Çağrılar (6)

Listeye dön

Tema seçildi

51 ürün eklendi

QR kullanımda

Menü Ayarları
Tema · Diller · Kapak ·
Wi-Fi · İşletme bilgileri

Araçlar

**Menüden puan anketi
oluştur**

Her ürün için "nasıldı?" yıldız sorusu üretir;
cevaplar menüde puan rozeti olur.

**Eksik kalori ve alerjenleri
AI ile doldur**

Dosyada dolu olan değerler korunur,
yalnızca boş olanlar doldurulur. Tahminler
onay ekranında düzeltilebilir.

15%

Eksikleri çevir · 104 öge

Menünüzün %15'i çevrili. Yeni eklediğiniz
veya değiştirdiğiniz içerik için tekrar çevirin
— arka planda çalışır, üstte ilerlemeyi
görürsünüz.

Menüyü içe aktar

Var olan menünüzü dosyadan getirin.

Excel ile (indir · düzenle ·
yükle)

PDF menüden tara

Menü fotoğrafından tara



Yeni Bölüm Ekle

ör. Kahveler, Tatlılar —
bölümler menünüzün
başlıkları

ör. Tatlılar 0

Choose File No ...osen Ekle

Fotoğraflı kategoriler menüde çok daha
iyi görünür — boş bırakırsanız ekleyince
ücretsiz öneriler açılır.

Sıcak İçecekler (7 ürün)

7 ürün

+ Ürün ekle

Tatlılar (6 ürün)

6 ürün

+ Ürün ekle

Kahvaltı (6 ürün)

6 ürün

+ Ürün ekle

Ana Yemekler (7 ürün)

7 ürün

+ Ürün ekle

Başlangıçlar (6 ürün)

6 ürün

+ Ürün ekle

Tavuk Yemekleri (1 ürün)

1 ürün

+ Ürün ekle

Çorbalar (3 ürün)

3 ürün

+ Ürün ekle

Burgerler (4 ürün)

4 ürün

+ Ürün ekle

Salatalar (4 ürün)

4 ürün

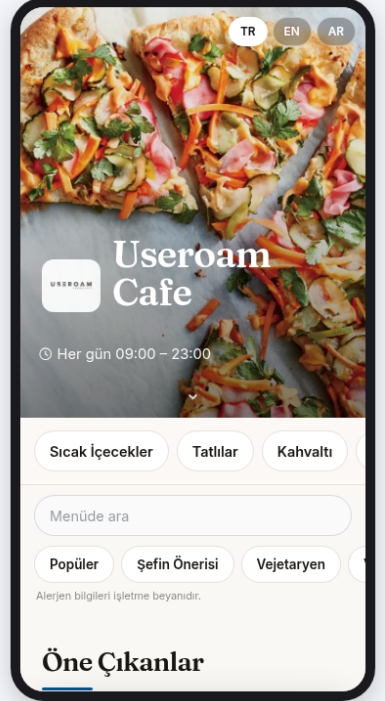
+ Ürün ekle

Soğuk İçecekler (7 ürün)

7 ürün

+ Ürün ekle

Canlı önizleme



1. Top bar

The heading carries the menu name, its **public address** (e.g. *menu.useroam.com/dab63ddcef*) and the view count for the last 30 days broken down by source — e.g. *39 views (8 QR · 2 captive · 1 campaign)*. That tells you straight away which channel guests actually open the menu from.

The buttons next to it lead to the module's other screens:

-  **Studio (Stüdyo)**: Design the look of the menu.
- **QR Code (QR Kod)**: The menu's general QR code.
- **Table QR (Masa QR)**: Per-table QR codes.
- **Price List (Fiyat Listesi)**: A print-friendly price list view.
- **Report (Rapor)**: The Menu Report screen.
- **Calls (Çağrılar)**: The operations screen; the number in brackets is the count of waiting calls.

Three badges below summarise readiness: *theme chosen, N items added, QR in use*.

2. Menu Settings

The **Menu Settings (Menü Ayarları)** card holds the frame of the menu: **theme, languages, cover, Wi-Fi** and **business details**. The Wi-Fi fields let a guest join the network from the same screen they read the menu on.

3. Tools

- **Create a rating survey from the menu**: Generates a "how was it?" star question for every item; the answers appear as a rating badge next to the item.
 - **Fill missing calories and allergens with AI**: Only empty fields are filled, existing values are left alone. Estimates can be corrected on a confirmation screen before they are saved.
 - **Translate what is missing**: Shows how much of the menu is translated (e.g. *15% · 104 items*) and translates the rest. Translation runs in the background with progress shown at the top. Run it again after adding an item or editing text.
-

4. Import a menu

You do not have to type an existing menu from scratch. There are three routes:

- **With Excel:** Download the template, fill it in and upload it back.
- **Scan from a PDF menu:** Read in the PDF you already have.
- **Scan from a menu photo:** Upload a photo of your printed menu and extract the content.

5. Sections and items

Type a name into **Add New Section** (e.g. *Coffees*, *Desserts*) and press **Add**. Sections are the headings of your menu; each shows its item count and an **Add item** button.

Item fields

- **Name, description, price** and a **struck-through price** for showing a discount.
- **Weight** with its unit, and **calories**.
- **Image** and an optional **video link**.
- **Allergens:** The EU's 14 mandatory allergens — gluten, crustaceans, eggs, fish, peanuts, soya, milk, tree nuts, celery, mustard, sesame, sulphur dioxide, lupin, molluscs.
- **Tags:** *new, vegan, vegetarian, gluten-free, spicy, chef's choice, popular, beef, lamb, poultry, alcohol, pork*.
- **Stock status** and a **featured** flag.
- **Sale hours** and **sale days:** Show an item only on certain days and times (breakfast on weekdays 07:00–11:00, for instance).
- **Variants:** Different sizes or portions of the same item, each with its own price.
- **Order:** The item's position within its section.

“ **Items without a photo:** Royalty-free suggestions open when you go to upload an image. They come from Openverse and are all CC0 / public domain; you can upload your own photo instead (JPG, PNG or WebP) or use *Skip for now* and continue without one.

6. Menu QR code

This is the menu's general QR code. It appends `?k=qr` to the address, so visits arriving through it are counted as the **QR** source in the report. **Download PNG** gives you a print-ready file.

7. Table QR codes

Enter a **number of tables** or type the table **names**, then press **Create**; **Print** outputs them all at once.

Each table's QR opens the menu **with that table number**. This has three consequences: the guest can **call a waiter** and **ask for the bill** from the menu, and the report gains a **table breakdown**. Without table QR codes, orders and calls do not know which table they came from.

8. Live preview

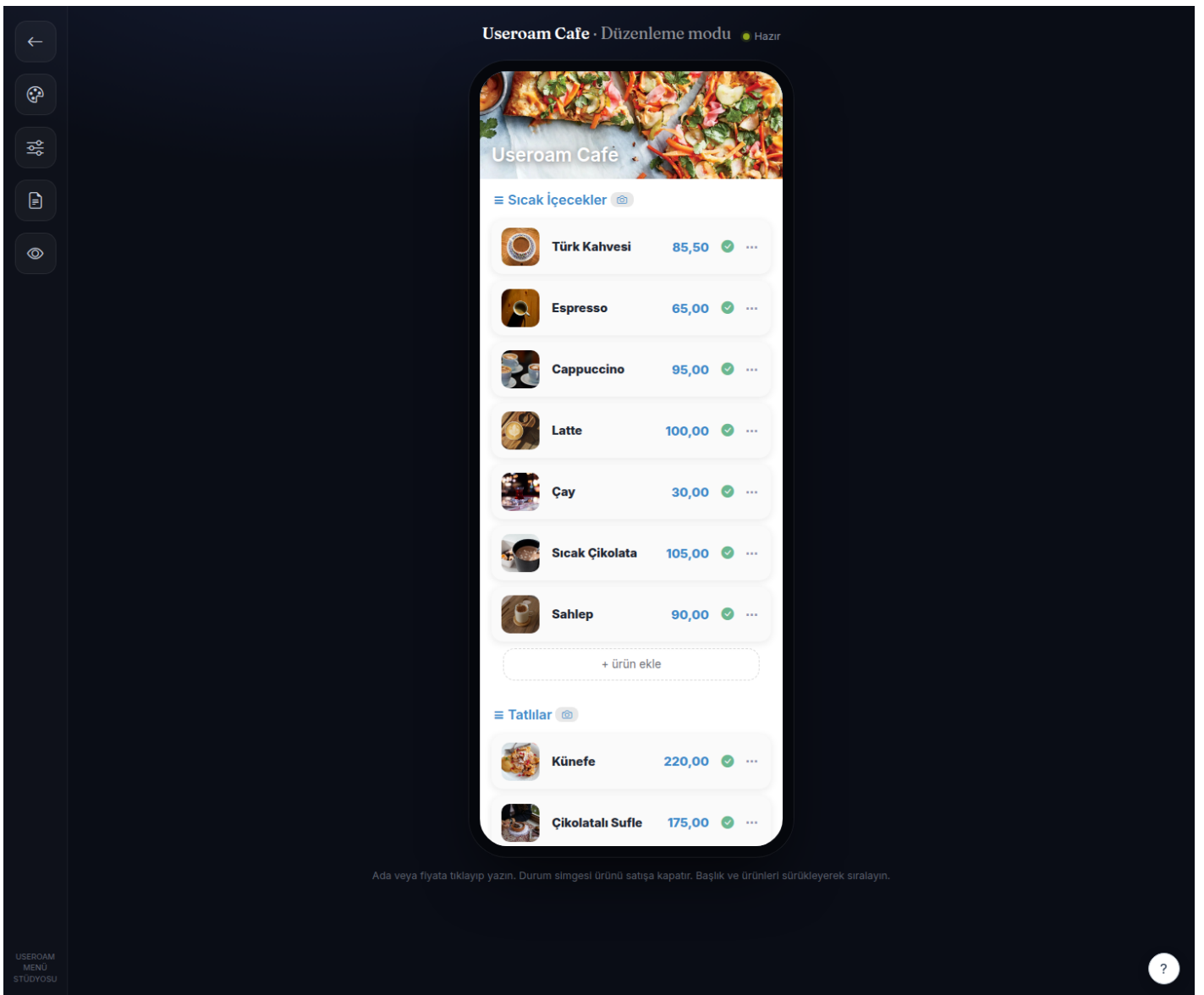
The **live preview** at the bottom of the page shows your changes exactly as a guest will see them.

“ **Related pages: Restaurant Solution → Menu Studio, Operations Screen, Menu Report.**

Menu Studio

Menu Studio is where you design how the menu **looks**. Content — sections, items, prices — belongs in the Menu Editor; colour, typeface, layout and card style are set here. Your live menu sits on the left and every change lands on it immediately.

“ **How do I open this screen?** Press  **Studio (Stüdyo)** in the top bar of the Menu Editor.



1. Editing mode

The heading shows the menu name and *editing mode*. You reorder section headings and items by **dragging** them, and you can click an item name or price and type over it directly. The status icon next to an item **takes it off sale**. **+ add item** and **+ new section** let you grow the menu from here as well.

2. Ready-made theme bundles

The bundle selector at the top changes every setting at once: *Automatic (recommended)*, *Atölye Krem* (light, editorial), *Gece · Noir* (dark, centred), *Ocak* (kraft, trattoria menu), *Canlı* (bright, large photos). Starting from a bundle and fine-tuning below it is the quickest route.

3. Layout settings

- **Service:** *Classic* or *Night (editorial)*.
 - **Layout:** *Classic (single flow)* or *category grid*.
 - **Card:** How items are presented — *list (premium)*, *grid*, *large photo* or *compact list*.
 - **Grid:** *Automatic*, *1 column*, *2 columns* or *3 columns*.
 - **Scale:** *small*, *medium*, *large*.
 - **Spacing:** *tight*, *medium*, *wide*.
 - **Corner radius** and **shadow:** *low / medium / high* and *none / soft / pronounced*.
-

4. Typeface and colour

- **Typeface:** The theme font plus ready pairings — *Corporate* (Lora + Inter), *Editorial* (Fraunces + Inter), *Clean* (Inter), *Luxury* (Cormorant + Inter), *Classic* (Cormorant + Nunito), *Modern* (Oswald + Rubik), *Elegant* (Lora + Noto Sans), *Soft* (Quicksand), *Plain* (Rubik).
 - **Accent colour:** The highlight colour, set from the colour picker.
 - **Background:** *Theme default*, *solid colour*, *gradient* or *pattern*. With a pattern you then choose *dots*, *lines*, *squares* or *diagonal*.
-

5. Price display

- **Currency:** *Normal* or *small (faded ₺)*, which pushes the currency symbol into the background.

- **Decimals:** *Smart* (hides ,00) or *always show*.
-

6. Cover (hero) and buttons

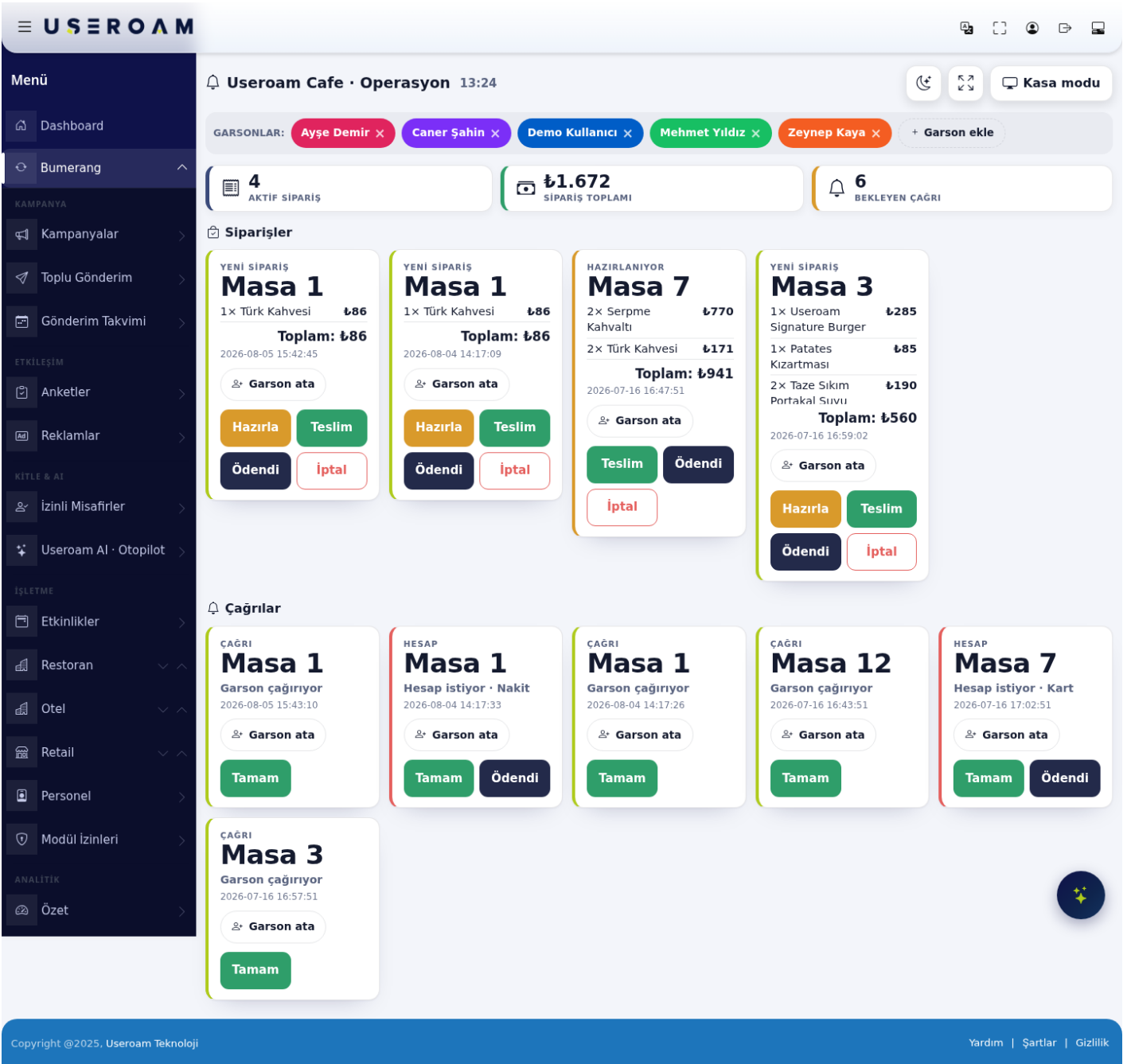
- **Cover height:** *short, medium, tall*.
 - **Cover overlay:** *light, medium, dark* — controls how readable text is over the cover photo.
 - **Cover position:** *top, middle, bottom*.
 - **Button style:** *filled* or *outlined*, with roundness *low / medium / full*.
-

“ **Related pages: Restaurant Solution → Menu Editor, Online Menu.**

Operations Screen (Calls and Orders)

The Operations Screen is where you run the **orders** and **calls** coming in from the QR menu, live. It is built to stay open on a tablet or till screen in the dining room: when a guest scans the QR at their table and calls a waiter or places an order, it lands here.

“ **How do I open this screen?** Press **Calls (Çağrılar)** in the top bar of the Menu Editor. The number in brackets is the count of waiting calls.



1. Top bar

The heading carries the business name, the **time** and a **Till mode (Kasa modu)** switch. Till mode simplifies the screen for whoever is taking payments.

Waiters

Staff on shift are listed here (e.g. *Ayşe Demir*, *Caner Şahin*, *Mehmet Yıldız*, *Zeynep Kaya*). Use **x** to remove someone and **Add waiter (Garson ekle)** to add one. This list feeds the **Assign waiter** option on orders and calls.

Counters

- **Active orders:** Orders that are still open.
 - **Order total:** Combined value of open orders.
 - **Waiting calls:** Calls nobody has answered yet.
-

2. Orders

Each order is a card showing its **status label**, **table**, **items and quantities**, line prices, **total** and the time it was placed.

The buttons on the card move the order forward:

- **Assign waiter (Garson ata):** Links the order to a waiter on shift.
- **Prepare (Hazirla):** Moves the order to *preparing*.
- **Deliver (Teslim):** Marked when it reaches the table.
- **Paid (Ödendi):** Closes the order once payment is taken.
- **Cancel (iptal):** Cancels the order; cancellations are excluded from revenue.

The status labels read *New order* and *Preparing*.

3. Calls

The right-hand column collects guest calls. There are two kinds:

- **CALL — calling a waiter:** The guest has asked for service at their table.
- **BILL — asking for the bill:** The guest wants to pay, with their preference shown (*cash* or *card*).

Every call shows the table number and the time. **Assign waiter** sets who handles it and **Done (Tamam)** closes it. Bill calls carry an extra **Paid** button.

“ **Where does the table number come from?** From the **table QR code** the guest scanned. If table QR codes have not been created, calls arrive without a table.

Related pages: Restaurant Solution → Menu Editor (table QR codes),
Menu Report, Requests.

Menu Report

The Menu Report measures how well the digital menu is actually **working**: how many people opened it, how many orders came out of it, which items get looked at but not ordered, and which items are ordered together. None of this is visible with a printed menu.

“ **How do I open this screen?** Press **Report (Rapor)** in the **Menus** list or in the top bar of the Menu Editor.

Menü

Dashboard

Bumerang

KAMPANYA

Kampanyalar

Toplu Gönderim

Gönderim Takvimi

ETKİLEŞİM

Anketler

Reklamlar

KİTLE & AI

İzinli Misafirler

Useroam AI · Otopilot

İŞLETME

Etkinlikler

Restoran

Otel

Retail

Personel

Modül İzinleri

ANALİTİK

Özet

Menü Raporu — Useroam Cafe

Son 30 gün

7g

30g

90g

Excel/CSV

PDF / Yazdır

Editör

GÖRÜNTÜLENME

42

16 tekil ziyaretçi

SİPARİŞ

5

masadan sipariş

CİRO

₺2.357

İptal harç

ÇAĞRI

7

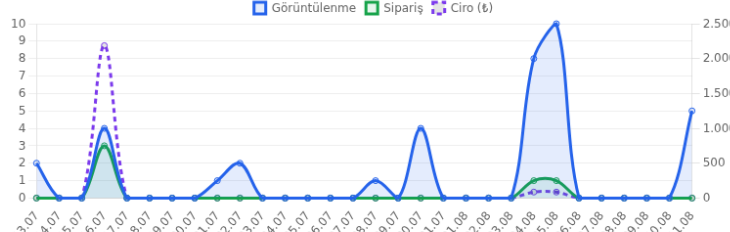
4 garson · 3 hesap

ORTALAMA PUAN

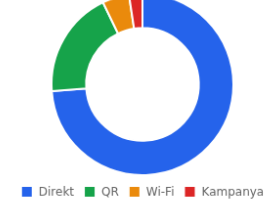
-

0 değerlendirme

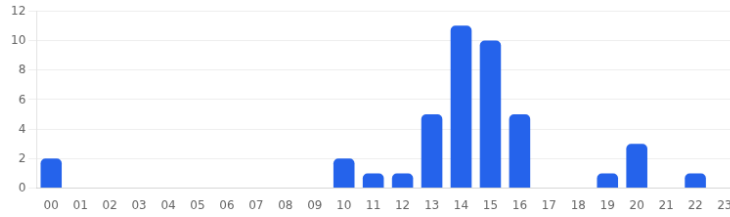
Günlük trend



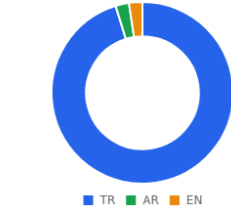
Trafik kaynağı



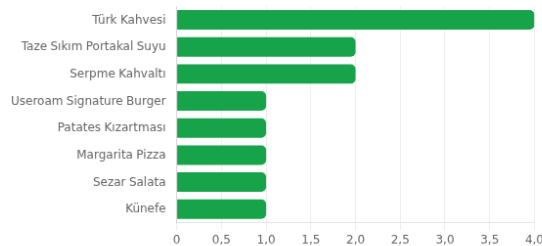
Saat yoğunluğu



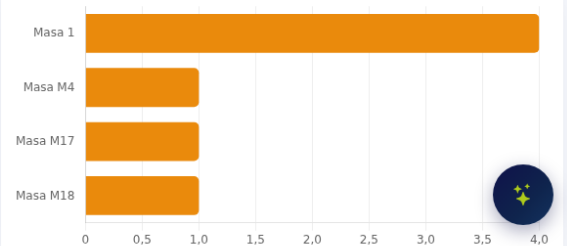
Dil



En çok satan



Masa kırılımı



Menü Mühendisliği — görüntülenme × sipariş (son 30 gün)

Yıldız: 2 Bulmaca: 6 İş Atı: 6 Köpek: 37

Bu listede ara

14 kayıt

ÜRÜN	BAKİŞ	SİPARİŞ	DÖNÜŞÜM	SINIF & ÖNERİ
Türk Kahvesi	2	4	200,0%	Yıldız Koruyun, öne çıkarın
Margarita Pizza	1	1	100,0%	Yıldız Koruyun, öne çıkarın
Serpme Kahvaltı	0	2	0,0%	İş Atı Az görünüyor, çok satıyor — menüde öne taşıyın
Taze Sıkım Portakal Suyu	0	2	0,0%	İş Atı Az görünüyor, çok satıyor — menüde öne taşıyın
Künefe	0	1	0,0%	İş Atı Az görünüyor, çok satıyor — menüde öne taşıyın
Izgara Burger	1	0	0,0%	Bulmaca Çok bakılıyor, az sipariş — fiyat/açıklama/fotoğraf gözden geçirin
Mercimek Köftesi	1	0	0,0%	Bulmaca Çok bakılıyor, az sipariş — fiyat/açıklama/fotoğraf gözden geçirin
Patates Kızartması	0	1	0,0%	İş Atı Az görünüyor, çok satıyor — menüde öne taşıyın
Peynir Tabağı	1	0	0,0%	Bulmaca Çok bakılıyor, az sipariş — fiyat/açıklama/fotoğraf gözden geçirin
Useroam Signature Burger	0	1	0,0%	İş Atı Az görünüyor, çok satıyor — menüde öne taşıyın
Sezar Salata	0	1	0,0%	İş Atı Az görünüyor, çok satıyor — menüde öne taşıyın
Ayran	1	0	0,0%	Bulmaca Çok bakılıyor, az sipariş — fiyat/açıklama/fotoğraf gözden geçirin
Kola / Meşrubat	1	0	0,0%	Bulmaca Çok bakılıyor, az sipariş — fiyat/açıklama/fotoğraf gözden geçirin
Izgara Köfte	1	0	0,0%	Bulmaca Çok bakılıyor, az sipariş — fiyat/açıklama/fotoğraf gözden geçirin

Kasavana-Smith menü mühendisliği: Yıldız koru · Bulmaca iyileştir · İş Atı öne çıkar · Köpek ele. Eşik = medyan bakış (0) & sipariş (0).

Useroam AI · Menü Danışmanı

AI önerisi al

Menünüzü Kasavana-Smith matrisine göre analiz edip somut, önceliklendirilmiş aksiyon önerileri üretir — hangi ürünü öne çıkarın, hangisinin fiyatını gözden geçirin, hangisini menüden çıkarın.

Birlikte Sipariş Edilenler — çapraz satış / kombo fırsatı

Bu listede ara

7 kayıt

ÜRÜN A	ÜRÜN B	BİRLİKTE FIRSAT
Patates Kızartması	Useroam Signature Burger	1 kez Kombo menü veya "yanında sevilir" önerisi
Useroam Signature Burger	Taze Sıkım Portakal Suyu	1 kez Kombo menü veya "yanında sevilir" önerisi
Künefe	Sezar Salata	1 kez Kombo menü veya "yanında sevilir" önerisi
Künefe	Margarita Pizza	1 kez Kombo menü veya "yanında sevilir" önerisi

1. Period and export

The period selector at the top offers **7d**, **30d** and **90d**. Next to it you can download the report as **Excel/CSV**, produce a **PDF / print** output, or jump back to the **Editor**.

2. Headline figures

- **Views:** How many times the menu was opened, with unique visitors underneath.
 - **Orders:** Orders placed from the table.
 - **Revenue:** Total value excluding cancellations.
 - **Calls:** Total calls, split into waiter and bill requests.
 - **Average rating:** If the rating survey is enabled, the average of item ratings and how many were left.
-

3. Breakdowns

Six breakdowns sit under the headline figures: **daily trend**, **traffic source** (QR, captive portal, campaign), **hour of day**, **language**, **best sellers** and **table breakdown**. The table breakdown only fills in once table QR codes exist.

4. Menu engineering

This is the most valuable part of the report. Every item is plotted on a **views x orders** axis using the Kasavana-Smith matrix and falls into one of four classes:

-  **Star:** Looked at often, ordered often. *Keep it, feature it.*
-  **Puzzle:** Looked at often, rarely ordered. *Review the price, description or photo.*
-  **Plough horse:** Rarely seen, ordered often. *Move it further up the menu.*
-  **Dog:** Rarely seen, rarely ordered. *Consider dropping it.*

The table columns are **Item**, **Views**, **Orders**, **Conversion** and **Class & advice**. The class threshold is not fixed — it is the **median views and orders** of your own menu, so classes redistribute themselves as the menu grows.

Get AI advice reads the menu through the same matrix and produces concrete, prioritised actions: which item to feature, whose price to revisit, which to remove.

5. Ordered together

Lists item pairs that appear in the same order, under **Item A**, **Item B**, **Together** (how many times) and **Opportunity**. The suggestion is usually a *combo* or a "*goes well with*" placement in the menu — the cheapest form of cross-selling there is.

6. Item and reading behaviour

The lower tables show how often each item's **detail view** was opened, and time spent in the menu (**people, average, longest, total, measured**). An item whose detail is opened a lot but never ordered is nearly always a price or photo problem.

“ **Related pages: Restaurant Solution → Menu Editor, Operations Screen, Menu Studio.**