FIELD SERVICE

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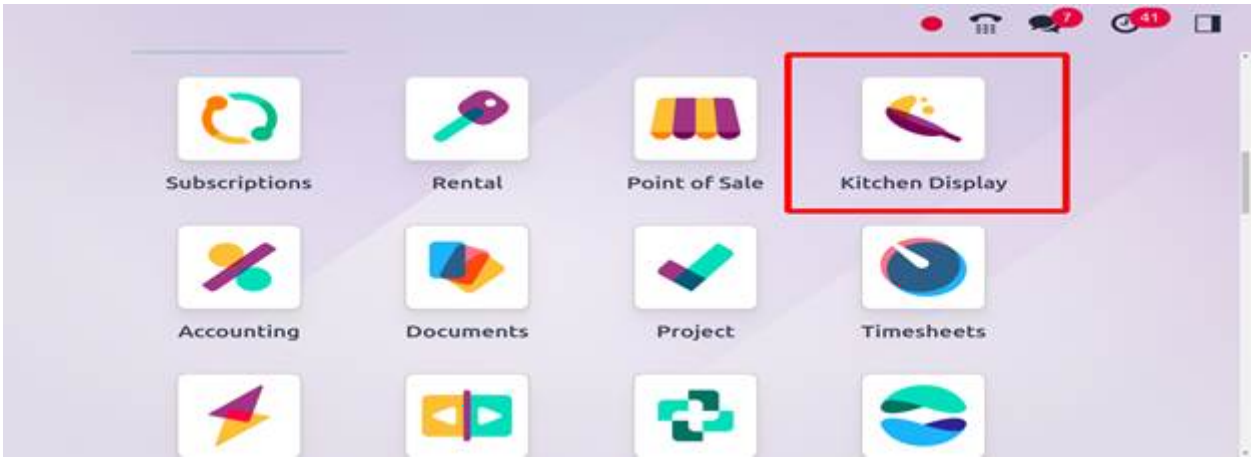
Kitchen Display 3

Preparation Display Management 3

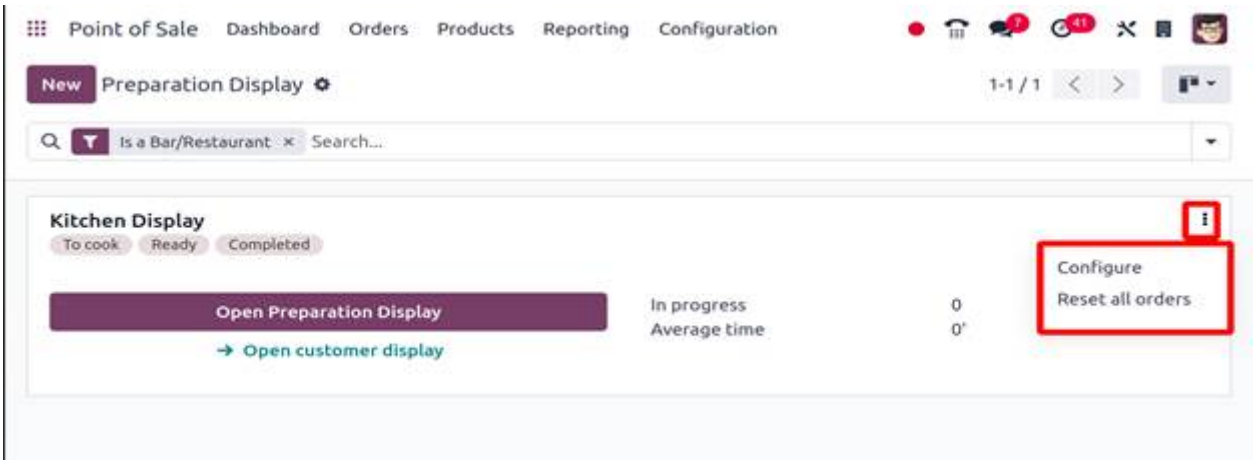
Kitchen Display

Preparation Display Management

Odoo 17 now has a new module named "Kitchen Display" that serves as a display for the kitchen as well as a display for customers to ensure correct order and delivery procedures are maintained. As a result, the Point of Sale module includes the Kitchen Display module.



The Preparation Display and the Customer Display are the two displays included in the Kitchen display module. The preparation display indicates the state of preparation for any food products that a consumer has ordered. Once the preparation is finished, the food will be transferred to the customer display so that customers may conveniently take it. As a result, this module facilitates tracking food preparation in the kitchen and delivery to clients.



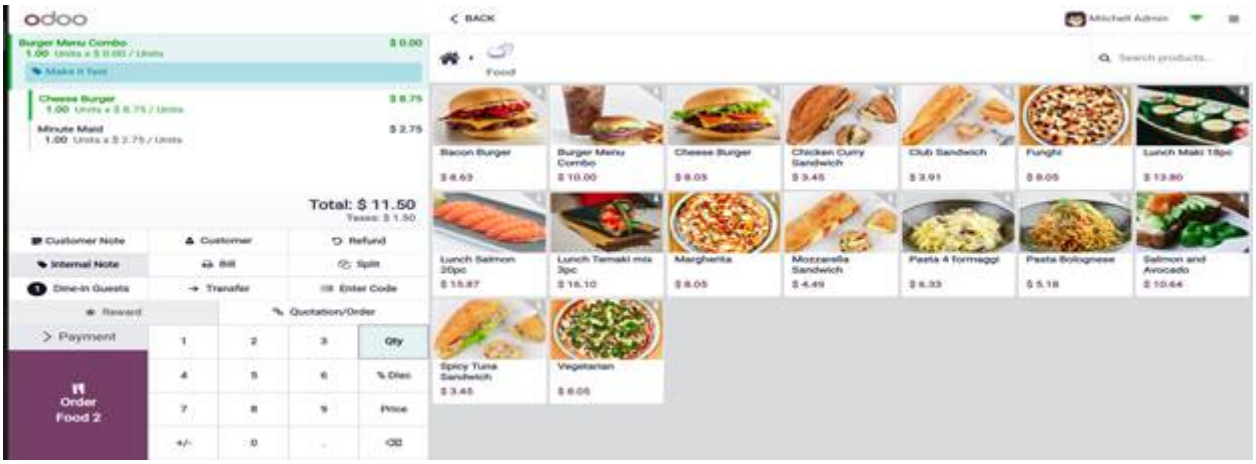
The customized Kitchen Display is visible in the dashboard view. The stages of the preparation display can be seen from the dashboard's Kitchen Display. The user can then access the preparation display by clicking the Open Preparation Display button, and consumers can view the display by selecting the Open Customer Display button.

This dashboard displays the preparation orders in the ‘In progress’ and shows the ‘Average Time’. The three dots assist in resetting all orders and enable the configuration of the current Kitchen Display. Click the New button to add a new one.



Add the display's name. Here, they state which point of sale session the display is for and what kinds of product categories were prepared in this kitchen. Add the alert time and color to the stage name in the Stages tab.

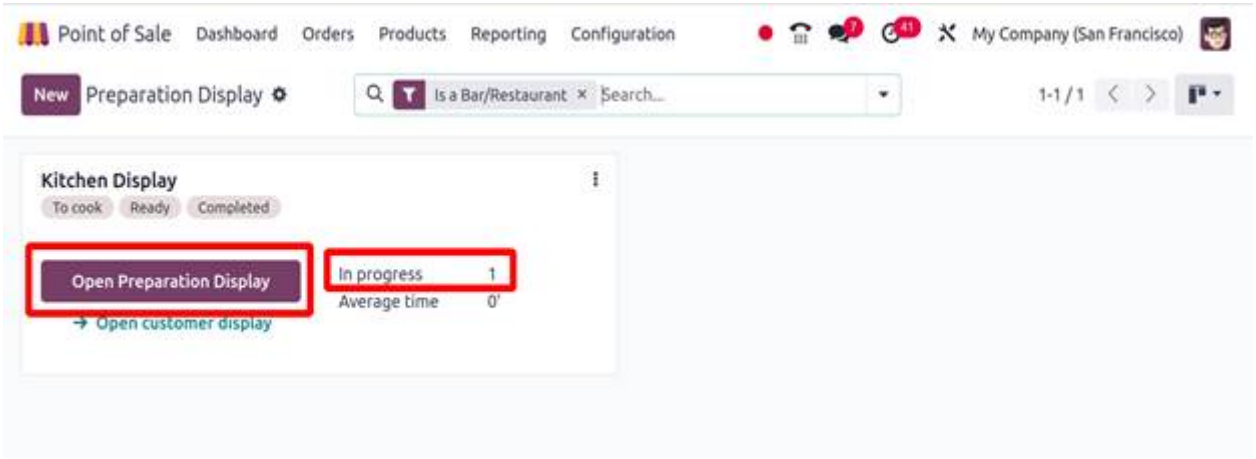
Here, a customer placed an order for a Burger Menu Combo, which means one Cheeseburger and one Minute Maid.



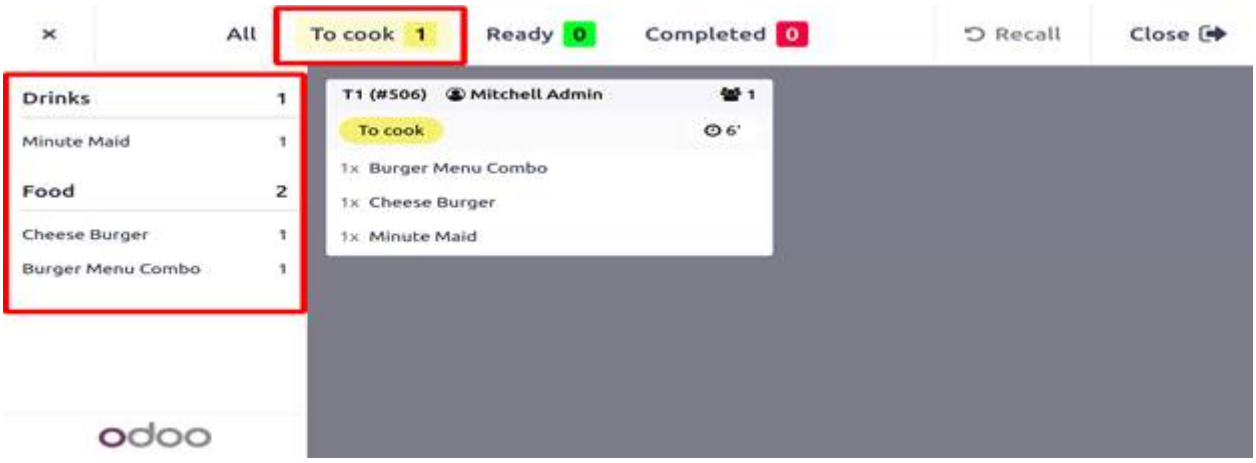
Then to place the order, the customer must complete the payment. After that, the customer gets a token with an order number.



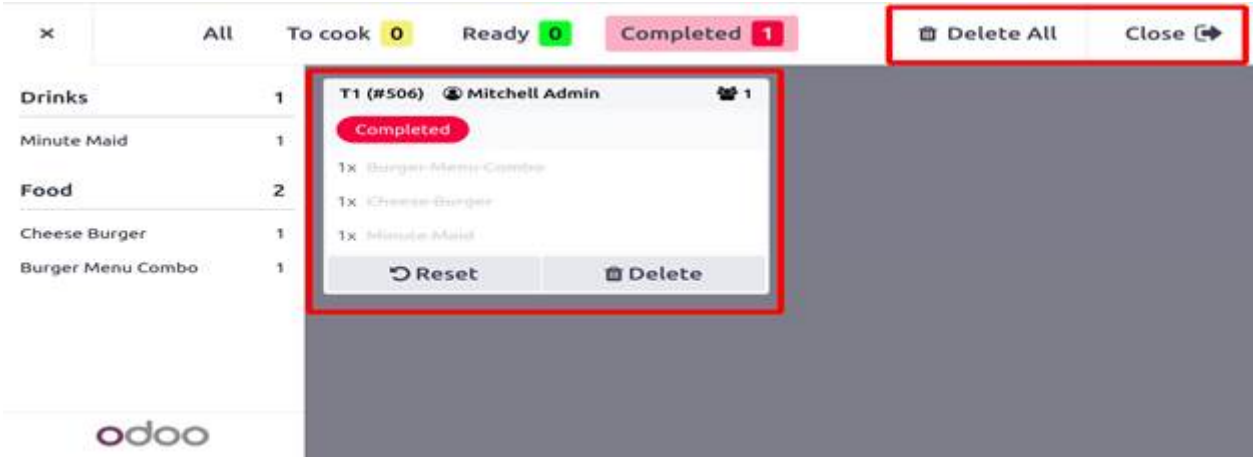
The Kitchen Display dashboard indicates that there is one order in the ‘In progress’ stage, which means a consumer placed an order. To view the status of the preparation, click the Open Preparation Display option.



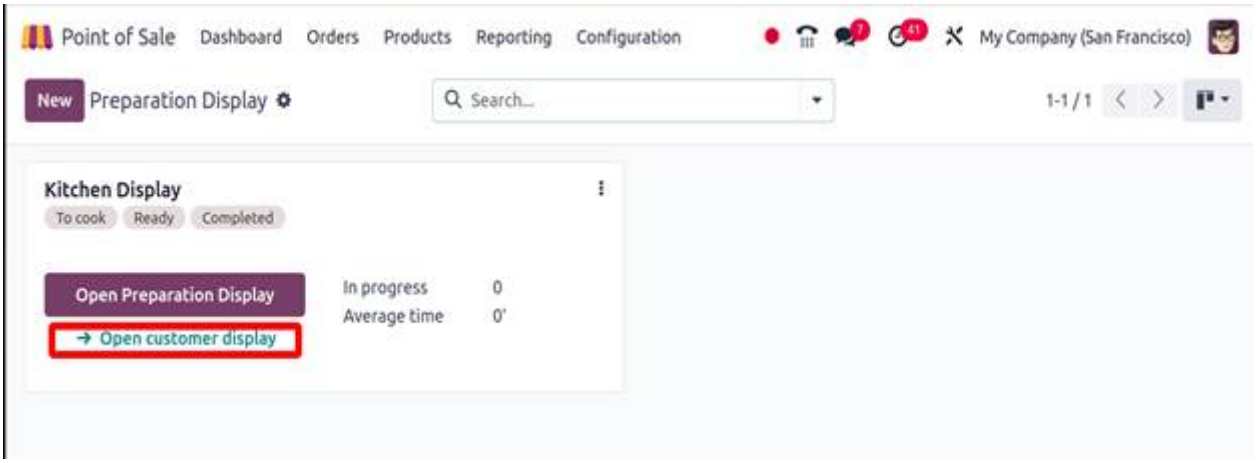
The ordered foods are displayed on the left side of the preparation display. The number of orders in each step of preparation is displayed in the upper part of the display. The order is now in the To Cook stage; once the cooking is finished, it moves to the Ready stage.



Transfer the order to the finished stage after that. The Close button, which is located in the top right corner and allows users to close the Preparation Display, can be deleted and reset from the Completed stage of the order.



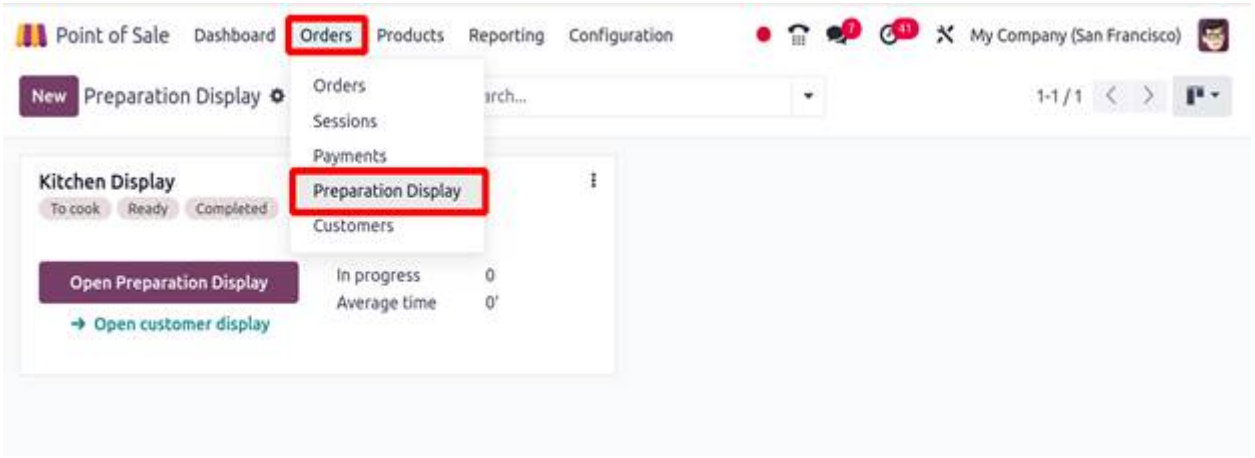
Next, to see the display for customers, click the Open Customer Display option.



The screenshot below illustrates how the customers' display are comparable. The order number appears on the customer display as preparation is complete, allowing customers to easily pick up their order after seeing it on the screen.



The Point of Sale module also has access to the preparation display. The Preparation Display option has been added to the Orders menu at the point of sale.



Thus, managing the restaurant's customer orders has never been easier. Users can effortlessly manage kitchen preparation and notify clients when their order is ready by using the preparation and customer displays so they can conveniently pick up their order.