

HappyChef

Mobile Application Manual

English

2026-08-07 · v6.6.0

English

1. Monthly overview

2. Daily overview

3. Table plan

4. Timeline

5. AI assistant

6. New reservation

7. Blocked slots

8. More menu

9. Menu

10. Staff

11. Group size limits

12. Gift cards

13. Loyalty program

14. Settings

15. Reviews

16. Opening hours

17. Contacts

18. Announcements

19. Security

20. Max arrivals

21. Profile

22. Account hub

23. Notifications

24. Email settings

25. Experiences

26. Edit an experience

27. Grow: AI receptionist

28. Grow: website

29. Training & help

30. Guest photo stories

31. Support chat

32. Monthly wrapped

33. My roster

34. My preferences

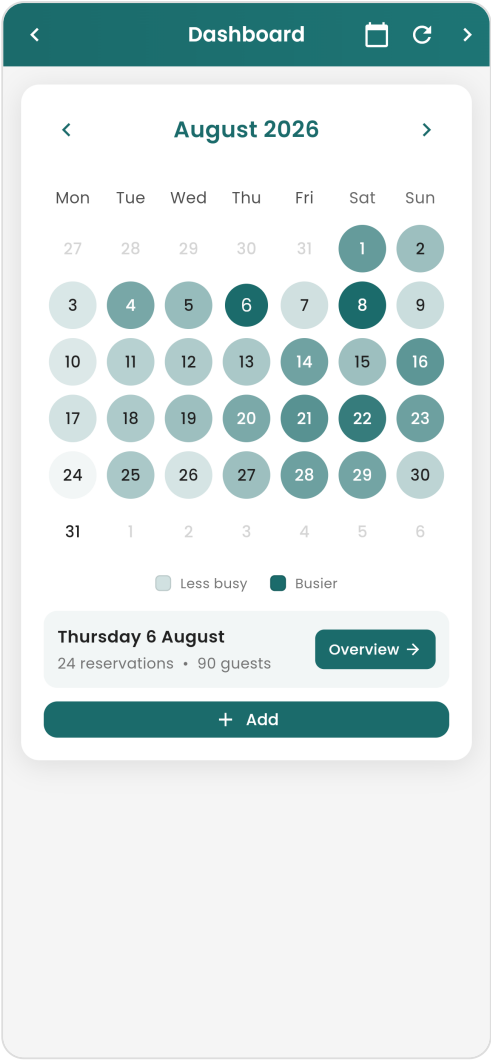
35. Roster admin

36. Team chat

37. Advanced menu

1. Monthly overview

This is the calendar you land on when you open HappyChef. Each day is shaded by how busy it is, so a quick glance tells you which days are quiet and which are fully booked. Tap any day to jump straight to its guest list, or use the arrows to move between months.



2. Daily overview

The daily overview lists every reservation for the selected day, split by lunch and dinner. Each row shows the guest's name, party size, time and any notes your team added, so the front desk can see the whole shift at a glance. Tap a reservation to open its details.

<

< 6 augustus >

>

↺

+

Breakfast

Lunch (8)

Dinner (16)

Number of guests: 58 | Number of reservations: 16

All

1

2

3

4

5

6

7

8

Wijnlevering om 15u — kelder
vandaag

#	Time	Name	Email
2	18:30	Elise Lemmens	eliselemmens@e:le.be
3	18:30	Victor Peeters	victorpeeters@ex:le.be
① Rolstoeltoegang			
2	18:45	Lien Aerts	lienaerts@examp
① Allergie: noten Fles cava klaarzetten			
4	18:45	Daan De Smet	daandesmet@ex:e.be
① Allergie: noten			
4	19:00	Milan Dubois	milandubois@exc:le.be
2	19:00	Milan Wouters	milanwouters@ex:e.be
① Fles cava klaarzetten			
4	19:15	Marie Hermans	mariehermans@e:ple.be
3	19:15	Amber Mertens	ambertertens@e:ple.be
① VIP-aast			

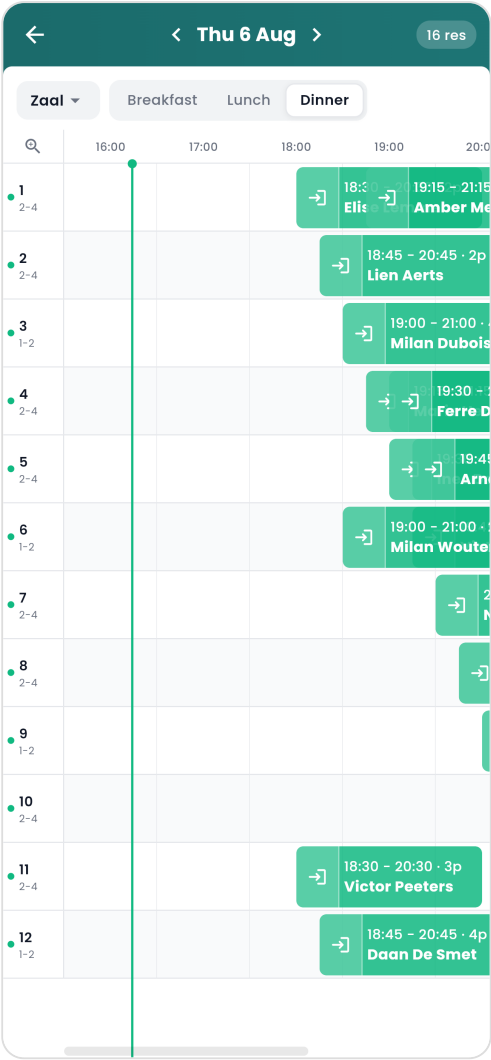
3. Table plan

The table plan shows your restaurant's floor exactly as it's laid out, with each table coloured by its current status — free, reserved or occupied. Drag a reservation onto a table to seat it, or tap a table to see who's sitting there and for how long. Switch floors using the tabs above the plan.



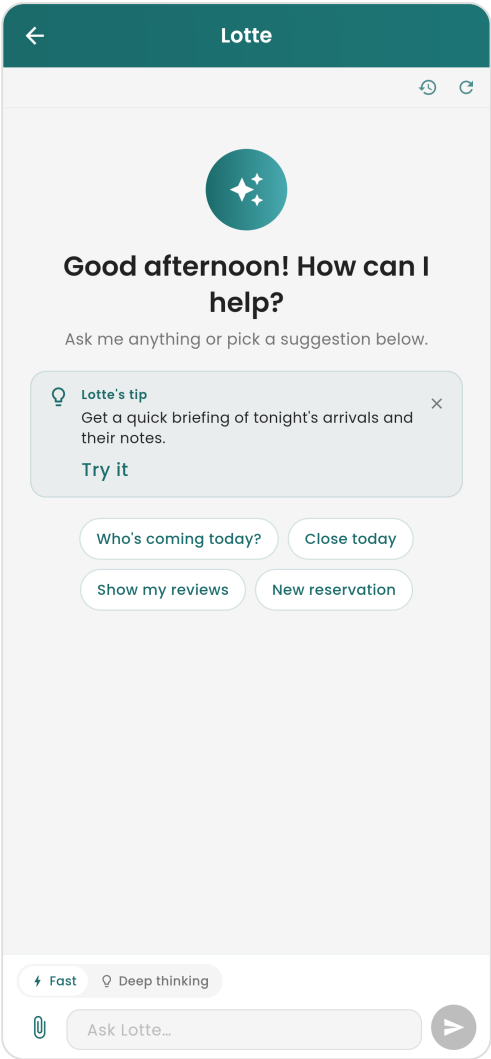
4. Timeline

The timeline lays every table out on a single horizontal schedule, so you can see the whole evening's turnover at once — which tables are free, which are about to turn, and where things are running tight. It's the fastest way to spot a scheduling conflict before it becomes one.



5. AI assistant

Ask the AI assistant questions in plain language — about tonight's bookings, a guest's history, or how busy next weekend looks — and it answers using your restaurant's real data. It can also help you draft messages, update opening hours or set up promotions, so you spend less time digging through menus.



6. New reservation

Creating a reservation takes just a few steps: pick the date, time and party size, choose or add the guest, and confirm. HappyChef checks availability as you go, so you'll see straight away if a slot is full.

< Step 1 of 7: Details

⌂ ×

New Reservation

Choose the type of reservation and number of guests.

🕒

With Limits

∞

Unlimited

🚶

Walk-in

Assignment (optional)

Assign to person

▼

Number of guests

1

2

3

4

5

6

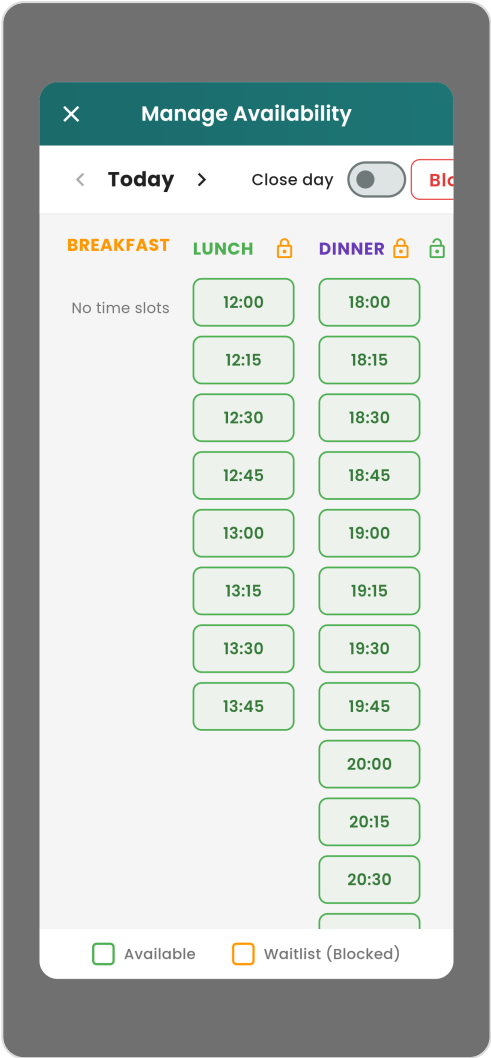
7

8+

Continue to Seat

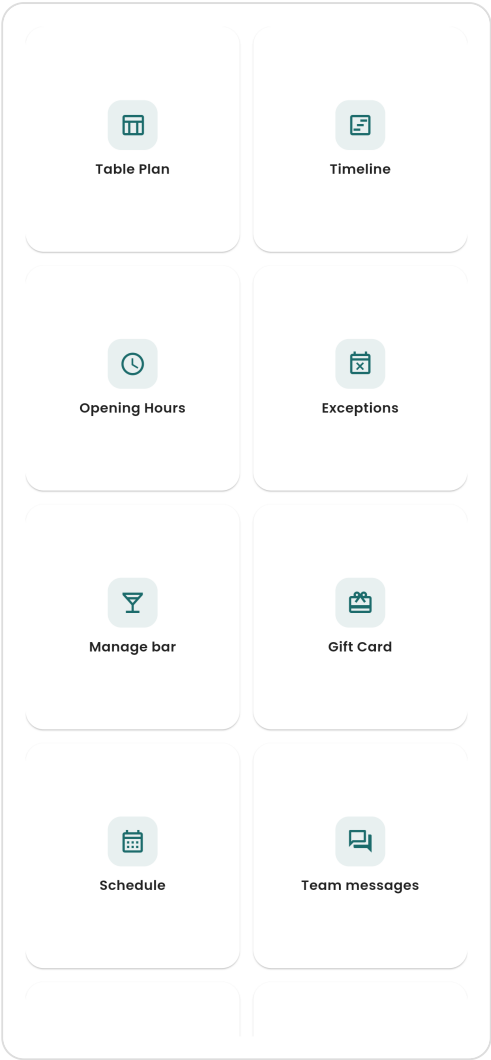
7. Blocked slots

Use blocked slots to close off specific times or tables — for a private event, a kitchen break, or a public holiday — without turning away bookings for the rest of the day. Blocked times simply stop appearing as available when guests or staff try to book.



8. More menu

The More menu gathers everything that doesn't need its own tab — staff, gift cards, loyalty, contacts and settings among them. On a phone this is where you'll find the rest of HappyChef once you've outgrown the main tabs.



9. Menu

Manage the menus guests choose from when they book — lunch menu, à la carte, tasting menu and so on — including which days and times each one applies. Guests only ever see the menus that are actually running that day.

←

Menu Management

✂

Menu name

Active days

MO

TU

WE

TH

FR

SA

SU

Date range

📅 Start date

📅 End date

Time range

🕒 Start time

🕒 End time

Add menu

✂

Menu Gastronomique

✎

🗑

✂

Lunchmenu

✎

🗑

✂

À la carte

✎

🗑

12/40

10. Staff

Keep a simple record of who's working at the restaurant: names and the date range each person is active. It's the light-weight staff list other parts of HappyChef — like the roster — build on.

←Staff Management

Add staff

First Name

Last Name

Employment period

6/8/2026

6/8/2027

Add staff

S

Sofie

2020-01-01 - 2030-12-31

T

Tom

2020-01-01 - 2030-12-31

N

Nele

2020-01-01 - 2030-12-31

K

Karel

2020-01-01 - 2030-12-31

13/40

11. Group size limits

Set how many large groups you can take at once, per party size and per meal — so a flood of 10-person bookings can't quietly overwhelm the kitchen. Adjust the sliders for breakfast, lunch or dinner independently.

Max. Groups

Breakfast

Lunch

Dinner

Maximum groups per group size

6

4

7

4

8

4

9

4

10

4

11

4

12

4

13

2

14

2

15

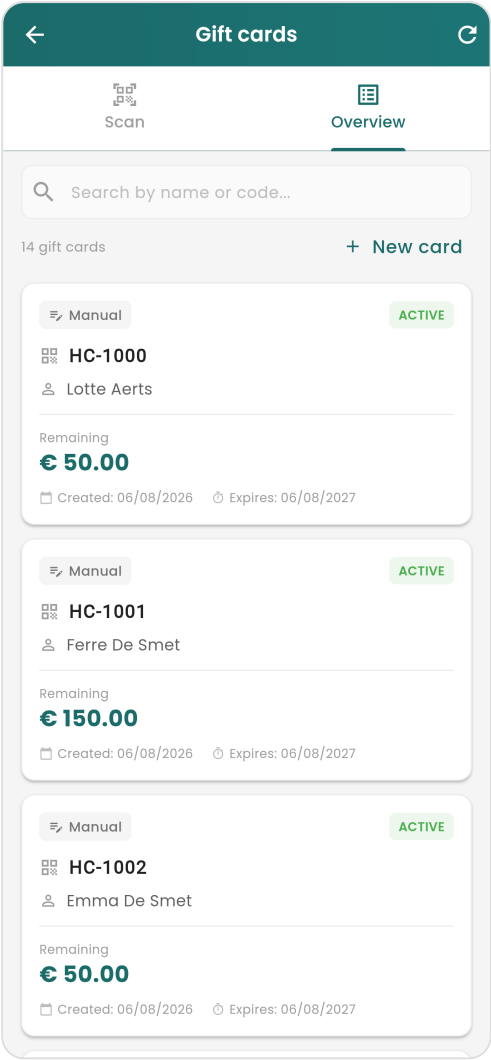
2

16

2

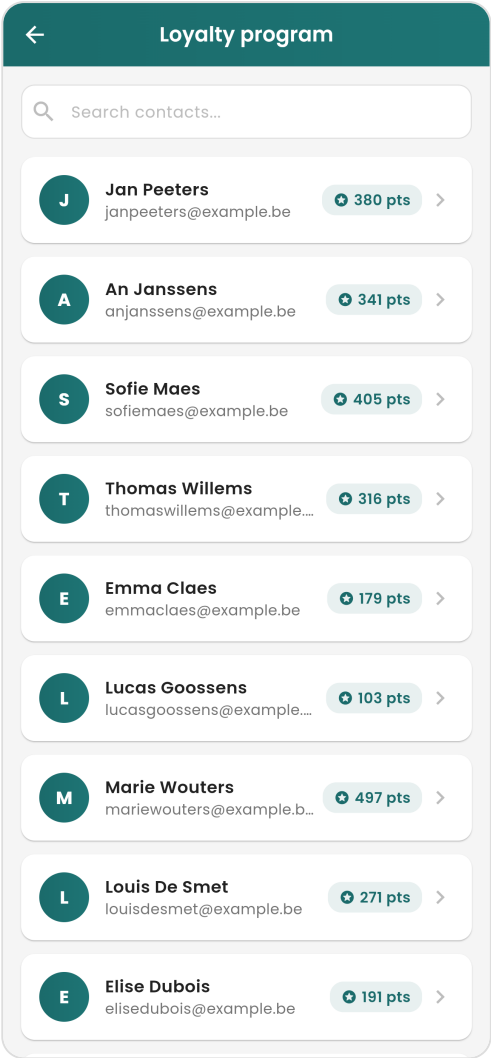
12. Gift cards

Sell, scan and track gift cards from one place: browse every card that's been issued, its remaining balance and status, or scan a card at the table to redeem it. A quick way to see who bought what, and how much is still left to spend.



13. Loyalty program

Reward returning guests with points for every euro they spend, redeemable for rewards you define — a free dessert, a discount, whatever fits your restaurant. Turn it on, set the rate, and HappyChef tracks the rest per guest automatically.



14. Settings

The control room for how your restaurant runs in HappyChef: seating, table assignment, loyalty and the other switches that shape every other screen. Most of what you'd configure once and rarely touch again lives here.

Settings

Basic Settings

Max. Seats

-

80

+

Hours ahead

2 hours

Days in future

-

90

+

Min. guests

-

1

+

Max. guests

-

8

+

Interval (min)

15 min

Duration (min)

120 min

Guest Settings

Guest count modification

Always

Ask about babies/teenagers

Notice for max guests

No

Waitlist enabled

Time Settings

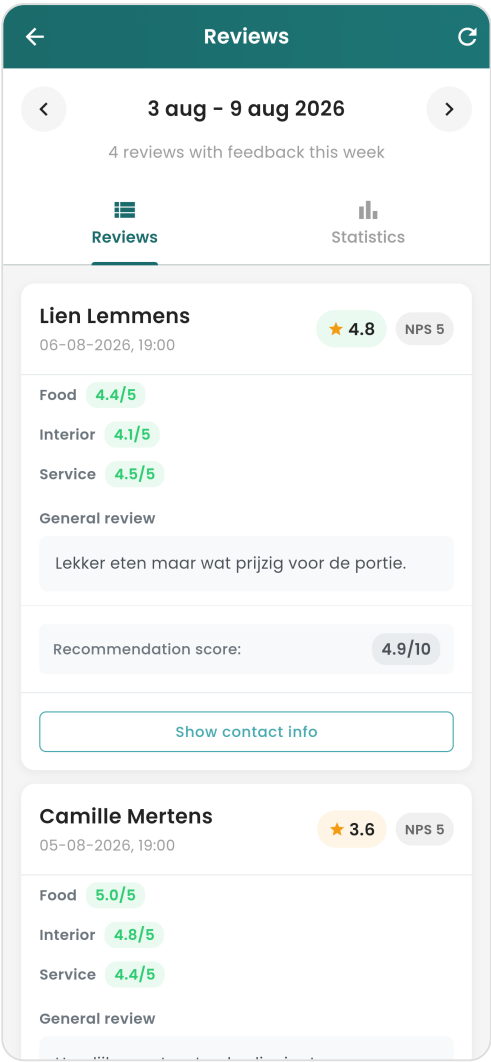
Breakfast stop

--:--

17/40

15. Reviews

See what guests are saying, rated across food, interior and friendliness, with the full written review alongside the reservation it belongs to. A fast way to catch a problem early — or to spot the compliment worth sharing with the team.



16. Opening hours

Set your weekly opening hours separately for breakfast, lunch and dinner, plus one-off exceptions for holidays or special closures. This is what guests see as available when they try to book, so it's worth keeping current.

←

Opening Hours



Weekly hours

Exceptions

MO

Monday

Gesloten | 12:00 - 14:00 | 18:00 - 22:00

▼

TU

Tuesday

Gesloten | 12:00 - 14:00 | 18:00 - 22:00

▼

WE

Wednesday

Gesloten | 12:00 - 14:00 | 18:00 - 22:00

▼

TH

Thursday

Gesloten | 12:00 - 14:00 | 18:00 - 22:00

▼

FR

Friday

Gesloten | 12:00 - 14:00 | 18:00 - 22:00

▼

SA

Saturday

Gesloten | 12:00 - 14:00 | 18:00 - 22:00

▼

SU

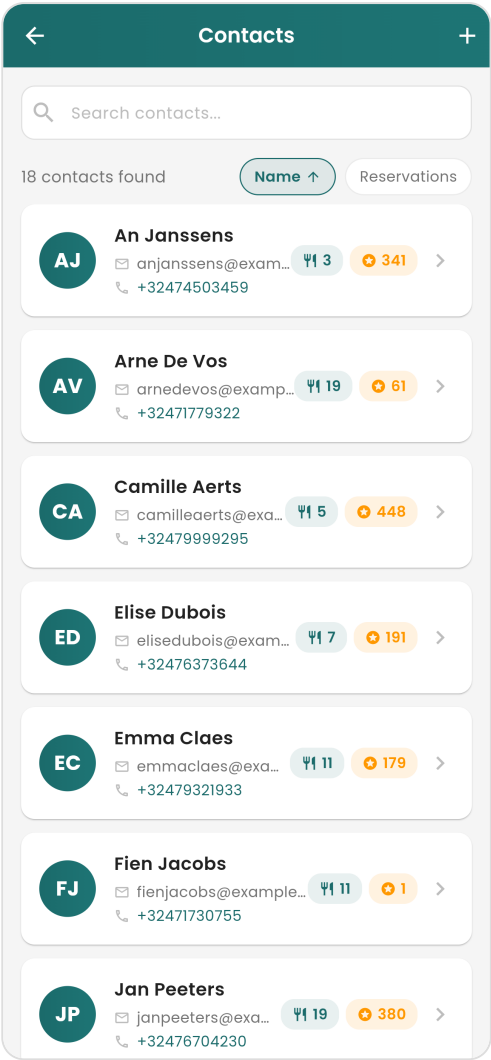
Sunday

Gesloten | 12:00 - 14:00 | 18:00 - 22:00

▼

17. Contacts

Every guest who's ever booked, in one searchable list — visit history, loyalty points and any notes your team has added. The place to look someone up before they arrive, or to spot your most regular guests.



18. Announcements

Post a short notice that guests see while booking — a closing date, a heads-up about large groups, a seasonal note — scoped to specific days, times or party sizes so it only shows up when it's actually relevant.

← Announcements

Announcement

Active days

MO

TU

WE

TH

FR

SA

SU

Date range

📅 Start date

📅 End date

Time range

🕒 Start time

🕒 End time

Guest filter

All guests

▼

Add announcement

We zijn gesloten op 25 december voor Kerstmis.

Days: 0, 1, 2, 3, 4, 5, 6

📌

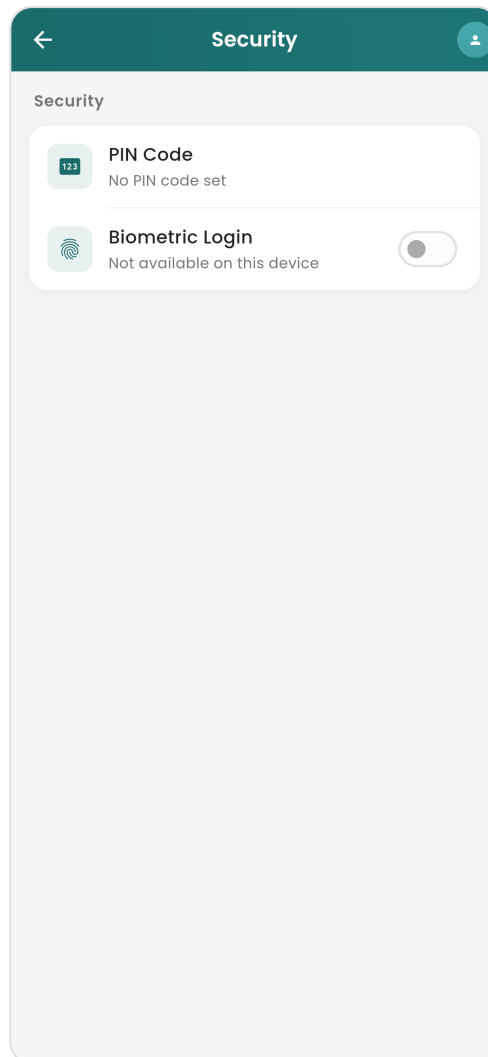
✎

🗑

21/40

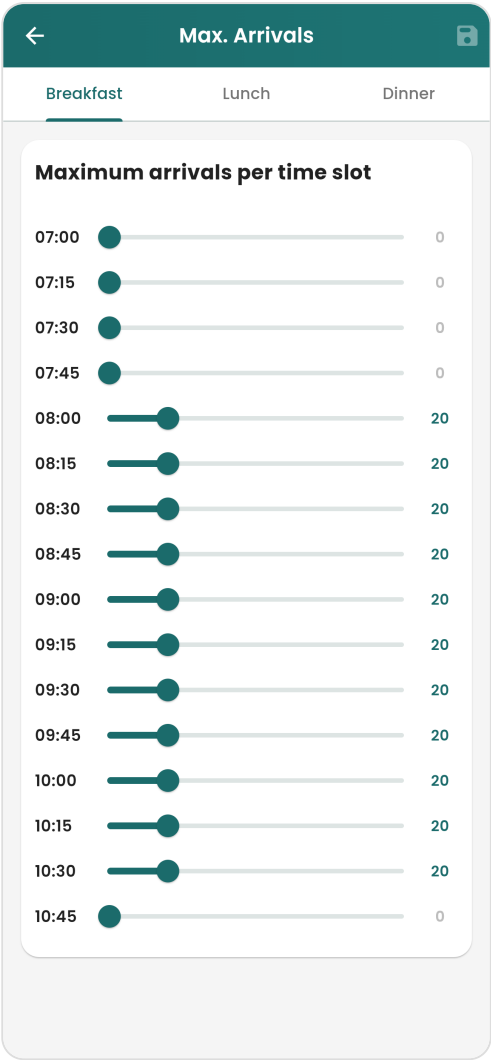
19. Security

Protect the app with a PIN code or your device's fingerprint/face unlock, so the dashboard stays locked when a phone is put down mid-shift. A small setting that matters a lot on a shared front-desk device.



20. Max arrivals

Cap how many guests can arrive in any given time slot, per meal, so the door and the kitchen never get hit with more covers at once than they can handle — even if the total for the day is well within capacity.



21. Profile

Your restaurant's own details — name, address, VAT number and contact info — as they appear on receipts, confirmation emails and anywhere else HappyChef needs to identify your business.

Personal Information

First Name

 Info

Last Name

 Happychef

Email Address

 info@happychef.be

Phone Number

 +3247000000

Address Information

Street

 Kerkstraat

Ho...

 12

City

 Gent

Postal Code

 9000

Country

 BE

Business Information

Restaurant Name

 Brasserie De Kastanje

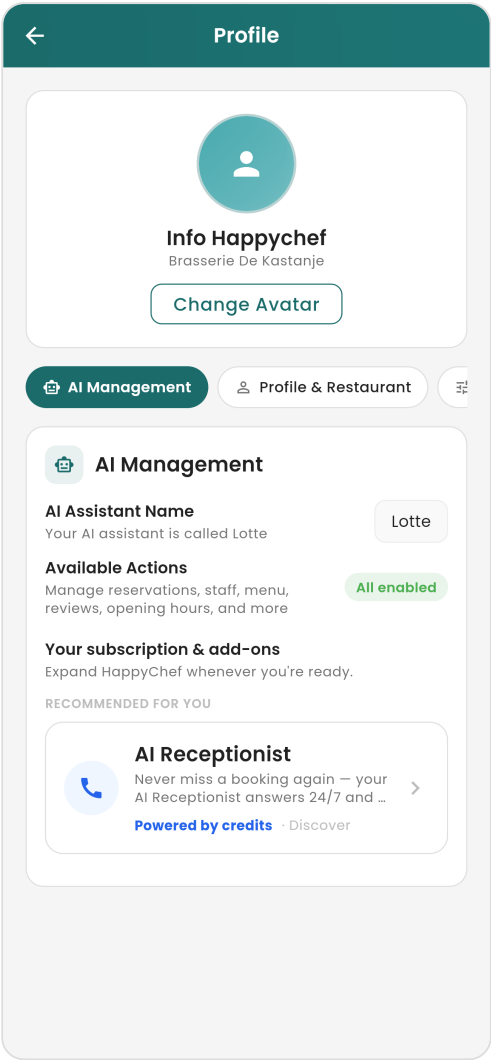
VAT Number

 BE0123456789

 TripAdvisor Link

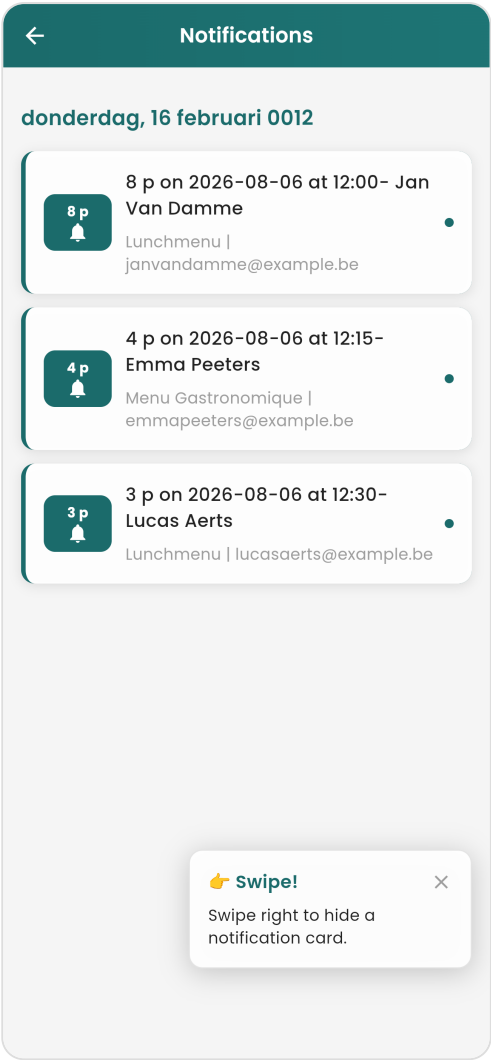
22. Account hub

One place to reach account settings, AI preferences, restaurant info and security — a shortcut hub for the screens you'd otherwise have to find one by one in More.



23. Notifications

A running feed of what's just happened — new bookings, cancellations, guest messages — so you can see at a glance what needs attention without opening every screen in turn.



24. Email settings

Control the emails HappyChef sends on your behalf: the sender name and address guests see, a custom header or footer, and which automatic emails — confirmations, cancellations, reminders — are switched on, and how many days ahead a reminder goes out.

←

Email Settings

📄

➤

Sender Settings

Sender name

👤

Brasserie De Kastanje

Sender email

✉

info@happychef.be

🔔

Email Notifications

Confirmation emails

Send a confirmation when a reservation is created

☒

Cancellation emails

Send an email when a reservation is cancelled

☒

Reminder emails

Send a reminder before the reservation date

☒

Days before to remind

−

1

+

☰

Custom Email Content

T

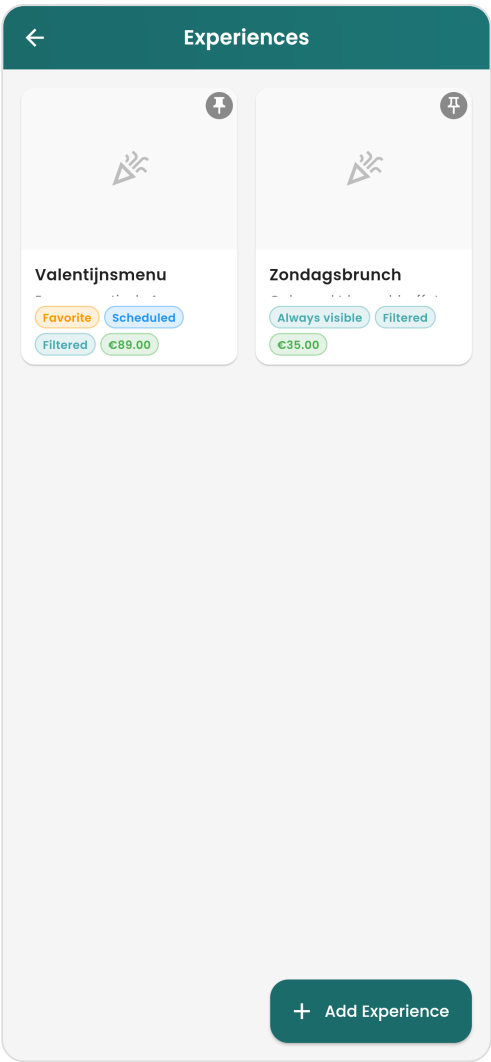
Email header

Email footer

Tot binnenkort!

25. Experiences

Highlight special occasions — a Valentine's menu, a Sunday brunch, a tasting evening — as cards guests see while booking, each with its own dates, price and description. A way to sell more than just a standard table for two.



26. Edit an experience

Fine-tune one experience card: its title, description, image, price, and exactly when it's available — which days, which time slots, and between which dates.

←

Edit experience

🗑️

📄

 Image (4:3 ratio, under 2MB, 800×600)



Tap to add image

Image (4:3 ratio, under 2MB, 800×600)

 Basic Info

Title

T

Valentijnsmenu

Short Description



Een romantisch 4-gangenmenu voor twee.

 Price

Show Price

Price (EUR)

€

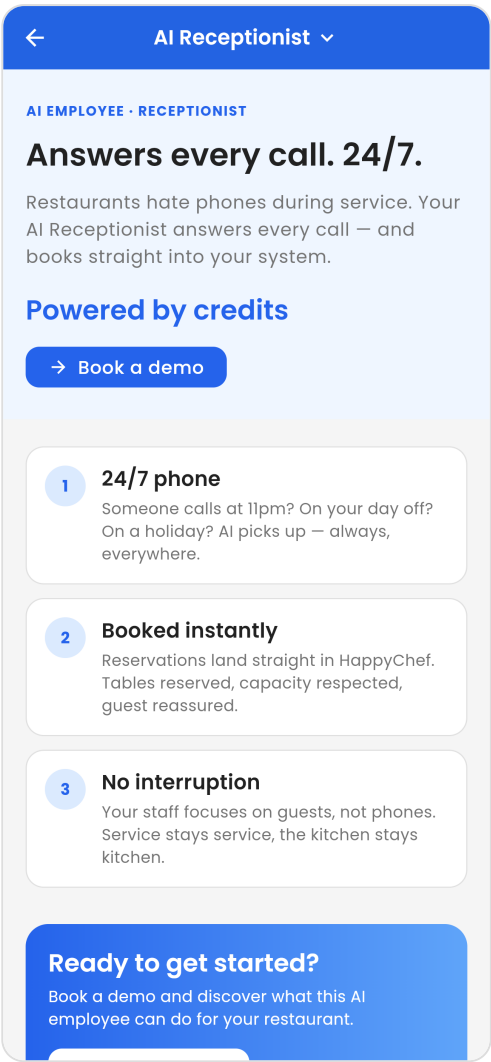
89

Price Label (e.g. per person)

per koppel

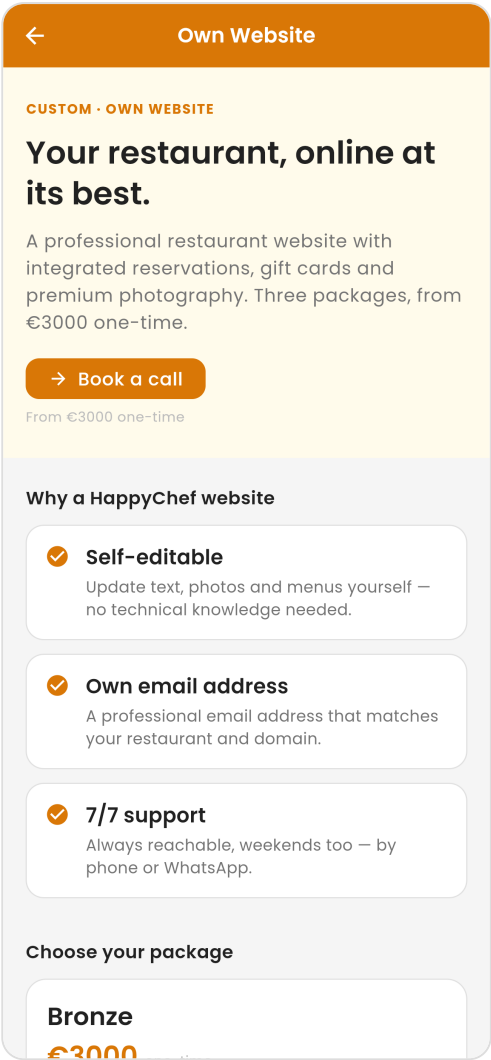
27. Grow: AI receptionist

One of HappyChef's optional add-ons: an AI receptionist that can answer guest calls and messages automatically. This screen explains what it does and how to switch it on for your restaurant.



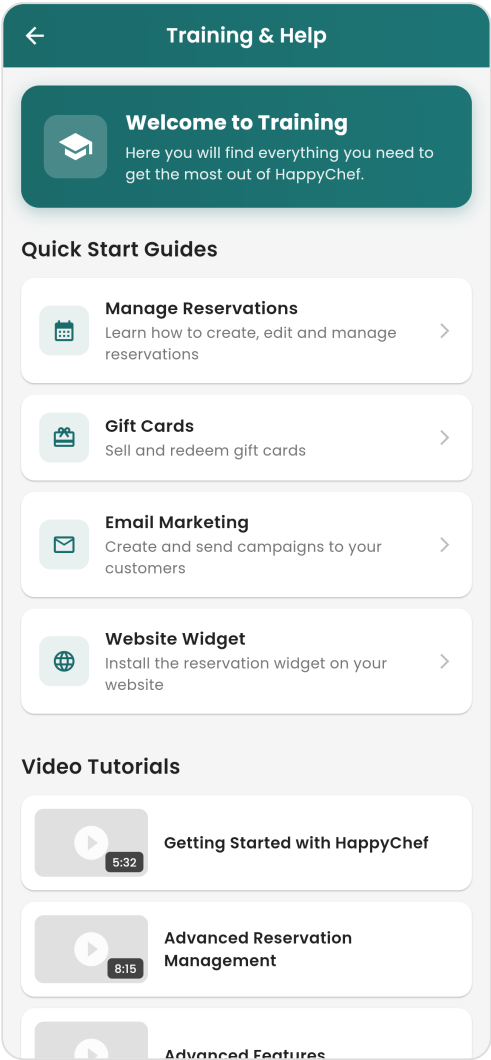
28. Grow: website

Another optional add-on — a restaurant website built and hosted for you, connected straight to your HappyChef booking system so guests can reserve a table without ever leaving your site.



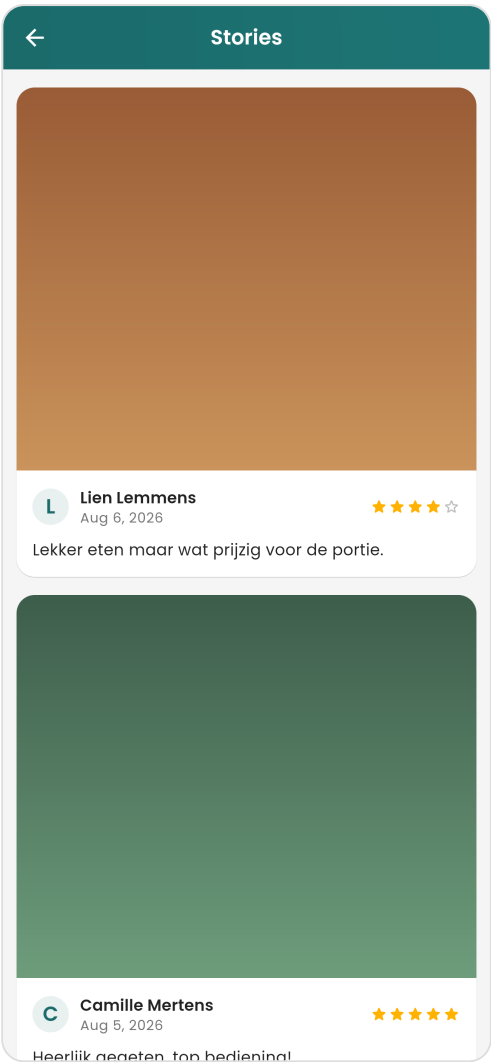
29. Training & help

Short guides and videos covering the core features of HappyChef, plus a direct link to support if you get stuck. A good first stop when you or a new team member wants to learn the app.



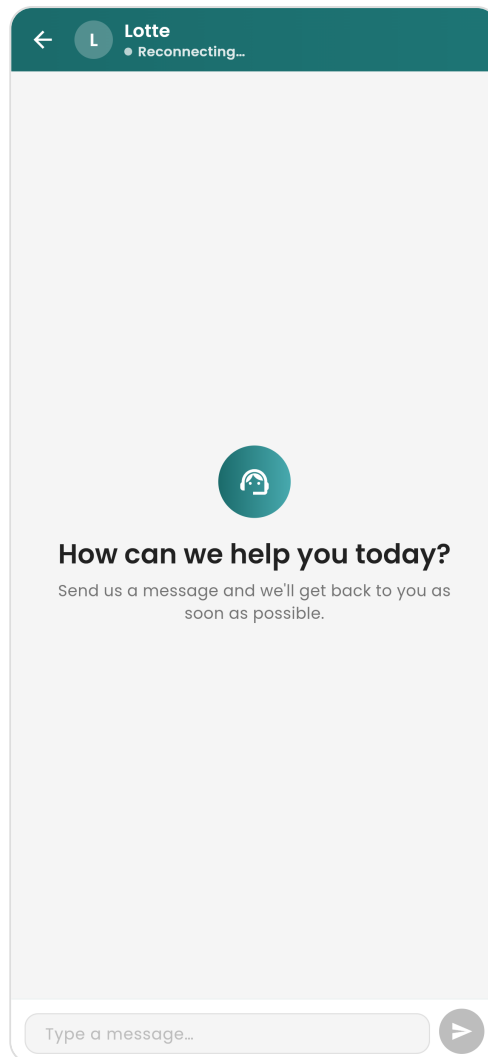
30. Guest photo stories

Photos guests have shared alongside their reviews, gathered into a scrollable story feed — a quick, visual way to see your restaurant through your guests' eyes.



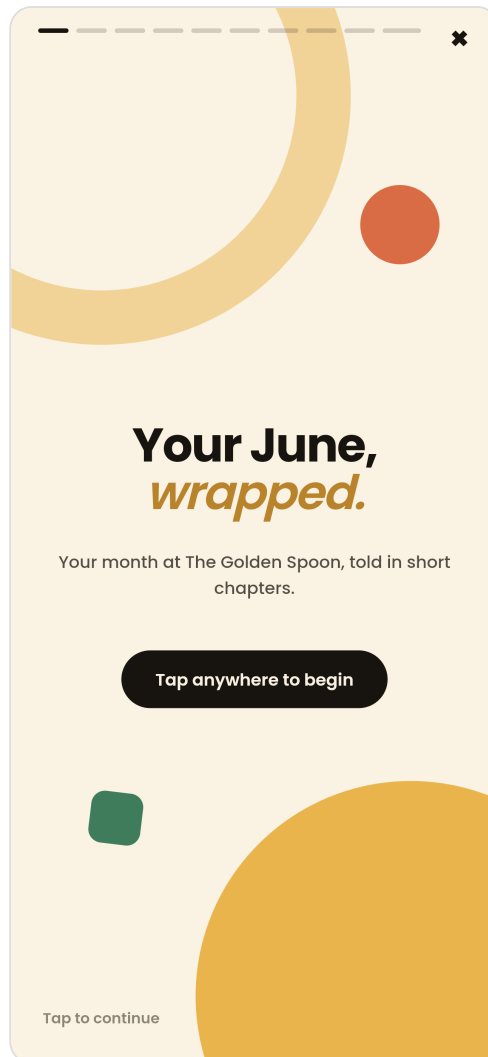
31. Support chat

Message the HappyChef support team directly from the app when something isn't working or you have a question — no need to leave the dashboard to send an email.



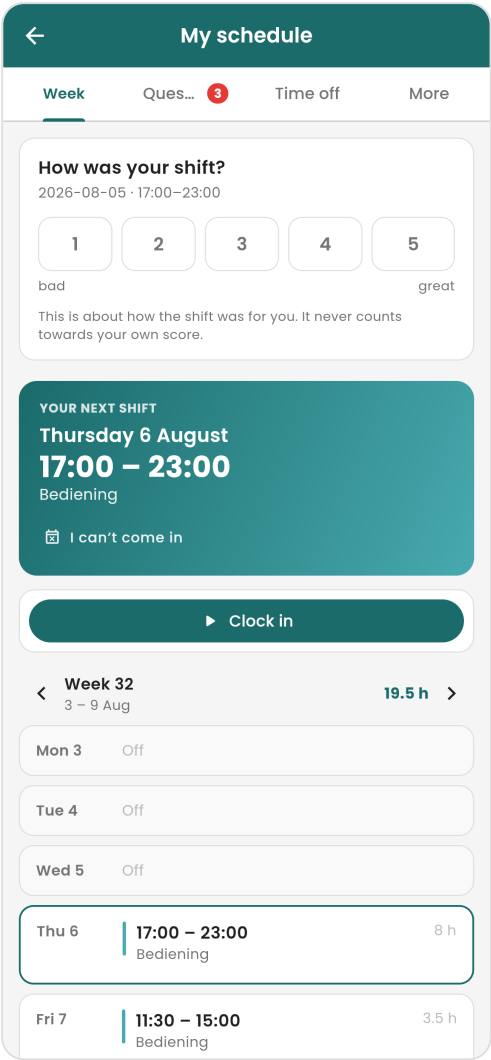
32. Monthly wrapped

A month of your restaurant's activity, told as a story: reservations, guests served, your busiest day, review scores and more — a fun, shareable recap rather than a spreadsheet.



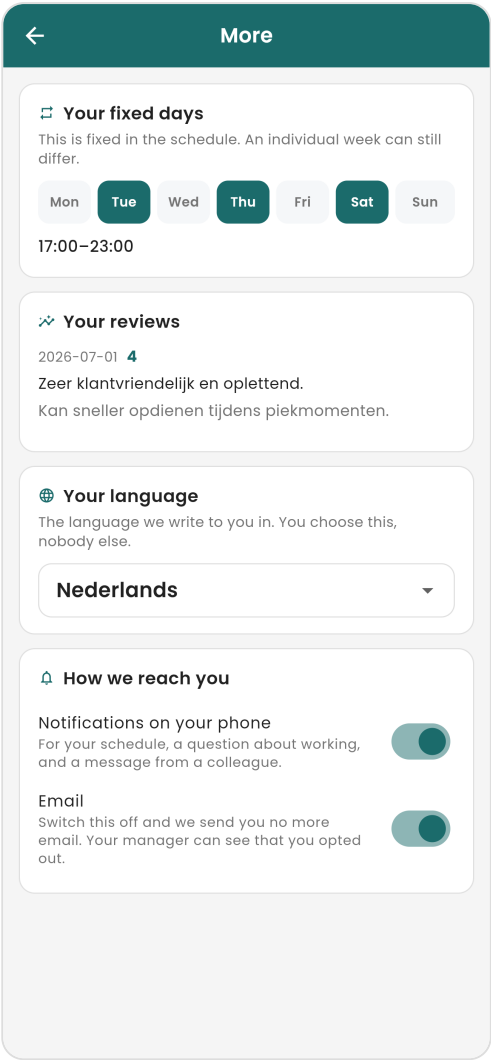
33. My roster

For staff: see your upcoming shifts, this week's hours, and any open requests waiting on you, plus a quick way to request time off or offer up a shift you can't work.



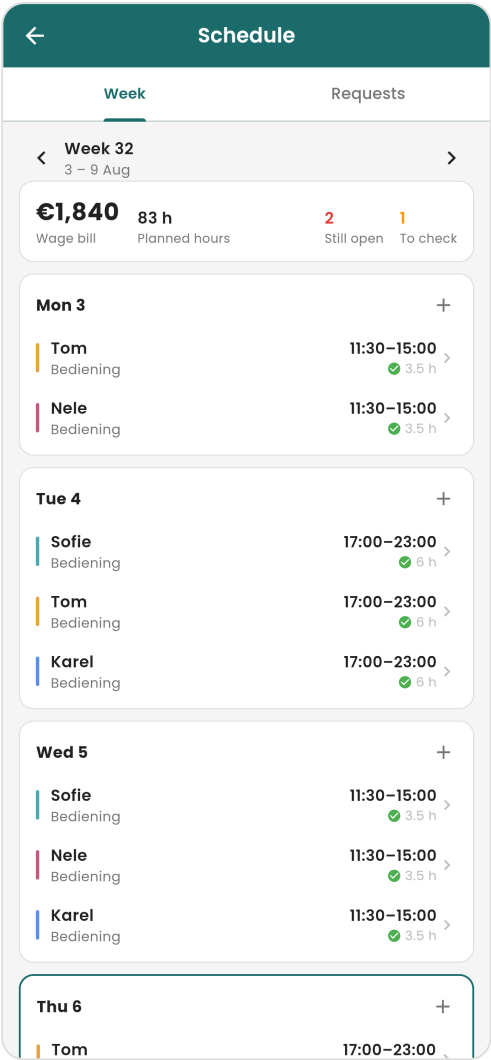
34. My preferences

For staff: set your preferred language and notification settings, and see your fixed working pattern and any performance feedback that's been shared with you.



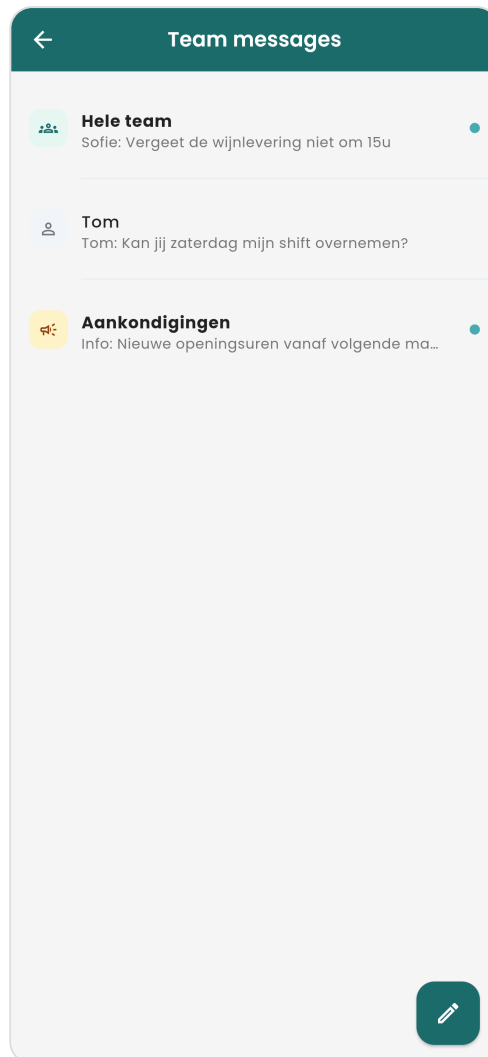
35. Roster admin

For managers: build the week's schedule across your whole team, see labour cost and hours at a glance, and catch scheduling conflicts — like understaffed shifts — before they become a problem on the floor.



36. Team chat

A simple group chat for the team — shift reminders, quick questions, announcements — separate from guest-facing messages, with its own conversations and unread counts.



37. Advanced menu

A second layer under More for the screens you reach less often — profile, menu, announcements, staff, arrivals, groups, security, contacts and bar seating — kept out of the way until you need them.

