

Harbour Kitchen Group

Fictional operating report | 2026-09-08

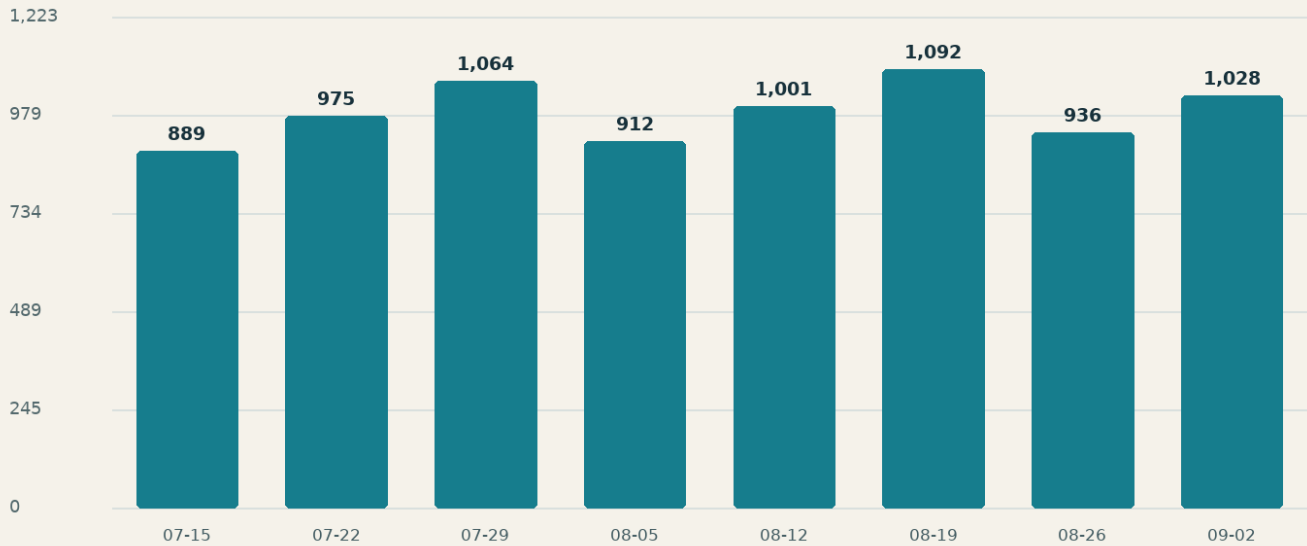
A fictional restaurant group with eight weeks of comparable supplier purchases, recipe planning, stock balances, menu sales and guest feedback.

Metric	Value	Unit
Supplier spend	7,897.76	CAD
Net menu sales	26,214.00	CAD
Menu items sold	1,764.00	items
Guest reviews	18.00	records

NOVUS EXAMPLES / FICTIONAL OPERATING DATA

Harbour Kitchen Group

Weekly supplier spend (CAD)



Source: included operating-model.json. Fixed snapshot 2026-09-08.

Files and expected behavior

The workbook, chart and result assertions are derived from the same linked records. operating-model.json carries every source table. Schema validation covers field types; declared relational rules check uniqueness and references.

Source table	Records	Primary key
purchases	96	purchase_id
suppliers	2	supplier_id
ingredients	6	ingredient_id
locations	3	location_id
menu	4	menu_item_id
recipes	10	recipe_line_id
sales	56	sales_id
inventory	6	count_id
reviews	18	review_id
modifiers	8	modifier_id
sales_modifiers	12	applied_id
refunds	8	refund_id
guests	12	guest_id
reservations	12	reservation_id
staff	8	employee_id
staffing_shifts	56	shift_id
inventory_movements	48	movement_id
menu_price_changes	4	price_change_id

Using the example

Blank input tables

blank-input-tables.zip contains a header-only CSV for every source table and a setup guide. Start with those files when you need a reusable empty template. Keep identifiers consistent across tables; the paired JSON Schema describes the data types.

Only the separate purchase and review files match Novus Restaurant file-upload contracts. Menu, recipe, inventory, sales and location records are planning examples; the current app has no file importer for those tables.

Purchase uploads aggregate the organization and do not preserve location or purchase IDs. Replaying alternate formats must not create new purchase rows.

Recipe quantities are illustrative menu-planning inputs, not food-safety, nutrition or production instructions.

Recipes cover the purchased ingredient subset only; water, salt and minor seasonings are excluded. Used stock includes unlisted menu production during the eight-week purchase period; the sales table is the final fourteen days only.

Supplier comparison requires matching item names, units and currency. Pack, grade and contract equivalence still require operator review.

Modifiers and refunds are separate adjustments to base menu sales. Staffing records show base pay only. Reservations for counter-service formats model advance group/table or collection bookings, not an assertion that every format uses seated dining.

Use guide.md for the import sequence and expected-results.json for exact numeric assertions. Negative test records are intentionally invalid and belong in a validation harness.