|  |  |  |
| --- | --- | --- |
| Person | Said | Timestamp |
| interviewer | **how is the workflow going?** | 12-10-22 |
| Chef | It is not one of the best workflows, but it works for now, but sometimes we make mistakes because when Mario receives the order he shouts it to me and I could hear something wrong so this is a problem that we have to deal with. After that I prepare the order, put it in the oven and when it is ready, I shout to Mario to come pick it up. |  |
| interviewer | **what would you say the main problem is?** |  |
| Chef | The main problem I would say is what I just talked about. Sometimes there is miscommunication and customers can receive the wrong pizza, a cold one or don’t even receive one. |  |
| interviewer | **what do you want to see improved?** |  |
| Chef | I would like to see the communication method improved, so it is more efficient, so these mistakes don’t happen. |  |
| interviewer | **what kind of information you would like to see if we implement a program?** |  |
| Chef | I would like some sort of system to be implemented where Mario doesn’t have to shout the order so I can see what I have to prepare on a display or something like that. |  |
| interviewer | **is there anything you would like to add to the interview?** |  |
| Chef | No I don’t think I have anything specific in mind I am happy with what I do. |  |

Interview chef group 8-4

Author: Team 8-4 (Daan Spronk, Dimitar Georgiev, Johnson Domacassé)

Class: CB08

Interviewer: Johnson Domacassé

Interviewee: Reuel van Dooren