# PROJECT BRIEF TEMPLATE (3 Marks)

1. **Project Overview**

**Project Idea Title:**

eRestaurant - Le Bistrot d'Andre

**Proposed By (Team Lead and Members’ ID and Names):**

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**Team/ Organisation Name:**

Software Engineering Group 9/FEIT/ UTS

**Approved by (Customer/ Program Manager):**

Gabrielle Anderson

1. **Project Description**

Le Bistrot d’Andre is a northern Sydney situated French restaurant owned by Gabrielle Anderson, who is currently aspiring to introduce an automated system into her thriving business and further expand its locations. Due to the rising popularity of the Le Bistrot d’Andre restaurant, Gabrielle Anderson considered hiring a group of software engineers to develop and implement an online automated system to increase the restaurants efficiency and customer accessibility. Since the restaurant is planned to branch out into different locations, the restaurant owner wanted to have an integrated invoice system where she can view the financial reporting's of both, a single selected restaurant and the accumulation of entire chain of restaurants.

**Planned Duration and Budget**

The software development team has decided to implement an agile software design approach to this project to ensure that the designed product is user tested upon each release and further improved upon for better quality assurance. The project will be divided into 2 releases, where each iteration will consist of 3 iterations. Each iteration is estimated to last 1 weeks, where each day of the iteration duration will have 8 working hours. The estimated cost for each of these working hours (cost per man hour) is $50 dollars. At the end of the iteration, the functional software of a section of the system will be prepared for production for the following release. On the 9th of March (9/3/2021), the first release will be implemented and integrated into the user business environment for testing and feedback.

**Case Study Process (Current)**

Le Bistrot d’Andre’s current system has a variety of functions and features that are outdated and inefficient which may prevent the restaurant from further growing and competing with other restaurants that tend to implement more modernized systems. One of the key issues is the booking system of the restaurant which requires restaurant staff to handle the booking phone calls which may lead to a lack of employees at another area of the restaurant. Furthermore, this booking system does not consist of a customer interface and thus, customers are not able to interact or view any of the restaurant features, such as available dates, floor plan, menu, discounts/offers, etc.

1. **Project Objectives**

Currently, Le Bistrot d’Andre’s system uses a manual system for customer booking reservations, which involves a inefficient phone call communication method between a customer and an employee. Gabrielle Anderson wants to implement an automated online-based system that could be accessible through a website or mobile app. This new system will help Le Bistrot d’Andre achieve the following objectives:

1. Introduce a mobile online system with easy accessibility and availability.

2. Eliminate the need for employers to manually handle booking reservations.

3. Provides customers with a user interface of the restaurant system that enhances the customer experience.

4. Collect and store financial reporting of each restaurant. 5. Calculate the invoice report for the accumulation of all restaurant branches

1. **Project Scope (Target System)**

The online automated system will allow users to enter the system and select between two options: Login and View menu. Upon selecting View menu, users brought to the Menu page where all the items of the menu are displayed, with labels, ingredients, discounts and categories. Users can also filter the items they want by selecting filter options such as cost, diet (vegan, dairy-free), items on special, food categories (entrees, main course, beverages, desert, snacks). This page allows users to browse through the menu to determine if the restaurant suits their taste or dietary needs.

When Login is selected, users are able to either create a new account or log-in using their pre-registered details in the Login page. Once signed in, users can select the ‘Make a booking’ option which prompts the user to select a desired date and time which then brings them to the “Booking page” which displays the corresponding floor plan for the selected time period. The user can then select a table and proceed to the Menu page which now allows the user to select menu items to order as they are currently logged in and have an available booking prepared. After confirming both, the selected booking and the selected order, customers will enter the “Checkout page” where they will pay for the total costs.

All customer details and booking details will be stored in the database, which can then be accessed by authorized users (Gabrielle Anderson, restaurant manager). Authorized users are also able to view the financial reports of any of the Le Bistrot d’Andre stores, and only the restaurant owner, Gabrielle Anderson will be able to view accumulated financial report of all the Le Bistrot d’Andre stores.

1. **Out of Scope**

Staff and other authorized individual’s will be trained to use the system and register a new account.

1. **Risks, Constraints and Dependencies**

Risk of not meeting the sprint deadline

Risk of not having the necessary programming skills to implement various system features

Risk of being unable to accommodate to every user requirement

Risk of the staff being unable to transition from the old system

Risk of the staff being unable to integrate the system between different restaurants

Time Constraints

Budget Constraints

Dependency of the restaurant menu being consistently updated

Dependency of the restaurant staff management system