**Introduction:**

The company is a restaurant called Fusion, which opened 7 years ago with the aim to become a gourmet restaurant serving quality food. While the company has enjoyed success the operation of a gourmet restaurant also comes with its own challenges. Restaurant managers need to manage schedules and ensure enough employees are working on each day depending on their expected number of guests.

**Management Summary:**

The problem for the restaurant is that all the scheduling is done manually. They want a system that can calculate how many workers they need, based on how busy the restaurant is, track how many hours the students need, so that they have enough hours for SU but while not having too much overtime. They also want a system that logs the working hours digitally since that it currently done on paper.

1. Do nothing (Wastes managers time and higher chance of errors and mistakes)
2. Renting a different system (expensive and offers unnecessary services).
3. Making a new system (recommended).

We have recommended option number 3 (Making a new system) since the company needs a system to improve their business and their employee and customer satisfaction. A tailored solution that satisfies the clients needs without unnecessary features / services.

**Cost benefit:**

Costs: Price of implementing a new system, time to learn how to use it, purchasing hardware and costs to maintaining system.

Benefits: less time consuming, less prone to human error, easier to create schedules and find employee information, more accurate records for work shifts, greater satisfaction for the customers, employees and management.

**Impacts and risk:**

Impact: employees need to learn the new system, some part time workers might work less, therefore more money saved on the wages, less stress on employees to report their hours accurately or inform the management of their required hours.

Risk: employees might not get accustomed to the system, if the database fails or the information is corrupted then the records are lost as well.

**Conclusion:**

In the end our recommendation is to get a new system that will offer them the functionality they require to run their business more effectively and efficiently. These functionalities are scheduling for the number of employees needed per day, calculating hours needed for SU, a way for the employees to check in and out for calculating the work hours.

The company consists of Vink the CEO, Le that is in the business board, which is in charge of the economy/misc. Yebba is in charge of the kitchen. Kim is the restaurant manager and he is in charge of staff like waiters and dishwashers. Vink organizes the kitchen. Mimi is in charge of the schedule for the dishwashers. Peter is charge of the cleaning scheduling. Kitchen staff: Four chefs with steady employment, 4/5 student chefs, 2 sushi chefs, 2 waiters, 2 student waiters, 5 dishwashers and 10 part-time waiters. The CEO is hand on and in operation of everything. While the culture is flexible at busy times, it is tightly controlled. They have an average of 38 customers.

**Description:**

The business is keeping a schedule of when the workers work on paper and they find out how many they need and to log when someone start and end their shift manually, they wish for this to be in a system.