RESTAURANT MANAGEMENT AND DINING SYSTEM

FEASIBILITY STUDY

Feasibility Study

A feasibility study looks at a set of criteria in order to provide decision makers with a recommendation, whether a specific solution is feasible and viable in a certain context or not.

Economic feasibility

Economic feasibility determines if a project can make enough money to be worthwhile. It looks at the project's costs and compares them to potential profits to see if they are suitable investments. It's about figuring out whether a project will succeed financially.

Evaluating the economic feasibility of a restaurant management and dining system involves assessing whether the financial investment in the system is justified by the potential benefits and returns it can generate. The economic feasibility of the restaurant management and dining system will depend on the specific circumstances and goals of the restaurant, as well as the accuracy of cost and benefit projections.

Technical Feasibility

Technical feasibility analyses the ability to successfully develop, implement, and maintain a proposed project using current or available technology, skills, and resources.

The technical feasibility of implementing a restaurant management and dining system involves evaluating the availability and development of necessary technology and capabilities.

Operational Feasibility

Operational feasibility is the measure of how well a proposed system solves problems and takes advantage of the opportunities identified during scope definition and how it satisfies the requirements identified in the requirements analysis phase of system development.

Operational feasibility assessment in the proposed system is an essential step in evaluating the viability of implementing a restaurant management and

dining system. It involves analysing whether the proposed system can be effectively integrated into the restaurant's daily operations.

Do stakeholders have the expertise needed?

Not all stakeholders need technical expertise in developing or operating the system, they should possess expertise relevant to their roles. Restaurant owners and managers, for example, need expertise in restaurant management, while developers and system administrators need technical expertise. Effective communication and collaboration between these stakeholders are crucial for the successful implementation and operation of the restaurant management and dining system.

Are additional resources needed in the restaurant management and dining system including infrastructure, skills-sets or job aids

Implementing a restaurant management and dining system entails the need for various additional resources. These include infrastructure for QR codes, order processing, and reservations, the development of technical skills for staff, job aids like user guides and troubleshooting materials, potentially hiring additional staff, software development, ensuring data security, offering customer support, and investing in marketing and promotion. A thorough assessment of the restaurant's needs and capabilities is essential for successful system integration.

Is the Is the restaurant management and dining system ready in terms of the technology required

The concept of the restaurant management and dining system appears to be technologically feasible. It involves QR code scanning for menu selection, automated order processing to the kitchen, menu management, reservation capabilities, and other features that are within the capabilities of existing technology.

Do the resources needs exist?

The implementation of a comprehensive restaurant management and dining system involves a range of resource needs, including technology, skilled personnel, development efforts, security measures, marketing, and ongoing support to ensure its successful operation.

Will the proposed system or initiative lead to better use of resources to improve the outcomes, when compared with other options?

The success of the proposed system depends on its effective implementation and the specific needs of the restaurant. It's important for restaurant owners to conduct a cost-benefit analysis and assess how the system aligns with their goals and budget to determine if it will lead to better outcomes compared to alternative approaches.

Are rules and regulations in place to enable stakeholders to support the new service or initiative?

To successfully implement the restaurant management and dining system, restaurant owners and managers should thoroughly research and understand the relevant rules and regulations in their jurisdiction and industry. Compliance with these regulations is critical not only to ensure legal and ethical operation but also to gain the support and trust of stakeholders, including customers, staff, and authorities.

Does the essential political will exist?

The presence of essential political will for implementing a restaurant management and dining system, as described, is not explicitly mentioned. This is because political will typically relates to government or regulatory support for specific policies or initiatives. However, it's important to recognize that various regulations, including those related to data privacy, food safety, and taxation, may affect such systems. Restaurant owners should be compliant with relevant rules and engage with authorities as needed to ensure lawful operations. While political will may not directly impact the system's implementation, adherence to regulations is crucial for its successful and compliant deployment.

Is there a legal framework to engage with the private sector or other key service providers?

The presence of a legal framework depends on arrangements made by restaurant owners. It is crucial for them to establish clear agreements with service providers to ensure system operation, protect interests, and comply with relevant laws, such as data protection and consumer rights. While not mentioned, engaging with service providers typically entails legal agreements to govern the partnership and responsibilities.

Do existing restaurant management and dining system procedures and protocols support the new service or initiative?

Whether existing procedures and protocols fully support the new initiative depends on the restaurant's current operations and its readiness to adapt to the changes introduced by the restaurant management and dining system. It is advisable for restaurant owners and managers to assess their current procedures, identify potential gaps or areas of improvement, and make necessary adjustments to ensure a smooth and successful integration of the new system while maintaining compliance with relevant regulations and protocols.

How will key collaborators be involved?

Key collaborators involved in implementing the restaurant management and dining system can vary but typically include: Technology providers for QR code scanning and order processing, Reservation platform providers for facilitating bookings, Payment processors for secure financial transactions etc. Collaboration with these stakeholders is crucial for successful system implementation, and their involvement depends on the project's scope and complexity. Effective communication and alignment with restaurant goals and customer needs are essential throughout the process.

What are the prerequisites before the new service or initiative can begin?

Before launching the restaurant management and dining system initiative, several essential prerequisites must be met, including: Establishing the necessary technical infrastructure, providing staff training for system proficiency, Organizing the digital menu and item details, Integrating payment processing securely, etc. Addressing these prerequisites is crucial to a successful launch, enhancing system effectiveness, customer satisfaction, and regulatory compliance.

Is the service or initiative likely to be developed in time to be useful to the restaurant management and dining system?

The timeline for development should align with the restaurant's goals and objectives, considering factors such as demand and any specific requirements related to the system's functionality and integration. The successful development

and deployment of such a system depend on various factors, including project planning, resource allocation, and the complexity of the technology involved.