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**Smart Restaurant
Vision**

Version 1.0

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Vision	Date: 19/MAR/19
Project_Vision.docx	

Revision History

Date	Version	Description	Author
<19/MAR/19>	1.0	Initial Project Statement	Norbert Matyas

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Vision

1. Introduction

Each and every one of us had dealt at least once with the fact that in an overcrowded restaurant, he had to wait a great deal of time for a waiter to get him a menu and take his order. After this, we would still not be guaranteed that the waiter took our order correctly and that the chef has an accurate knowledge of which meal do we want. This document aims to describe a solution for this inconvenience and speed up the process of ordering in a restaurant.

1.1 Purpose

The purpose of the Smart Restaurant application is to provide a solution for speeding up the process of ordering food in a restaurant. Each one of us had to experience at least once a great waiting time in a restaurant, because the waiter didn't bring him the menu or he/she didn't take his order. The Smart Restaurant application aims to significantly reduce the number of these situations. This document will present a general overview of how does the application aim to solve this issue.

1.2 Scope

The following features will be covered by the Smart Restaurant¹:

- User Authentication (Create Account + Login)
- Placing an order.
- Viewing the menu.
- Viewing past orders.
- Viewing information about items in the menu, like ingredients and nutritional values.
- Showing the chef all the placed orders
- Showing the cashier the order of a client and it's value
- Allowing users to review items from the menu
- Allowing users to add supplementary information near the order: for example, that they would like their burger without onions.
- Allowing the chef to update the menu.

The following services are out of the scope of this project and will be provided by other systems:

- Payments of any kind

¹ You need to have at least five features in your scope:

1. Login + Register
2. List View of elements (must contain joined tables)
3. Details view of one element
4. Create new element (with a form behind)
5. Update and Delete Element

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1.3 Definitions, Acronyms, and Abbreviations

Throughout this and all related papers the following terms will be defined and understood by the reader as follows:

Term	Definition
Chef	A person with culinary skill who know how to prepare the food present in the menu.
Waiter	Person who is/was responsible for taking the orders and delivering them to the chef.
Order	A list of the food desired by the client which also contains a sum of the value of each item present on it.

1.4 References

For further clarifications see the following resources:

- Project_UseCaseModel_PlaceOrder
- Project_UseCaseModel_UpdateMenu
- Project_Supplementary_Specification

1.5 Overview

The upcoming sections of the document will describe the product positioning in the market, relative to other smart restaurant apps. We will then continue by describing the involved stakeholders, the end users, the end user environment and the product hardware and software requirements.

2. Positioning

2.1 Problem Statement

The problem of	Placing an order in a restaurant.
affects	Clients of every restaurant.
the impact of which is	Long waiting time for placing an order and receiving it.
a successful solution would be	Automatization of the ordering process, by removing the waiter and introducing an application which allows the clients to place the order directly to the chef.

2.2 Product Position Statement

For	Any restaurant.
Who	Experiences overcrowded periods and.
The (product name)	Smart Restaurant.
That	Allows the clients to see the menu as soon as they entered and to place the order as fast as they want.
Unlike	The old waiter-based system, which requires the waiter to bring the menu, take the order, and deliver it to the chef.
Our product	Removes the human involvement in the process of order placing.

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3. Stakeholder and User Descriptions

3.1 Stakeholder Summary

Name	Description	Responsibilities
Restaurant owner	The person which is responsible for the financial background of the restaurant, and who is legally responsible for it.	Approves funding.
Waiter	The stakeholder(s) currently in charge with taking the order. The current system will reduce their responsibilities and their payment.	Will try to stop the project if possible.
Cashier	Receives the payment for the order.	Confirms the payments in the system.
Chef	The person who is responsible with the preparation of the food.	Reading the orders and preparing the food.
Implementation Team	The team developing the project.	Provide a clean implementation with minimum effort.

3.2 User Summary

Name	Description	Responsibilities	Stakeholder
Client	The user that places the order.	Places an order using the application. Places only orders that he intends to pay.	He is a direct user.
Cashier	The person who takes the money for the order.	Check the amount present at the end of the order and take the money amount specified. Handle the money given by the client	He is represented by the cashier stakeholder.
Chef	The person who cooks the food.	Checks the order to see what does he have to prepare.	He is represented by the chef stakeholder.

3.3 User Environment

Client

The client has to place an order from his device and has to pay for it after that.

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Cashier

The cashier has a desk in the restaurant, from which through his computer he sees the orders and takes the money from the clients according to the value of the order.

Chef

The chef works in the kitchen, where he has a screen which shows the orders in the order of their placement time. He has to checkout an order after he finished preparing it and he has to start working on the next one.

4. Product Requirements

The product requires a computer with 4GB of Ram, a dual-core processor, a mouse, keyboard, screen, and most importantly, a stable internet connection. For the chef, the system must show the placed orders.