

Project Charter: [**tabletop menu tablets**]

DATE: [10/09/23]

| **Project Summary** |
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| Sauce & Spoon would like to launch a pilot rollout of tabletop menu tablets at two of their restaurant locations, Sauce & Spoon North and Sauce & Spoon Downtown. That way, guests can place their orders on the tablets as soon as they arrive at the restaurant, rather than waiting for a server to attend to them, which has been an issue in the past. |

| **Project Goals** |
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| * increase of product mix * decrease of average table turn time by 30 minutes * Cut food waste by 25% * 15% increase appetizers sales * selling more specialty drinks * reallocate some of the payroll from our FOH budget to hire more cooks * increased average check value * Increase daily guest counts by 10% * improving the satisfaction of the kitchen staff |

| **Deliverables** |
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| * fully integrated tablet system located at each table to offer guests a seamless ordering experience |

| **Scope and Exclusion** |
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| **In-Scope:**  **Out-of-Scope:** |

| **Benefits & Costs** |
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| **Benefits:**  **Costs:** |

| **Appendix:** |
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