

List for Graphic Designer

1. Order Flow (Flow Zamawiania)

- Screens and UI for menu browsing (categories like pizza, drinks, desserts).
- Adding items to the cart (e.g., quantity selectors, options for special instructions).
- Clear UI for showing the current order summary.

2. Ingredient Customization (Dodawanie Składników)

- Interface for adding/removing ingredients to menu items.
- Visual feedback for updated prices based on ingredient changes.

3. Bill Splitting (Możliwość Rozdzielenia Rachunku)

- UI for selecting which items go on which bill.
- Clear summaries for split bills with total amounts for each.

4. Order Payment (Płatność za Zamówienie)

- Payment screen with options (cash, card, deferred payment).
- UI for entering received cash amount and showing change.

5. Login (Login)

- User login and registration screens.
- Visual differentiation between roles (e.g., waiter, manager).

6. Dine-In Order (Order na Miejscu)

- Selecting a table when placing a dine-in order.
- Status updates for drinks delivered to the table.

7. Takeaway Order (Order na Wynos)

- UI for selecting takeaway as an option.
- Input fields for customer contact details.

8. Delivery Order (Order na Dowóz)

- Address input and map integration.
- Delivery status tracking (pending, on the way, delivered).

9. Reservations (Rezerwacja)

- Calendar-based interface for selecting reservation dates and times.
- Input fields for name, phone number, and number of people.
- Display reservations assigned to specific tables.

10. Drink List (Lista z Drinkami)

- Separate section for drinks in the menu with clear categories (alcoholic, non-alcoholic).
- UI for updating drink delivery status (pending, delivered).

11. Restaurant Tables (Stoliki w Restauracji)

- Visual layout of the restaurant with table availability (occupied, reserved, free).
- Status updates for table occupancy.

12. End of Day Report (Koniec Dnia)

- Dashboard or report summarizing the day:
 - Total orders.
 - Revenue breakdown (cash vs. card).
 - Orders by type (dine-in, takeaway, delivery).
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Additional Suggestions for the Graphic Designer:

- **Consistency:** Ensure all screens follow a consistent style (fonts, colors, button designs).
 - **Mobile Responsiveness:** If the app is tablet-based, design layouts optimized for both portrait and landscape modes.
 - **User-Friendly Navigation:** Keep the flow intuitive for restaurant staff with minimal steps for complex actions.
 - **Accessibility:** Include designs that consider users with visual impairments (e.g., high contrast modes).
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Deliverables You Can Ask From the Graphic Designer:

1. Mockups or wireframes for each screen/feature.
2. Interactive prototypes to simulate workflows like order creation or bill splitting.
3. A design style guide with fonts, colors, and reusable components (e.g., buttons, inputs).