1. Project Information		2. Business Case
Project Name:	Tablet Integration and Efficiency Enhancement Project	"The Tablet Integration Project is all about making things smoother and more enjoyable for our customers and staff alike. By introducing tablets, we're saying goodbye to mistakes in orders and long waits. It's not just about technology; it's about giving our customers a better experience and our team the tools they need to excel. We're not just keeping up with the times; we're setting a new standard for great service in our industry. Ultimately, it's about making our restaurant a place where everyone feels valued and cared for."
Project Description:	We're bringing cutting-edge tablets to our restaurant to make your dining experience smoother, faster, and more enjoyable. Say goodbye to order mix-ups and long waits—we're here to serve you better!"	

3. Project Deliverables	4. Project Benefits
Key Deliverables	Expected Benefits from Project
Tablet Deployment Plan: We're making sure every nook and cranny in our restaurant gets a tablet, with step-by-step guides and plenty of help along the way to make the transition smooth for our team.	Enhanced Customer Experience: With our new tablets, we're speeding up service and getting orders just right, so you can spend less time waiting and more time enjoying your meal with friends and family.
Integration Software Development: Think of it like we're crafting digital helpers that talk to each other effortlessly. Taking orders and handling payments will feel like chatting with a helpful friend, making everyone's job a little easier.	Streamlined Operations: Imagine our team gliding through their tasks effortlessly, thanks to the help of our new tablet buddies. That means fewer mistakes, shorter waits, and more smiles all around.
Performance Monitoring and Evaluation Framework: We're keeping a close eye on how things are going, making sure our new tablets are not just gadgets but real game-changers for our team. And if they're making our customers happier, then we know we're on the right track.	Cost Savings: By cutting down on wasted food and optimizing our staffing levels, we're not just improving our bottom line—we're ensuring that every dollar you spend with us goes towards making your experience even better.

5. Project Risks

Staff Resistance: Some team members might resist using new technology, fearing job complications or replacement.

Mitigation: Thorough training, ongoing support, and emphasizing benefits to staff and customers.

Technical Glitches: Potential for tablet technical issues or downtime disrupting service.

Mitigation: Dedicated IT support, thorough testing, and backup systems in place.

Customer Adoption: Some customers may struggle with or resist using the new tablet-based ordering system.

Mitigation: Clear instructions, friendly guidance, and maintaining alternative ordering options.

6. Project Budget

Total Budget: $ 50,550	
Breakdown:	
Training materials and fees:	$ 10,000
Hardware and Software Implementation across locations	$30,000
Maintenance	$ 5,000
Updated website and menu design fee	$5,000
Other customization fees	$550

7. Project Milestones

Tablet Procurement and Initial Setup	07.15.24
Software Development and Testing	08.15.24
Staff Training and Pilot Rollout	09.01.24

8. Project Team Members

Role	Name	Email	Phone
Project Manager	Peta		
Director of Operations	Deanna		
Executive Chef	Carter		
General Manager, North	Gilly		
General Manager, Downtown	Alex		

9. Project Stakeholders

Role	Expectations
Restaurant Management Team	The management team wants the tablets to make things smoother for everyone - from staff to customers. They also hope for regular updates and clear communication throughout the project, like checking in with a friend to make sure everything's going well.

10. Target Audience

- All the People Who love food