# **CSC154 Software Development**

# **Project Overview Template**

Project Name: Restaurant Centralization Software

Team Number: 10

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## Project Objective:

## Allow for employees to easily interact with customers’ orders via an app and reduce miscommunication. Provide centralization of all server tables allowing servers to better manage and prioritize orders. App will help cut down on customer wait time by transmitting information directly to the kitchen.

## Project Description:

Servers would be able to use the software to manage their assigned tables and customer orders. The software would allow server to take and manage orders, send orders to kitchen, and receive notification when an order is ready. Software will manage server’s customer load and advise a hostess where to divert incoming customers. Software will also manage potential wait time for incoming customers based on average food wait time.

1. Project Scope:

App will not automatically rotate servers, this will be manually achieved by the hostess

App will provide order capability

App will provide order management including creating, deleting, adding, and removing items from an order.

App will provide server management

Managers should be able to do what servers do and be able to edit item(orders)

Items(food) will be store in a database

1. Use Case and User Stories (Create at least 3 User Stories or Use Cases):

## Use Case 1: Restaurant owner wants to expedite and connect all moving parts of the restaurant so that there is less miscommunication, and the ordering process moves faster.

Use Case 2: Server wants a centralized location to see all tables within their section. Server will be able to send orders to kitchen and manage tables more efficiently.

User Story 1: Line cook now has an easier method to receive orders. Before the cook had to utilize paper, tickets which would get lost or destroyed. With this new system, the cook can easily view orders, and prioritize what to cook first. Line cook can mark orders as complete, allowing for the kitchen to be more organized and improve workflow. Cook can use touch screen to manage orders and servers are notified of order completion.

## Team Collaboration and Documentation Tools:

* GitHub
* GitHub Projects
* Microsoft Teams
* Practera
* Email

## Project Management Plan and Methodologies:

* Agile Principles
* Scrum Methodology