



BUSINESS PROCESS: MENU MANAGEMENT

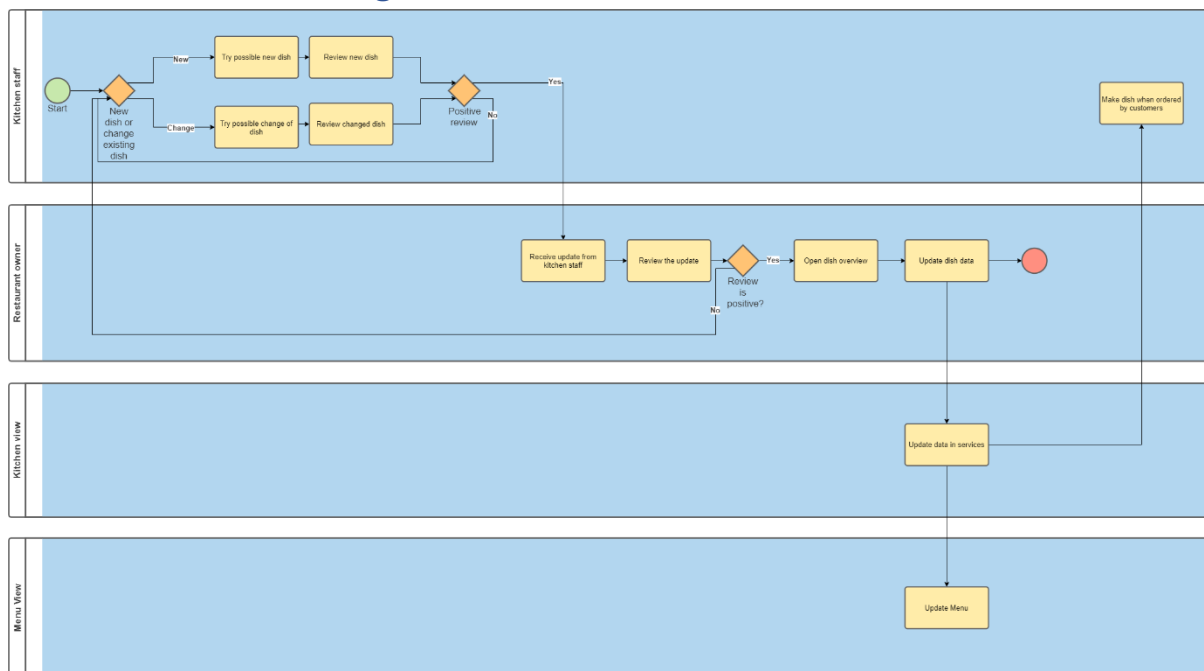


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The Business flow diagram



The flow

It's important for a restaurant to be able to change their menu as often as they want. Because having a diverse and changing menu will keep it interesting for people to keep coming to the restaurant. These changes can vary between big changes, small changes or even an entirely new dish. This process starts with the kitchen. The kitchen staff will be able to try out new things, like creating new dishes or changing existing ones. After such a change it's very important to review the newly made change/creation. The kitchen staff will review the dish first and if the change is negative, it will go back to the change/creation process so they can implement the feedback of the review. If the change is positive it will go to the restaurant owner where the dish will be reviewed a second time. It's very important to let the restaurant owner know what changes or new creations you have made because he/she will have the final saying of whenever the change/creation gets on the menu. The same process as in previous review will occur here. If the review is negative, the dish will go back to the kitchen staff where they will incorporate the feedback of the restaurant owner. If the review is positive the restaurant owner will open the dish overview in our app and update/create a new dish. This is the part where the data will be updated in our services and when this process is complete the menu will update automatically. And now the kitchen staff can create the new/improved dish for the clients. One very important aspect of our application is that the process of updating the menu is way more cost efficient and easy because the restaurant won't have to print tons of new menu cards for the customers, instead they can just fill in the update in our app and the menu will be updated automatically.