



## Project Pizza Brothers

Date: 15/10/2024

Group: V

Version: 1.0

Status: Active

## Preamble

The purpose of this document is to outline the Project Plan and Timeline for Project Pizza Brothers, conducted by Aneurysm IT Consultancy Group BV. aka AICG BV. on behalf of Fontys Hogescholen.

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## Clientele

**Mr. Panucci:** Venture Capitalist

Phone: +999 06726824

E-Mail: [ravellopanucci@peachnet.mk](mailto:ravellopanucci@peachnet.mk)

Address: Rainbow Road, RR07 1PK, Mushroom Kingdom

**Mario:** Cashier in Mario & Luigi Pizzeria

Phone Number: +999 06162746

E-Mail: [officialsupermario@peachnet.mk](mailto:officialsupermario@peachnet.mk)

Address: PizzaPlaza35, PP01 9FN, Mushroom Kingdom

**Luigi:** Cook in Mario & Luigi Pizzeria

Phone Number: +999 06158444

E-Mail: [luigiwastaken1983@peachnet.mk](mailto:luigiwastaken1983@peachnet.mk)

Address: PizzaPlaza35, PP01 9FN, Mushroom Kingdom

## Team

**Àmilie [REDACTED]:** The group executive and the main coder for the backend program.

[REDACTED]

**Ihsan [REDACTED]:** The main programmer to deal with the client server communication between the websites

[REDACTED]

**Jimmy [Redacted]:** Support for the backend program and infrastructure communication.

[Redacted]

**Sherdianne [Redacted]:** Media designer and user interface designer.

[Redacted]

## Current Situation

Mario & Luigi's is a small pizzeria that is getting more clientele because of their quality pizzas. Currently the pizzeria is run by only Mario and Luigi and the brothers take the orders verbally. Mr. Panucci wants to become a co-owner and invest in the brothers' great pizzas.

## Problem Description

Mario and Luigi's Pizzeria currently has a hindrance in workflow and an outdated system of operation. The manner in which Mario & Luigi takes orders is flawed. Where they shout orders from the cashier to the kitchen, which results in an unpleasant atmosphere for the customers. This system results in other such inefficiencies such as human error when the incorrect order is made or sent out. Caused by either mishearing one another, forgetting to write the order down or simply picking up the incorrect pizza from the kitchen. Mr. Panucci therefore is concerned that the brothers will struggle with increased foot traffic to their pizzeria. As their current method is highly inefficient and can result in future difficulties and loss of profit.

## Project Goal

The goal of this project is to modernise the technical environment of the pizzeria. So that the brothers are able to handle increased foot traffic without an increase in the number of employees. By utilising automated systems to process customer orders and with the operation of kitchen appliances. (This says what we're going to use but it's not saying how it will fix it exactly)

## Deliverables

The following list will outline the physical end result to be delivered:

- I. User Manual
- II. Website for Clients to make orders.
- III. Application to receive & display Client orders.

- IV. Application to send Client orders from cashier.
- V. Smart Oven App.

## **Non-deliverable**

- I. Training for how to use the application.
- II. Account Creation for clients.
- III. Will not install for them.
- IV. Will not make updates.
- V. Delivery options.
- VI. Will not deliver hardware.

## **Constraints**

- I. Date of Initiation: 14/10/2024
- II. Deadline Date: 07/11/2024
- III. Budget: N/A
- IV. Security: Sensitive information & functions should be inaccessible to unauthorised parties.
- V. UI must be intuitive.
- VI. UI must look Italian.
- VII. Each order needs a unique number, price, amount of products and name.