

Thank you for providing feedback on our proposal. We took your suggestions into consideration and would like to address each suggestion.

In regard to creating the different groups for customers and staff, we have specified roles and their descriptions in our glossary and user stories. Therefore, there should be no confusion between the "user" and "staff" interfaces now.

For your suggestion pertaining to the feedback system, our system aims to collect feedback regarding human errors such as food quality and certain aspects of service quality. Our software will minimize or eliminate other problems that don't pertain to human error such as average waiting times, etc. Even though some angry customers may not provide feedback, we have a maximal way to collect feedback and reduce error without causing much inconvenience.

To clarify the "Planning the menu and activities for the day" function: Our module aims to constantly collect data over time to predict approximately how many and what materials the kitchen needs to be prepped for the next day. Here is an example: At night the kitchen is prepped with 20lbs of chicken for the next day, but during the next day the chef runs out of chicken by 12PM. Our system will learn and try to approximate an accurate amount of chicken that the chef will actually require based on previous days.

Finally, to address the issue of identifying the "hard core" features we color-coded the user stories that we think are important parts of our project. Furthermore, to touch upon the creativity and originality of our project, we think that the new aspect of our project compared to the previous ones is the fact that our system will not only collect a large amount of data, but will also use that data to analyze and suggest options to streamline restaurant operations.