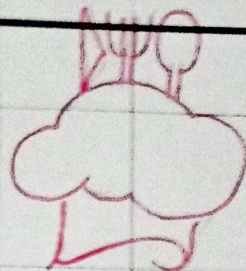


# Restaurant Automation



## WHAT IS THE CONCEPT CALLED?

An approach to automatize and digitalize the classical restaurant system and to maximize the firm's profit.

## WHO IS IT FOR?

- Restaurant manager
- Food enthusiasts
- Restaurant employee
- Restaurant owner

## WHAT PROBLEM DOES IT SOLVE?

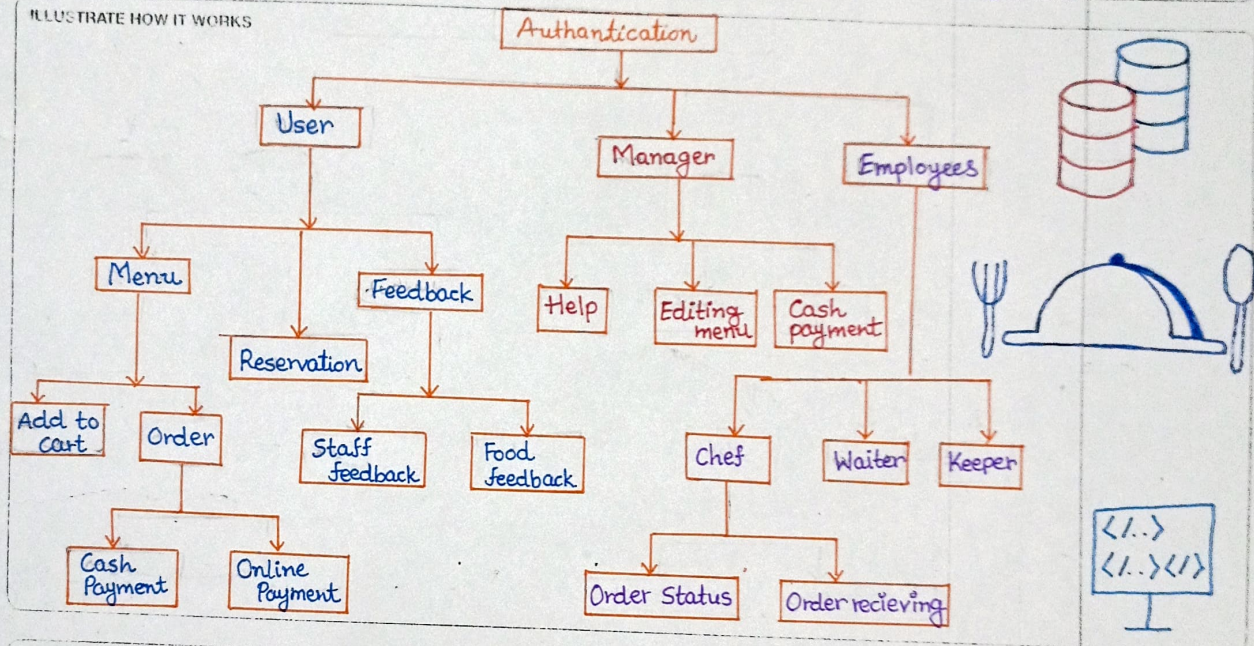
Enables restaurant personnel to efficiently co-ordinate numerous tasks.

Customers to receive restaurant services in a hassle free manner.

## WHAT IS THE BIG IDEA?

To simplify and enhance the restaurant process by providing services like online reservation, ordering and analysis for business growth.

## ILLUSTRATE HOW IT WORKS



## WHY MIGHT IT FAIL?

1. Significant changes in parameters
2. Resistance of changes.
3. Customer dissatisfaction with human's reduced interaction.

## WHAT SHOULD WE PROTOTYPE AND TEST?

### Prototype:

1. Food service automatization
2. Human resources automatization

### Test:

1. Usability
2. Validity

## HOW MIGHT WE MEASURE SUCCESS?

1. Reduction of human efforts and errors.
2. Positive customer feedback
3. Measure of profit
4. operational efficiency.

## HOW WILL WE MAKE THIS HAPPEN?

