Data Management Plan

**Overview:** We will produce new data in the format of order spreadsheets, table occupancy (in use or not in use), phone numbers, trend charts, menu item sales, operating costs, and productivity charts.

**Data Description:** We expected to see new data on order collection including order priority, order type, and transmission from table to kitchen. We also expect to collect to see better workflow and increased productivity in the transition time between when a table is in use and when that table is available again. We will analyze trends to better decrease operating cost and increase profitability.

**Existing Data:** We will be using already existing data from the restaurant already collected and in the system. This includes revenue information, menu item popularity, personnel efficiency, average turnaround time, and average preparation time.

**Expected Data #1:** Coordination of Work Activities: This data is a collective of table orders, take-out orders, delivery/online orders, etc. The way we would like to take table orders is by using a tablet type device to select the patron’s specific order from an electronic menu and then sent over to the Kitchen staff via the internet and displayed on monitors. Take-out orders and delivery/online orders will work in the same way, but they will be collected in a separate system as to not clutter the dine-in orders from the carry out or online orders. We would like to prioritize the dine-in guest and deal with the outside orders in a timely fashion. We hope to include some sort of priority system to identify which orders take precedence over others. Dine-in guests will take first priority, then larger events like catering (size dependent), and lastly online orders/ take-out orders. Deliveries, on the other hand, will be weighed differently depending on distance. Longer Distances will take priority over shorter distances.

**Expected Data #2:** Patron Traffic: This data will simply be a collective of logic data types. Each tablet will have a feature that states whether or not a table is in use, not ready, and ready then is sent over to the kitchen and displayed to the busboys so they know which table needs to be cleaned and set up. This information will also be sent over to the host, so they know as well which tables are open for use. In terms of high patron traffic, we will set up a phone messaging system to store the customer’s phone number so when their table becomes available, a “no-reply” text message is sent.

**Expected Data #3:** Trend Recognition: This data will consist of the revenue per menu item, menu item popularity, etc. This data will be collected by-the-day and by-the-hour, and it will be viewed and analyzed on a weekly basis. By viewing the trends of menu items on a weekly basis, we can determine which ingredients or foods we need more of *and* we can determine which ingredients/food/menu items we need to drop.

**Expected Data #4:** Operating Costs, Productivity, and Profits: Operating costs will go hand-in-hand with the trend recognition data. If we can identify dropping trends for a menu item, we can adjust our spending on that item to better decrease some of our operating costs. In terms of productivity, we will be using the data from both patron traffic and trend recognition to analyze the number of patrons entering the restaurant combined with menu item sales and the time in between when a table is not ready and when a table is ready. All this data, over time, will give us a good way to view and increase productivity. Profits will be viewed based on menu item revenue and the additional costs for making said menu items. We will use this data to then gauge our profits and see where we need to improve