Cafeteria Menu Display

Introduction

• Overview

Cafeteria Menu Display introduce Food and beverages , "In the realm of taste, where senses converge, our menu whispers secrets of the palate. Each dish a canvas, painted with vibrant flavours, aromas, and textures, inviting you to indulge in a symphony of delight "Where flavours dance and stories unfold, our menu invites you to embark on a culinary journey. Savour the essence of each dish, crafted with love and care, and let the aromas transport you to a world of delight." Here's a deep introduction for a cafeteria menu display with a theme related to "Matter" At the core of every great meal lies the matter that makes it extraordinary - the freshness of ingredients, the care in preparation, and the love that goes into every detail. Our menu is crafted with the finest matter, transforming simple dishes into culinary masterpieces that nourish both body and soul."

Ideation phase

Problem statement

The Cafeteria Menu Display Portal will enhance the management, publication, and accessibility of daily and weekly cafeteria menus across an organization. Administrators will be able to create, update, and publish menus efficiently, ensuring employees have real-time access to meal options. The portal will streamline the approval process for new menus, automate menu scheduling, and maintain a historical record for future reference. Employees can easily view upcoming meals, dietary options, and special offerings, improving cafeteria engagement and meal planning. By centralizing menu management, the platform will reduce manual effort, minimize errors, and enhance the overall dining experience for employees.
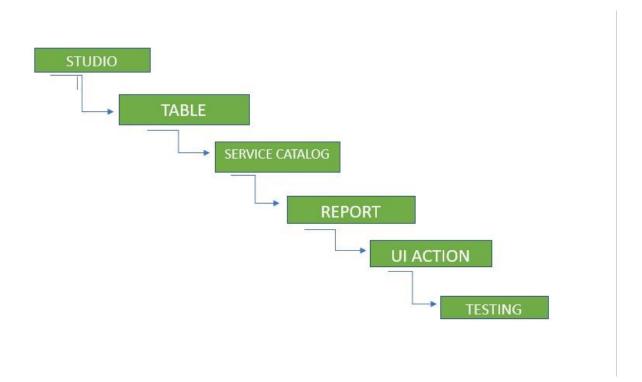
Requirement analysis

• Solution Requirement

S.No	Functional Requirement	Description
1.	Studio	"Create a new Service Now application named 'Cafeteria Menu Display' using Studio, setting up the foundation for the cafeteria menu system management .
2.	Table	Create a table 'Cafeteria Menu Display' with fields for Menu Name, Menu Date, Menu Items, and Status to store cafeteria menu data."
3.	Service catalog	Create a service catalog item 'Submit new cafeteria menu new cafeteria menu item in service catalog." Cafeteria menu submission service
4.	Report	Create a 'Cafeteria Report' based on the Cafeteria menu table, grouped by Menu Date, and add it to the dashboard for easy tracking."
5.	UI Action	Seems like there's a potential mismatch between "Mark As Repaired" and updating status to "Published". Might want to consider renaming for clarity!
6.	Testing • Servicecatalog • UI Action	Test the cafeteria menu compress submission service catalog item by filling in details and ordering a new menu." Cafeteria menu Engaging them Between the mark as publish With the actions Submit button

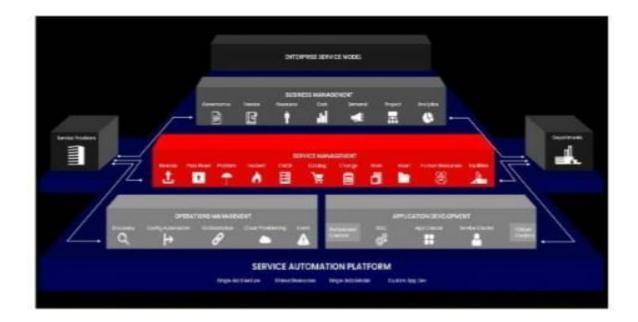| S.no	Nonfunctional requirements	description
1	performance	cafeteria menu performance refers to the evaluation of menu items based on sales, profitability, customer satisfaction, and overall effectiveness in meeting customer needs and driving business success."
2	security	Cafeteria menu security refers to measures taken to protect menu data, prevent unauthorized access, and ensure the integrity of menu information, including food safety and allergen warnings."
3	usability	Cafeteria menu usability refers to how easily customers can navigate, understand, and interact with the menu, including clarity of menu items, pricing, and nutritional information, to facilitate a smooth and satisfying dining experience."
4	reliability	Cafeteria menu reliability refers to the consistency and accuracy of menu offerings, including correct menu items, prices, and descriptions, to ensure customers receive what they expect and trust the menu."
5	scalability	Cafeteria menu scalability refers to the ability of the menu system to adapt to growing demand, increasing menu options, and expanding customer base without compromising performance, quality, or user experience."
6	maintainability	Cafeteria menu maintainability refers to the ease of updating, modifying, and managing menu content, including adding new items, removing outdated options, and ensuring accuracy, to keep the menu fresh and relevant."

Dataflow design

Data Flow Diagram (DFD) is a visual representation of how data moves through a system or process. It shows: Where data comes from Where it goes How it is processed How it is stored   Flow Diagram (DFD) is a visual representation of how data moves through a system or process. It shows:

- Understand system data flow

- Plan and design new systems

- Communicate processes clearly

- Identify and fix inefficiencies

- Document system structure

Technology stack

Relationships:

- Service Providers → Automation Platform

- Provide foundational services and data.

- Automation Platform → Operations & Development

- Enables automation, orchestration, and app delivery.

- Operations & Development → Service Management

- Ensures continuous improvement and service optimization

PROJECT DESIGN

Proposed solution templates

S.NO	PARAMETERS	DESCREPTION
1.	Problem statement Problem to be solved	Students and staff face difficulty accessing up-to-date cafeteria menus, leading to confusion and inefficiency in meal planning. A digital menu display system is needed to provide real-time, clear, and accessible menu information.
2.	Idea /solution requirement	Develop a digital display system that shows real-time cafeteria menus using a user-friendly interface. The system will allow cafeteria staff to easily update daily meals, ensuring timely and accurate menu visibility for students and staff.
3.	Novelty/ uniqueness	Introduces a real-time, digital solution replacing traditional paper menus, with dynamic updates, visual appeal, and potential integration with nutrition info or mobile apps—enhancing user experience and efficiency.
4.	Social impact customer to be satisfactions	Improves meal planning, reduces confusion, minimizes food waste, and enhances user convenience—leading to higher satisfaction among students and staff.

5.	Buiness model / revenue model	The system can be offered as a subscription-based service to schools and institutions, with revenue generated from monthly fees, customization, support, and ad placements on display screens.
6.	Scalability of the solution	Easily expandable to multiple campuses, supports various menu types, and integrates with mobile apps or nutrition databases as user demand grows.

Cafeteria Menu Display

Inform customers Clearly list available food options, prices, and ingredient Guide food preparation Help kitchen staff prepare and manage food inventory Cater to diverse taste Offer variety to accommodate different dietary Here are some uses of a cafeteria menA well-designed cafeteria menu can improve customer satisfaction, drive sales, and enhance the overall dining experience

- **Types**

  Cafeteria Menu categorized into several types based on their offerings and pricing strategies. Here are some common type A fixed-price menu with a limited selection of dishes, often used for special occasions or events Offers the same dishes all year round, commonly used in fast-food restaurants and diners Features daily specials or seasonal dishes, often prepared fresh daily.
  Cycle Menu Rotates a set of dishes in a specific sequence, usually for a week or a month, to offer variety and efficient inventory management.
  Tasting MenA multi-course dining experience showcasing the chef's culinary skills and creativity.

  Service now admin instance

- **STPES**

  1.Create a Developer Account: Sign up for a Service Now developer account on their website.

- **2**. **Request an Instance**: Log in to your account and request a new instance, choosing the type that suits your needs.

- **3. Configure Instance**: Wait for the instance to be provisioned, then log in and configure basic settings like instance name, time zone, and locale.
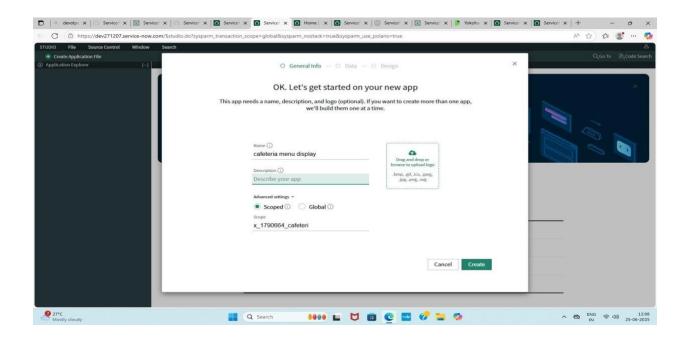
- **4. Set up Admin User**: Create an admin user account and configure settings like username, password, and email.

- **5. Configure Security**: Set up security settings, including authentication methods, access controls, and user roles.

- **6. Explore and Test**: Explore the instance, configure modules as needed, and test with sample data to ensure everything works as expected.
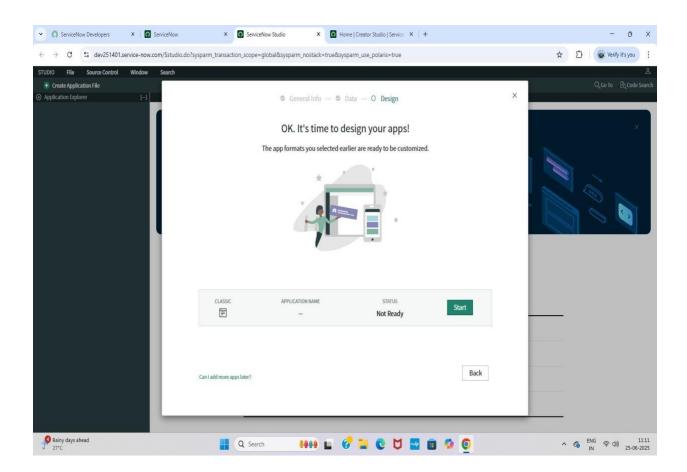
Milestone 1:

- **Create Studio**

  1. Open service now.

  2. Click on All >> search for studio
  3. Click on create new
  4. Fill in the details as
  5. Name : Cafeteria Menu Display
  6. Click on create
  7. Click on continue
  8. And then again create
  9. Click on start

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Milestone 2:

Create Table

1. Open System definition >> tables 2
Click on new

3 Fill in the details

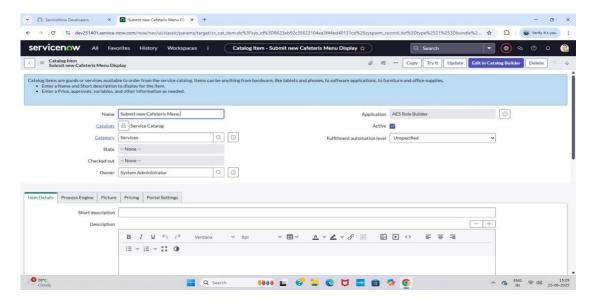4 Name : Cafeteria Menu Display

5 Fields : Menu Name, Menu Date , Menu Items , Status

Milestone 3:

Create Service Catalog

1. Navigate to All >> service catalog 2. Under Catalog Definitions open maintain items
3. Click on new 4. Fill in the details Name : Submit new cafeteria menu Catalog : Service
catalog Category : cafeteria service 5. Click on save   6.create new variables under variables
Menu name : single line text Menu date   : date Menu items : Multiline text 7. Click on update
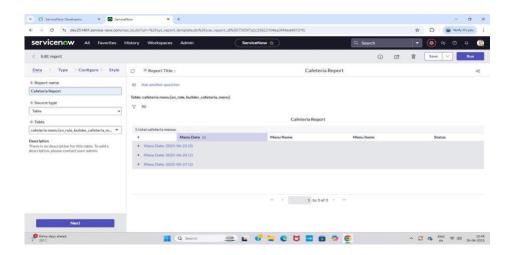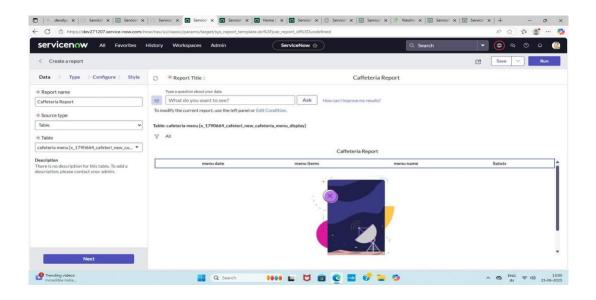
Milestone 4:

Create Report

1. Navigate to All >> Reports
2. Click on new
3. Click on Create New
4. Report Name : Cafeteria Report , Source Type : Table , Table : Cafeteria menu
5. Type : List
6. Group By : Menu date , Columns : Menu date,menu items,menu name
7. Click on save
8. Then Click on add to dashboard
9. Click on add

Milestone 5:

UI Action

1. Navigate to System Definition >> UI action
2. Click on New
3. Fill in the details ;
   Name : Mark As Repaired

Table : Asset Inventory
   Action name : mark_as_repaired
   Condition : current.status != 'Published"
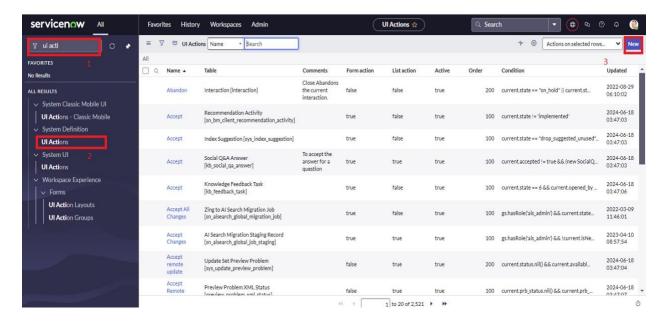   Script : `current.status = 'Published';`
`current.update();` `gs.addInfoMessage("Menu has been`
`marked as Published")`
`action.setRedirectURL(current);`

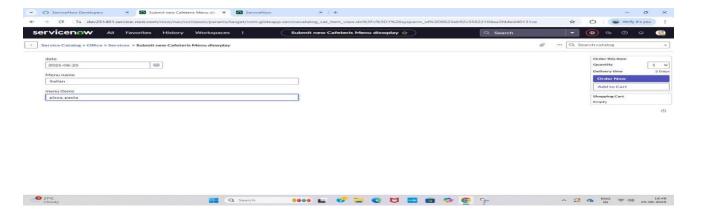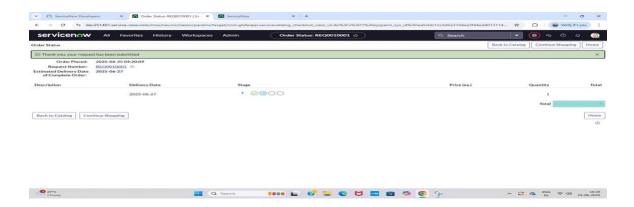5. Check the form button box
4. Click on save

Milestone 6:
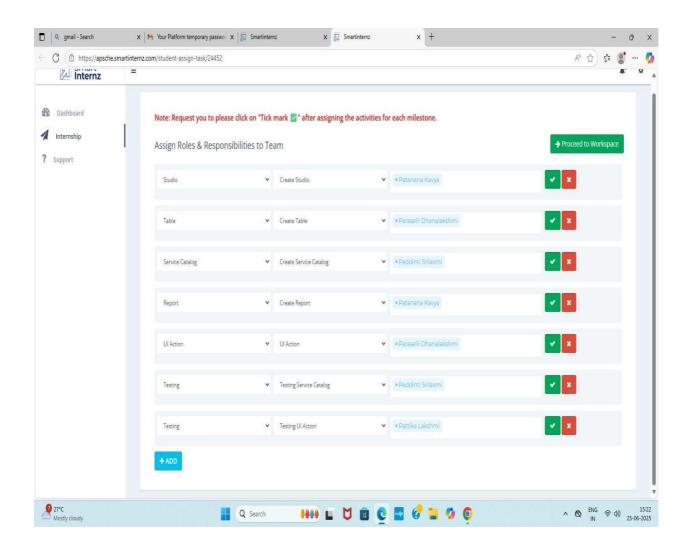
Testing Service Catalog 1. Open service

catalog

2. Click on try it 3. Fill in the menu item , menu name and menu date details 4. And then click on order now

1. Click on UI action
2. Navigate to cafeteria menu table
3. Click on new
4. Fill in the details of menu items, menu date , menu name
5. And click on mark as published

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Task assigned to the team members

Conclusion

The Cafeteria Menu Display Portal provides a comprehensive solution for managing, publishing, and optimizing cafeteria menus with ease and efficiency. By leveraging automation and real-time updates, the platform ensures accurate meal scheduling, reduces administrative workload, and enhances employee engagement. Automated workflows for menu approval, publication, and reporting enable organizations to streamline cafeteria operations, minimize errors, and improve the dining experience. This project showcases the power of ServiceNow's capabilities in integrating menu management, automation, and reporting tools to create a seamless food service system. By enhancing menu accessibility and operational efficiency, the platform helps organizations improve meal planning, reduce waste, and boost overall satisfaction.

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