

Product Requirements Document

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Intro & Goal:

Our goal is to build a Restaurant App for QEats to help restaurant owners and managers in managing their menu (items, availability, prices), order preparation time, order status, order history, and order notifications (like the arrival of order and/or cancellation of orders). This application will provide restaurant owners (or managers) a seamless and easy-to-use interface for managing their restaurant over QEats platform. By providing intuitive and easy access for restaurant owners (or managers) will result in an increase in the number of restaurants over QEats.

Who's it for?

- Restaurant owners and business analysts - people who own a restaurant and are decision makers for the business of that restaurant; they should be able to see the relevant statistics of their restaurant so that they can expand their business accordingly.
- Restaurant Editors - people who check the availability of items and curate the menu according to the owners of the restaurant; they should be able to manage the menu and items in the menu
- Restaurant Managers - people who run and manages day-to-day activities; they should be able to manage orders and day-to-day availability of an item.

Why build it?

1. With the increase in adaptation and penetration of technology, it is necessary for restaurant businesses to adapt and incorporate such technology in managing orders easily.
2. With the high reachability of restaurants via online food ordering app, it is tremendously difficult for restaurants to manage orders without any technical solution.
3. Easy management of restaurant menu and updating the menu items
4. Quick update of availability of menu items based on the physical constraints
5. Updation of time of preparation on an item, to provide ETA of orders for the customers
6. Quick update of the status of orders and intimidation to users
7. To improve delivery time and quality of food by taking constant feedbacks
8. For providing order history for later reference of restaurant owners
9. For providing relevant statistics of the restaurant, so that they the owner can make the required decisions for increasing the business.

Success Metrics:

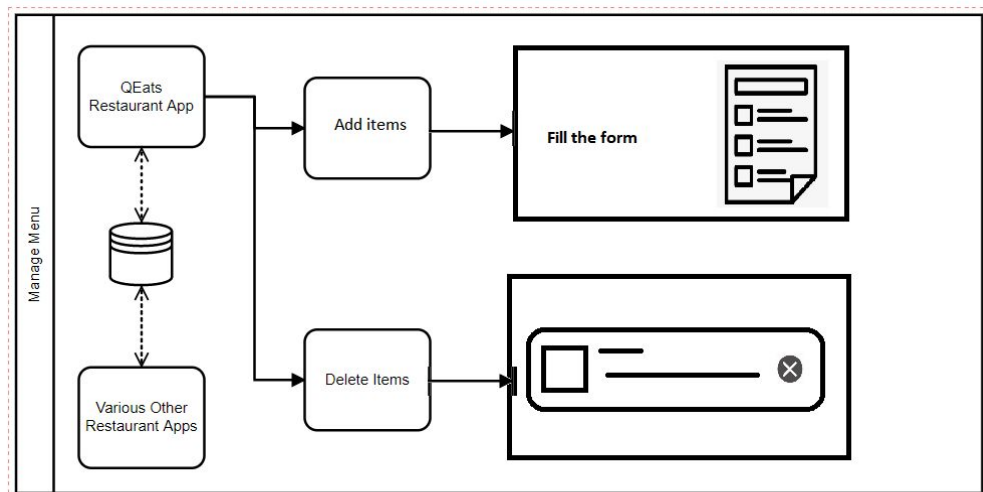
The productivity of the managers increases as they have only one app to look at. Every customer order is on the screen, so the managers can give detailed instructions to the cooks and tick them off one-by-one as the orders get delivered. This means that restaurant owners can handle more orders than before. More orders mean more revenue to the restaurants.

Goal	Metrics
Increase the productivity of restaurant managers	%age of increase in numbers of orders handled each day
Decrease in delivery time	%age of increase in the number of successful orders each day
Improvement of quality of the restaurant	Ratings given by customers
Increase in revenue of restaurants	%age increase in numbers of orders successfully delivered

Features and User Interactions (in this version):

1. Manage items in the menu

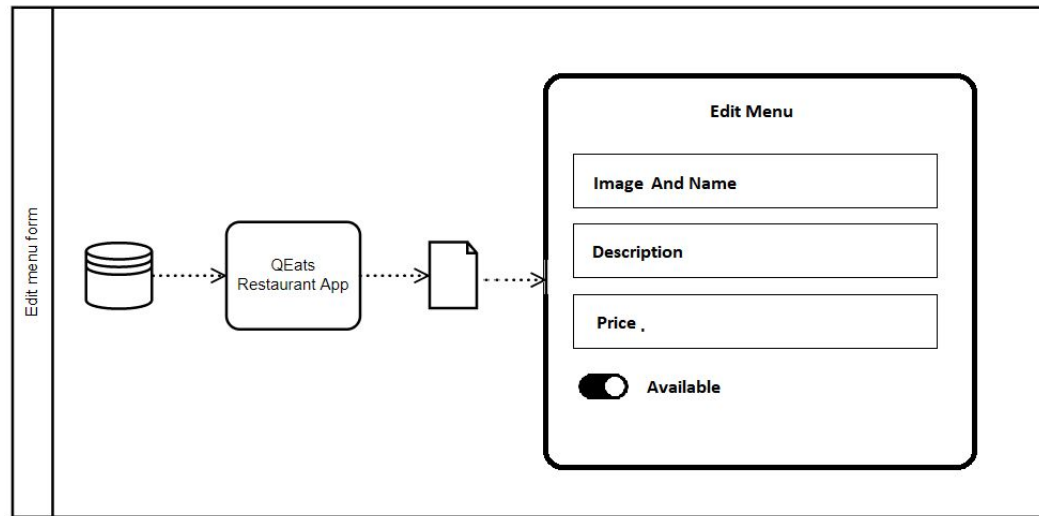
- Story Title: A restaurant manager should be able to add or remove items from their restaurant's menu; so that he/she can easily update their menu based on the availability of items
- How: The restaurant manager will get the ability to add items to their menu easily by filling out an item creation form and can remove items by simply clicking on the delete button present on the side of the item. The app will send the new item data to the backend to add to the database.
- Mocks:



2. Edit items

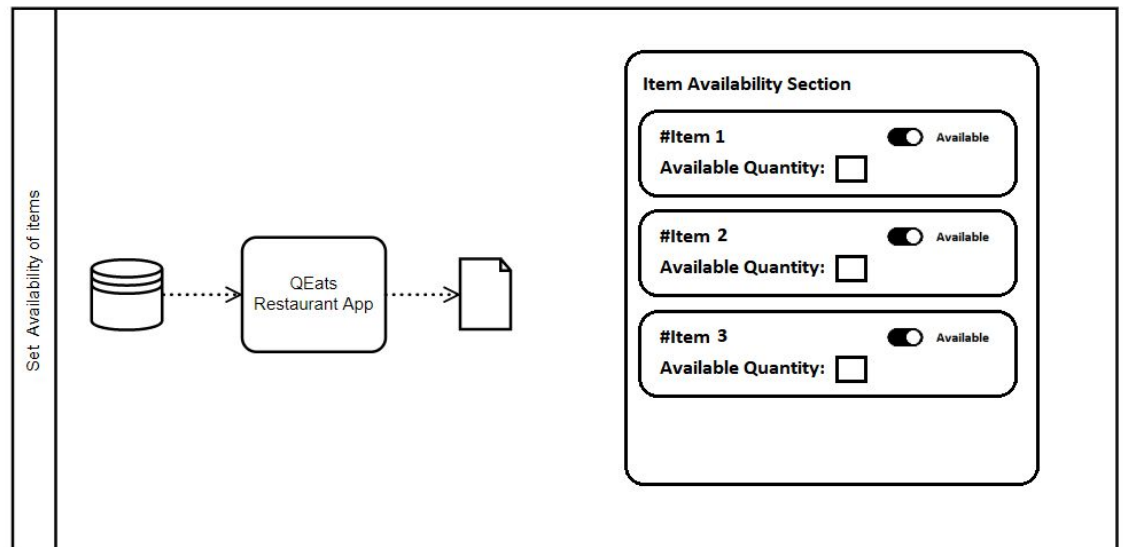
- Story Title: A restaurant manager should be able to change the attributes of an item such as images, description, price, quantity, availability, etc.; so that he/she can easily edit the items in the menu as per the demands and condition of the restaurant as all items are not available always.

- b. How: Manager will be able to edit the attributes in the same way as creating a new item i.e. by editing the item creation form. Existing attributes can be edited and saved.
- c. Mocks:



3. Availability of items

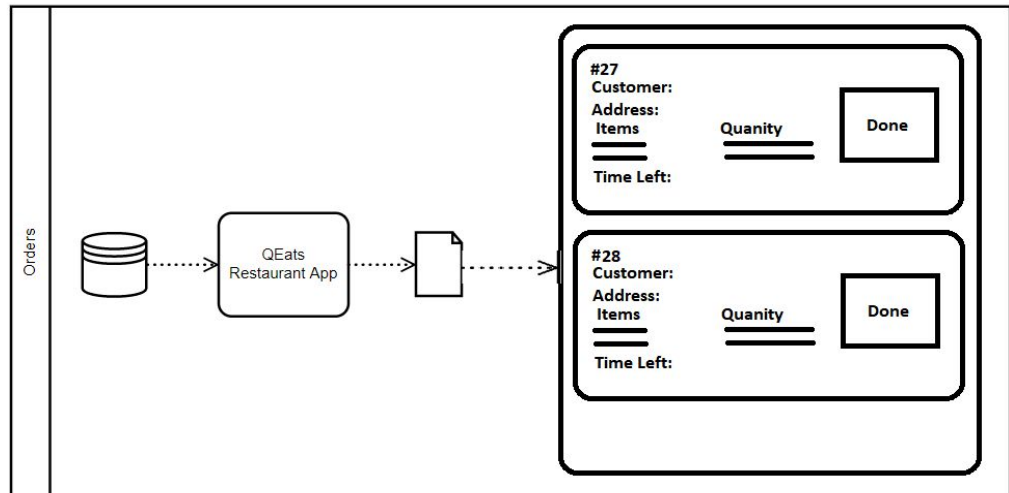
- a. Story Title: A restaurant manager should be able to update the quantity of an item on the menu regularly.; so that he/she will get orders only for the number of items available in the restaurant
- b. How: The manager can update the quantity and availability of the item as and when necessary in the update items section.
- c. Mocks:



4. Accept/ Reject Orders

- a. Story Title: A restaurant manager should be able to accept or reject the received orders; so that he/she can take only those orders which are in the limited and viable constraints of the restaurant at that instant.

- b. How: The manager can accept the order by pressing accept on the pending orders section.
- c. Mocks:



5. Update Orders Status

- a. Story Title: A restaurant manager should be able to manage the status of an accepted order; so that they can intimate the user about the current progress or status of his/her order
- b. How: The manager will be able to set the order status to one of the five options like
- Order Accepted
 - Order Canceled
 - Order being prepared
 - Order packed
 - Out for delivery

So that the customer knows exactly at what stage is the order at. The manager can even change the state of an order to Cancel.

- c. Mocks:

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Customer:

Address:

Items	Quantity
_____	_____
_____	_____
_____	_____

Set Status:

1. Order Accepted. Cooking
2. Packing
3. Out for delivery

Summary

SI	Requirement	User story	Priority
1	Manage items in the menu	A restaurant manager should be able to add or remove items from their restaurant's menu; so that he/she can easily update their menu based on the availability of items	HIGH
2	Edit items	A restaurant manager should be able to change the attributes of an item such as images, description, price, quantity, availability, etc.; so that he/she can easily edit the items in the menu as per the demands and condition of the restaurant as all items are not available always.	HIGH
3	Availability of items	A restaurant manager should be able to update the quantity of an item in the menu regularly.; so that he/she will get orders only for the number of items available in the restaurant	MEDIUM
4	Accept/ Reject Orders	A restaurant manager should be able to accept or reject the received orders; so that he/she can take only those orders which are in the limited and viable constraints of the restaurant at that instant.	MEDIUM
5	Update Orders Status	A restaurant manager should be able to manage the status of an accepted order; so that they can intimate the user about the current progress or status of his/her orders	LOW

Overview of features (in future versions):

1. Manage the preparation time of Orders

- Story Title: A restaurant manager should be able to manage the preparation time of order; so that he/she can easily update the ETA of the order for better tracking and intimation for customers.

2. Notification on cancellation of orders

- a. Story Title: A restaurant manager should be able to receive the notification if a user cancels the order; so that they can stop the preparation of that order.

3. Getting statistics of restaurant

- a. Story Title: A restaurant manager should be able to see statistics like popularity of his/her restaurant, most popular items in their location, and other relevant stats; so that they can take the required decisions for expanding their business