IAmInevitable

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Project : QEats Restaurant App

Crio.Do

Product Definition

- QEats Restaurant App 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.

Product Scope

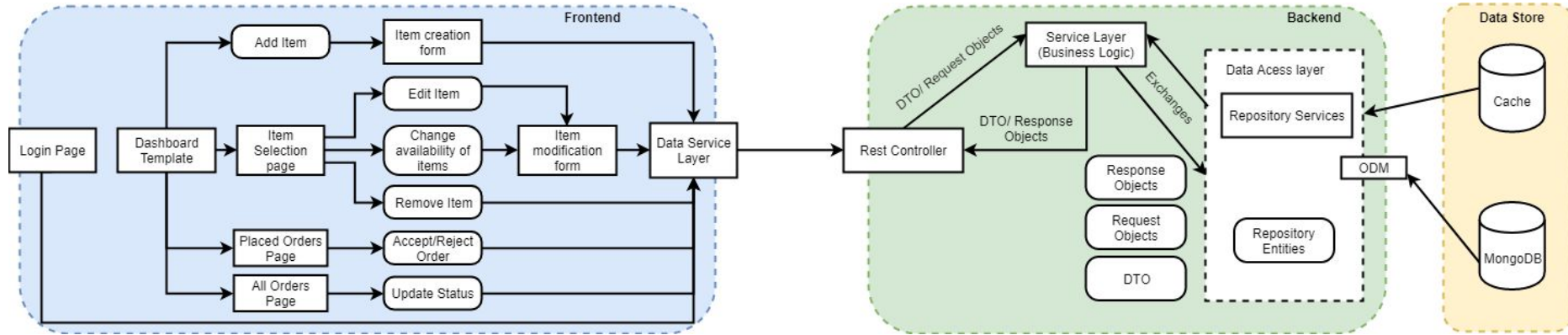*QEats Restaurant App allows restaurant owners, managers, or daily staff to:*
- Add item to menu
- Remove item from menu
- Edit attributes of a particular item in the menu
- Check the quantity of items available
- Update the quantity of items available
- Accept/Reject incoming orders based on availability of items
- Update order status - PREPARING, PACKED, Out For Delivery (OFD)

Demo

< Here you should switch over from the presentation, to demo'ing the actual product flows >

Engineering Architecture

High Level Design:

Tech Stack of each component:

1. Front-End
   a. Templates (Views) -
      - HTML5
      - CSS
      - Angular-Material
   b. Service Layer
      - Angular
      - TypeScript
2. Back-End
   a. Rest Controllers, Exchanges, Services, Repository Services, Entities -
      - Java
      - Spring boot
3. Data Store
   a. Database -
      - MongoDB
   b. Cache -
      - Redis

Benefits of Progressive Web Apps (PWAs)

- Platform Agnostic
- Reliable
- Fast
- Lightweight (requires less resources)

Success

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

Future Scope

- *Manage preparation time of orders - A manager can better manage the order times so that they can inform the ETA of each order to their customers for better user experience*
- *Receive notification when an order gets canceled - A manager is immediately notified when an order gets canceled so that they can stop the order preparation*
- *Gather useful statistics of restaurant - The manager can take informed decisions based on their popularity and ratings, most sold item in the area, and other relevant stats to expand their business*

QnA