

# SWE3313 - Automation of J's Restaurant

Sprint 1/Prototype 1

Designed by: Ryan Tran  
Co-Designed by Shams Hasan

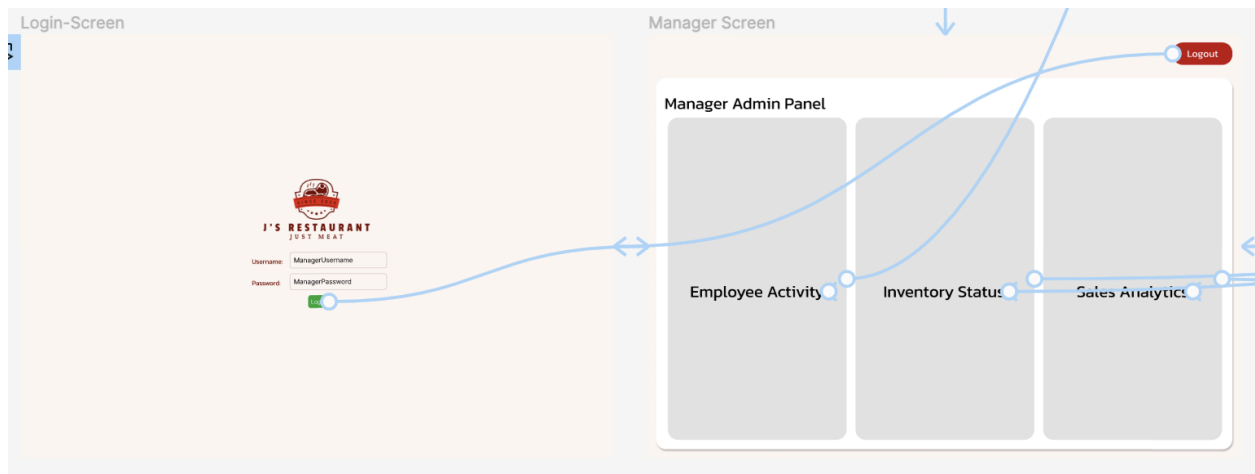
Documented by: Ryan Tran, Shams Hasan, Nhut Tran, Isa Siddique, & Prince Duepa

Link:

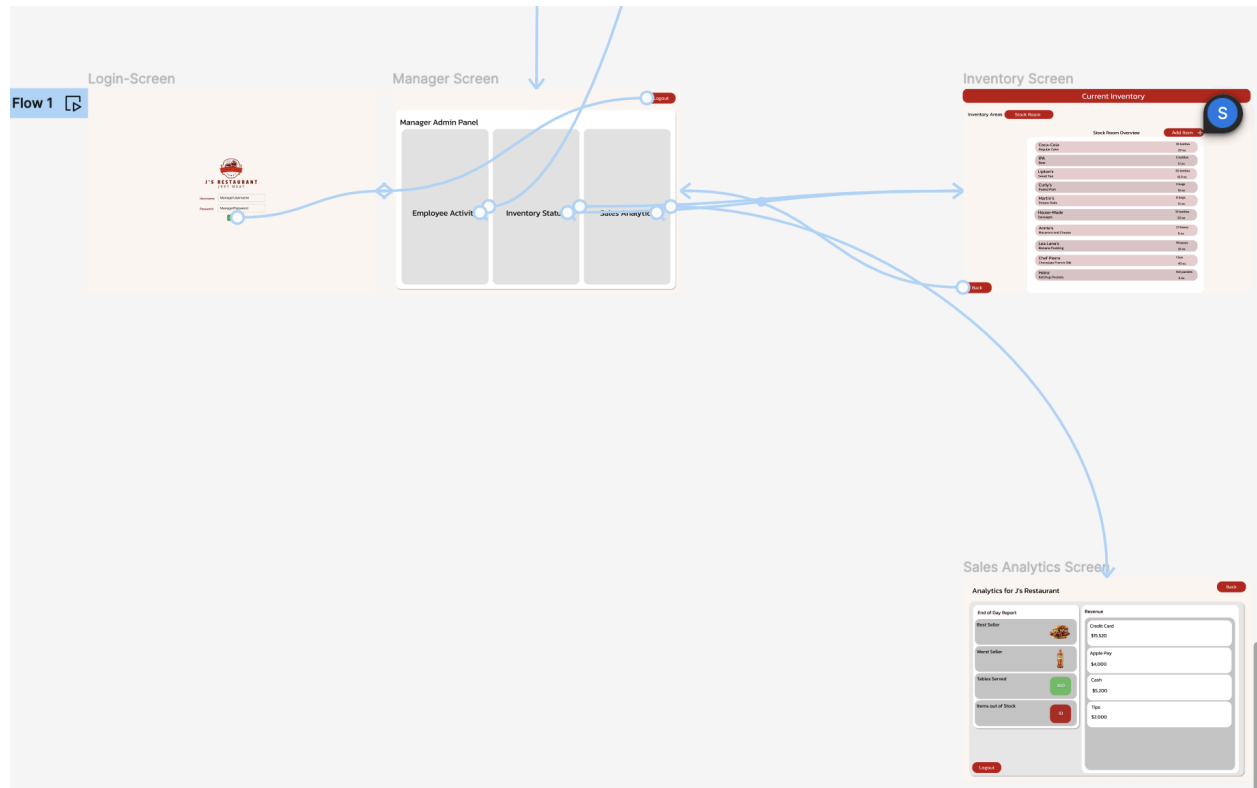
<https://www.figma.com/file/xBI4wrgJH0OejwhlZr1bp/Automation-of-J's-Restaurant---Group-1---Designed-by-Ryan-Tran-2024?type=design&node-id=8-1010&mode=design&t=9NPArG3QiB0k7AcJ-0>

## Manager Screen:

The manager's screen is the most complex due to the amount of permissions managers have.



On the Manager-Login-Screen the Manager is redirected to a screen that'll enable them to view the activities of the employees, the current status of inventory in the stock room, and the sales analysis for the restaurant.



This is a slightly zoomed-out view that shows how the manager admin panel will lead to the inventory or sales analysis page.

## Current Inventory

Inventory Areas: **Stock Room**

### Stock Room Overview

**Add Item** +

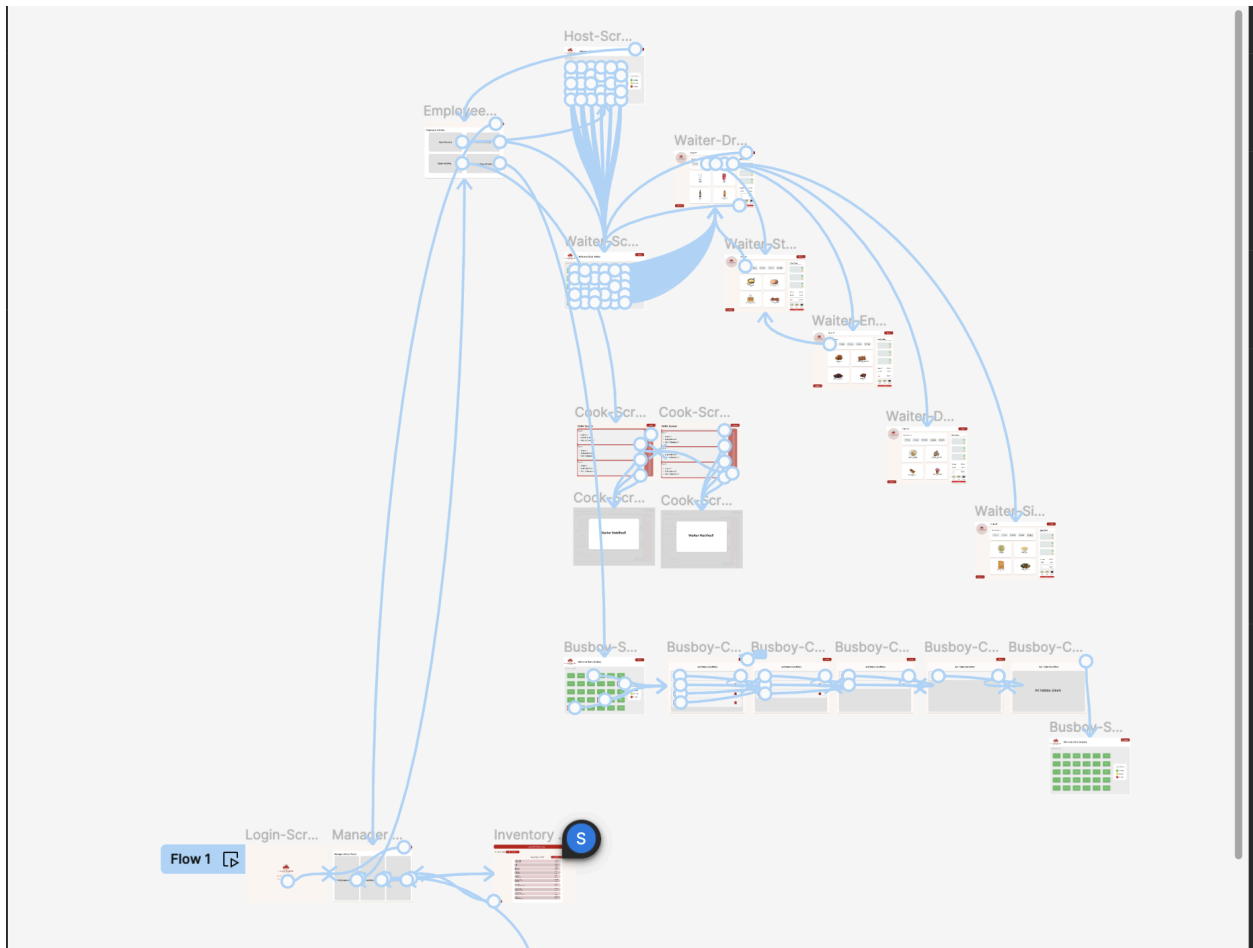
<b>Coca-Cola</b> Regular Coke	10 bottles 20 oz.
<b>IPA</b> Beer	5 bottles 12 oz.
<b>Lipton's</b> Sweet Tea	20 bottles 16.9 oz.
<b>Curly's</b> Pulled Pork	3 bags 16 oz.
<b>Martin's</b> Potato Rolls	8 bags 15 oz.
<b>House-Made</b> Sausages	10 bottles 20 oz.
<b>Annie's</b> Macaroni and Cheese	23 boxes 6 oz.
<b>Lea Lana's</b> Banana Pudding	19 boxes 32 oz.
<b>Chef Pierre</b> Chocolate French Silk	1 box 40 oz.
<b>Heinz</b> Ketchup Packets	150 packets .3 oz.

**Back**

This is the Inventory page that shows the current amount of items in stock, including some menu items and other restaurant necessities. The add item button will enable the manager to add an item to the inventory, which will then show a popup prompt for what item to be added, and the count.



This is the sales analytics page, which will enable the manager to view generated revenue for different forms of payment methods used for the restaurant by the customers. It will also display information, a picture/icon, of the best selling items, worst selling items, the number of total tables that have been served, and the number of items currently out of stock.



And lastly, a view that'll show how the admin panel will redirect to the employee activity page (top left), which will then lead to the pages of whichever employee is chosen from the employee activity screen. There is also a back button on each page following the Manager admin panel screen, enabling the manager to return to previous pages.

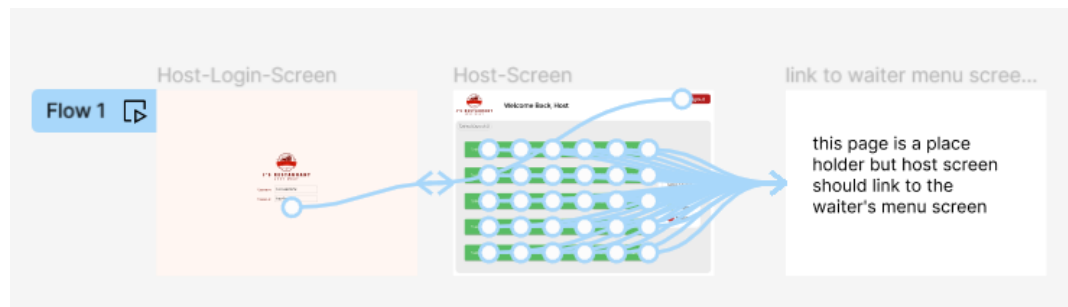
## Employee Activity



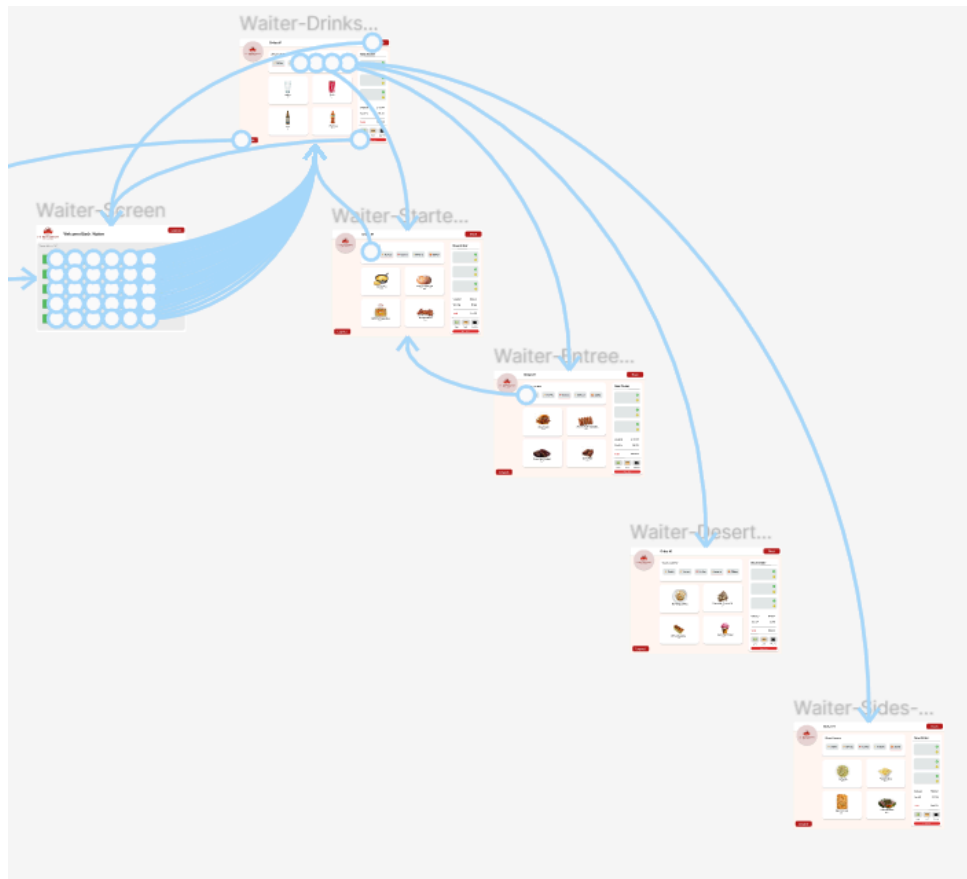
This employee activity screen allows the manager to access information about the employees such as all their permissions and capabilities within their role, and more. The pages below specify the pages of each role such as the Busboy, Cook, Waiter, and Host.

## Host Screen:

On the Host-Login-Screen the Host is redirected to a screen that shows all the open tables and after clicking on a table it will redirect to the Waiter Screen shown below.



The Waiter Screen is similar to the Host Screen but Waiters have access to the entire restaurant menu with a clean POS (Point-of-Sale) system for easy automation that the customers orders.



Here's a second look at the Waiter Menu, we go more in depth about the descriptions of the Menus in the Waiter Screen section.



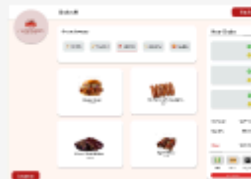
## Waiter-Drinks-M...



## Waiter-Starters-...



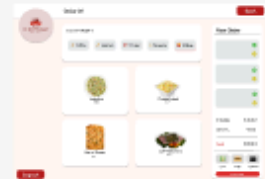
## Waiter-Entrees-...



## Waiter-Deserts-...

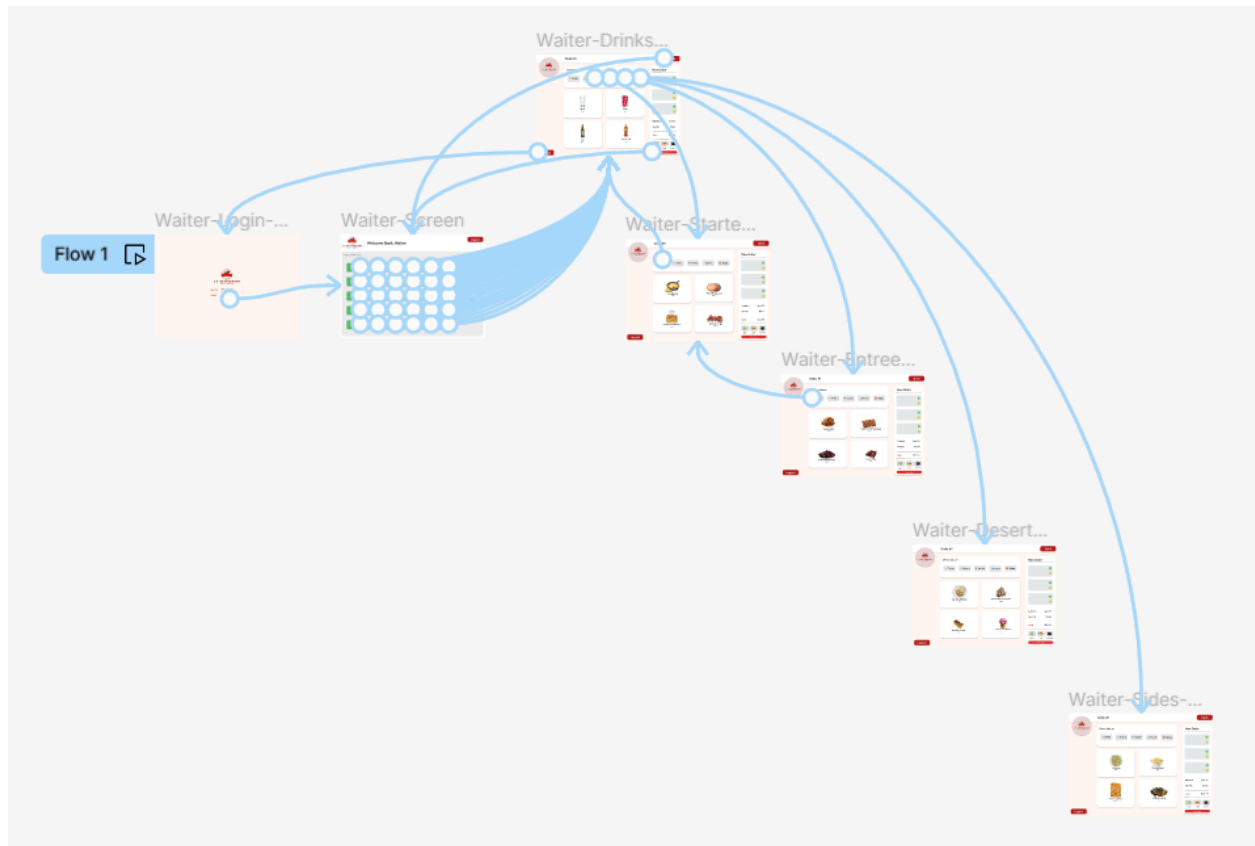


## Waiter-Sides-M...




# Waiter Screen:

Here is a wireframe of the Waiter Screen.



Here is where the Waiter logs in.

Waiter-Login-Screen

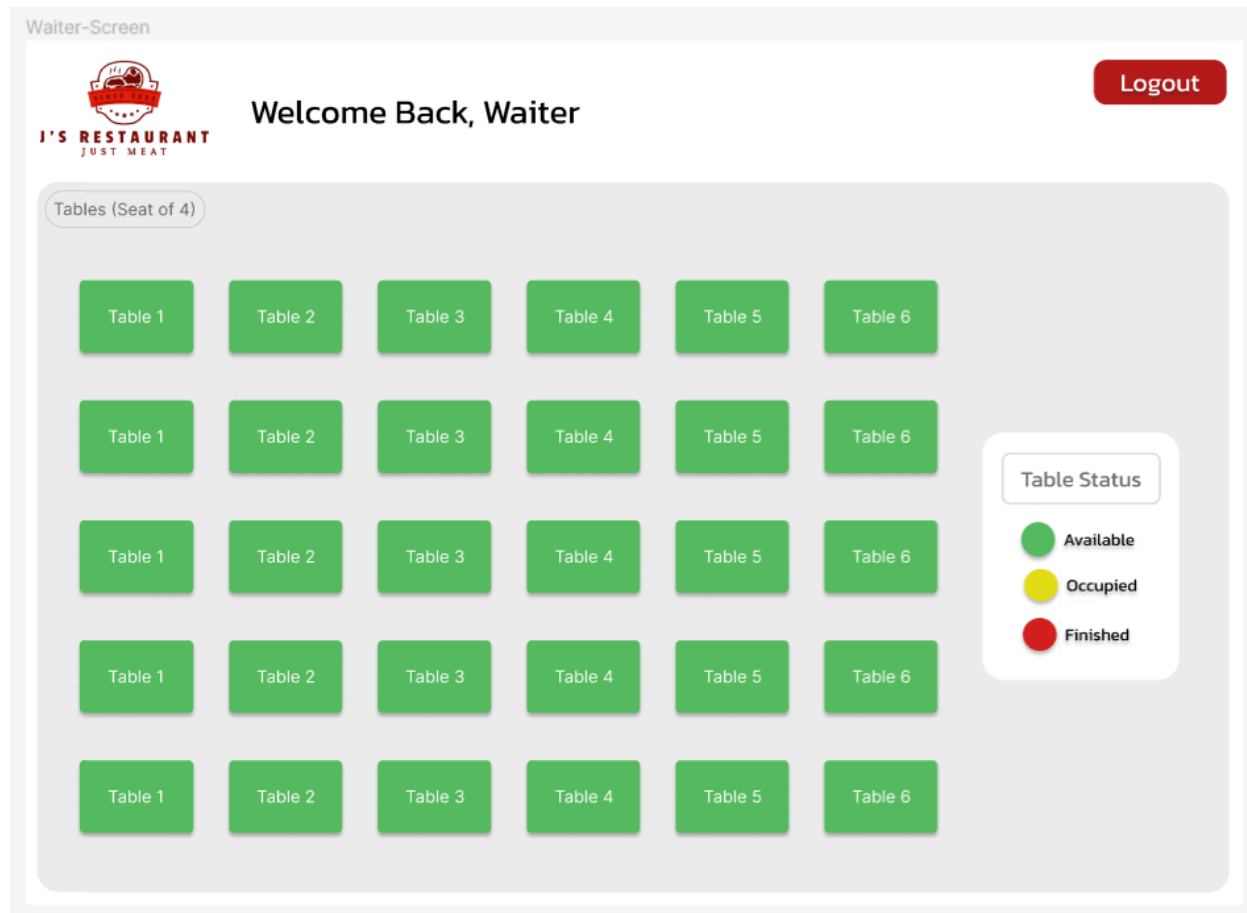


**J'S RESTAURANT**  
JUST MEAT

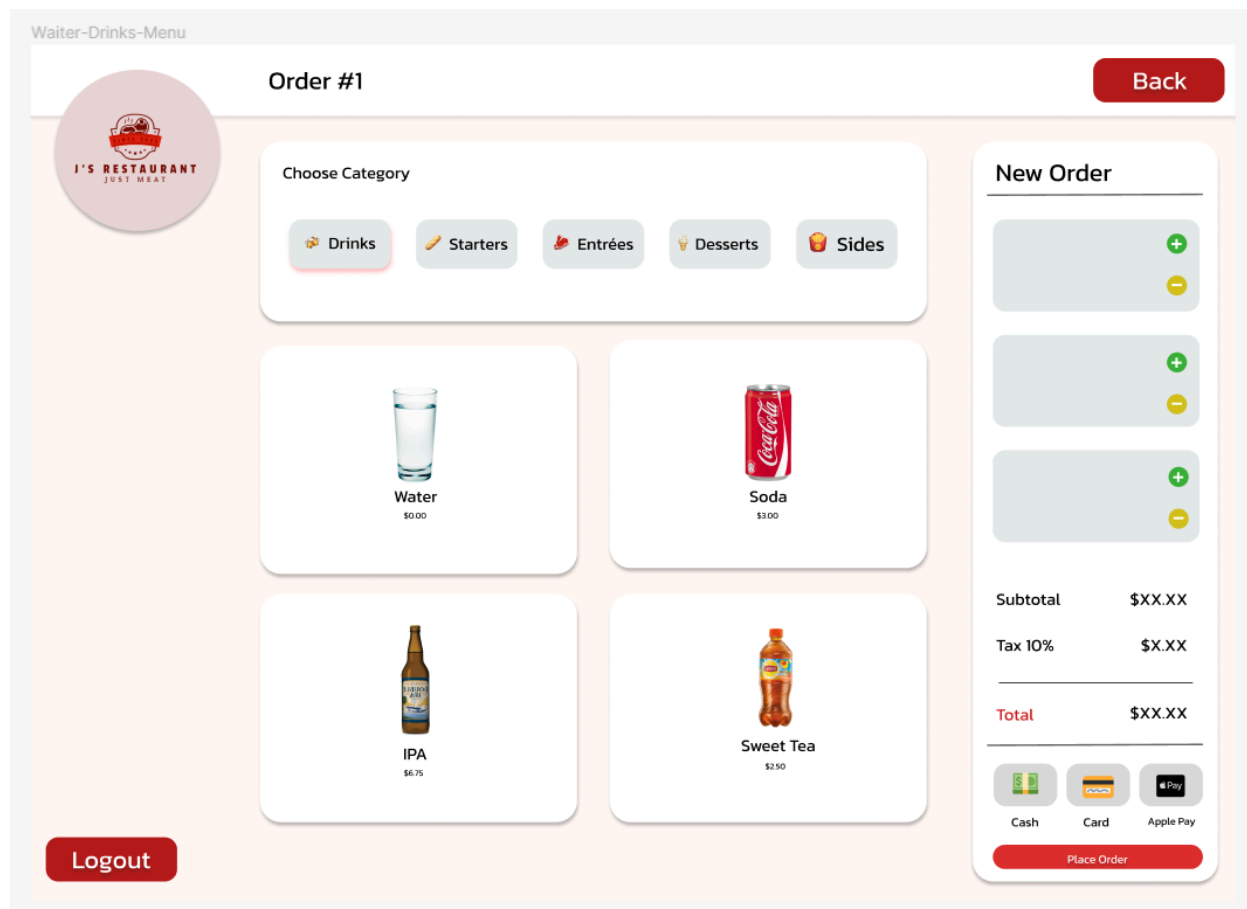
Username:

Password:

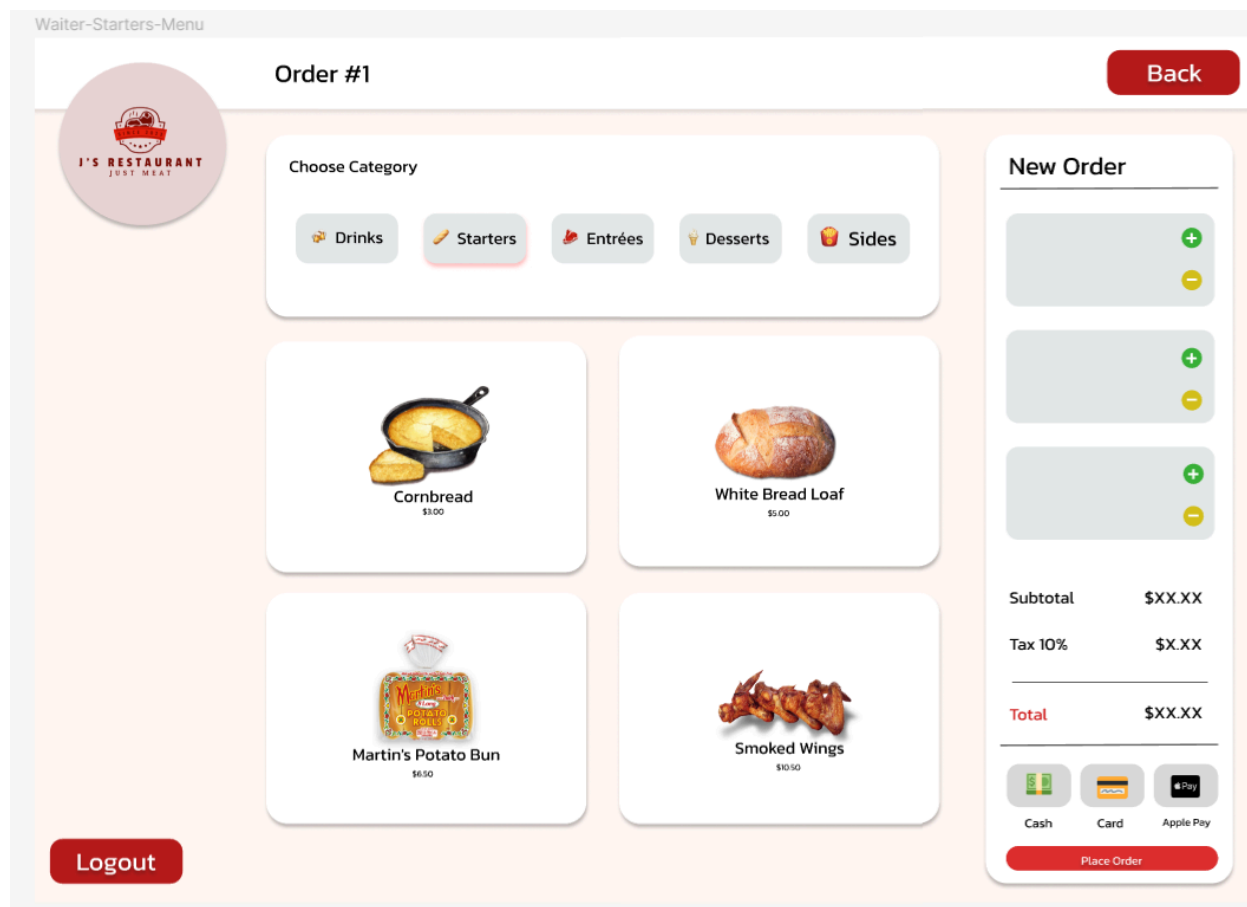
After the Waiter Logs in, they can see all the available tables and their statuses. Each table is clickable and once the user interacts they are sent to the menu screens.



After interacting with the Available tables, Waiters can navigate through 5 categories of food and are added to the order queue once the order is placed. This screen specifically is the Drinks Menu Screen

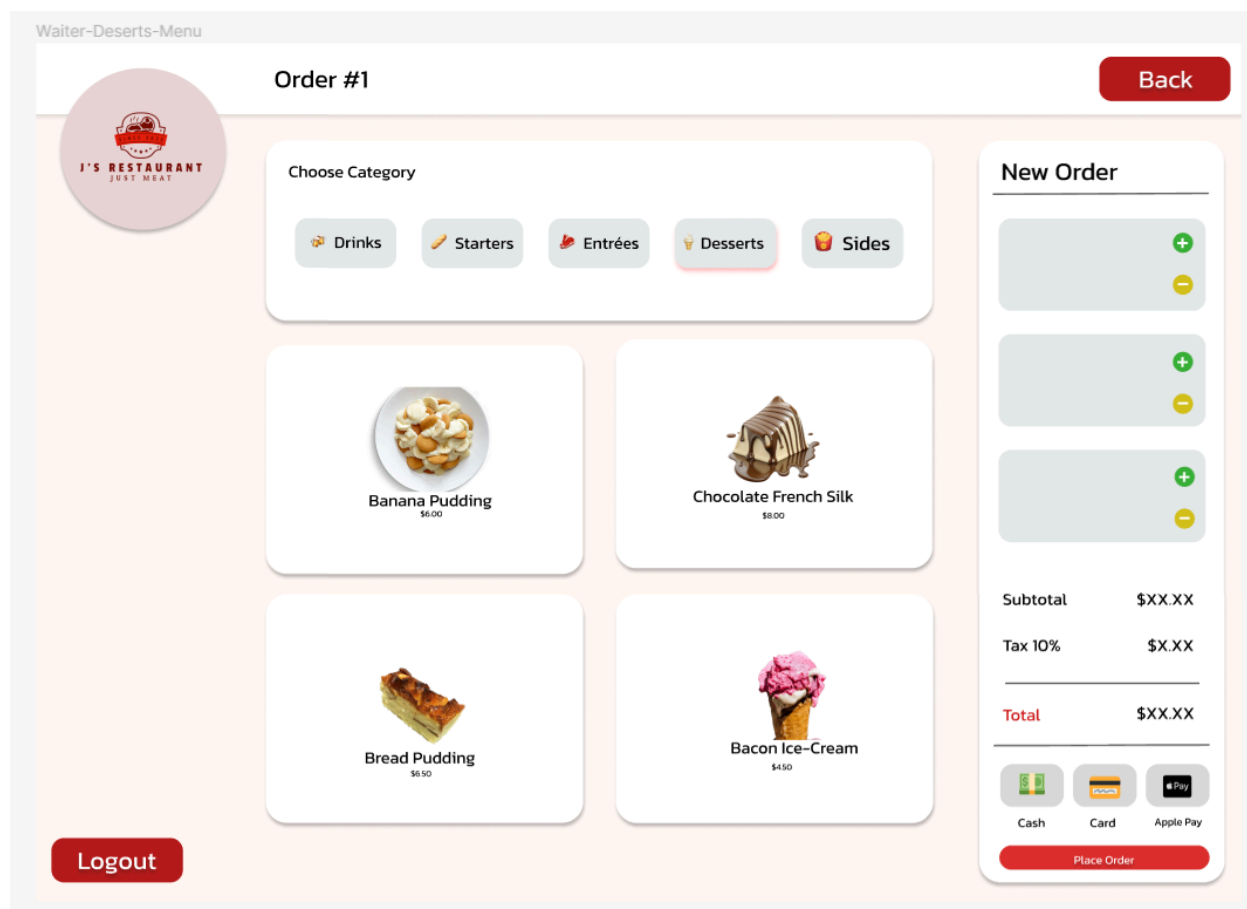


This is the Starters Menu Screen.

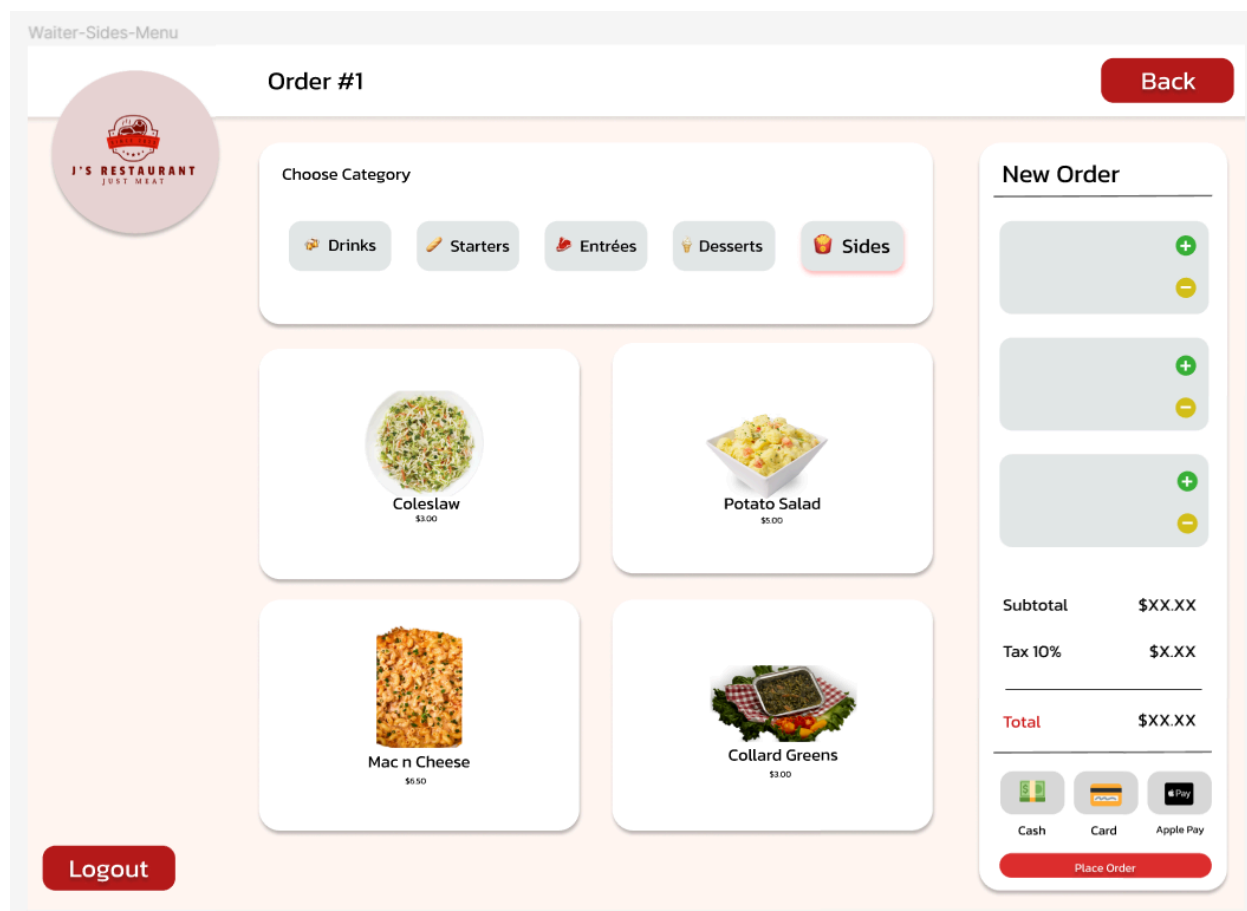


This is the Entrees Menu Screen.

This is the Desserts Menu Screen.



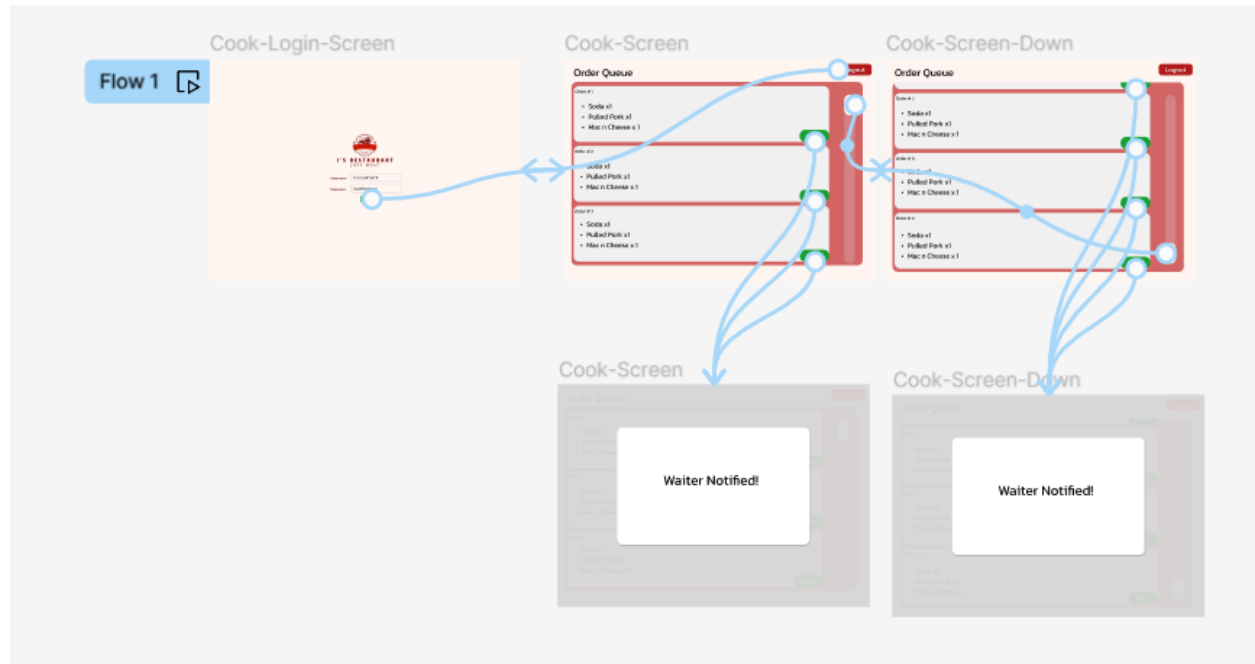
This is the Sides Menu Screen.





# Cook Screen:

This is the wireframe of the Cook Screen. Once the Waiters finish getting the Customer's orders, the Cook queue is updated with all the orders and once the orders are finished the cooks can click a button to notify the Waiters that the order is complete and ready to serve



## Cook-Login-Screen

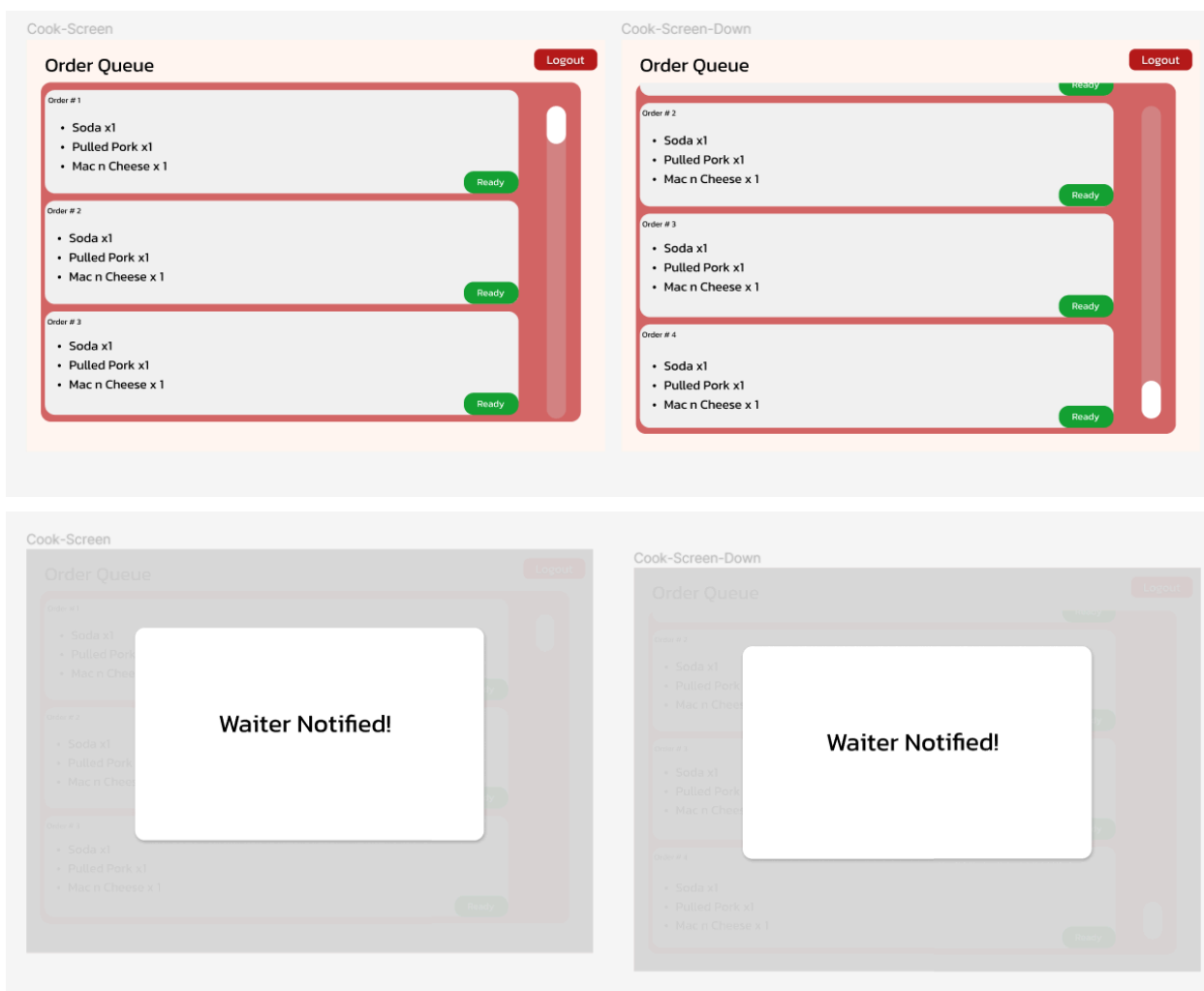


**J'S RESTAURANT**  
JUST MEAT

Username:

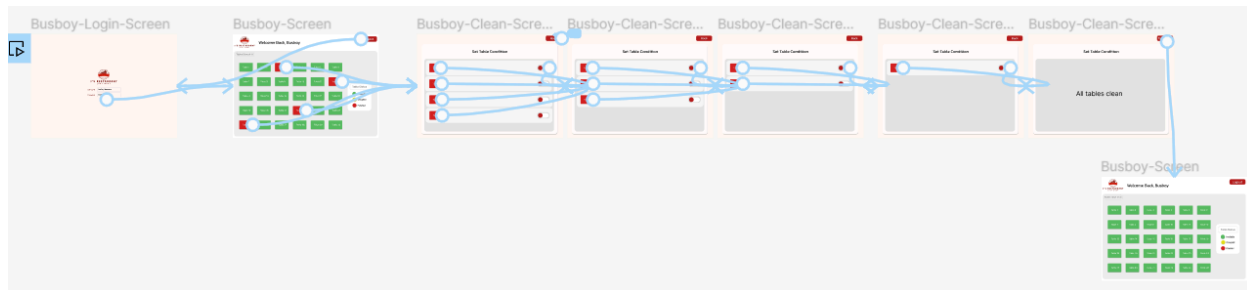
Password:

Login



# Busboy Screen:

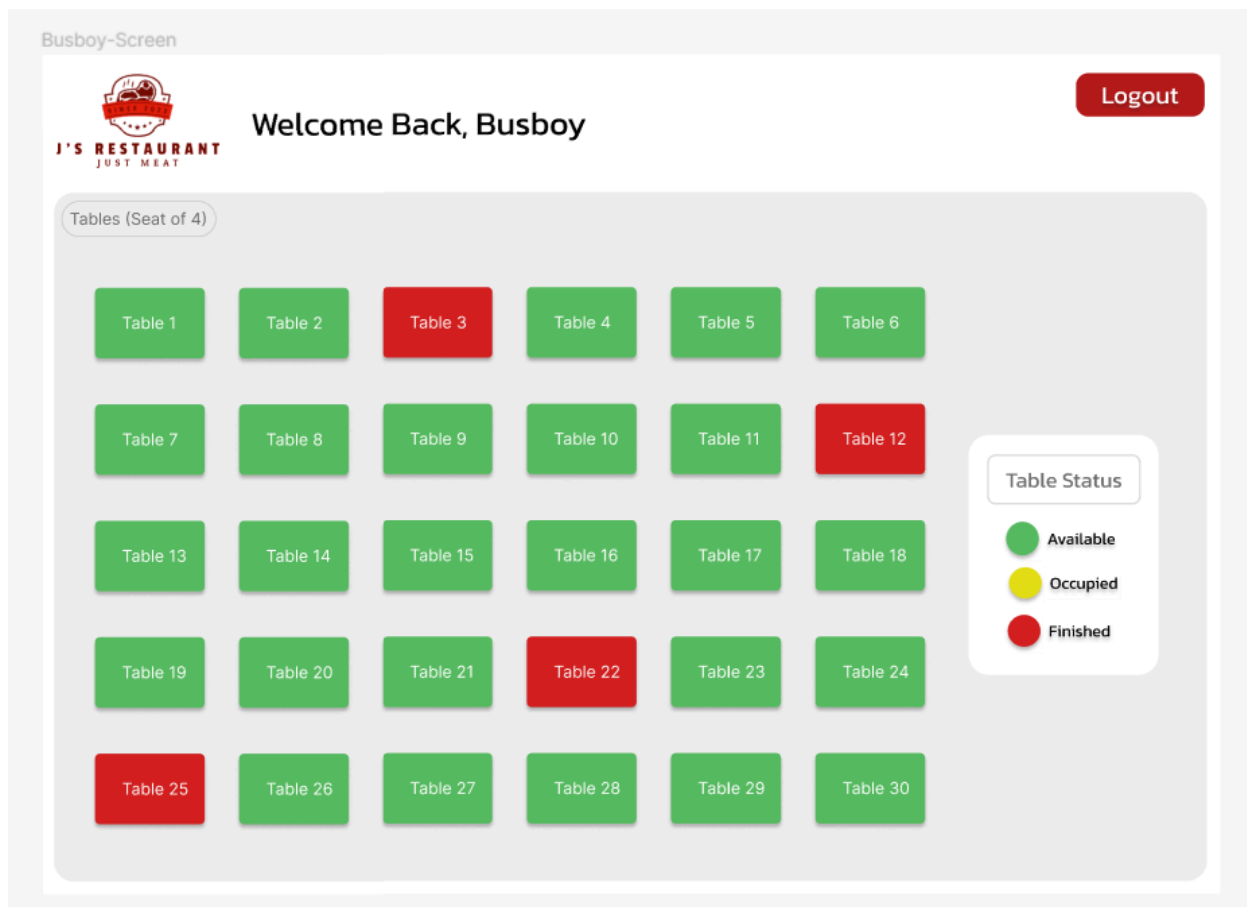
Displayed here is a wireframe of the Busboy Screen, the Busboy has the permission to change the Table Status of the tables after they are cleaned.



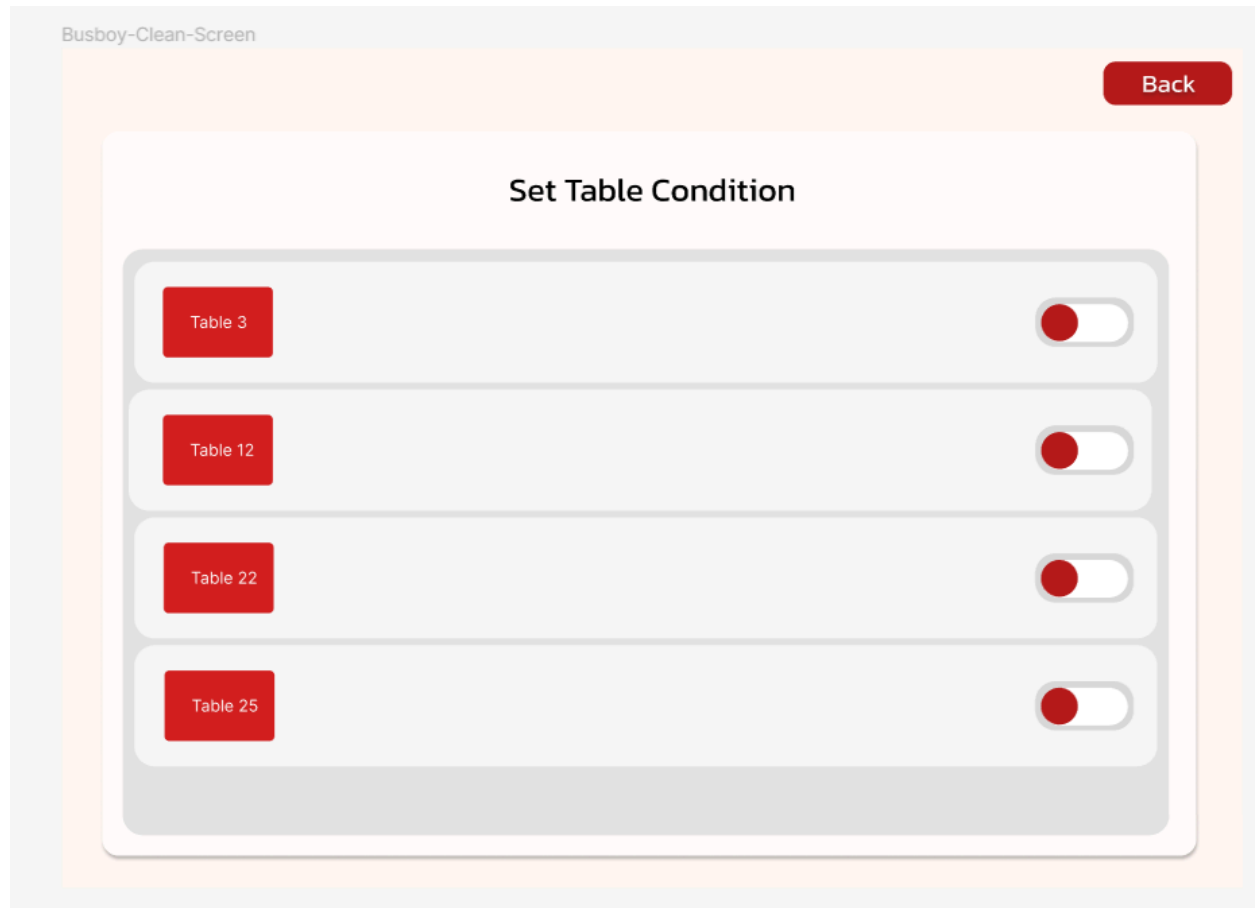
Here is the user login screen. The busboy employee will login with their credentials and will see tabs/functions according to their role; the ability to change table status.

The 'Busboy-Login-Screen' wireframe shows a login form for 'I'S RESTAURANT JUST MEAT'. The form includes a logo at the top, followed by the restaurant name. Below the name are two input fields: 'Username' with the placeholder text 'BusBoyUsername' and 'Password' with the placeholder text 'BusBoyPassword'. A green 'Login' button is positioned below the password field.

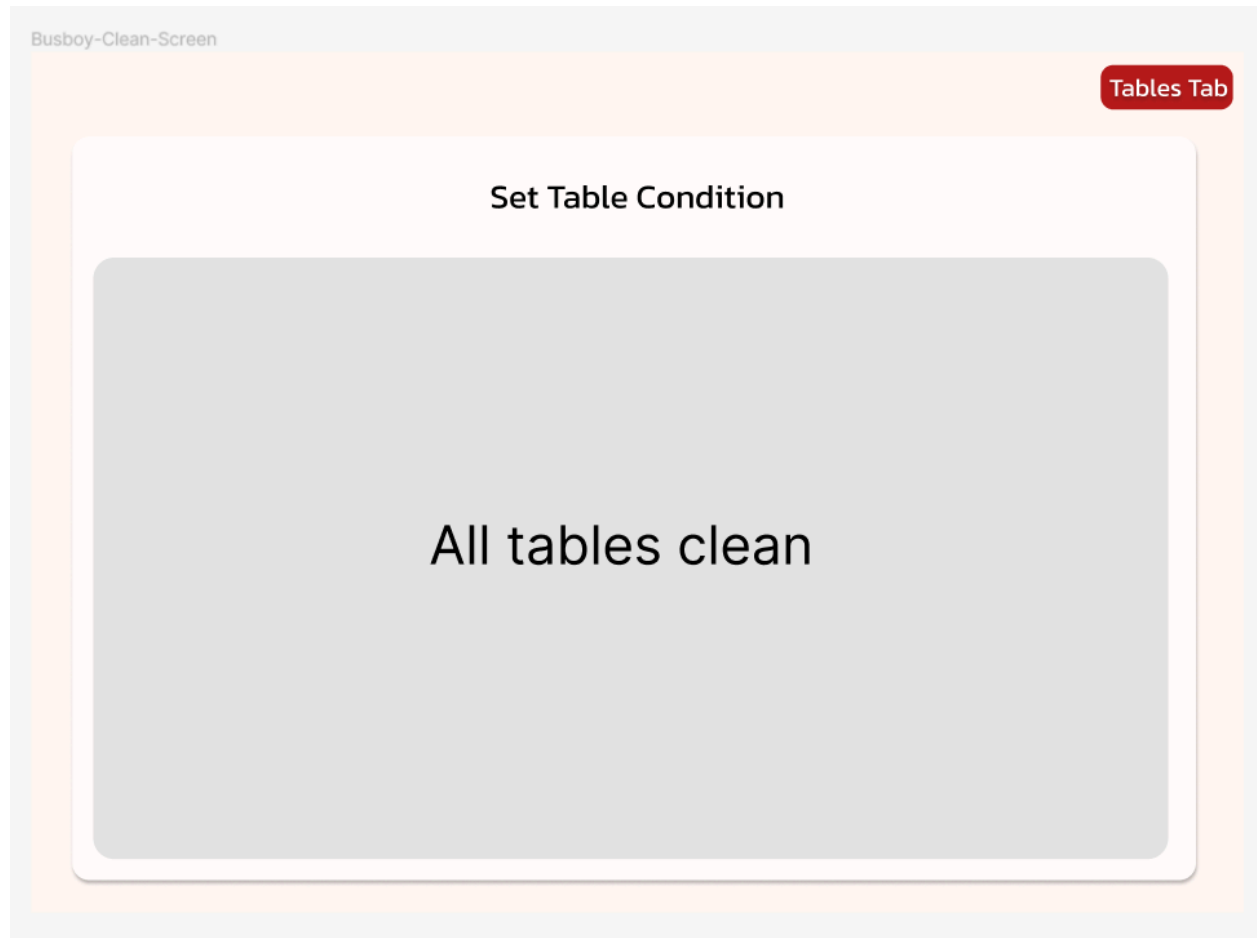
In this image, the busboy employee is able to view all the tables in the restaurant. It shows all the tables of the restaurant and its current status. There are currently 3 tables that need to be cleaned (Tables 3, 12, 22, and 25).



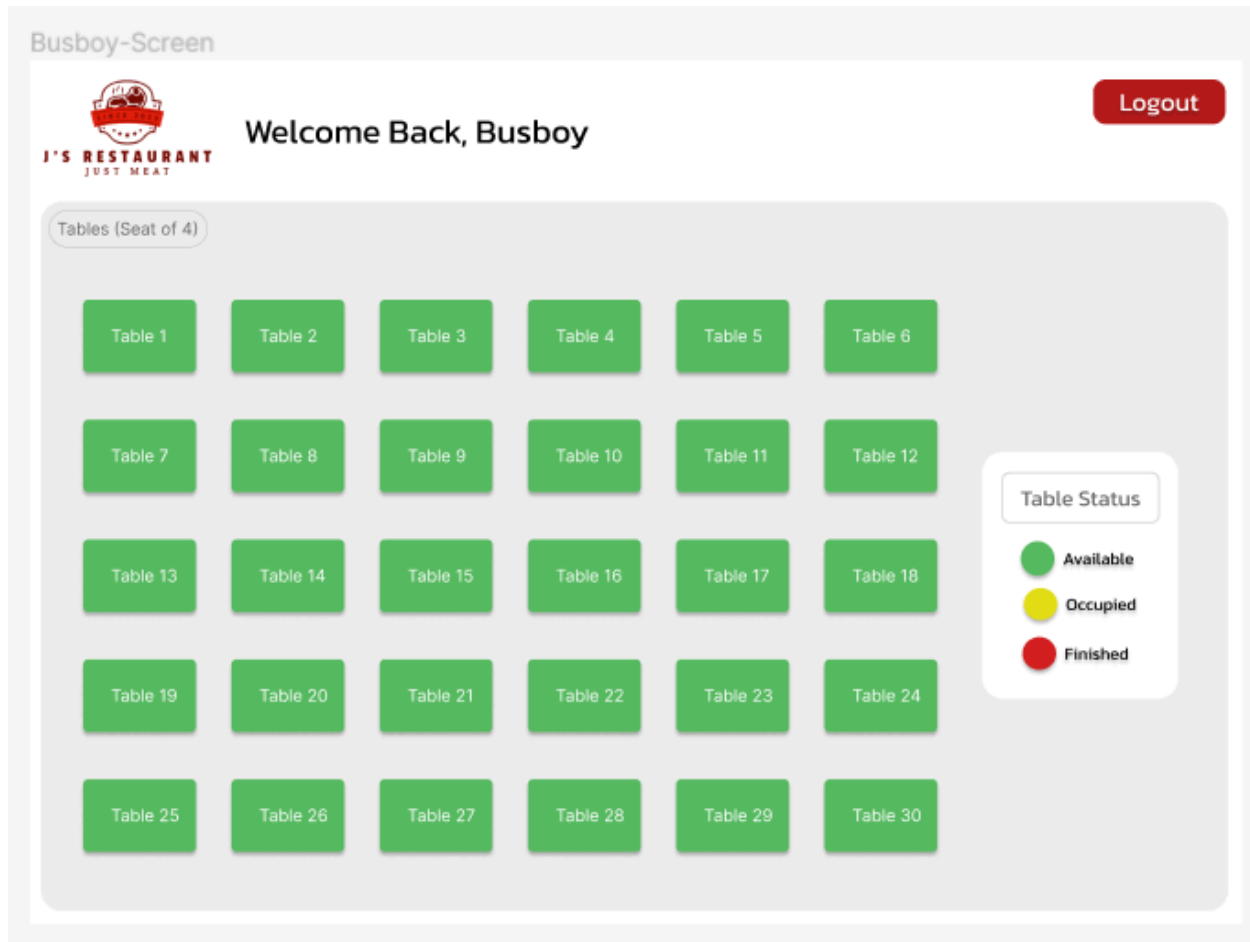
Here in this image, it shows one of the tabs that the employee busboy can access. They are able to change the status of the tables on the “Set Table Condition” tab. Shown here, tables 3, 12, 22, and 25 are dirty (red color), so the busboy can change it to green after it has been cleaned.



Here in this image, after the busboy has successfully changed the status of the dirty tables indicated by red color, all tables will be marked clean. If the busboy goes back to the tab where they can view all the tables, all tables should now be green.







In this screen, it shows all the tables that are available (green color) which means that they are clean and ready for guests/customers. According to the legend, if a table is yellow, it means that it is preoccupied by customers. Red color indicates that the table is dirty, and needs to be cleaned.