

Persona : Ashton -



Ashton

Ashton is a chef for a mid-sized restaurant.

He is 33 years old, holds a culinary degree.

He has experience working as a chef, in multiple restaurants.

He feels that if he knew what customers expect about the quantity and the taste of the dishes, he could do better with the meal preparation.

He wishes if he knew what will be the rush of the customers in a particular period, he could do well with his food preparation.

User Story: Ashton -

As a chef,
I want a way to know what customer expects from food and the incoming rush of customers,
to live upto customer's expectations and to well plan food preparation.

Persona: Daniel -



Daniel

Daniel is a manager for a mid-sized restaurant.

He is 36 years old, holds a hotel management degree.

He has experience working as hotel manager, in various hotels.

He now runs his own restaurant.

Has always felt that food wastage is a big concern and tried to manually fix that by monitoring the inventory.

He sees that some percent of the inventory is going waste and is not generating revenue.

He wants to maximise his inventory utilization.

User Story: Daniel -

As a manager ,
I want a way to reduce inventory wastage,
to maximise inventory utilization.

Persona: Lisa -



Lisa

Lisa is a engineer and eats out most of the time due to her busy schedule.

She is 27 years old, holds an engineering degree.

She has become a foodie, as she regularly eats out in multiple restaurants.

Lisa thinks when she sees the menu, if she can have a good picture of what will be the quantity of the dish and how it will taste, it will be easy for her to choose her order.

She sometime feels if she could taste the dish before she orders, she can make a better judgement.

She thinks restaurant should take her feedback on quality and quantity and work on it.

User Story: Lisa -

As a customer,
I want to know the quantity and taste of menu items,
to be able to make order informatively.