SOFE 3490U Software Project Management
Lab 2

Group Members:

Student Name	Student Number
Kavya Raman	100615001
Shivani Wazalwar	100618621
Abdul Zainul-Abedin	100617275

Project: iPad Restaurant Application

Project Description:

The project we chose is the Tablet restaurant application. This application will run on a tablet that will be provided to the guests at restaurants and hotels. The guest can go through them manually, search by category or search for individual items on the menu. After clicking on the item on the menu, the guest will be able to see a variety of details regarding the item including (but not limited to) pictures, a detailed description of the item, ingredients, calorie details, and price.

This application will be used by restaurants and hotels for the purposes of ordering items on their menus. The object of this application will be to provide the business with a platform that they can use to streamline their ordering process and increase customer satisfaction. Placing orders is made more convenient to the customers.

Objectives:

Below, we have outlined the objectives of our project. If these objectives are met, we can be confident that our project has been executed correctly.

1. The menu should be easy to navigate for patrons and can be used without extra instruction. All functionalities should be clearly labeled and easy to find. A waiter can be called from the app as well if additional clarification is necessary.
2. The most important functions are to add an item, see detailed description of item, review order, submit an order, and add review.
3. The order gets sent directly to the kitchen. There is a confirmation with the patron before sending the order in.
4. All available items are on the application. Items are easy to add or remove in case of specials and limited supply.
5. Items should have options to adjust sides and ingredients (for allergies, etc.)
6. Multiple orders can be sent on the same tab. Duplicates are not ignored but patrons are notified.

7. The application keeps track of what items have successfully been delivered to the customer and what items the customers are still waiting for.

Measures of Success:

We will know that our project has been successful if the following is achieved:

1. The amount of time between seating patrons and having their order reach the kitchen is reduced.
2. A majority of the objectives that were outlined above are met.
3. The customer reviews are showing a net improvement.
4. There is a high level of order accuracy when using the tablet application.
5. Waiters show an increased efficiency as they can focus on their secondary tasks such as clearing tables, seating patrons, refilling drinks, and ensuring the patrons are satisfied with their experience. Also, more waiters are available to answer any questions the customers might have regarding the menu or restaurant/hotel.

Infrastructure:

The infrastructure we will need for this project is:

- A database to store menu items and the attributes of those items such as reviews, good quality photo(s), a description, etc.
- A reliable server to handle orders and organizing them for the kitchen.
- Tablets available on customers' side so they can place orders.
- A tablet/computer on the kitchen side so the kitchen staff is able to view and schedule orders.
- An application that supports order form submission, adding elements to order, removing elements from order, requesting waiter, etc.