**Project Summary: Breadmin**

This document is intended to provide a summary understanding of the high-level vision of your project goals.

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| **Company Name** | Forno Cultura | |
| **Company Address** | 609 King Street West | |
| **Company Website** | www.fornocultura.com | |
| **Telephone** | 416-230-2844 | |
| **Contact** | Jan Streekstra | |
| **Title** | Lead Baker | |
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| **Telephone** |  | |
| **Project Title** | Breadmin | |
| **Project**  **Description** | **About the company:**  A third-generation Italian bakery focused on quality, tradition and a unique approach to seasonal produce.  **About the project:**  A scheduling system for sharing and managing multiple small-batch fermentation processes and preparing them for delivery. Managers can use this service to fill orders from a product list with wildly varying fermentation times, and bakers receive work orders with appropriate scheduling of processes to co-ordinate the filling of these orders. | |
| **Problem/**  **Opportunity Assessment \*** | *Please describe current state problem/opportunity that describes the nature and extent of the problem (factual, quantified, concise), or that outlines a chance for advancement or progress.* | |
| 1.  2.  3. | Products require varying amounts of fermentation time (between 2-7 days)  Managers need to track and modify orders during this process.  Bakers need to organize their production with appropriate advance warnings about when to start processes to fill these orders. |
| **Desired Project**  **Outcomes/**  **Requirements\*** | *Define how this project shall address a business need, e.g. the business problem or opportunity described above; describe what the beneficiary must be able to do / receive from the solution* | |
| 1. | Managers will be able to organize orders using a product list. |
| 2. | Bakers will receive work orders which organize their tasks based on the products needed. (If a manager orders bread for Sunday, then the baker begins the recipe on Friday.) |
| 3. | Managers will be able to see a weekly summary of their total orders, along with a basic volume history. |
| 4. |  |
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| **Key Deliverables to be produced by students\*** | *Define the boundaries of work that you expect to receive from the students effort (vs. internal effort)* | |
| 1.  2.  3. | A web service which acts as a calendar, in which managers can place orders for certain days and bakers can access that same calendar with the display adjusted for their recipe planning. |
| **Desired Start Date** | September 30, 2017 | |
| **Desired End Date** | March 20, 2018 | |