

RoboRamsay Team #6



Providing our clients with innovative Restaurant management solutions.

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[GitHub](#)

Software Features:

1. Order Placement and tracking
2. Easily Accessible Order Queue
3. Virtual Kitchen Pantry
4. User-Friendly Menu that can be easily changed and updated



```
graph TD; A[Order Placed] --> B[Order Fulfilled]; B --> C[Pantry Updated];
```

Order Placed

Order
Fulfilled

Pantry
Updated

Menu will show clearly, all available items of the restaurant, and allow restaurant to edit menu easily and quickly. Menu items have deep description that allows the restaurant to input ingredient cost to automatically pull from virtual pantry in software database. Menu automatically shows popular items and greys out what menu items that are in not in stock.

Orders sent to chefs are convenient to track and update to customers. Orders completed subtract ingredients from virtual pantry to keep track of stock to prevent restaurant from running out of ingredients and overstocking.

Restaurant first inputs ingredients into app and software keeps tracking of pantry supply when orders are placed, warning staff of ingredient shortages before they run out. Once pantry is resupplied, the staff can update the virtual pantry and software can resume tracking pantry supply.