



Robo Ramsay

A mobile application to cut down food waste and increase business efficiency, while improving customer satisfaction.

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Introduction

80 billion pounds of waste , **\$1,600** worth of food per family. Aim to reduce via Robo Ramsay, which will incorporate:

- Access to exact measurements needed for meals.
- Mobile-Ordering to expedite order processing.
- Smart Menu will self-updating items and ingredients for each meal.
- Ingredient tracking for all ingredients in restaurant
- Order queue to track all current and past orders.
- Dish analysis based on popularity, time-ordered, and other common statistics.



User-Interface Subsections:

Customer View:

- Can order and view all current menu items in one place.
- View price of items, ingredients and place orders
- Can request a waiter to come to their table.

Waiter View:

- Can view tables that are already seated/available.
- Can view all orders placed and for which tables.

Chef View:

- View/Edit Ingredient Count and Menu Items.
- View all current and past orders.

Manager View:

- Can view all the same information as the chef
- Access to business-related statistics.



Use Cases

To ensure all business goals of the application are met, the requirements were broken down into several use cases.

Application broken down into use cases, implemented by various team members.

To view the functionality of each case, we will:

- Discuss each use case and what it aims to accomplish
- Scenario of each case in action
- How each fits into the application as a whole