



# 86 NO MORE

## A Kitchen Intelligence Solution

### About:

86-No-More is a dynamic menu planner that gives restaurant an easy way to design their menu and have it update in real time based on their available ingredients. The purpose of this tool is to help restaurant staff know when to restock certain ingredients to avoid having to remove items from their menu, hence the name "86 No More". This includes additional features that include tracking when current stock expires and providing customers at a restaurant an up-to-date menu based on the average.

### Why is this better?

- Serves both restaurant staff and customers: The interface has a menu to order from as a customer in addition to being a tool the restaurant can use to keep track of ingredients and menu items. This reduces the need for multiple tools to complete the tasks and makes updates to the menu instant for the best experience for all users.
- Email Alerts for expired food: This gives restaurants a warning when certain ingredients are expiring, which may not be tracked or noticed if the ingredients are tracked using other methods like a spreadsheet or physical list.
- Automates Inventory updates: Orders from this application will automatically update the restaurant's inventory, reducing the work needed to take inventory or manually calculate the usage of ingredients.
- Lists the ingredients in menu items: Many restaurants don't list all of the ingredients in their menus, but since this app knows about the ingredients used in different menu items, it will provide a list of product types to a customer when ordering.

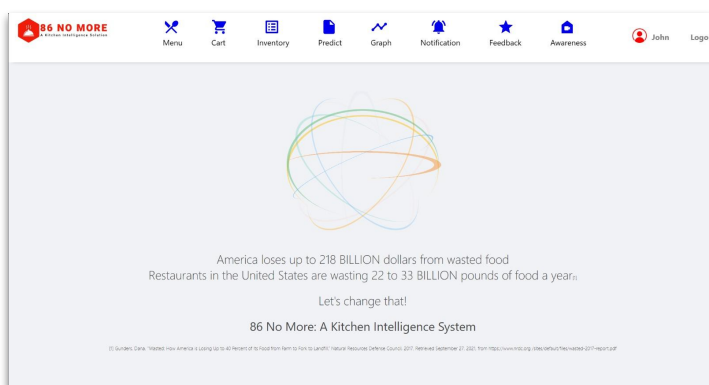
### Future Improvements:

- Create specialized dashboard for customers and restaurant staff: Currently, the dashboard is identical for customers and restaurant staff, meaning a customer will see information in the navigation bar about inventory and additional information that is only relevant to restaurant.
- Estimate the reduction of food waste: This app intends to provide tools to reduce food waste. To give users a better grasp of its impact, it should be able to compare national averages of food waste to the food waste recorded for a restaurant using this app to provide an estimate of how much food waste was prevented.
- Include features for managing other kitchen resources: In its current state, this app only tracks the consumable ingredients used in the food. An opportunity for improvement is to track other resources that restaurants use (i.e. dishes, cookware, utensils, tables, etc.) to improve its value to restaurant staff.

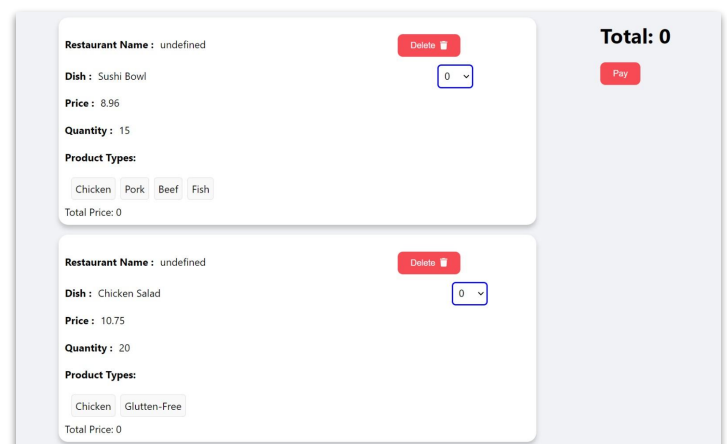
### Robust Testing:

This application tests both its frontend and backend. Each frontend component is tested, totaling in 22 tests. The backend contains 6 unit tests.

### Application Dashboard:



### Product Selection Page:



Frontend

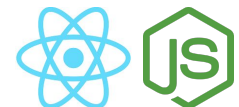


Backend



### Stack Interest:

React, Node.js, and Express.js are all javascript frameworks that cover the full stack for this project. Contributing to this project will be useful practice for improving javascript skills relevant to every component of software development. MongoDB will give useful experience in NoSQL databases, which is a valuable skill for developers.



**Team 75:**

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