

Criterion E: Evaluation

Meeting Success Criteria:

Make handling the inventory easier	The software keeps a detailed account of all ingredients. The amount of the ingredient left and used, the time order, etc. this takes away the manual job required to be done by the owners.
Keep detailed records of the inventory	All the important details of the inventory that was kept manually is now digitalized and saved in the server.
Keep detailed records of the orders	Since keeping the track of orders was by memory, an interface with the order and order details like note and order time helps organize the kitchen while providing a record of all orders placed.
Maintain a list of recipes	Okay with all the dish names and recipes are present which makes the kitchen standardized since the chefs can refer to it
Reduce need for human interference by making changes to the inventory based on the orders	As an order is placed, the ingredient amount will automatically be reduced, removing the need for human work and interference.
Help in making the working of the kitchen more efficient and reduce errors	Since the order is now digitalized, there are fewer of forgetting an order or missing out on a specification
Facilitate easier passage to make specifications to a dish ordered	Since there is a note section in the order, writing down the specifications and following it made easier as the order taker will pass on the message to the chef without any change in message due to human error.
Keep control of inventory safety	Because the inventory is being reduced as per the orders, the owners will know if the ingredient is being overused or stolen as if the number in the database is lesser than the predicted one

Improvements

As a developer I would like the interface to look a little better like make the tables look better. There is no branding or personalization of the company and the website is very simplistic. There are also a few improvements I would like to make in the future, like when something is added in the database, the page should go to the page that shows the change in the database. For now, I have assumed that each dish only has 5 main ingredients- this may be wrong since there may be more.

I could also add restrictions so that not all employees can access all the features. I already have a superuser login, so adding more login will not be very difficult to add more users with restricted access. Doing this will increase security of the software.

I could also add notifications when the ingredient amount reaches the minimum threshold. Right now, the inventory is ordered by manual check. Another error in my software is that multiple of the same recipe can be added.

Word count:468