

**Meeting Report No: 01**

**Meeting Date:**

**07/10/2025**

**Meeting Place:** Lucifer Gastropub

**Meeting Hour:**

**15:10 - 15:34**

<b>Project Name</b>	LUCIFER ORDER SYSTEM: Improved Restaurant Order Management System
<b>Project Number</b>	3

	<b>Name &amp; Surname</b>	<b>Signature</b>
<b>Meeting Director</b>	Aykan UĞUR	
<b>Meeting Reporter</b>	William Ersan ALLAMAND	

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## Agenda Points

1. How the current order system works, and the problems the client is having with it.

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2. The amount of customers serviced during busy hours and the total number of tables the client has (70-90 customers at a time during busy hours / 30 tables total).

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3. The types of users that will use the system, and who is meant to see what information (such as orders and their details).

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4. How the flow of orders should go, from the customer making the order to the order being served.

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5. The types of devices that the system should support, and how these devices should communicate with each other.

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6. Details to do with the menu, such as amount of items, and how details to do with items such as images should be displayed.

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7. How often the client should see sales reports, and the details that should be included in the reports.

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8. The authorization level for each user type.

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9. How orders should be notified to chefs and bartenders, and how waiters will be notified that orders are ready to be picked up.

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10. Details to do with how the user interface should be, and the budget / deadline of the project.

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## Decisions

No	Which jobs to be done?	Who to do?	When to do?
1	Requirement analysis and specification will be conducted, along with preparation of requirement documents.	TEAM	Before next meeting

No	Which jobs to be done?	Who to do?	When to do?
2	A model for the AI will be researched.	Aykan and William	Before next meeting
3	The best IDE for web development will be determined.	Barış and Enes	Before next meeting
4	Questions to be asked for the next meeting will be determined.	William and Rümeysa	Before next meeting

### Plans for the Next Meeting

Review the requirements and confirm alignment with client requests.  
 Discuss any missing processes or unclear points  
 Set deadlines for the next phase of system design.

### Meeting Photo



### Attachments (if required)

1. The system should send daily, weekly, and monthly automatically generated sales and income reports to managers, and should also support tip tracking, waiter performance analysis and customer satisfaction analysis. (Functional)

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2. The system should support fast communication via the local network and real-time database synchronization. (Functional)

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3. Chefs and bartenders should be able to mark orders as complete when they are prepared. (Functional)

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4. Chefs, bartenders and managers should be able to mark menu items in or out of stock, and out of stock items should be hidden from customers. In addition, the system should automatically order additional ingredients if the stock of an item drops below a threshold value determined by managers. (Functional)

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5. The system should support the following devices: Mobile / desktop browsers(Chrome based browsers) for customer use via personal devices, Computers present in the restaurant such as the till, kitchen, and bar computers. (Non-Functional)

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6. Chefs, bartenders and managers should be able to make edits to the menu with a simple admin interface. (Functional)

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7. Customers should be able to pay the bill for their orders, give tips to waiters, and write reviews via the system. (Functional)

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8. The system should be faster and more reliable than the legacy system. (Non-Functional)

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9. The system should offer AI recommendations to customers based on their order history and time of day. (Functional)

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10. Customers should be able to access the system interface via QR codes on tables, and should be able to view the menu and make orders via a simple to use interface. In addition, the system should be able to tell which table the customer is sitting at based on the QR code that referred the customer to the website. (Functional)

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11. Database must be able to run on the local server of the restaurant. (Non-Functional)

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12. AI must be implemented using a hugging face, pytorch library. (Functional)

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13. The system must require a waiter to verify the customer's ID if an alcoholic beverage is ordered. (Functional)

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14. The system must backup the data every day to backup disks that are placed in different locations for data protection. (Non-Functional)

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15. The system must only perform updates between 05:00-07:00 in the mornings. (Non-Functional)

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16. Customers must be able to delete their stored data that is used for AI recommendations. (Functional)

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17. Users must be sent a survey following their initial meal, and subsequently after every three meals. (Functional)

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