# Raw Material Inventory Tracking System

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Project Description

Contact: Bassam Helwani

Title: Owner of Two Cats Cafe, Muncie

Description: Bassam wants to utilize a software to track the raw material in his restaurant. In restaurants, ingredients are bought in bulk sizes and used in small sizes for each food. He wants to track how much ingredients are used at the end of the day/week/month for specific menu items. He also wants to calculate and track the cost of each ingredient in a food item. The system will also allow him to create notifications about certain raw materials when Bassam needs to restock them.
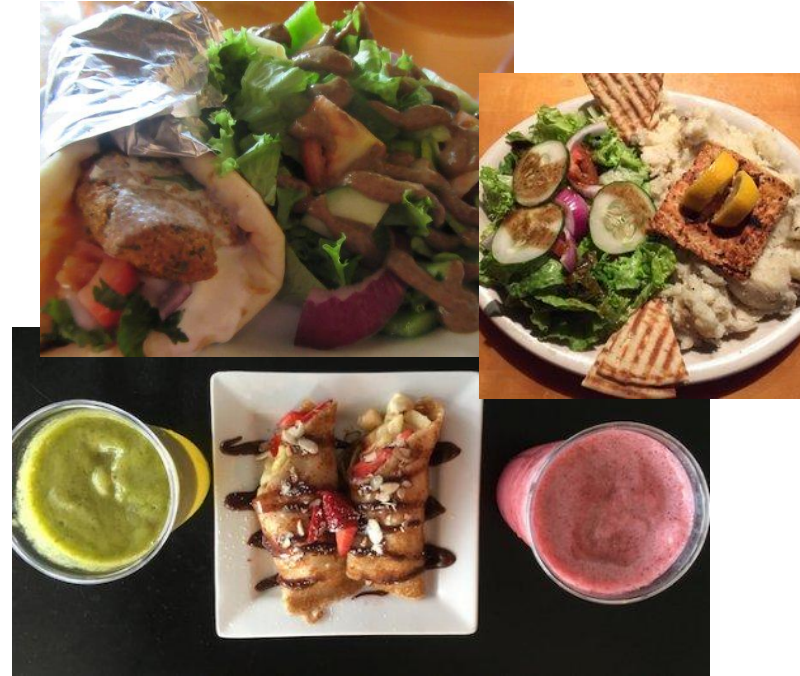
Problems to Solve

- **Keeping track of sales**
  - We don't want to have to make Bassam go through his receipts every day/week and input what customer orders.
- **Customization**
  - How to properly design the software to be used with new stores/menus
- **Waste**
  - How to account for materials that have been thrown away or used without recorded evidence (customer orders)
    - Burnt food
    - Employees eating it

Potential Solutions

- **Keeping track of sales**
  - Two Cats and Damask use Clover to track their sales
  - Gain some sort of access to track sales and use the data.
- **Customization**
  - There will be many ways to manipulate what is being tracked and easy ways to add new materials.
- **Waste**
  - *(still no clear solution)*
  - How to account for materials that have been thrown away or used without recorded evidence (customer orders)
    - Burnt food
    - Employees eating it

Meeting Summary

- Blake Prescott was assigned as the minute recorder
- Met on October 31st
- Important moments
  - More in depth description of what the client wants tracked/how it's tracked
  - Manual input is fine
- Overall observations
  - We gathered much more information in this meeting
  - Better established communication methods

Original Idea

Inventory Tracking System

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Inventory Tracking System

Select Restaurant   + Add Restaurant   Manage Menu

Manage Menu

Save

Shrimp

Amount	Cost	Sold	Profit	Restock
Amount	$0.00	$0.00	+$0.00	1/1/2019

Sales
Restock
Remove

Inventory Tracking System

Select Restaurant   + Add Restaurant   Manage Menu

New Restaurant

Add Restaurant

Shrimp

Amount	Cost	Sold	Profit	Restock
Amount	$0.00	$0.00	+$0.00	

Sales
Restock
Remove

Inventory Tracking System

Select Restaurant   + Add Restaurant   Manage Menu

New Material

Track Material

Shrimp

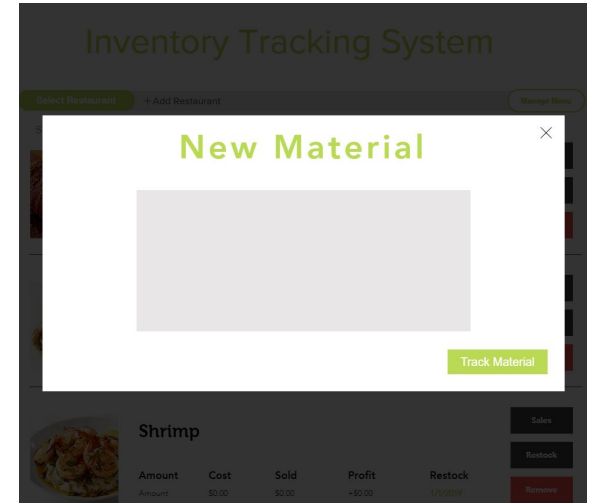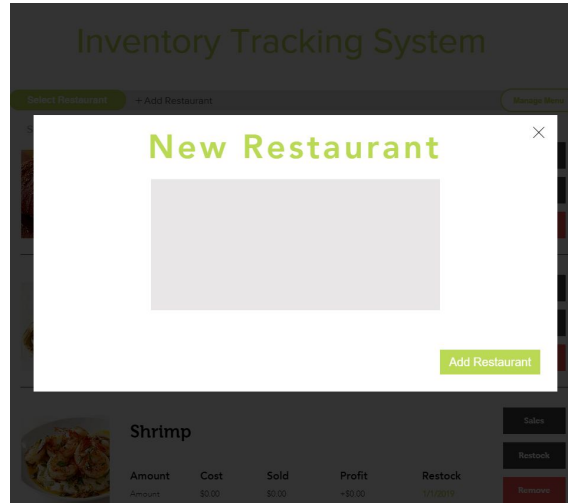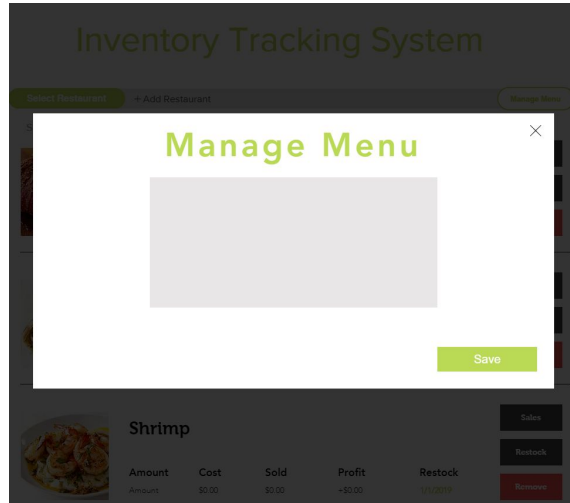| Amount	Cost	Sold	Profit	Restock
Amount	$0.00	$0.00	+$0.00	1/1/2019

Sales
Restock
Remove

Project Clarification & Changes

- Focus on Inventory Management
  - Prepared vs. "in the back"
  - Calculating Profit
- Authentication
  - Permissions for different kind of users
  - Separated by location and position
- Manual Weekly Input
- Converging on the idea = new inspiration
- Still unsure about technology