



# Raw Material Inventory Tracking System

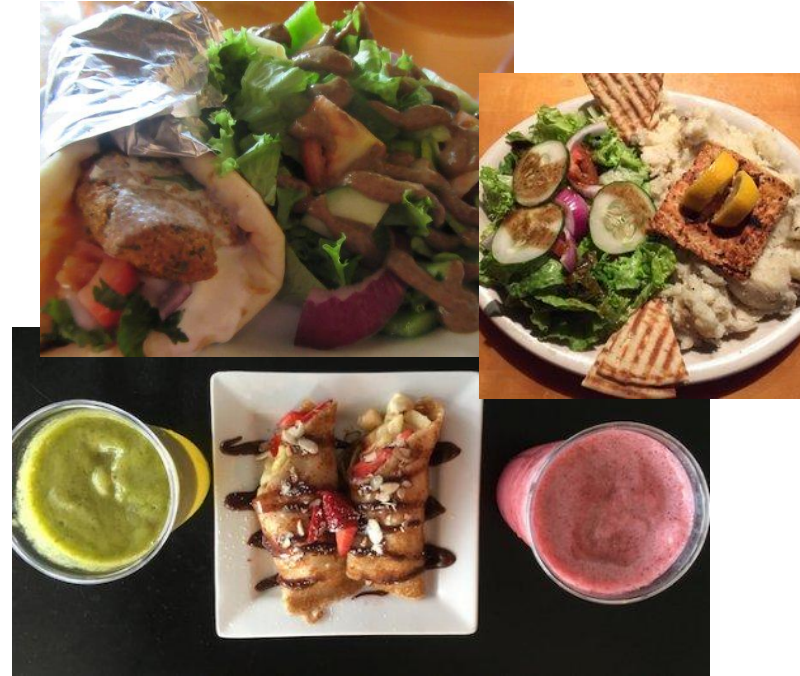
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# Project Description

**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.



# Initial Idea

- Idea 1:
  - Mobile app
  - Bassam can add a list of what materials and how much of those materials each menu item requires.
  - The app will keep track of how much of each material Bassam has in stock based off of the store's transactions.
  - Additionally, the software would notify Bassam when the material he bought is about to expire.
- Problem:
  - Tracking sales/transactions
  - Many questions



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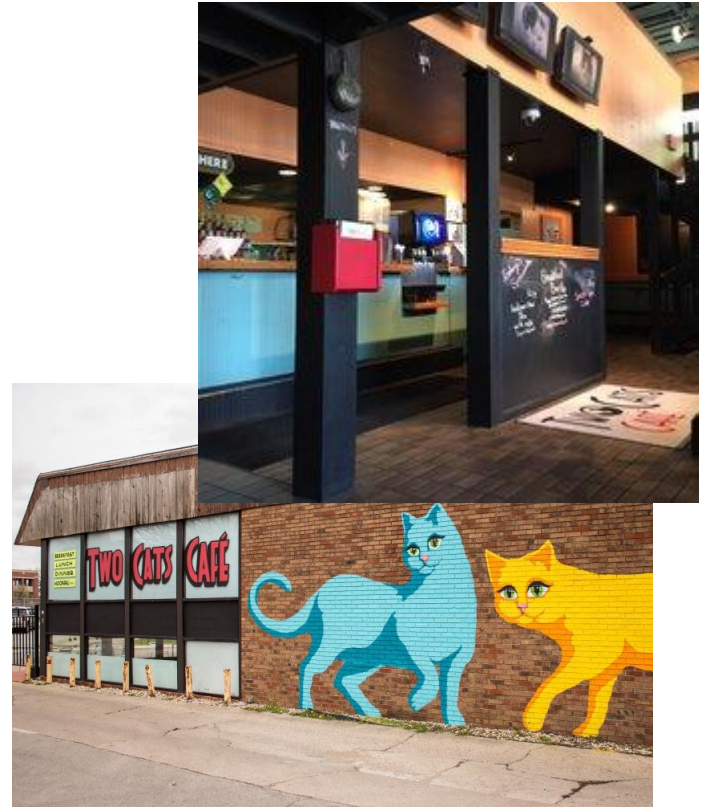
# Initial Questions

- What is the current process that solves this problem?
- Is there a list of ingredients for menu items?
- How often do you restock?
- How much do you buy in bulk?
- How would you like to be notified? (Computer software, email, mobile app/notification?)
- Do you need to know how much you've got left at any given time?



# Meeting Details

- We met on 9/24/18 at 12:00 PM at Two Cats Cafe.
- Meeting minutes were recorded by Ryan
- Bassam provided some information about himself and his business.
  - He has a history in IT.
  - He also owns Damask and is planning on buying other restaurants.
- Questions Covered
  - What is the current process that solves this problem?
  - Is there a list of ingredients for menu items?
  - How often do you restock?
  - How would you like to be notified?
  - Do you need to know how much you've got left at any given time?
- At the end of the meeting, we decided to schedule another meeting on the week of the 22nd of October.



# New requirements

- Bassam wants to test only 5 menu items at first.
  - Not every item will need to be tracked with the software.
- Bassam needs to use the software for tracking materials at Damask cafe.
- Bassam needs the software to be customizable so it can be used with future restaurants.
- He would like the software to predict when a material is about to go out of stock, so he has time to get the materials.
  - Knowing further in advance will help make up for any materials that needed to be thrown out.





# 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 Idea

## Order Placement:

- An app for tablets that allow waiters and waitresses to input customer orders.
- This allows the software to have a record of customer orders and update material amounts accordingly.

## Pros:

- Updated order placement system
- Easier to keep track of materials being used

## Cons:

- Having to develop both a material inventory tracking system with an order placement system
  - Goes beyond requirements
- The need for multiple iPads = \$\$\$

