Interview Questions → Client

Menu　　　prices　　　accounts　　　practical information　　　restaurant info

1.　　　What do you as admin want to be able to do within the program?

The admin should be able to edit the menu, delete items from the menu, and delete people's reservations.

2.　　　Do we need to make our own menu with the given categories or do you have one?

The menu changes very frequently. The menu should be an empty list that can be entered manually and should be uploaded as a file. You can use a csv file to read and use a json as database.

The menu is changed as an admin, so it should be editable. It doesn't change on it's own. (We as group must think of a menu. For now, price range €10 - €30 and 25 menu items.)

3.　　　Can people of different groups sit at the same table. → can you separate tables? (So an 8 person table can have two groups of 4, or can a table of 4 turn into two tables for two?)

You can merge but not separate tables. A group of 4 can reserve an 8 person table, and a 16 person group can reserve/merge two 8 person tables

4.　　　What do you want the client to be able to do within the program?

Guests should be able to make an account to make reservations within the program. The reservations are made up of timeslots. A guest can reserve for brunch, lunch, afternoon or dinner. Reservations can be made one or two weeks in advance, but must be made 24 hours before the eating thing. Walk-ins are only possible if there is space.

Guests should also be able to see the menu, and the menu for the next month. They also need to be able to filter vegan, allergies, gluten free and etc. options. They can also search for a specific ingredients, such as having broccoli be part of their dish.

People with a reservation can do cost-calculations when they select dishes beforehand. Dishes MUST be selected at reservation. There are reservation codes, and available seats must be visible in the program.

Arrangement booking rating: nice to have. If a certain number of people come in they can receive a discount as a group.