



# **SWE**

## **Serve With Ease**

**Demo 2 PowerPoint Presentation**  
**Group 1 - Restaurant Automation**

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# Background

- Our Project
  - Who is it for?
    - Restaurants
  - What is the goal?
    - Ease employee workload
    - Facilitate employee communication
    - Increase customer satisfaction

# New Special Features / Novelties

1. Priority Ticketing
  - Flag on ticket to indicate the importance of order
2. Coupons
  - On spot handling of coupon by waiter and manager and can subtract from bill
3. Gift Cards
  - Waiter can handle on spot purchasing of gift cards and add to bill
4. Expanded Notify button to more options
  - Notify Manager for any of the following (issue with service speed/ meal/ waiter/ coupon)
5. Expanded Modify button to more options
  - Food preferences or allergies (Soy, Gluten, Nuts, Vegan, Veggie, Lactose Intolerant)
  - To - Go button
  - Birthday button
6. Notify Waiter Button
  - Waiters can notify each other if their table needs them
7. Audits
  - Tickets are stored in text files so manager can review when needed

# Key Feature 1 – Priority Tickets

## What is this:

- “Priority” is a flag that the waiter can add to a ticket when sending to the chef. This will let the chef that this dish needs to be made quickly.

## What problem does it solve:

- If...
  - a waiter drops a dish
  - there is a problem with the dish
  - etc
- Now the waiter can easily let the chef know to remake a dish without having to go to the kitchen themselves.
- This saves the waiter time, the chef knows exactly what to remake, and the customer is not waiting for very long.

# SWE Skit 1

Situation: Problem with dish  
Demo feature  
Conclusion

# Key Feature 2 - Coupon

## What is this:

- “Coupon” is a button that the waiter can use when a customer has a coupon. The manager is required to validate it.

## What problem does it solve:

- The waiter can notify the manager that a coupon verification is needed on the spot.
- Requiring the manager to input their ID and discount value are extra security measures against malicious employees.
- The discount is added to the bill immediately after manager validation.

# SWE Skit 2

Situation: Customer has a coupon  
Demo feature  
Conclusion

# Key Feature 3 - Audits

## What is this:

- All tickets are stored in a text file. Manager or owner can view these for any bookkeeping needs.

## What problem does it solve:

- Now the manager or owner can easily refer back to ordered items when needed.
- This also shows the tickets ordered and paid for.
- This makes it easier for keeping records of ticket history and can be expanded to further features.



# SWE Feature 3

Auditing

# Projected Time Line

## TBI: To Be Implemented for the future

- SQL for data management
- Implementing shared tickets between waiters for large parties
- Owner interface
  - Ability to add and remove employees
  - Ability to edit the menu prices and add/remove dishes
  - Ability to edit the inventory
- Statistics based on audits
  - Sales and Tables Count per waiter in Auditing
  - Generate Most Popular Dishes vs. Least Popular Dishes
  - Growth of Business
- Switching tables from 1 waiter to another
- Splitting Checks
- Low Utensils Notification
- Couponing by Percent

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**Thank You!**

**Questions?**