

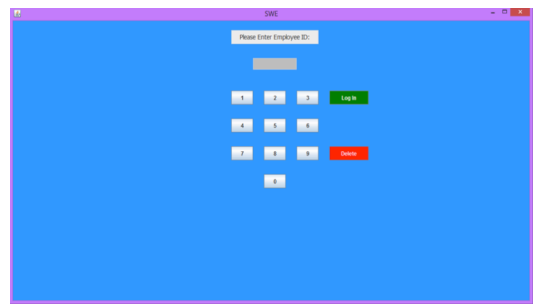
SWE – Serve with Ease

Brochure

Group 1 - Restaurant Automation

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Broadcast Messages - The manager has the option to broadcast a message so that the employees have a better understanding of what is going on in the restaurant.



System Requirements

Samsung Tablet		
Hardware Component	Minimum Requirements	Recommended Requirements
Processor	Qualcomm APQ 8016	Qualcomm Snapdragon 801QuadCore
RAM	1.5GB	3GB
Hard Drive Space	16GB	32GB
Screen Size	9.6 in	8 in
Resolution	1280x800	1920x1200

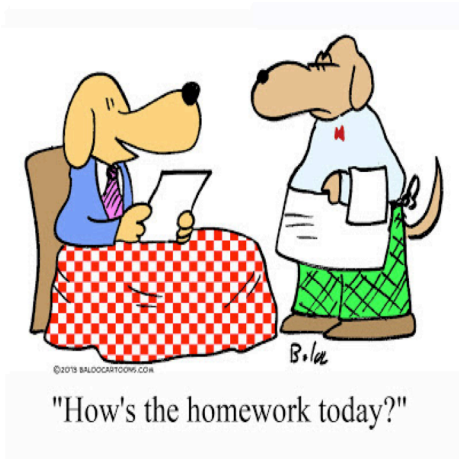
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SWE

Serve with Ease

Restauranting Made Easy



<https://sites.google.com/site/sweservewithease/home>

SWE – Serve with Ease

Our Mission

Serve with Ease aims to solve problems for restaurant employees nationwide. Our goal is to ease the work roles of various employees of restaurants and make them more efficient at their jobs. Our plan is to create an application that will assist employees in tasks they perform often and simplify them down by automating certain aspects of it.

The Challenge

There are 3 main problems that restaurants face today: speed of service, communication between staff and organization of employee resources. Through our application, we organize the specific resources required by each employee into their own interfaces. SWE provides an enhanced messaging system that allows ease of communication between employees. Through this they are able to improve the speed at which they tend to customers which leads to an increase in overall customer satisfaction.

SWE's features

Are You Sure? - Screens pop up whenever the user attempts to make a change of large consequence, such as logging off, notifying the manager, pressing the "Paid" button to finalize the end of a ticket. This is a security mechanism against human error.

Hot Food / Recently Sat Status Alerts

- The waiter's screen shows the tables he is handling. Status alerts such as "Hot Food" or "Recently Sat" will appear under a specific table. These alerts will not disappear until the waiter has acknowledged them by clicking on the table. This reduces the amount of tasks the waiter must remember or notice.

Remove Food Button - While placing an order, if the waiter adds an item accidentally to the ticket, he may be forced to start the ticket over again to fix the error. But with the Remove Food button, the waiter can easily undo the error and continue to enter the remaining orders. This will maintain their efficiency and be another security against human error.

Host Screen Organization - The host's screen shows two lists of tables, one list is the list of ready

tables, which are empty and clean tables, and the other one is the list of the seated ones or the ones on check.

Host updated upon waiter action - If a table just paid a check, the waiter would let the host know by clicking the paid button which would notify the host that the customers are about to leave. This would allow the host to have the table cleaned up in time for the next set of customers rather than having them wait.

Notify Manager Button - Whenever there is an issue that needs to be dealt with by a manager such as low inventory, each employee has a notify manager button that would let the manager know if there is any problem.

Manager's List of Messages - This list of messages for the manager is generated by the notifications sent by the employees, and is updated each time the notification is sent to him.