Cost Benefit Analysis Summary:

In the cost benefit analysis, we will be taking a look at all the vendors that we have chosen that seem to fit the needs of Cucina di Paisano’s. We will be considering all the input costs that go into each vendor from functional to non-functional requirements. This includes everything and anything from the hardware devices required, software costs, maintenance costs, and training costs. This will allow us to see side by side the different costs associated with each vendor. We will then compare the costs along with the benefits that each vendor brings in order to get a better understanding for which vendor brings us the most benefit at the least cost. This will allow us to come to the conclusion of which vendor suits Cucina di Paisano the best.

Non-Functional Summary:

In this section of the RFI we will be discussing the non-functional requirements that Cucina di Paisano will require in order to move forward with a specific vendor. This will include everything from hardware, capacity, operating system and usability. We want to ensure that the system is able to operate efficiently and effectively with no issues. One of the main features we require from our system is for it to have the ability to monitor the time of each orders along with the capability to record the delayed orders in the system for future statistical reports. This will allow for Paisano to see statistically which orders usually take the longest and which ones don’t in order to operate smoothly in the future. Along with this we will also require that the vendor has the capacity to display all orders that are placed throughout the restaurant. This includes anything from dine-in, take-out, and online orders. In order for the system to be able to record all this, there are certain devices that will be required with certain capabilities. Next, we also require the system to have the capabilities to update via Wi-Fi. This is essential as it will reduce the future costs of having technicians to come in to update system software. Finally, the system is going to be used by all individuals in the restaurant and should be able to log the inputs that are placed in the system and when they were inputted. Once we have acknowledged that a vendor can provide all of the above, we will be able to move forward with a specific vendor.