**Non-Functional Requirements**

Hardware - The hardware that will be required for our implementations are a POS system that links with a monitor on in the kitchen. This monitor will be responsible for displaying all incoming orders in the order of priority. This will allow the kitchen staff to know what needs to be done and when.

Capacity - The capacity of the system should have the ability to display all orders placed throughout the restaurant. This includes anything from dine-in orders, takeout orders and online orders. This would allow for the staff to know whether to prepare the meal for a take-out or dine-in. The system should also have the capability to store high volumes of orders as often times there are large group bookings that take place. The storage capabilities should allow for users to go back and look at a history/log of orders for any verification purposes.

Operating System - The operating system should have the ability to update via Wi-Fi. This means that if there are any future updates to the system that need to be made, it can be done so through the internet. For example, if there are any issues that arise with the system, having the ability to update a patch will better the system.

Usability - The system is going to be used by most of the staff members. Therefore, the system should have the capabilities of representing what the orders are, and the method they were ordered from. The information represented should be simple to read and will go through the proper training in order to understand it.