

AADP

1. Assumption is that it's already a high class restaurant serving high end clients
2. Marketing techniques to let clients know about the new product
3. Open and closing times of the resraurant
4. Come up with assumptions that have to do with the location: market size, geography, servers - physical or on cloud? Distance and time factors
5. MVC - familiarity : accessible to all deviced
6. What about existing customers? Do we exclude them from the delivery service?
7. Gastronomical capital - food market, competition is tight but they have a market
8. **Architectural review:** feedback we received, how we evaluated it: our thought, our verdict: did we implement or refuse the feedback? Why?

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