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Class: ECO 32500 - Python for Business Analytics

Date Due: 09/27/2024

HW 2: Set Table For Dinner

1. Identify the problem, metric, be specific

- **Problem:** The table needs to be set correctly for dinner (Objective: organize a neat and functional dining setup).
- **Question:** What is the best way to efficiently set the table, ensuring each guest has the appropriate items?
- **Why the question:** A properly set table ensures that each guest has the utensils and space needed to enjoy their meal without any missing items or overcrowding.

2. What do I need to know to answer the question?

- **Action point:** Understanding the meal type (casual or formal, friends or family) and how many people are attending.
- **What needs collecting:**
 - Number of guests.
 - Type of meal (casual or formal).
 - Required utensils, plates, napkins, and glassware for each guest.
- **Beginning data:** Count the guests and assess the type of dinner to determine the necessary items.
- **Collect data for:** Knowing how many plates, forks, knives, and glasses are needed and how to arrange them appropriately for the meal being served. Allergies?

3. Identify all things I need to gather before setting the table

- **Budget:** Assess if any additional items (decorations, extra utensils) are needed based on the meal.
- **What raw data:** Number of guests, type of meal, and any special requirements like extra plates for multiple courses or drink-specific glasses (water, soda, wine, beer).
- **Inferences:** Based on the meal type and number of guests, decide on the table arrangement and placement of each item.

4. Organize the data and decide what I need to collect

- **Data Cleaning:** Ensure all required items (plates, glasses, cutlery) are clean and available.
- **Outliers:** If there are any special requirements, such as a formal dinner needing extra utensils or decorations, adjust accordingly.
- **Make data usable:** Organize the items (e.g., fork on the left, knife and spoon on the right), and ensure everything is symmetrical for each guest.
- **Data Relationships:** Understand how different elements (plates, utensils, glasses) need to be placed to make the dining experience smooth and functional.
- **Apparent vs. Inferred:** Follow the dining guidelines (formal vs. casual) based on the event; do not assume one layout fits all occasions.

5. Find and identify the relationships

- **Look for:** Connections between guest count, table size, and item placement to ensure there is enough space for each guest.
- **Outliers:** Special items like serving spoons for shared dishes or drink pitchers that need extra space.
- **Percentage:** Determine what percentage of guests might have special requirements (e.g., children needing plastic utensils or guests requesting specific glasses).
- **Chart:** Visualize how the table will look once set to ensure nothing is overcrowded or missing.

6. Find a solution

- **Undo the problem:** If items are missing or the layout feels cramped, rearrange the settings or add extra utensils, glasses, or plates as needed.
- **Change the situation:** Adjust the table layout to ensure a pleasant experience for all guests.

7. Presentation/Tell a story

- **Opportunities:** By following this process, the opportunity arises to create a welcoming dining environment while ensuring every guest has what they need.