Beyond The Flavors

PROBLEM ANALYSIS

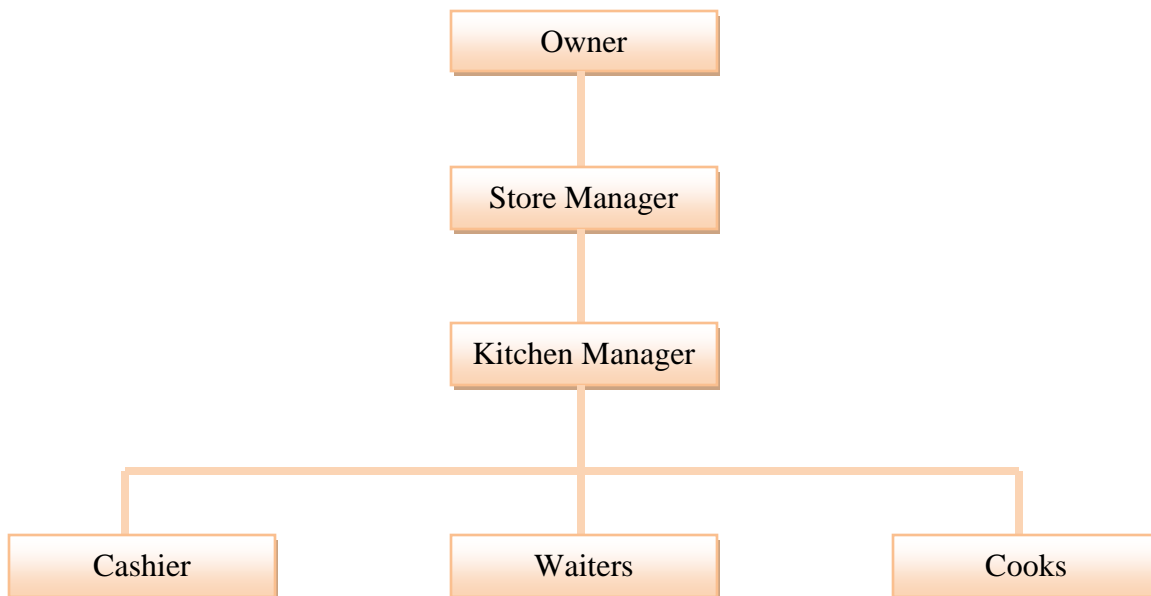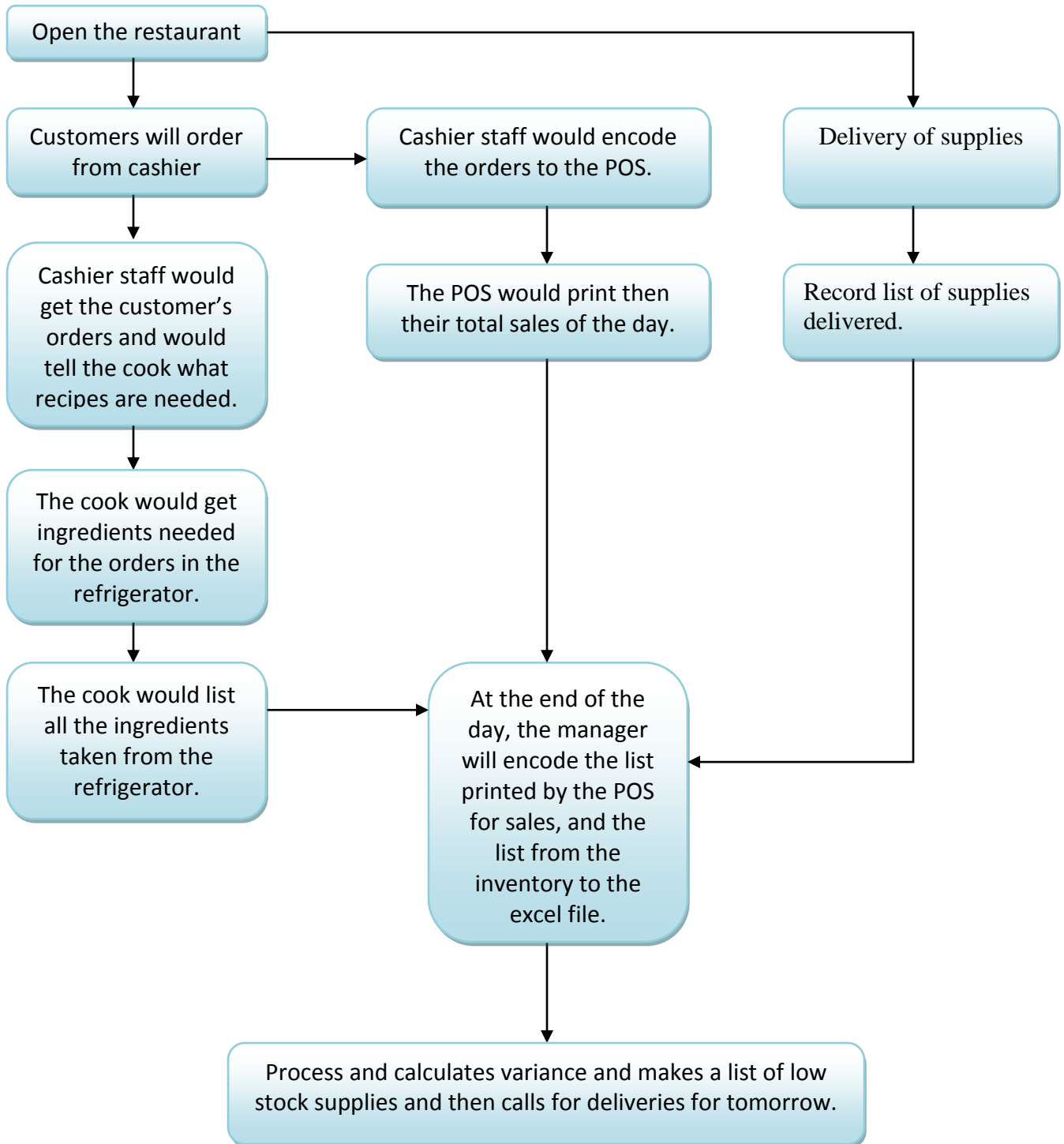|	
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1 Executive Summary

Beyond-The-Flavors (BTF) is a Filipino restaurant located beside SM Lazaro that is divided into two parts; the diner and the bar. The diner serves two kinds of meals: breakfast, and the main dish. On the other hand, the bar, serves desserts like ice cream and the like.

Today, food from all over the world is sold in every country. Here in the Philippines, many restaurants do not serve our country's own food, but a lot of them serve Western cuisines and other Asian cuisines. Culture of other countries greatly affected ours, and so their food also captivated our own taste buds. But even so, Philippine cuisine is very rich and versatile that Filipinos still prefer the taste of our own dishes than those that originated from other countries. We still love going to Filipino restaurants and order our favorite "lutong-bahay" meals. This is why a restaurant that specifically serves Filipino dishes was founded in 2014 and they called it Beyond-The-Flavors.

2 Overview of the Business Process

The restaurant's **organizational chart** includes:

```mermaid
flowchart
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Open the restaurant

Customers will order from cashier → **Cashier staff would encode the orders to the POS.**

Delivery of supplies

Cashier staff would get the customer's orders and would tell the cook what recipes are needed.

The POS would print then their total sales of the day.

Record list of supplies delivered.

The cook would get ingredients needed for the orders in the refrigerator.

The cook would list all the ingredients taken from the refrigerator. → **At the end of the day, the manager will encode the list printed by the POS for sales, and the list from the inventory to the excel file.**

Process and calculates variance and makes a list of low stock supplies and then calls for deliveries for tomorrow.

3 Problem Analysis

ID #	Description What's the problem?	Cause What causes the problem?	Symptoms How do we know the problem exists?	Impact Why is this important? What are the consequences?
1	Unawareness of the low stock supplies	At the end of the day, there are no notifications about which are at the low level stock supplies	Manager does not know when to schedule the restock	Obstruction of business operations due to lack of ingredients resulting to profit loss
2	Unawareness of the profit/loss of income	POS only computes for the total sales and does not show sales for specific meals	Manager has to manually compute for the profit after summing up the price of all the raw materials used.	Manager/store owner is unable to make quick business decisions
3	Entire process is time consuming	The manager or store owner has to redo input of raw material and formulas every time a raw material is added or deleted	Exhaustive and slower process for manager because he has to redo the excel file every time	Wasted time and effort that could have been dedicated to other important tasks
4	Unawareness of the loss of raw materials	Sometimes the workers forget to record the usage of raw materials.	There is a difference in stock count versus the actual count and sales count	Loss of income because of raw material deficiency
5	Unauthorized use of the system	The system is not password protected	Staff could access the system	Loss of income because of theft unawareness
6	Unable to track if the raw materials are transferred to another branch or stolen	No distinction between transferred raw materials and raw materials used for meals	There is a difference in stock count versus the actual count and sales count	The manager/owner won't notice if there's a sales loss Inaccurate sales, income, and inventory reports
7	Unable to track raw materials that are used in kitchen aside from the preparation of meals	Raw material used for meals and transferred raw materials are not being track	Their input in the excel file is already the sum of all the raw materials used for meals, transferred and other purposes	Loss of income because of theft unawareness

In order to keep the information within the database safe there is only certain number of people who could access it. They're the following:

- Manager – the authorized person in the encoding of sales and inventory, and price changing.
- Owner – the authorized person that views all reports

4 Software Objectives

The BTF system aims to provide an automated system for recording sales at the end of the day. It is an inventory system which would track the list of their products and their raw materials used for the entire day that could give them accurate reports. The specific objectives of the software are as follows:

- To provide a facility for automatically deducting the items sold from the stock items,
- To provide a facility for tracking the use of raw materials in which product mixes,
- To provide a facility for notifying the user if there are low stock supplies,
- To speed up collection of expenses; and
- To generate various reports for monitoring profits

5 Requirements Specifications

5.1 User Stories, Tasks, and Scenarios

USER STORY #1	ESTIMATE (DAYS): 0.125	PRIORITY: 100

As a manager, I want to be able to create a password so that I would be the only one to have access thus making it secured.

SCENARIO(S):

Precondition(s):

- ✯ It is the first time that the Manager has started the program.

1. The system asks the Manager to create a password.

2. The Manager inputs the password twice.

3. Manager submits the input to the system.

4. The system checks if both password entered by the manager matches.

5. If it matches, the system will re-direct the manager to the inventory page.

Post-Condition(s):

- ✯ The system saved the new password.

- ✯ Manager can now access the system.

ACCEPTANCE CRITERIA:

1. Test that the user inputs are correct.
2. Test that the system will save the password to the database if the password matches.
3. Test that the system will ask reinput if the password doesn't match.
4. Test that the system will display a message that says "successfully added password!" to notify the user.

USER STORY #2	ESTIMATE (DAYS): 0.125	PRIORITY: 100

As a manager, I want to be able to edit the password so that I could change it whenever I feel the need to.

SCENARIO(S):

Precondition(s):

⚝ Manager already set a password.

1. Manager selects 'Change Password'.
2. The system redirects the manager to the password setting page.
3. Manager inputs the current password and the new password twice.
4. The system checks if the current password is correct and if both new password entered by the manager matches.
5. If it matches, the system will re-direct the manager to the inventory page.

Post-Condition(s):

⚝ The system saved the new password.

⚝ The system re-directs the manager to the log-in page.

⚝ The manager can log-in using the new password.

ACCEPTANCE CRITERIA:

1. Test that the user input the old and new password.
2. Test that the system will match the old password with the database.
3. Test that the system will match the new password in the retyped.
4. Test that the system will save the new password if criteria 2 and 3 passed.
5. Test that the system will ask input again if criteria 2 and 3 passed.
6. Test that the system will display a message that says "successfully changed the password!".

USER STORY #3	ESTIMATE (DAYS): 0.125	PRIORITY: 100

As a manager, I want to be able to input a password so that I would be able to access the system.

SCENARIO(S):

Precondition(s):

⚝ Manager already set a password.

1. The system asks for the password.

2. Manager inputs the password.

3. Manager submits the password by either hitting 'enter' or selecting 'submit'.

4. The system verifies if the password is correct.

5. If the password is correct, manager would be redirected to the inventory page of the system.

Post-Condition(s):

⭐ Manager can use the system and can add, edit, delete, and retrieve data (raw materials, meals, reports).

ACCEPTANCE CRITERIA:

1. Test that the user can input password.
2. Test that the user cannot move to the next page without placing a valid password.
3. Test that the system only allow password stored in the database.
4. Test that the system will display the main window after a successful login.

USER STORY #4	ESTIMATE (DAYS): 0.25	PRIORITY: 150

As a manager, I want to add a raw material so that I can track it.

SCENARIO(S):

Precondition(s):

⭐ Manager is logged in.

⭐ The system displays the inventory page.

1. Manager selects the 'Manage Raw Materials' option.

2. Manager selects the 'add raw material' option.

3. Manager inputs the name, price, and quantity of the raw material.

4. Manager submits the inputs to the system.

Post-Condition(s):

⭐ The system now contains the added raw material.

⭐ The system re-directs the manager back to the inventory page.

ACCEPTANCE CRITERIA:

1. Test that the user can successfully add raw materials after selecting add raw material.

2. Test that the user inputs name price quantity of a raw material in the text box.
3. Test that the system is able to validate that all inputs are complete.
4. Test that the system is able to validate inputs according to their data types.
5. Test that there is no duplicate raw materials in the system.
6. Test that system only accepts numbers for price and quantity.
7. Test that the system will display a message saying "raw material successfully added!".

| USER STORY #5 | ESTIMATE (DAYS): 0.25 | PRIORITY: 140 |

As a manager, I want to be able to edit a raw material so that I could update the raw material's price and

serving size in the system.

SCENARIO(S):

Precondition(s):

⚝ The system displays the inventory page.

⚝ Manager selected the 'Manage Raw Material' option.

⚝ The system displays the screen where he/she can edit a raw material.

⚝ There's at least one raw material on the list.

1. Manager selects on the raw material he/she wants to edit.

2. Manager selects the 'edit' option.

3. The system displays the page where he/she can edit the raw material he/she chose.

4. Manager edits the price and/or the serving size of the raw material.

5. Manager selects the 'save' option.

Post-Condition(s):

⚝ The system displays the inventory page.

⚝ Manager can now see the updated list of raw materials.

ACCEPTANCE CRITERIA:

1. Test that the user selected a raw material.
2. Test that the selected raw material updates.
3. Test that the system only accepts correct data types upon editing serving size, price of raw materials.
4. Test that the system produces result message saying "raw materials successfully updated!".

USER STORY #6	ESTIMATE (DAYS): 0.25	PRIORITY: 140

As a manager, I want to be able to delete a raw material so that I can remove unwanted goods.

SCENARIO(S):

Precondition(s):

- ✯ The system displays the inventory page.
- ✯ Manager selected the 'Manage Raw Material' option.
- ✯ The system redirected the Manager to the screen where he/she can delete a raw material.
- ✯ There's at least one raw material on the list.

1. Manager selects the raw material he/she wants to delete.
2. Manager selects the 'Delete' option.

Post-Condition(s):

- ✯ The system removed the item from the list of raw materials.
- ✯ The system dispays the inventory page.
- ✯ Manager can verify the updated list of raw materials.

ACCEPTANCE CRITERIA:

1. Test that the selected raw material is deleted.
2. Test that the system will display result message saying "successfully deleted raw material!".

USER STORY #7	ESTIMATE (DAYS): 0.25	PRIORITY: 120

As a manager, I want to be able to restock a raw material so that I could update its quantity after a delivery.

SCENARIO(S):

Precondition(s):

- ✯ There's at least one raw material on the list.

1. Manager goes to the 'EOD' page.
2. Manager selects the 'Delivery' option.
3. The system displays the entire list of raw materials.
4. The manager selects an item and displays an input message.

5. Manager inputs the additional quantity and submits.

6. The system updates the list.

Post-Condition(s):

☆ The system updates the quantity of a raw material.

☆ The system displays the delivery page.

ACCEPTANCE CRITERIA:

1. Test that the selected raw materials are restocked.
2. Test that the raw materials quantity is updated correctly based on input after a delivery.
3. Test that the input field only accepts valid values.
4. Test that the result messages are showing "successfully restocked" after submission.

USER STORY #8	**ESTIMATE (DAYS): 0.5**	**PRIORITY: 120**

As a manager, I want to be able to reduce the quantity of a raw material so that I could deduct it directly if it was transferred to another branch.

SCENARIO(S):

Precondition(s):

☆ There's at least one raw material on the list.

1. Manager goes to the 'EOD' page.

2. Manager selects the 'Sales' option.

3. The manager selects an item from the list of raw materials in the Sales screen.

4. Manager inputs a quantity to be deducted.

5. Manager selects the 'Reduce' option.

6. Manager submits the quantity that he/she wants to be deducted from the current count of stocks of a raw material.

Post-Condition(s):

☆ The system updates the quantity of a raw material that.

☆ The system displays the sales page.

ACCEPTANCE CRITERIA:

1. Test that the user selected raw material.
2. Test that the input field only accepts numerical digit with or without decimal in the quantity field.
3. Test that the stocks are updated correctly after reducing the quantity.
4. Test that the system generate a pop up saying "raw material successfully reduced!".

USER STORY #9	ESTIMATE (DAYS): 0.5	PRIORITY: 150

As a manager, I want to be able to create a meal so that I can put raw materials with certain serving sizes together and track it as a meal.

SCENARIO(S):

Precondition(s):

✯ Manager is logged in and in the inventory page.

1. The manager goes to the Recipe Management page.

2. Manager selects the 'Add Meal' option.

3. The system displays the screen where he/she can add meals.

4. Manager inputs a unique name of the meal and its price.

5. Manager selects items from the list of raw materials to be added to the meal and submits.

Post-Condition(s):

✯ The system added the new meal on the list.

✯ The manager ables to see the new meal that was added in the inventory page.

ACCEPTANCE CRITERIA:

1. Test that the user provides a unique name of a recipe.
2. Test that raw materials and ingredients have the correct serving size for each meal.
3. Test that each raw material is unique (raw material does not exist yet in the database-not case sensitive).
4. Test that the recipe is unique (recipe does not exist yet in the database-not case sensitive).
5. Test that meal is properly added to the database.
6. Test that the system will display a message that states "new meal successfully created".

USER STORY #10	ESTIMATE (DAYS): 1	PRIORITY: 140

As a manager, I want to be able to edit a meal so that I can add, delete or update a meal's raw materials.

SCENARIO(S):

Precondition(s):

⭐ There is aleast one item in the list of meals.

1. The manager goes to the Recipe Management page.

2. Manager selects the meal he/she wants to edit.

3. Manager selects the 'edit' option.

4. The system displays the page where he/she can edit the meal he/she have chosen.

5. Manager edits the price and/or ingredients of the meal.

6. Manager selects the 'save' options.

Post-Condition(s):

⭐ The system updated the information of the meal.

⭐ The system displayed the inventory page.

⭐ The manager can now see the updated list of meals.

ACCEPTANCE CRITERIA:

1. Test that the user selected a meal.
2. Test that the user can edit meal's ingredients and price.
3. Test that the user can edit the raw materials and their serving sizes.
4. Test that the user can delete the raw materials and their serving sizes.
5. Test that user can add meal's raw materials and their serving sizes.
6. Test that the database will contain the updated information.

USER STORY #11	**ESTIMATE (DAYS): 0.125**	**PRIORITY: 140**

As a manager, I want to be able to delete a meal so that I could remove it from my current list if it is not part of my menu anymore.

SCENARIO(S):

Precondition(s):

⭐ There is aleast one item in the meals list.

1. The goes to the Recipe Management page.

2. Manager selects the meal he/she wants to delete.

3. Manager selects the 'Delete' option.

4. The system hides the meal from the list of meal.

Post-Condition(s):

★ The system hides the meal.

★ The manager must see that the meal he/she deleted is no longer in the list of meals.

ACCEPTANCE CRITERIA:

1. Test that the user selected a meal to be deleted.
2. Test that appropriate result message saying "meal successfully deleted! " is notified.

USER STORY #12	**ESTIMATE (DAYS): 1**	**PRIORITY: 130**

As a manager, I want to be able to see the meals and their ingredients ratio so that I would know how many more of each meal could I produce.

SCENARIO(S):

Precondition(s):

★ There's atleast one meal on the list.

1. Manager must be able to see the ratio of meals and ingredients.

Post-Condition(s):

★ Manager sees the number of meals that can be produced on the next day based on the lowest value of a raw material in a recipe.

ACCEPTANCE CRITERIA:

1. Test that the system displays the correct ratio of meals to ingredients.
2. Test that the ingredients matches to the meal.

USER STORY #13	**ESTIMATE (DAYS): 0.5**	**PRIORITY: 130**

As a manager, I want to be able to see the total quantity of all the ingredients used for the total sales of a certain meal so that I would know where the ingredients were actually used for.

SCENARIO(S):

Precondition(s):

- ✯ The system displays the inventory page.
- ✯ There's atleast one meal on the list.

1. Manager must see the quantity left for each raw material.

Post-Condition(s):

- ✯ Manager sees the specific raw materials used for a specific meal and checks how much of it is used.

ACCEPTANCE CRITERIA:

1. Test that the system will display correct raw materials quantity left.

USER STORY #14	ESTIMATE (DAYS): 0.25	PRIORITY: 140

As a manager, I want to add a new category so that I could classify the product mix (meals) according to their type.

SCENARIO(S):

Precondition(s):

- ✯ Manager is in the Category Management page.

1. Manager selects the 'add' option.
2. The system displays the screen where he/she can add a category.
3. Manager enters the name of a new category.
4. Manager selects the 'OK' option.

Post-Condition(s):

- ✯ The system added the new category to the database.
- ✯ The system displayed the Category Management page.
- ✯ Manager can now see the newly added category from the category list.

ACCEPTANCE CRITERIA:

1. Test that the user provides unique category.
2. Test that the system is updated accordingly after adding a new category.
3. Test that the result message stating "successfully added a new category!" is displayed.

USER STORY #15 **ESTIMATE (DAYS): 0.25** **PRIORITY: 130**

As a manager, I want to be able to edit a category so that I could move a certain meal to another category.

SCENARIO(S):

Precondition(s):

⭐ Manager is in the Category Management page.

1. Manager selects the category he/she wants to edit.

2. The system shows the list of recipes under that category.

3. Manager adds/deletes a recipe from that category.

Post-Condition(s):

⭐ The system updates the database.

⭐ Manager must see a new list of recipes under that category.

ACCEPTANCE CRITERIA:

1. Test that the user selects a category to edit.
2. Test that the user selects a recipe to move to a new category.
3. Test that system will display proper recipe under the category.
4. Test that the recipe can be added/deleted for the selected category only.
5. Test that the system is updated accordingly after editing.

USER STORY #16 **ESTIMATE (DAYS): 0.25** **PRIORITY: 130**

As a manager, I want to be able to delete a category so that I could remove a category which I removed from my restaurant.

SCENARIO(S):

Precondition(s):

⭐ Manager is in the Category Management page.

1. Manager selects the category he/she wants to delete.

2. Manager selects the 'delete' option.

Post-Condition(s):

- ✯ The system hides that category from the list.

- ✯ The manager would see the updated list of categories in the category table.

ACCEPTANCE CRITERIA:

1. Test that the user selected a category to hide.
2. Test that the system is updated accordingly after hiding.
3. Test that the recipes under the category is categorized as unlabeled.
4. Test that the recipes will still exist.
5. Test that appropriate result message indicating "successfully deleted category" is displayed.

USER STORY #17	ESTIMATE (DAYS): 0.5	PRIORITY: 120

As a manager, I want to be able to input the actual count of a raw material after doing the physical count.

SCENARIO(S):

Precondition(s):

- ✯ There's at least one raw material on the list.

1. Manager goes to the 'EOD' page.

2. Manager selects the 'EOD' option.

3. The system displays a new EOD screen.

4. The manager selects an item from the list of raw materials.

5. Manager inputs the physical count.

6. Manager selects the 'Update' option.

7. Manager selects the 'Submit' option.

8. The system would save the actual count of the raw materials.

Post-Condition(s):

- ✯ The system updates the list of raw materials.

- ✯ The system displays the EOD page.

ACCEPTANCE CRITERIA:

1. Test that the user selected a raw material.

2. Test that the raw materials quantity is updated in the database after input of physical count.
3. Test that the input field only accepts valid values.
4. Test that the system will show a result message containing "successfully added the physical count!".

USER STORY #18   **ESTIMATE (DAYS): 2**   **PRIORITY: 120**

As a manager, I want to see the daily inventory report so that I could see all my product loss (variance).

SCENARIO(S):

Precondition(s):

⭐ Manager updated the system after the physical count (User Story #17).

⭐ The system redirected the manager to the EOD page.

1. Manager selects the 'Report' option.

2. The system computes for the gross income, expenses, net income, and variance.

3. The system re-directs the manager to the 'gross' page of the report.

4. Manager selects the 'Variance' page.

Post-Condition(s):

⭐ Manager is able to see a list that shows the variance of all the raw materials.

ACCEPTANCE CRITERIA:

1. Test that the user selected a date to view.
2. Test that the system displays the correct calculation in the variance report.
3. Test that the system generates the correct reports based on the selected range of dates.

USER STORY #19   **ESTIMATE (DAYS): 2**   **PRIORITY: 130**

As a manager, I want to see the daily sales report so that I can see if my sales is large enough to absorb

my expenses (cost of all the ingredients used) and earned an adequate profit.

SCENARIO(S):

Precondition(s):

⭐ Manager updated the system after the physical count (User Story #17).

✰ The system displays the EOD page.

1. Manager selects 'Report' option.

2. The system computes for the gross income, expenses, net income, and variance.

3. The system displays the 'Gross' page of the report.

Post-Condition(s):

✰ Manager would be able to see the sales report at the 'Gross' page, the raw materials sales report at the 'Expenses' page; and the profits report at the 'Net' page.

ACCEPTANCE CRITERIA:

1. Test that the user selected a date to view.
2. Test that the system displays correct computation of sales, raw materials, and profits report of a specific day.

USER STORY #20 **ESTIMATE (DAYS): 1.125** **PRIORITY: 100**

As a manager, I want to be able to export a report so that I could present it to the store owner.

SCENARIO(S):

Precondition(s):

✰ Manager updated the system after the physical count (User Story #17).

✰ The system displays the EOD page.

✰ Manager selects the 'Report' option.

✰ The system computes for the gross income, expenses, net income, and variance.

✰ The system displays the 'gross' page of the report.

1. Manager selects the 'export' option.

Post-Condition(s):

✰ The system generated an excel file containing the report in a specific directory.

✰ The manager can view the generated pdf file.

ACCEPTANCE CRITERIA:

1. Test that the user selected reports to export.
2. Test that the system output the correct report selected.
3. Test that the system exports the correct report selected.
4. Test that the system will display a pop up saying "successfully exported a report!" is shown.

USER STORY #21	ESTIMATE (DAYS): 0.25	PRIORITY: 130

As a manager, I want to be notified by the system whenever there is a low supply of raw materials so that I would know when to re-stock.

SCENARIO(S):

Precondition(s):

- ☆ The system is updated after the physical count (User Story #17).

1. The system lists all the raw materials with low supply above the pages.

Post-Condition(s):

- ☆ The Manager sees all the raw materials with low supply.

ACCEPTANCE CRITERIA:

1. Test that the system will display only raw materials with low supply.
2. Test that the system will show notification for a specific day only.
3. Test that the system will display notification for the day itself.

5.2 Development Timeline

JUNE 30 – JULY 4 (WEEK 7)	USER STORY #: 1 - 6
JULY 7 – 10 (WEEK 8)	USER STORY #: 7 - 12
JULY 11 (WEEK 8)	ALPHA TESTING
JULY 14 (WEEK 9)	BETA TESTING
JULY 17 (WEEK 9)	PRESENTATION OF VERSION 1.0
JULY 18, 21 – 25 (WEEK 9 & 10)	USER STORY #: 13 - 17

JULY 28 – 30 (WEEK 11)	MAINTENANCE WEEK, ALPHA & BETA TESTING
JULY 31 (WEEK 11)	SUBMISSION OF VERSION 1.5
AUGUST 1, 4 – 8 (WEEK 11 & 12)	USER STORY #: 18 - 21
AUGUST 11 - 15 (WEEK 13)	MAINTENANCE WEEK, ALPHA & BETA TESTING
AUGUST 21 (WEEK 14)	SUMBISSION OF PEER GROUP EVALUATION AND VERSION 2.0

Appendix A – Interview Transcript

Company name: Beyond The Flavors
Interviewee: Brian Jay Falsis
Date: June 11, 2014

Interviewer: About sa ano ba yung system?

Interviewee: Kasi yung problem is yung inventory sytem namin, hindi namin siya maayos kasi yung restaurant is newly opened lang tapos wala kaming commissary. Yung items, raw material binibili namin, so separate. Separated yung inventory ng raw material and pre- pack na ready for cooking, so nagkagulo-gulo kami kasi palaging may nawawala, miscount or basta wala kaming talagang record.

Interviewer: Ah record. As in isang restaurant ba siya or madami?

Interviewee: Isa palang siya.

Interviewer: Ano yung gusto mong mangyari dun sa system? Inventory lang ba ng mga binibili niyo or meron ka pang gustong idagdag?

Interviewee: Kasi ang gusto namin kunwari beef; kasi pagbinili namin per kilo, so ang gusto namin pag-input namin ng kilo lalabas na kung ilan yung orders na kaya niyang i-serve. Meron din naman kaming measure naman eh 1x100 grams per serving meron na kami nun lahat. So yung problem is yun, yun nga palaging nauubos. Nawawalan ng gamit kasi mali yung pagcount. Tapos yung gusto din namin, yung reports. Yung reports important din, yung everyday, ilan yung nabenta kasi everyday naman kaming nagka-count. Meron kaming POS, yun yung sales diba, so yung POS namin nagpiprint kung ilan nabenta kunwari for today 50 scoops of ice creams ang nabenta, so dapat ita-tally. Ima-minus namin sa inventory 50. 50 scoops, so kung nag actual count dapat 50 yung naminus. Kunwari 100 lahat ng ice cream namin tapos 50 nabenta namin, pag sa record, dapat 50 siya, at sa actual count, 50 din. Yung nagkakamali palagi, minsan sobra yung record tapos nawawala na yung actual, like sa record, 51 pa tapos yung nandito 50 nalang. Yun, dun kami nagkamali.

Interviewer: Ah okay

Interviewee: Tapos ano pa, kasi kunyari isang meal. Kunwari beef tapa meal. Sa isang beef tapa meal, meron siyang rice, meron siyang beef, as in single serving nung beef may isang egg, ayun lang. So gusto nila na kunwari pagprint kasi namin ng receipt, ah anong tawag pmix product mix Kung nag print naman ng product mix galing sa POS, puro ganun lang yung lumalabas. Hindi namin namiminus ng maayos yung raw materials, kunyari yung ilang cups ng rice di namin.. di namin nacocount kasi hindi namiminus ng maayos so maganda sana kung kunyari beef tapa… diba eto yung program paglabas, beef tapa, ilan naorders for today automatic na siya magmiminus automatic na siyang magmiminus sa rice, automatic na siyang magmiminus sa beef, automatic narin siyang magmiminus sa eggs.

Interviewer: So bali yung gusto mo iinventory yung raw pack, pre-pack tapos yung buong meal.

Interviewee: Oo.

Interviewer: Yung kapag linagay tong meal na to mamiminus lahat sa kanya.

Interviewee: Yung madami yun yun. Oo yung ganon.

Interviewer: Hirap magtanong

Interviewee: Yung about sa restaurant gusto niyo?

Interviewer: Sige.

Interviewee: About sa restaurant, yung restaurant is BTF, Beyond the flavors. Ice cream house siya na may menus na ice cream special and all-day breakfast tapos snacks. Yung snacks, 12 types of snacks yata and 4 types of breakfast lang tapos 12 types of ice cream. Taps may inventory for ice cream. Hiwalay yung kitchen and bar tawag namin sa mga ginagawa sa icecream, bar, meron din yung mga whip cream, mga syrup lahat andun din.

Interviewer: So magkaibang inventory sila pero nasa isang program?

Interviewee: Oo nasa isang program din ibang tab lang muna.

Interviewer: Usually, gaano kadami yung mga i-inventory niyo sa raw materials niyo, sobrang dami ba lumalabas na siya ng thousands?
Interviewee: Hindi. Siguro mga every other day naman kami nagdedeliver. Kapag bumibili kami mga 2 kilos 3 kilos ganun lang. Kaunti lang.

Interviewee: Tapos gusto namin yung reports sana may variance report. Variance is yung difference ng computer count and actual count. Kasi computer count yun and dapat daw 50 minus 50 equals 50 pa, tapos actual count mo 45, so variance negative 5. Nawawala yung negative 5, so sana yun yung marareport kung ano yung mga variance for that day tapos daily siya. Tapos kung pwede kami mag add, delete, edit ng items, saka pwede kunwari beef tapa, pwede kami din maglagay ng kung ano yung imiminus niya, kasi may units. 0.14 grams beef tapa for order. So pwede naman i-adjust yun kunwari gusto namin lakihan yun magiging 0.16; kami na magtatype , na e-edit siya. Tapos kung delivery naman parang pwede rin kaming magadd ng raw material kunwari may bago kaming item so may bagong raw materials kami, pwede din kami mag- add edit and delete din ng raw materials.

Interviewee: Tapos pwede rin nating dagdag ng parang shelf life? Baka kasi pag sobrang simple. Ah tapos may price pala, price ng raw material tsaka ng buong meal para macocompute niyo na kagad magkano yung sale, so cost of good minus sale. Ganun. Tapos yung reports. Any question?

Interviewer: Ngayon lang ba kayo gagawa ng software?

Interviewee: Oo kakaopen lang

Interviewer: Yesss!!! Saan saan?

Interviewee: Sa San Lazaro. Kasi manual count kami lahat eh. Alam mo yung logbook lina-logbook namin isa-isa. Gumawa ako excel. Kaya siya pero hindi parin siya ganun ka okay compared sa real life program kasi sa program pwede ka mag add and delete, sa excel kung nag add ako masisira yung formulas so parang uulitin ko yung buong excel kaya parang mas hindi kaya. Tapos yung gusto niyo bigyan ko kayo sample list? Kunwari isang order kung ano yung laman

Interviewee: Tapos yung program kayo na maglalagay ng laman or kami na?

Interviewer: Kami hindi ba? Pwedeng tayo pwede rin kayo

Interviewee: Para matesting na diba? Kasi kailangan testing, meron naman ako files.

Interviewer: Yung sa inventory system niyo ba, sino lang ba yung pwede magbukas ng inventory system? Kailangan ba nating lagyan ng password?
Interviewee: Oo pwede. Sige pwedeng may password protect level. Yung mga user user lang? Oo. Kahit isang level lang wala na yung standard and administrator, kahit isa lang. Tapos pano yung kunwari for isang computer lang yun or pwede ilipat sa iba yung program?

Interviewer (to co-interviewer): Pwede ilipat sa iba yung program diba?

Interviewer: Kunwari database, pag-inedit lahat sa lahat ma-eedit? Networking yun diba?

Interviewee: Hindi hindi, hindi namin kelangan na nakaconnect sa lahat.

Interviewer: Pero yung database kasi..

Interviewee: Wait pero kunwari yung database diba dapat dun sa computer na yun gumana.

Interviewer: Pwede mo naman siguro itransfer siguro yun. Pag tinransfer mo yun lahat pati yung database dun sa kabilang computer masasama lahat.

Interviewee: So parang eexport lang and iimport lang uli sa kabila? So may requirements ba? So may laptop pa?

Interviewer: Wala naman. SQL lang

Interviewee: Yung may dolphin?

Interviewer: *nods*

Interviewee: Tapos yung reports anong klaseng file pwede niyong ilabas.

Interviewer: Pwede siya export sa excel

Interviewee: Kung export, kasi yung mom ko may ipad siya. As of now yung inventory namin naka excel and logbook so yung excel nasa dropbox na kagad so pagka edit-save upload niya kagad sa dropbox, magnonotification sa ipad

Interviewer: Pwede namin itry yun na nonotify at eexport

Interviewee: Oo kahit sa dropbox lang. Tapos yung gagamitin niyo, meron ako sample, sample sa ibang restaurant, pero hindi siya program excel din siya, 'di siya naeedit kaya ayun yung ayaw. Basta send ko nalang din mga files

Interviewer: Sige pati yung mga materials niyo pa send nalang nung file

Interviewee: Tapos yung important lang naman reports and mabilang yung items. Any question?

Interviewer (to co-interviewer): Marunong ba tayo magimport, import, kunyari bibigay niya satin yung parang list pag inimport natin nasa loob na yung data. Di yung manually

Interviewer (to co-interviewer): Wala akong form sakin sakin as in tinatype type ko lang d siya yung naka cs script

Interviewer (to co-interviewer): Pag binigay niya satin yung list manual pa yung ilalagay sa database pero pwede nang icode yun na hindi mo na iniimport

Interviewee: Pwede din kayo mag code ng naiimport yung items? Kunwari yung extract kunyari sinabi ng prof niyo extra features nalang kung gusto niyo import kasi dati may isang POS kami na may inventory din sinabi lang sakin ng nag-aano type ko lang daw yung item, name ng item sa unang box, sa baba nun ano yung measurement tapos inimport niya lang lahat ng import kagad

Interviewer: Yung nareread. Yung file handling?

Interviewee: Kung extra features lang.. yun hindi yun important kasi mas important yung sa software mag-add, kasi di naman maurnong sila magcomputer gusto nila add tapos kung anong item, ano measurement. Tapos yung system sana compatible with others kasi tulad kami yung btf diba hindi lang naman yung restaurant namin eh may iba rin kaming restaurant pero same logic as in may raw material tapos ano edit yung files. Pero same lang logic niya may pre-pack…

Interviewer: Pwede naman ibibigay namin yung program tapos walang laman tapos kanya kanyang add nalang.

Interviewee: Add ng add ng laman yun lang. Tapos yung kung full screen, pano yun?

Interviewer: Kaya naman pwede naman i-full screen, adjustable din naman siya eh.

Interviewee: Tapos ano pa ba. Nasasave, export. May.. ano pa ba yung iba… pero yung process simple tapos meron din kaming pmix, dapat may isang tab dun kapag open nun dapat lahat ng items ng restaurant andun as in pwede ka din magdagdag kunwari beef tapa – ilan nabenta for today. Yun lang, list lang tapos automatic subtract na siya.

Interviewer: So kailangan ba tong inventory system na to as in pag may customer kayo tapos bumili siya, automatic pagbili niya nababawas kagad?

Interviewee: Hindi, kasi every end of the day namin ginagawa yan. Hindi siya nakaconnect sa pos namin. Yung pos namin nag eexport siya ng file na icocopy namin dun sa inventory system niya, so manually add yung numbers numbers lang.

Interviewer: Diba pwede mag add ng raw materials kunwari ano yung raw materials sa tapa?

Interviewee: Beef

Interviewer: Kunwari beef, pagnakabenta ka ng beef tapa kailangan iminus. So kailangan ibigay yung recipe?

Interviewee: Oo. Meron na yung recipe. Okay na yung recipe.

Interviewer: O sige, nanakawin namin. Tapos magbebenta na tayo.

Interviewee: Tapos kung pwede meron low supply alert

Interviewer: Naks, may low supply alert!

Interviewee: May value na pwede naming i-set kung anong value siya na magaalert na low na siya. Yun lang tapos reports ano yung pinakamarami nabenta, ano yung pinakahindi mabenta, ganun ganun lang.

Interviewer: Ano paba? Isip kapa? Siya pinag-isip e no?

Interviewer (to co-interviewer): O nga eh.

Interviewer (to co-interviewer): Tanong mo muna kung ano yung problem, manual kasi sila sa logbook

Interviewee: Sa logbook talaga kami.

Interviewer: Ayun ba yung sa guard?

Interviewee: Hindi yun. Mas okay naman. Mas pang accounting. Ganun parang ganun. Kaya medyo magulo.

Interviewer: Gumawa na kasi kami ng parang ganyan eh, sa bakeshop, maraming user.. kanya kanyang binebenta.

Interviewee: Sige kung sobrang simple yan isipan natin ng paraan.

Interviewer: Okay naman.. Medyo humirap siya, oo! Medyo humirap siya dahil sa export import at saka sa may yung reports reports.

Interviewer: Yung reports daily?

Interviewee: Daily. At yun pwede kami pumili anong date. Pwede ako mag backlog, kung ano nangyari.

Interviewer: Gusto mo malaman yung mga dating reports?

Interviewee: Basta nasasave siya tapos nahahanap siya.Diba sa sql nasasaven naman siya di na siya nawawala iba? Tapos back-up, may back up ba?

Interviewer: May export siya. Pwedeng mo siyang i-export

Interviewee: Pwede bang isang may button na pagclick yung backup magbabackup na siya.

Interviewer: Siguro pag cinlick na yung backup mag backup na siya. Hindi pa namin na try, ever. This would be the first. I developed it first.

Interviewee: Tapos yung, sino gagawa nung GUI?

Interviewer: Ah hindi kami, sila! Analyst! Features lang kasi kami. Ano gusto niyo simple lang o may picture ng restaurant niyo?

Interviewee: Simple lang.

Interviewee: Pwede. May theme kasi eh color namin pink and hindi namin alam eh, bigay namin yung files, hindi ko masabi. Hindi ko ma-explain yung color. Tapos isa lang yung user. Mahirap kung madaming user?
Interviewer: Hindi naman.. Halimbawa maraming user pero nakukuhaha rin… naviview nila same database or like halimbawa user kaming dalawa pero magkaiba yung database namin.. magkaiba yung laman
Interviewee: Pwede pwede kasi..
Interviewer: Or parang medyo straight siya pag etong user na ito ang naglog-in eto lang yung pwede niyang gawin tapos pag etong user na to..

Interviewee: Hindi hindi na ganun..

Interviewee: Kasi samin naman ginagawa namin.. may isa kaming taga kitchen, may isa kaming taga bar nagcocount to, nagcocount to tapos yung dalawang yan bibigay sa manager tapos yung manager na yung maglilista icocombine niya.

Interviewer: Edi parang ano nalang, yung bar ang nabubuksan niya lang inventory.

Interviewee: Hinde bawal silang magcomputer. Kasi manager lang yung ano..

Interviewer: so isang user lang para kay manager?

Interviewee: Ah hinde.. oo sige pwede na yun si manager nalang tas kung may login log in pa yun.

Interviewer: Password protected naman yun para hindi pwede buksan ng iba

Interviewee: So pag namatay yung computer mamatay siya? Kunyari sleep lang? Pag open? Di siya mamatay? kailangan i-logoff talaga? Tsaka yun lang at saka yung pera kung magkano yung sales, yun lang naman eh.. So ano mga kailangan niyong files ?

Interviewer: Yung recipes mga raw materials price yon. Yung measurement nila.. yung cup..

Interviewee: Oo yung nasa recipe ayun okay na yun. Yun lang.

Interviewer: Hindi naman natin siguro kailangan lagyan ng picture ng meal, siya lang naman makakakita

Interviewee: Kung may kailangan lang kayong files sabihin niyo lang para may maibigay na files, any question?

Interviewer: Follow up nalang pag may kailangan. Thank you!

Interviewee: Sige.

Company: Beyond The Flavors
Interviewee: Brian J. Falsis
Date: June 18, 2014

Interviewer: Hi Brian.

Interviewer: Hello

Interviewee: Wait kasi yung prob.. problem nga raw materials diba, raw materials nasa isang cabinet tapos yung raw.. may raw materials rin freezer. yung pinagawa ko everytime na kukuha sila ng raw materials may isang papel andun sa door tapos lilista nila kung ano kinuha nila tapos sino kumuha tapos end of the day lahat dun cinocompile tapos tsaka ilalagay sa program hindi every transaction kasi busy sila lahat eh pati yung pos yung pos kunyari

Interviewer: Wait ano yung pos

Interviewee: Yung sales, yung sales yung pininpindut pindut tapos nagpiprint ng receipt

Interviewer: Ahh okay..

Interviewee: Ayun ung pos. Everytime kapag nagorder ako nagstore siya as in sinasave na niya for that shift per shift kasi yun eh, so kunyari isang shift from 6am to 3, 6am to 3pm so dun sa in between na yun pwede akong magprint ng receipts.. ilan yung nabenta.. ganun lang.. tapos kung yung ano pagprint per order na yun, as in isang tapa, isang bangus, isang posit, ganun na siya. Yung ano namin yung program dapat kunyari ninput ko isang tapa dapat madami magmiminus, magmiminus ng rice, magmiminus ng beef, magmimnus ng ano tapos sa program naman, pwede kami magadd and subtract ng raw materials and pmix.. pmix nalang tawag natin product mix ahhhh products mixture of products mga nabenta for the ano kasi pmix tawag namin dun, so piprint ng isang papel ung pos namin nagpiprint lagi ng papel tapos nakasulat dun kung ano yung nabenta, so kunyari yun lang tapos tatransfer namin pero ung program dapat naano siya.. naeedit. Pwede akong magarrange, kunyari ahh.. so button nalang end of shift, may button dun pag click ng end of shift may lalabas dun.. siguro table tapos lahat ng items andun tatransfer nalang namin.

Interviewee: Alam mo yung kunyari sa iphone diba? yung kunyari may edit, tapos nadadrag around mo kung ano mauuna parang gusto kunyari pwede namin i-arrange siya up or down lang parang ganun lang yun lang, kasi para mas mabilis, kasi kunyari nagpinput ako ng tapa.. ganun.. tapos pagprint out pag labas mo sa system mo, baka alphabetical siya or something.

Interviewer: Pano ba dapat?

Interviewee: Gagayahin namin ano lumalabas sa receipt

Interviewer: Edi itype niyo nalang lahat sunod sunod

Interviewee: Hinde pano pag nagadd pa kami ng item?

Interviewer: Edi sa ilalim.

Interviewee: Yung POS sa gitna na siya shinoshoot e,h kasi may category eh icecream breakfast snacks ganun siya by category siya. Kunyari eto yung system, may end of day diba.. ibig sabihin ng end of day.. ah end of shift nalang.. pagcinlick to may lalabas na isang window yung window na yun, yung mga menu items namin tapa ganun ganun yun eto pwede name inarrange hindi siya alphabetical kagad kasi pwede niyo isort alphabetical kagad.

Interviewer: gusto niyo per time? Pwede kasi bigyan ng time stamp.

Interviewee: Ay hinde hinde hinde kasi nga may standalone meron na kami system pang sales yung sale na gumagawa nun, problem namin inventory of raw materials, so ginagawa ng system minus or add lang siya wala na siyang aalalanin kung kalian na benta, kasi yung sales system namin.. kung nagprint kami pwede kami magprint 11:00 to 12:00.. gano kadami tapa nabenta.. may ganun na pos namin. complete na. Wala lang kaming inventory, yung inventory kasi yung problema.

Interviewer: So pagsort nila by category?

Interviewee: or pwede nalang maglagay.. pwede may function nalang na pwede kami magadd ng category edit namin yung items sa loob ?

Interviewer: pano mag add ng category

Interviewee: Sa pos kasi ano uhh.. meron yung may mga magadd kami ng item diba aadd namin yung item, tatanong niya anong category ko gusto ishoot yung item o add item ako.. sa sales system namin,add item tatanong niya anong categories, sa anong category ko ilalagay.. lalabas lahat ng category or pwede ako gumawa bagong category, tapos kunyari walang laman yung pos system niyo blank, unang gawin ko add item, tatanong sakin saang category ilalagay, kung walang category, pwede akong magadd so add ako category.. drinks, tapos lalagay ako water, tapos price, tapos stock.. left stock nalang, tapos enter.. nakastore na siya sa database. Kung nagdeliver, seselect ko lang yung water tapos add lang ako ng stock.. magaddd na din siya sa database, tapos kung ano naman.. kung nagsale, nakabenta ng akong limang water, magmiminus kagad isya sa database..

Interviewer: Ayun na yung finished product?

Interviewer: So meron siyang category?

Interviewee: Kaunti lang category namin icecream snacks and drinks and breakfast ?

Interviewer: Fixed na yun?

Interviewer: Hinde nagadd kya naaededit

Interviewee: Kunyari ganun.. diba eto icecream, eto yung mga finished products na.. so kunyari rainbow delight, diba siguro 9 scoops yata yan eh.. eto 9 scoops, so pag inenter to diyan, mag minus 9 kagad siya.. yung ilan mmimnus kami din magiinput or bigay namin sa inyo.

Interviewer: Bigay mo nalang samin yung recipe.

Interviewee: Oo ganun nga.. so every recipe may recipe siya kung ilan i-miminus kunyari calamare, 12 pcs ng ring imiminus for every order, tapos ilang grams lng ng dip, so yung sa database madami.. may ano siya.. may calamares, may sauce, lahat ng sauce nakasulat dun.. kami nalang mag-aadd ng sauce.

Interviewer: Dun sa database yung raw lang diba?

Interviewee: Hindi.. kase.. yung amin kunyari ketchup and hotsauce pag hinalo namin yun magiging barbecue sauce.

Interviewer: Considered sya as menu item or raw material?

Interviewee: Yung ketchup raw material

Interviewee: Hinde hinde ano na yung ginagawa namin kaya may papel kami sa cabinet for every kuha. so minaminus namin dun yung cabinet namin andun, lahat ng raw material kung may kumuha ililsta sa papel, tapos yung papel kukunin tsaka imiminus kasi hindi siya naiintegrate sa sale system namin.

Interviewer: Yung menu item.. wait, category.. price, ingredients, tapos stocks left?

Interviewee: Stocks

Interviewer: Yun lang kailangan information nasa kanya? Kayo magiinput ng stocks or yung system na magcocompute?

Interviewee: Initial stock syempre kami maglalagay. tapos pagnagdeliver paplus din kami.

Interviewer: Wait kada minus sila maginput ng laman? Di kunyari may nagorder ng tapa ah.. lahat ng ingredients dun sa recipe miminus kunyari 1kg of beef, wala naman silang special order na padagdagan mo?

Interviewee: Wala. Pero pwede din kami magadd kasi kaya yung program naeedit, magadd, pwede ka magadd ng item kunyari ahhh.. calamare add on, magadd lang kami ng isang finished product na add on na calamari, miminus na 2pcs of calamare rings instead of isang order 12 yung namiminus.

Interviewer: Tapos yung raw materials may shelf life? Tapos amount?

Interviewee: Hinde yung raw material na shelf life namin nauubos namin kunte kunte namin

Interviewer: So yung raw materials like vegetables, information na kailangan sa kanila? amount nila..

Interviewee: Amount uhh.. amount price, sale price, tsaka cost actual price and cost. Kasi kunyari binebenta namin yung product 120, d naman tlga 120 yun eh so macocompute mo kagad yung net sales

Interviewer: Sa raw materials yung actual price?

Interviewee: Hindi hindi, sa finish product

Interviewer: Yung raw materials may price pa yun?

Interviewee: May price din. Wait ano.. sample lang.. isang gallon ng ice cream 500 pesos, isang rainbow delight 9 scoops, isang gallon 30 scoops, so 500/30 automatic na siyang nagcocompute diba, kasi may price na siya eh.. pass pass nalang, so automatic siyang magcocompute pag nagorder kami ng isang ganun.. automatic na niyang macocompute yun raw material price..

Interviewer: Anong raw material price?

Interviewer: 500 daw

Interviewee: Na rainbow delight

Interviewee: Eto finished product to.

Interviewee: Raw materials niya are ice cream.. yung syrup, d na namin binibilang isang 1 gallon, 30 scoops isang gallon, 500 pesos isang rainbow delight 9 scoops.. so automatic siyang magcocompute kung magkano to kase 500/30 x 9, tama diba?

Interviewer: Yun yung actual price na

Interviewee: Yun yung actual price ng rainbow delight

Interviewer: Tapos yung cost kayo na mageencode?

Interviewer: Oo cost yun yung sale price na kunyari 125 pesos so eto kunyari binebenta namin 125 pesos, so eto 500/9 55 per scoop x 16.16 pesos per scoop, x9 = 150.. kunyari 150.. so net sale 50 pesos

Interviewer: Automatic na siyang magcocomptue so eto etong 200 na to

Interviewee: Etong 200 nato so mga reports ha.. meron tayong sales uhh.. ano pa ba.. d ko alam tawag eh.. basta yung sales eto yung buo.. tawag dito yung buo, yung nacollect naming pera yun yung sales.. lahat lahat wala pang minus so may imimnus siya which is eto.. itototal na yan.

Interviewer: So yung sales?

Interviewer: Yung sales total ng malaki eto sales.. eto yung 150 d ko alam tawag diyan isang ganon din yan tapos etong lahat eto sales minus profit so nacocompute na yan

Interviewer: Meron ba kayong target for the market? Pano niyo malalaman yung target kayo nagseset?

Interviewee: Oo kami nagseset

Interviewer: So gusto niyo ng parang report na ipapakita yung graph?

Interviewee: Pwede din.. yung reports na to.. for raw meterials mero na kaming reports for sales pero wala yung profit hindi nakainput yung price ng rawmaterials, kaya hindi namin namiminus so hindi namin alam yung pinapakita kaya kailangan namin to para makita namin yung profit talaga.

Interviewer: Pwede din kasi history

Interviewer: Tiyaka yung database d naman nawawala eh.. tsaka backup kung may backup tapos maimport niyo yung backup uli

Interviewer: Tapos parang sample na report parang format lang..

Interviewee: Ng report?sige send ko na

Interviewer: Eto yung isang report ng parang isang item kung pano sila nagsell ngayon this month, then yung isa panaming report per item na siya kunyari tapa month of july

Interviewer: Oo may ganun..

Interviewee: Ako wala akong alam sa UI basta maganda UI. Yung reports nanay ko titingin basta titignan lang daw niya alam na daw niya.

Interviewer: Yung reports i-eexport?

Interviewee: Export siya as excel or something sa dropbox na folder so automatic upload na siya .Meron na kami dropbox na folder

Interviewer: Gusto niyo ba naeedit?

Interviewee: Ah eto yung mahirap naman may variance kami.. kasi kunyari may nabenta kami 100, tapos uhh.. exisiting stocks namin 200 100 nabenta 100 pero binilang namin 98 so tawag dun wastage.. eto yung sample. Eto sa excel na to ginawa pero per day na to ginawa.. eto yung pmix eto yung lalabas kapag nag end of day, so eto yung category tapos eto yung laman ng category. Ganun may category siya tapos kung ilan nabenta for that day.. etong day is February 8 friend chicken adobo meal 6 nabenta so ganun ganun.. so pagtapos niyan pinass na sa second one which is nagmiminus siya so ilan nagamit na chicken adobo for that day? 56.2. so per serving ng kanina.. so kunyari eto chicken adobo meat ano yung mga gumagamit ng chicken adobo meat fried chicken.. ganun nakalista lahat tapos gaano kadami nagagamit niya per serving taops ilan nabenta for that day, so ilan yung nagamit kunyari fish and chips so dito may raw material ako na fish ano yung mga gumagamit ng raw materilas na fish? Isa lang naman fish and chips.. so nakasulat na diyan.. so ilan pack per serving? Isang pack kunyari 1 kilo. ilan grams sa isang serving? sabihn mong 500 grams .5 pack per serving. Tapos ilan nabenta for that day dalawa nabenta fish and chips so miminus 1 pack kasi 2 x .5, so used magiging 1. So lilipat.. so eto yung pniangmamath niya so lalabas dito chicken adobo meat.. kung ilan nagamit.. so eto.. may delivery so aadd.. yan tapos wastage..

Interviewee: Yung saying kunyari d naluto d naluto ng maayos, wastage yun mamaminus yun actual use yung nagamit mo talaga ending.. ay wait ah okay.. yung actual use eto pala yung galing dito yung sa sales.. kung ilan nabenta yun yung actual use, ending. proposed ending.. eto eto ah actual use ending ah.. meron nagbebenta kami ng fish and chips, pero fish and chips ahhh nakasulat dun sa yung binigay ko sayo naman na ingredient list 500 grams ng fish ginagamit so meron akong raw material na fish per pack yan or per kilo depende, may unit of measurement naman pwede naman namin i-edit so fish .5 kilo nagamit for today kasi isang order lang nabenta ko ilan yung actual eto ah etong actual use is equal to .5 kasi ayun yung nabenta ko, etong ending is beginning ko.. kunyari beginning ko 3 kilos lang, ito iinput namin to kaya kunyari diba pagaadd ako items sabi ko may stocks diba. so eto yung stocks na nainput ko yung initial so 3-.5 kasi isa lang yung nabenta ko so maging 2.5 kilos sa natira lalabas sa ending 2.5 kilos, tapos bibilangin namin kunyari punta kami sa ref nakita namin nakita namin 2 kilos nalang, so ayun yung actual ending so yung variance namin .5 nawala d alam san napunta.. eto yung

nakakalugi yung variance eh. Tapos may delivery din iaadd lng naman ng iadd etong conversion lang naman mas mahirap nasend ko ba to? Nasend ko yung recipe?

Interviewer: Oo

Interviewee: Eto hinde eto yung parang pinaka idea.. eto yung idea eto yung ingredients list, dito lang mismong gagawin naming system pero for matagalan, eto per day eto.. as in template lang siya didelete susulat uli idedelete susulat uli, sa adobo to.. eh etong daily EOD naman.. eto yung daily count, ending count nga.. so everyday mag ppmix kami kung ilan nabenta saka ilan yung natira yung natira eto ipapass niya sa actual ending eto ng pmix papas niya saactual use and ending soetong dalawa imiminus magkkavariant siya eto basta actual use at ending galling sa sales which is pmix kunyari ilan nabenta naming fish and chips.

Interviewee: Eto yung talagang natira as in binilang name,n eto yung actual ending meaning binilang namin uli binilang namin hand count.. physical count eto natira na dapat eto matira kasi beginning inventory – used for today so etong actual ending na ito magiging beginning ng tomorrow kunyari 50 cups meron ako 50 na baso today nabenta ko na drinks lima, so matitira ilan dapat endin ko 45 eh Interviewer: binilang ko 40 nalang variance niya lima, so tomorrow beginning ko 40 nalang uhh.. beginning minus sales yung nabenta so kanina 50-5 kanina dapat 45 actual ending 40 variance 5

Interviewer: Wait may question ako diba merong add ons yung mga menu items

Interviewee: Wala pang add ons. Siguro kung mag aadd kami kami nalang add pwede kami maglagay bagong order and kami din magalagay ilan minus sa order na yun

Interviewer: So pwede kayo magencode recipe?

Interviewee: Oo pwede kami maginput ng recipe.

Interviewer: Diba kunyari nakakapag add items kana, pagcinlick niya yung isang item isa lang category so tapos, pagkatapos ng category kunyari umorder daw ako tapa, tapos magdedefault lalabas na ung mgalalabas na ibabawas per item? Sinasabi niya sa tapa meal default na mababawas yung rice. Lalabas muna siya na ayun mababawas tapos may button na kung may add on. Kunyari yung tapa mo parang pwede mo pang button ditto, pagcinlick mo magiging 2 rice siya.

Interviewee: wala

Interviewer: Diba kunyari yung tapameal mo tapa meal, kuyari rice tsaka tapa laman niya, kapag pinindut siya tapa meal nakalagay under niya na kung ilan serving ng rice, ilang kilo ng tapa, ganun.. tapos kung automatic na mabaawas kapag yung tapa meal may nabili ng isang tapa meal automatic ng inventory mo ng rice may mababawas na tapa

Interviewer: Wait.. eto hindi eto every order ah.. pagtapos na yung araw pag sara ng store

Interviewer: Hindi to every order binabawas tsaka lahat ilalagay kagad, hindi siya per order kunyari nakita mo to diba whole day.. eto yung actually na nakaprint sa resibo, dun sa resibo na ipiprint namin sa pose to lalabas kung ano inbebenta, ano bebenta 6 nakalgay diyan.. 6 lalagay ko dito everyday yan

Interviewee: Hindi siya every order

Interviewer: Kami din maglalagay stock?

Interviewee: Hindi kami na maglalagay ng stock. So yung system parang siya lang magcocompute compute. Pero initial kami din maglalagay

Interviewer: Add raw material, add din ng recipe yung mga ganun.. wait.. sabi mo yung pmix na yung linalagay sa system.

Interviewer: Hindi. may iba eto medyo rough ah.. breakfast, longganisa, tapa, tocino, bangus, kunyari nagorder for today ah nagorder sampu.. well hindi pala order bibilangin ko muna ilan gamit ko diyna kunyair nabilang ko 15 na tapa ah 15 na longga 18 na tapa yan na 9 na tocino 6 na bangus raw to, raw.. kase panget nga to kaya hindi nagagamit eh raw materials yan.. so nabenta.. ah wait so 15 kunyari January 1 binilang ko January 2 magoopen binilang ko lahat may beginning stocks ako kunyari pinalitan ko to magiging 16 siya kas ibinilang ko 16 so kung bukas magoopen ako. Eto January 1 january 2 january 2 magoopen lahat ng items ko input ko muna sa system niyo kaya nga may stocks eh kunyari 15 stocks na kung ginawa kong 16 magiging 16 kasi ayun yung beginning ko for tomorrow so kunyari nakabenta ako 12, 15-12 dapat 13 matitira. Ay hinde 3 pala matitira tapos pag nag actual count ako may variance ako na negative 1 so meaning may nawawala na isa. Ayun dapat rinereport ng system niyo dapat narerecord niya yun yung nawawala kunyari nagdelivery din ako nagdeliver din ako ng 100 tapos sales ko 12 matitira ko 103 kasi nag add siya ng 100. Parang database at nagaaddminus siya palagi tapos actual count actual count 100 nawawala -3 yung beginning ng tomorrow hindi yung ending nga eto yung actual count yung magiging beginning bukas kasi alam mo na ngang kulang eh yun lang

Interviewer: Binbilang niya ba pati yung pagtimpla ng soysauce if ever?

Interviewee: Puro minus, add and minus nalagn yun nasa database parin siya pero kami nalang mag aadd and minus pwede ko siynag ilagay sa recipe or not may recipe.. ano kayang may toyo

Interviewer: Siomai

Interviewee: O kunyari siomai may toyo every order ng siomai may 10ml na toyo kung nagorder kung nakabenta ako ng sampung siomai 100ml na soysauce mamiminus pwero pwede din ako magminus ng soysauce kasi database siya mamianus parang hahnapin

Interviewer: so may isa pang feature na manual kayong magmiminus

Interviewee: Yun yung ano uhh.. hinde.. eto lalabas eto nalang ifollow natin to eto lalabas pero yung sa baba nito nakalista parin lahat ng law materials eto yung pinakaend ng sa baba niyan nakalist parin alhat ng raw maetrials kasi nakastore na siya sa database eh piprint out mo nalang siya so lalabas lahat ng raw materials kunyari ice tea isang order ng ice tea ilang grams ng ice tea poweder so maminus ako ng limang order ng ice tea imimnus siya ng ilang grams na ice tea pero yung ice tea na rwamaterials ko nakalista parin sa baba nakabenta kunyari may bumili ng ice tea na pack talaga pwede din ako Interviewer: magminus dun sa ramaterials mismo eto de kunyari kasi tissue namin dalawang restaurant namin yung magkakatabi so pagkumuha siya tissue imiminus din namin.Eto list din siya.. pre-defined.. lecheflan may set of items siya na imimnus pero pwede ka magadd minus ng items isa isa eto parang nakaset lang isya kung ano imimuns sa kanya. Eto yung set of items na pwede hinde eto iba eto template lang may sinet ako na actual pati ice cream may inventory. Yun yung problema namin hindi namin nabibilang kaya hind inamin alam kung nanakawan kami. 70 grams per scoop samin nabibilang dapat dapat nabibilang siya hindi lang namin biniiblang siya kasi nakakapagod kaya dapat may

system dapat as in maeestimate namin kunyari nagamit namin kayanga may variance eh actual use tsaka actual ending ah hinde.. sales tsaka ending

Interviewee: Nasan na ba tayo?

Interviewer: Sa scoop ng ice cream

Interviewer: Sa scoop ng ice cream hindi namin, per scoop yung bilang

Interviewee: So estimate nalang

Interviewer: Tapos ilang scoops nabenta ngayon, yung flavors hindi na namin binbiilang hinid lang ice cream bienebnta namin yung ice cream pwede per scoop may bumibili din samin binibili ng buo kaya kailangan amin mag minus sa raw materials may tanong pa kayo?

Interviewer: End of shift binibigay niya yung reports?

Interviewee: End of shift pag pinress to lalabas lahat ng materials na pwede magmiminus kami

Interviewer: Raw materials

Interviewer: Or pre-set materials

Interviewee: Tawag nalang natin preset materials para mas madali

Interviewer: Eto yung tapa

Interviewer: Ayan yung pmix?

Interviewee: Oo pmix na siya 140 grams

Interviewer: Eto tatype yan yan iinput namin isa isa eto as item kuunyari teim lash so kunyari nag minus ako ng isang tapa breakfast magmimus siya lahat pero nakalista parin siya sa baba may tapa may rice may vinegar.

Interviewee: So ayun dapat lalabas pag click end of shift.Oo lahat as in lahat siya tapos miminus namin

Interviewer: Wait tanong so diba pmix pag nagadd ka ng ingredients pero siinisip ko kasi before mag add ka so mag pili kapa from drop down yung parang diba may drop down so bali kailangan niyang gawin add niya muna yung raw materials.

Interviewee: I-access lang niya eh parang ganun lang so pag binigay yung program depende kung sino maginitialize kayo o kami pag kami mag initialize ilalagay namin lahat ng item namin sa system para magkalgay sa system para magkalamn bago kami magmiminus minus or add. Yung delivery naman parang ganito din pero add lang siya

Interviewer: Parang restock

Interviewee: Oo delivery restock. Eto dami kasing item eh parang may magic sarap, soy sauce, bread crumbs sangkatutak tapos duamdagdag pa yan tapos nalaman namin wala kaming table napkin add pa diyan table napkin kaya pwede dapat kami magaddd tapos yung ano naman pwede ka mapre-define kung ano imiminus isang breakfast ayun yung imimnus para hindi na namin hahanapin isa isa tapos yung reports yung variance reporting

Interviewer: D niyo naman kailangan ng conversion diba?

Interviewee: Hindi kami na lalagay diba as in dapat isa lang measurement like grams kung grams lang gamaitin namin so magkaka. Something siya isang gallon 1 kilo isang scoop.. ilan yun kunyari .03 kilos per scoop parang ganun lang magcoconvert convert siya pero isa lang unit of measurement.

Interviewee: Meron ba kayo hindi nagets?

Interviewer: Wait one last password protected siya? What if nakalimutan niya yung password pano niya gusto ireset?

Interviewee: Tapos yung database wala naming problema magstore tapos yung backup tapos yung binack-up mo kayo na bahala magimport magclick lang ako import maimport na sa database. Kayo bahala sa format kasi kayo din amgimport para icopy paste niy oanalgn yung format. Yung reports pdf. Kayo na bahala sa import export kasi kung ano inexport niyo ayun din iimport niyo. May tanong kayo baka may nakalimutan akong sabihin sa inyo. Marunong ba kayo magopen ng excel? Kasi may formulas dun ayun may formula siya na nagpapass ditto basta nagpapasahan sila ng formula. Pero ganun ynug pinakalogic pwede ka magadd pwede ka magminus may reports ng variance. May history kasi nakadatabase.

Interviewer: So sales tapos raw materials tapos profit yung compare sa given target tapos reports sa items tapos reports sa variance.

Interviewee: Oo. May tanong pa kayo?

Interviewer: Yung ano ba pag nag-aadd ka ng item type? Yung iba kasi dropdown

Interviewee: Hindi end of day kami

Interviewere May pos na kami pindut pindut siya tapos piprint nalang niya ilan nabenta

Interviewee: Wait yung inventory ano mas madali nasa isang window or may backend frontend

Interviewee: Eto may file go to inventory bago lalabas para mas simple siya para eto lalabas palagi sales delivery eod yung sales pag cinlick sales. Recipes , list of of items an drecipe and then minus eto list of item lang and add etong eod end count uhh minus ah hindeay oo minus eto yun variance eto yung variance report eh. Eto reports may mga button lang, pag nasa sales tab kana andun na yung list oo andun na yung list tapos maminus nalang kami mamaya apero yung important is ynug template ay recipe pala as in di na kami maghahanap ng imiminus

Interviewer: Ano uli eod? ayun yung actual?

Interviewee: Ayun yung 100 initial+ delivery minus sales

Interviewer: List ba to ng items?

Interviewee: So parang computed siya, so computed siya based sa reports. Tapos per day siya pipili kami anong day, per day siya.

Interviewer: Yung alin

Interviewee: Yung report

Interviewee: Kasi dapat magaaad siya sa next eh

Interviewee: Pero ito ganun lang talaga as in ito. Beginning, delivery, transout ending, actual variance. Ayun yung eod.. ayun yung mga top. Beginning sa inventory kami maglaalgay etong beginning yung iinput namin kunaroi eto stocks delivery eto add yung delivery transout sale labas so minus ending is equal to deliveryminus transout is equal to ending actual ending ayun yung eod bilang name nactual so ending minus actual ayun yung variance

Interviewer: Yung beginning ba everyday?

Interviewee: Hinde.. nagcacarry. Kung ano yung eod namin for today ayun yung beginning namin

Interviewer: Once lang ba sila?

Interviewer: Once lang kasi nagdedeliver eod.. update siya ng update.

Interviewer: So bali yung beginning nagseset lang siya pag iba item or pag gusto namin refresh ng item

Interviewer: Yung ano pala yung may categories para mas madali kunyari eto categories item

Interviewer: File inventory sa inventory pwede mag add, edit, delete.

Interviewer: Pwede pag nag aadd ka ng item piliin mo nalang category niya.