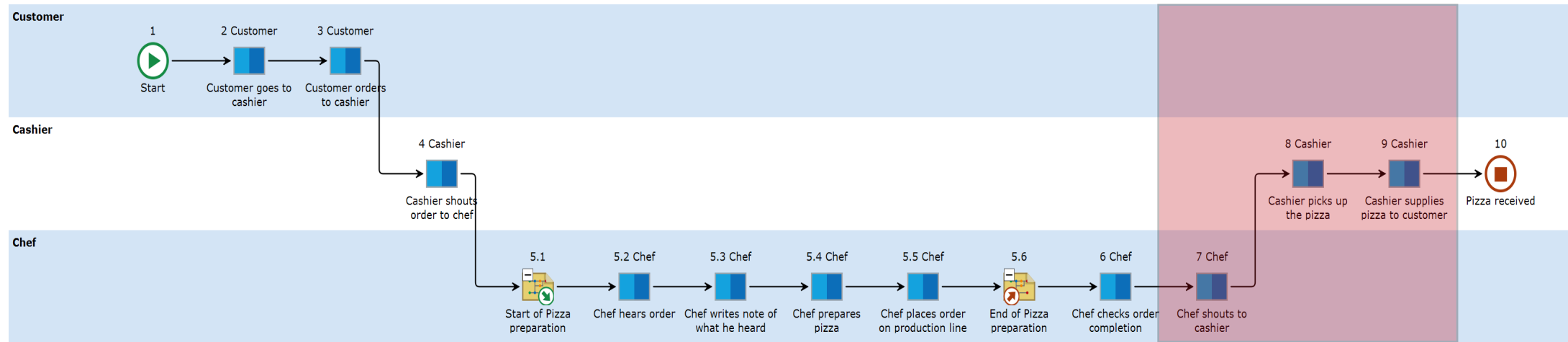


# One-pager (process optimization)

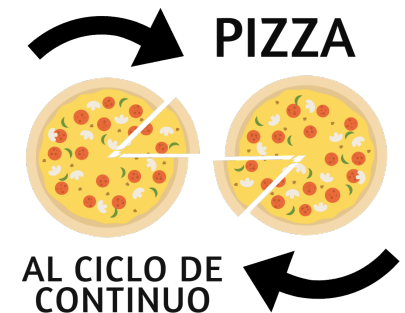
## Original process flowchart



### Bottlenecks:

Cashier doesn't receive the pizza immediately after it's done but has to wait for the chef to give a sign. This results in a bottleneck (highlighted in red) which is solved by adding a notification for the cashier to know when the pizza is ready (highlighted in green).

Cashier has to do multiple things (take orders and get the finished pizzas to the customer) but can't do them at the same time. This bottleneck can be solved with an increased workforce, but since that is not possible, time management is quite helpful as it allocates specific tasks for specific times, thus improving overall efficiency and efficacy.



## Optimized process flowchart

