ZEST-WARE Welcomes You

Restaurant Automation

14:332:452

Group 8:

- Shehpar Sohail • Fahd Humayun

- Nathan Morgenstern • Raphaelle Marcial

- Ama Freeman •Alexander Dewey

- Dwayne Anthony

Who is ZEST-WARE for?

- ZEST-WARE is meant to be used by **privately-owned restaurants**

- It's main features will be used by:
  - **Customers**
  - **Manager**
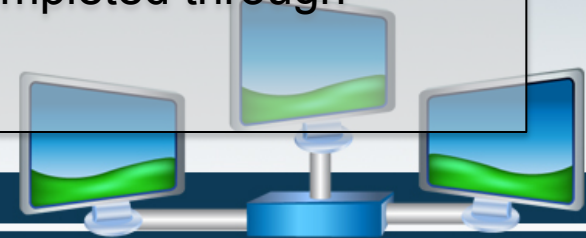 - **Waiters**
  - **Busboy**
  - **Chef**

Purpose of ZEST-WARE

- It is designed to **improve the collaboration** of the employees and **increase customer satisfaction**

- Its aim is to make time consuming and **everyday tasks** around the restaurant **faster.**

- It is used to **increase efficiency** and **overall income** to the restaurant

- ZEST-WARE **eliminates out-of-date restaurant services** and makes employees' **jobs easier**
  - Examples:
    - Hosts **do not have to physically update seating diagrams** to view status of tables (completed through **Customer Welcome Screen**)
    - Waiters **do not have to continuously check the kitchen** to see if meals are ready
    - Waiters **do not have to note down orders using the "pen and paper"** method (completed through **Customer Table Screen**)
    - Customers **do not have to wait for waiter to place order or make a payment**
    - Manager **does not have to go through tedious process of bookkeeping**
    - Manager **does not have to keep track of which employees are working**
    - Employees **do not have to punch cards** (completed through punching into system with **pin**)

Plan for rest of semester:

Final Testing for Demo 1	3/20/17	3/24/17
Full Report #3(Uploaded to github)	3/26/17	5/3/17
Prep for Demo 2	3/26/17	4/26/17
Revision of previous reports	3/26/17	4/1/17
History of work	4/2/17	4/7/17
Implementation	4/7/17	4/25/17
Testing	4/15/17	4/25/17
Reflective Essays	4/25/17	4/28/17
Current Status	4/28/17	4/29/17
Conclusions	4/29/17	4/30/17
Electronic Archive	4/26/17	5/7/17

- Plans for final demo:
- We plan to make our software better by:
    1. Adding more **detailed items on the menu**
    2. Adding the **changing menu option** that will allow the menu to be updated at any time
    3. Adding the **financial records** feature-to keep track of finances along with periodic reports of net revenue
    4. Adding the **control music option** that changes the mood in the restaurant