

ReportDocu

Analysis

For a food truck company please create a database to facilitate regular business for breakfast, lunch and dinner. Our app should be able to manage the customer experience and connect cooks to customers who make special dishes in advance on a weekly basis. Please make certain employees have the cooking certification required. In addition, ensure the truck is maintained and up to code for the food truck industry. Food truck should be able to manage food vendors for various types of meats, wheats, dairy, and vegetables by the ounce or appropriate weight in order to ensure freshness and quality. Quality should be rated and vendors should receive reviews on a weekly basis. Finally please set up the recipients of customer interactions as well.

Customer

All customers should be users who's references are used in CRM like systems that track previous food choices based on food types and cuisines. Please advertise to customers regularly during holidays and in some cases birthdays.

Employee

Chef's should be matched to their specialty dishes and maintain a report with the weekly cuisine rollout.

Vendor

Track vendor intake by the weight and food type.

Certificate

Track specialty dishes and quality using certificates on a weekly basis.

Truck

Food truck should have the required tools and gear for energy consumption and food distribution. Also maintain truck licensing by tracking certifications.

- **Generator**
- Visor
- Deck
- **Gas stove**
- **Ventilation**
- Cooking center
- Prepcenter

"This is an example of a pull quote (a key phrase from your report). Tap or click this text to add your own."