RESTAURANT MANAGEMENT SYSTEM

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Problem

- Paper-based systems
- Inefficient decision making
- Lack of communication b/w different kinds of staff
- Lack of a smooth experience for customers

Solution

- Everything handled within one electronic system
- System makes the decisions for you
- Automatic notifications to staff members
- Customer always gets attention

Features

- Map of tables
- Assign and checkout customers
- Waiting list
- Digital menu linked with the kitchen
- Chefs see only their portion of the order

- Customers make requests and leave feedback within the system
- Cleaners informed within the system when customer checks out

Feasibility Study

Costs	Period 1	Period 2	Period 3	Period 4	Period 5	Period 6	Total
Salaries	20	20	20	20	0	0	80
HW & SW	25	0	0	0	0	0	25
Training	10	0	0	0	0	0	10
Support & Maintenance	0	0	0	0	5	6	11
Total Costs	55	20	20	20	5	6	126
Benefits							
Increase in number of clients	0	0	0	0	1250	1250	2500
Decrease Costs	0	0	0	0	7.5	7.5	15
Total Benefits	0	0	0	0	1230	1230	2460
NCF	60	30	30	30	1225	1225	2600
CNCF	60	90	120	150	1000	2355	3775

Process Model
Agile: Scrum

- New solution for us
- Reqs are changing
- New tools
- Dedicated members and co located
- Customer, which is Pancake Factory, is heavily involved in the process

Demo

Thank you!