

UNIVERSIDAD DE LAS FUERZAS ARMADAS - ESPE

01 Project Description

Team 09 – No Leader Team

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Leader: Joel Zeas

Project Name: Catering Planner

Problem

Leaving things for the last minute and waiting for them to fix themselves is not something that works when talking about a business. Catering services businesses have been working in the market for years but behind all the wonderful menus they offer us there is often disorganization and too much confidence in their workers, thus leading to consequences such as a deficient inventory, our problem is basically the lack of Internal organization in the process of controlling raw materials and supplements within one of these businesses (caterings), the design of our system will help slightly to improve this deficiency that causes too much inconvenience in these workers.

Overview

Our program will help its users to register all the raw material they have, avoiding in the first place the excessive use of paper and also maintaining a cleaner registry that can be modified whenever they want. It will also offer the option of searching much more easily for products that are still available as well as those that are no longer. The program will try to bring a simple interface to facilitate the management and understanding of it, finally what it will be about is to create a system where it is no longer necessary to ask other members of the business about the availability of ingredients but only to look for them as such in the system, thus generating a more comfortable and efficient work environment.

Background

Every company needs to organize its merchandise in some way, in order to keep track of each purchase and sale that is made, available and unavailable products, prices, among other things. The use of an inventory, in addition to facilitating this control, also allows to maintain the

profitability of the business, optimize time and prevent loss of an excess or deficit of merchandise.

Simply storing a large number of products is impractical, as it results in higher investment costs, wasted storage space, and possible long-term loss of money and products.

The same applies to the catering service, where it is even more important to properly manage the stocks of each product so that there are no excesses that could affect profitability or product deficits that put production at risk. Through technology you can keep track of what is necessary to maintain a balance in service.