

## UNIVERSIDAD DE LAS FUERZAS ARMADAS - ESPE

### 03 Identify Objects

#### Team 09 – No Leader Team

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**Project Name:** Catering Planner

### Identify Objects

#### 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**.