HOW IS THIS SOFTWARE DIFFERENT FROM OTHER RMS?

The Idea is that this is a single solution system.

Systems that do not communicate continue to cause headaches across every industry, but especially the service industry. Having a POS that does not communicate with your inventory, or a waitlist that does not react to how busy the restaurant is can be very frustrating for employees and customers alike.

My approach is designed to remedy this.

THE PROJECT

https://github.iu.edu/lpkeith/c451FinalProj_LK

LIVE DEMO
https://iu.mediaspace.kaltura.com/edit/1_4q3yhhqq

A RESTAURANT MANAGEMENT SYSTEM

FOOD VIEW

This RMS is designed to integrate, meaning more seamless interaction between employees and software, meaning more time focused on guest experience.

VERSION 1.1 FUNCTIONALITY

WAITLIST
The waitlist is where everything begins. Hospitality staff interact with this section of the software to check in customers and notify them when a table is ready.

FLOOR MAP
This shows a visual representation of everything that is happening in the restaurant. **New in v1.1: Floor editor that makes the map entirely customizable within the UI!**

COOK QUEUE
A visual queue of all items yet to be cooked. Can be completed or send a message to customers when that is not possible **Now with more responsiveness from the program!**
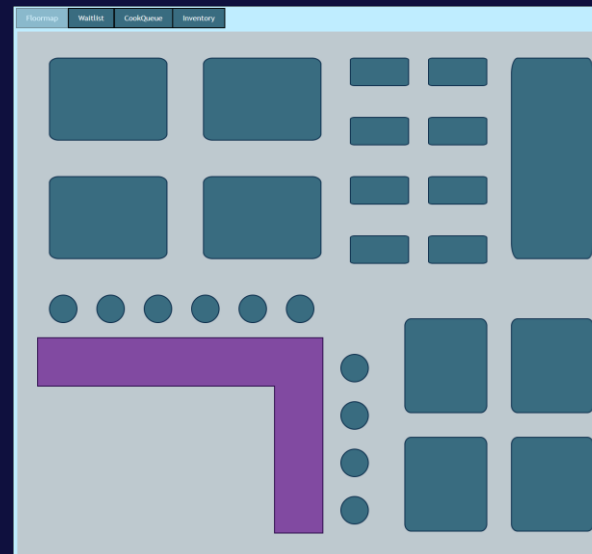
INVENTORY VIEWER
This is where inventory can be viewed and edited. The information is updated in real time by the POS and cook queue.

UI PREVIEWS

The Waitlist

The Floor Map

"I think my biggest gripe is that we have many systems that don't all work with each other.

- Zach, Bar Manager -