

# IES - Presentation FoodFlow

#### **P2 Group 203:**

João Viegas - 113144 Jorge Domingues - 113278 Guilherme Santos - 113893 João Monteiro - 114547

# **Our Team**



**João Monteiro** Team Manager



Jorge Domingues
Product Owner



João Viegas Architect



**Guilherme Santos**DevOps Master

#### Introduction

#### • Motivation:



- Knowing right away if a restaurant is viable, with no dislocations.
- Managing and tracking information about a restaurant.
- No popular applications that offer all this opportunities in a unique place.

#### With FoodFlow:

- Nearby restaurants
- Current order flow for a restaurant
- Request managerial access
- Most ordered menus
- o Control system access, as a system administrator

#### Personas

Name: Carlos

Job: Student

Age: 19 years old

**Motivation:** Carlos would like an easy solution to help him understand if he has enough time to go to a certain restaurant.



Name: Alberto

Job: Lawyer and Restaurant Owner

Age: 40 years old

**Motivation:** Alberto wants to understand the habits of the public, optimize the response time and improve the financial results, all while he keeps his work as a lawyer.



#### Personas

Name: Júlio

Job: Civil Engineer

Age: 27 years old

**Motivation:** He wants to be sure that he tries the most popular menu, fulfilling his

experience in a new restaurant



Name: Ana

Job: System Administrator

Age: 45 years old

**Motivation:** She wants to ensure that only qualified managers have access to the app. Ana's focus is on safeguarding restaurant data while making the system easy to use for managers.



- View the most trending chains at the moment.
- Check the top six menus regarding all chains.
- See menu statistics displayed as percentages or totals, to easily compare the popularity of different items.
- View menu statistics by a specific chain or restaurant, to focus on the popularity of items.



- See on a map my location and locations of restaurants of a food chain, to choose the closest one.
- Track the orders progress in real-time, to know whether it's in the "to-do," "preparing," or "done" stage.



- Gain manager authorization within the application,
   through a form where I can also register my restaurant.
- View how many orders are in each stage of fulfillment, so
   I can manage staff and resources more effectively during peak hours.
- See which menu items are the most popular in real-time,
   to adjust kitchen priorities and ingredient stock levels



- Approve or decline new manager requests, to ensure that each manager has individual access to the system.
- See the declined forms, to possibly recover any form to pending or to deleted.
- Edit a manager's information.



### **Architecture**







Back-End



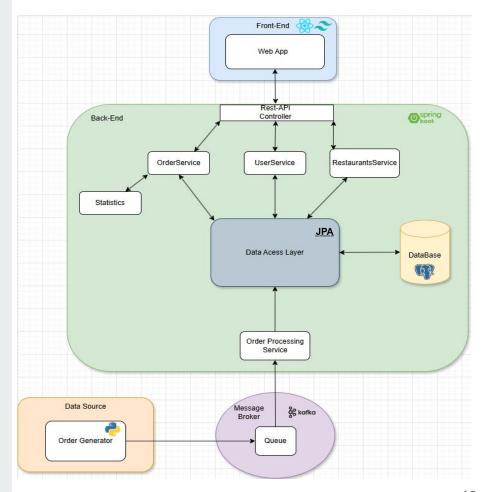
Database





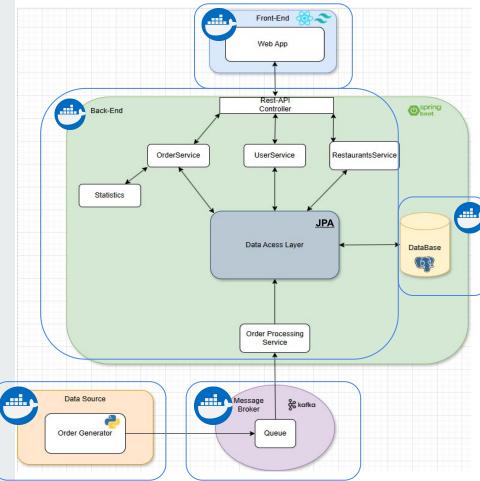
- Message Broker
- Data Source



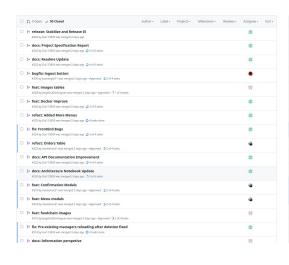


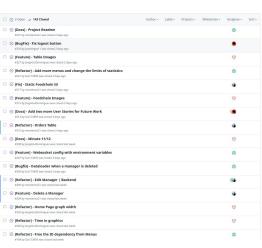
### **Containers**

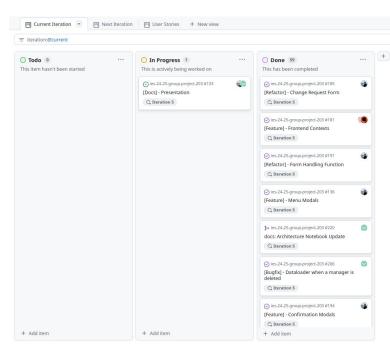
- Scalability
- Decoupling
- Maintenance
- Security



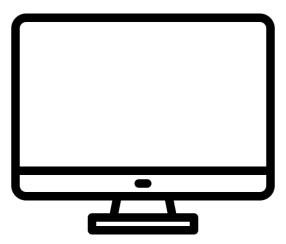
# **Backlog**







## Demo



(video)

#### **Future Work**

- Give a rating to a menu in order to provide an opinion about it's quality to other users.
- Provide users the possibility to switch between different time scales in the statistics graphs to give different views of the most popular menus/food chains.



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**Questions?** 

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