

PROJECT PLAN

Individual Track

Bamboo Restaurant

Eindhoven, September 13th, 2021

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Revision History:

Date Changed	Document Version	What was changed
13/09/2021	1	

Introduction

This is the project plan by Nhat Nam Ha for the Bamboo restaurant's project. This project will solve the administration problems presented by the Bamboo restaurant, and it will be used for the chain of Bamboo restaurants. In this document will define the scope of this project and describe our planning ahead over the next couple of weeks.

Current situation

Currently there is no software solution implemented. The restaurant is making use of waiters to get the call from customers, process the order to chefs and accountants make overview by manually, which will be time-consuming for the restaurants.

At the end of week 18, we will have present the final solutions to Bamboo restaurants as our clients.

Problem Description

Currently, the main problems that our client face that do not have solutions for managing and keep tracking the processes when they are going to extend the restaurants chain. After the interview with our client, they would like a website so that their customers can reserve the table, and see the customer info and overview of bill payments. For the waiters, they would like to have a system that can automate getting the order from the table, sending order to chefs for cooking, and will received the meal to serve customers. The chefs will receive the order and make meals to waiters to serve food. They also want a system to helps their accountants know the overview about the payment that customers have made, for the marketing purposes.

Project Goal

The goal of our application is to resolve the issues that the company is facing. By the end of our project, the software solution that we have provided will have improved the working quality for their staffs and user experience for their customers.

User stories

1. As a customer, I can log in to the customers' website so that I can know my profile and the dashboard that related to my role.

Acceptance criteria:

- Can login to customer website by username and password (30%)
- Login successful and website direct to my profile and dashboard (50%)
- If login unsuccessful, a message will notify please try again (20%)

2. As an employee, I can log in to the employees' website so that I can know my profile, my role in the restaurant I have assigned and my dashboard relate to my job role.

- Can login to website by username and password (30%)

- Login successful and website direct to my profile and dashboard (50%)
- If login unsuccessful, a message will notify please try again (20%)

3. As a customer, I can see table reservations from the website so that I can have dinner without problems of do not have tables when I arrived.

Acceptance criteria:

- Can know if the tables for the time slot are available in restaurant (40%)
- Show a message whether the reservation has been made successfully (40%)
- Can notify when the reservation time is near (20%)

4. As a customer, I can see the overview of the bill payments have made so that I can know how much I spent for the dinner.

Acceptance criteria:

- Can see the bills history have paid (50%)
- Can query filters based on dates to see the range of bills (30%)
- Can show the details like dishes and price of dishes have been called (20%)

5. As a waiter, I can get the order call from the customer table so that I can summarize the meal to chef for cooking.

Acceptance criteria:

- Can update the dish that customers call from the provided menu (50%)
- Send the dish request to chef (30%)
- Received the notification to pick-up the meal to server customers (20%)

6. As a waiter, I can get the bill when the customers needed so that I can ask the customer to pay.

Acceptance criteria:

- Can get the bill for the customer (50%)
- Add the bill to the customer dashboard after customers finish payment (40%)

7. As a chef, I can get the call of the meal to cook and send the notification to the waiter so that he can focus on cooking other meals in the queue.

- Receive the meal from the waiter (50%)
- Send the pick-up request to waiter after finishing cooking (40%)

8. As an accountant, I can know the overview of total payments during the month for marketing purpose.

- Show the total payment and profit each month (50%)
- Can see the graphs for visualize representation (40%)

Constraints

We will have 18 weeks or 6 sprints for demonstrating to the clients and will make change according to clients for each sprints.

As the individual, we may have to discuss with our clients for the scope of the project to keep the quality and time for this project.