

IT443 Human-Computer Interaction
1st Semester 2017/2018

Lab Assignment 1

Group Number	4
Section Number	50136

Assignment Number	1
Due Date	12 Oct 2017 (Thursday) before 1:00 pm via LMS
Date of Submission	12 OCT 2017 (THURSDAY)

Group Members			
#	Name	ID	Percentage of tasks she perform
1	Sara khalid al-meshari	435202339	Part 2 ,3 25%
2	Nora Al Khunifer	435201094	Part 1 30%
3	Alzahra Alhowaish	435201808	Part 3 20%
4	Renad Almalki	435201240	Part 2 25%

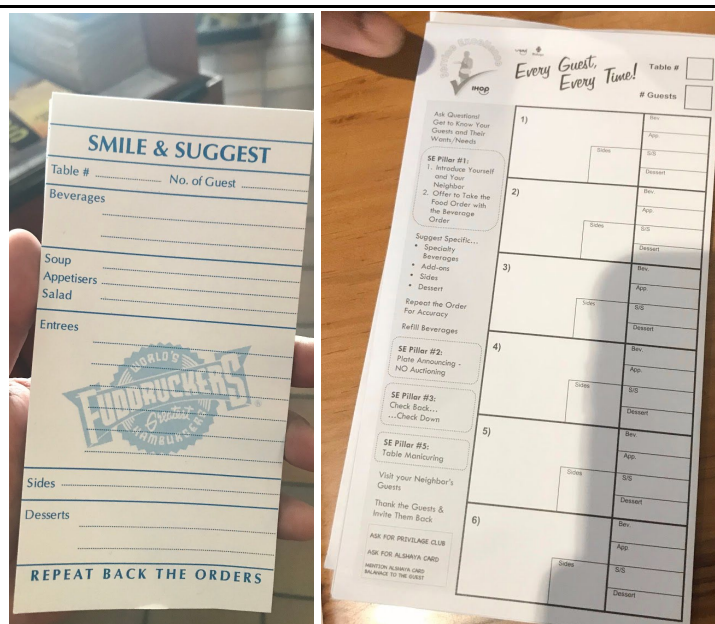
PART 1: OBSERVATIONS

we went to some restaurants to ask waiters and managers about their opinions and needs and this is brief description :

Participant	Age	Gender	Approach used	Average knowledge of the technology used (1-5)
1 abdulrhman	18	male	take notes (open Questions)	3
2 frances	36	male	take notes (yes/No Questions)	4
3 omran	26	male	take notes (open Questions)	5

note: we had some problems in observation because some restaurants don't want to include their names or look at the internal system for privacy reasons .

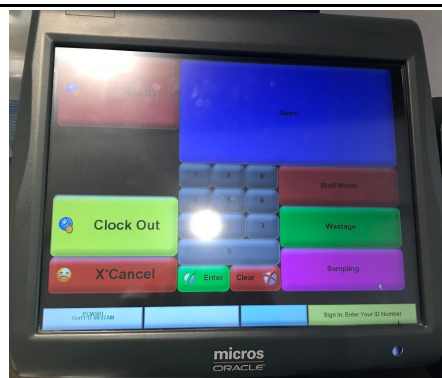
Photo #1



Caption


it's sheet designed to take orders from the customer but the waiter must have a background of all available dishes in the restaurant. also, they assign a waiter to each table to avoid conflict in handling orders .the waiters wanted a digital menu and checklist instead of that.

Photo #2



Caption

this is orders management system for IHOP restaurant the water take the order by sheet and then pass it to the system to appear in restaurant kitchen

	orders screen also, they have a map to all restaurant structure in their system.
Photo #3	
Caption	the traditional menu but the waiters prefer menu app to deliver their order to kitchen.


PART 2: BRAINSTORMING

Idea #	NEEDS
1	As waiter I need to track table status, so he/she needs to be notified and updated of the tables.
2	As a waiter I need to check that the customer get all the ordered dishes in time,so he/she needs to know the ordered dishe situation.
3	As a waiter I need to make the reservation for the guests, so the table will be prepared for them.
4	As a reception member I need to guide gust to the appropriate table „so they need to know all the restaurant's tables status.
5	As a restaurant team I need to provide service quickly to the guest ,so they need easy to use system.

Idea#	GOALS
1	Avoid manual booking errors, lost reservations and missed calls.
2	Know the statues of the tables.
3	Organize restaurant features .
4	make the ordering easy for customer ,waiter and kitchen staff .
5	Decrease Financial compensation of errors by restaurant team .

Idea#	TASKS
1	Create clear UI with a clear division of section and pages.
2	Implement clear statues table colors with colors key to return to it.
3	Create an electronic reservation book to manage and make the reservation for customers on specific time slot.
4	Implement digital restaurant menu to select customers order.
5	Collect the data and make a summary of it in order to make great decisions for the restaurant.

PART 3: FINDING INSPIRATION

#	Inspiration/ Design Idea	why we chose that inspiration or design
1		<p>It is an application that is used by restaurant to organize their features. It is design clarity, ,devices portability and interface consistent inspires us. We like the idea of sending SMS message for the waiting customers to let them know that the table is available and the idea of making online reservation.</p>

Avirek

Restaurant Management System

Full Functioning Dashboard
and Billing Section



Avirek is a web-based restaurant management system. It simplifies the bookkeeping and maintenance process. You can automate the bill generation, maintain records of items, employees, different service charges, discounts, customers etc

We like the four states of tables (table empty, table occupied, order placed, order completed) and the page colorful.