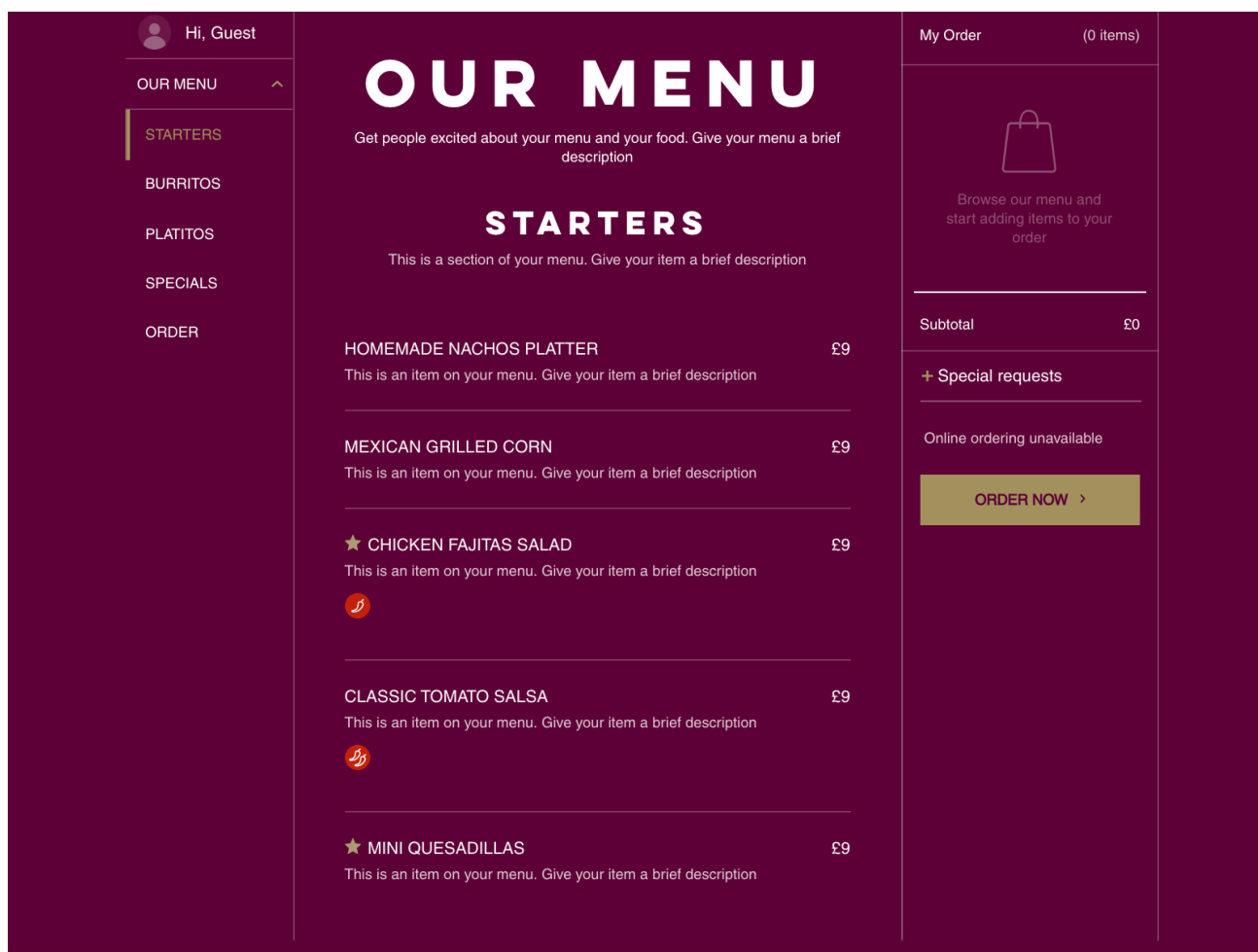


<https://lilbhavik.wixsite.com/group17>



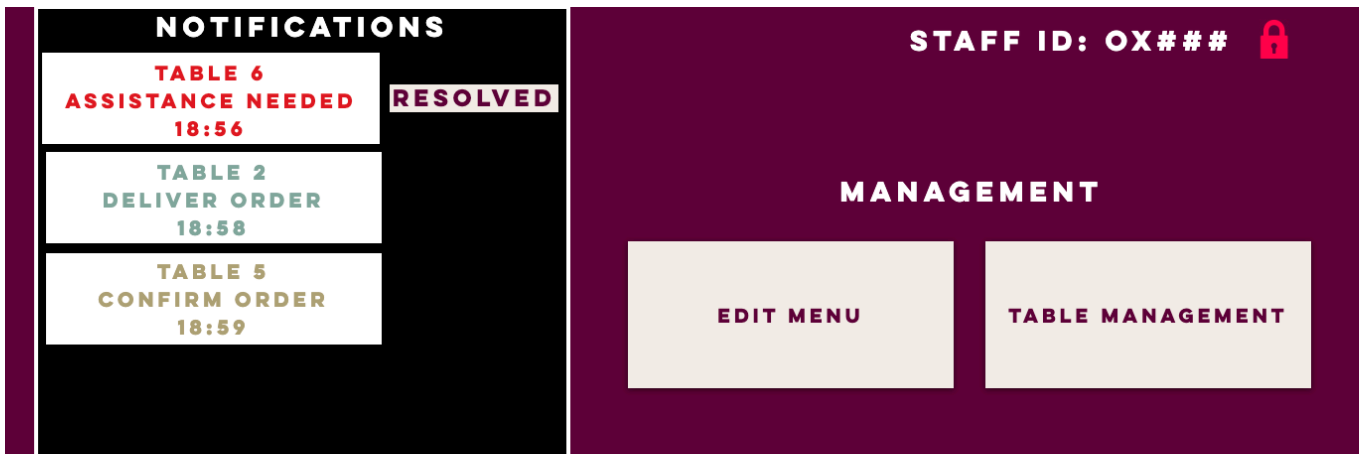
Home splash for the customer to view when they first arrive to the restaurant.  
Clicking on the bottom advances it to the only other screen the customer will be able to view.

<https://lilbhavik.wixsite.com/group17/order>



For the menu screen there will be a filter on the left to browse the different categories.  
The menu will be seen in the middle along with all the allergies and price. There will also be a +/- for the quantity. Clicking add will add the item to the basket on the right-hand side of the screen.  
Clicking "Order now" will send the order to the waiter to confirm.

<https://lilbhavik.wixsite.com/group17/waiter-splash>



The waiter home splash will have a notification bar on the left providing notifications for when a customer places an order, if the kitchen has readied an order, or if a table needs help. When the notification is clicked on, it can be resolved which would remove it from the notification bar.

The management options on the side are for editing the menu in the case there is a change that the kitchen conveys. The table management screen will be used to assign customers to tables if needed, but also to view empty tables etc.

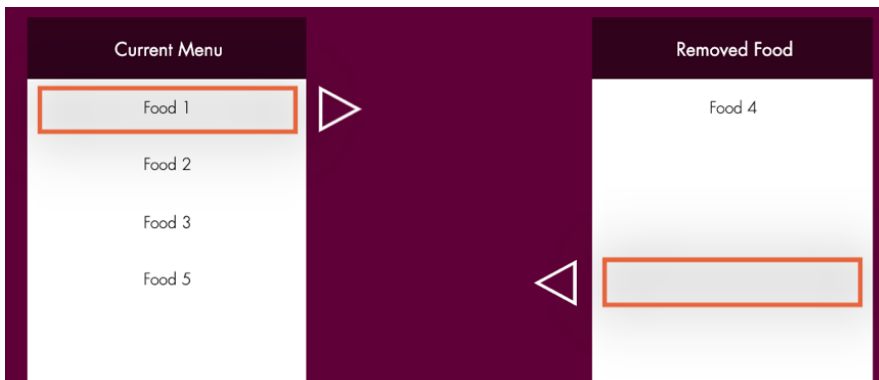
There would also be a logout button at the top next to the staff's username in the case the device is handed to someone else and a new user needs to sign in

<https://lilbhavik.wixsite.com/group17/login>

The image shows a mockup of a login screen. It has a white background enclosed in a maroon border. At the top, there is a label 'Username \*' followed by a light gray rectangular input field. Below this, there is a label 'Passwor \*' followed by another light gray rectangular input field. At the bottom of the form, there is a large maroon button with the word 'SUBMIT' written in white, bold, capital letters.


The login screen will be used by waiters and kitchen staff and their part of the websites will not be accessible unless they have been authenticated. This screen would be displayed prior to the waiter splash screen.

<https://lilbhavik.wixsite.com/group17/waiter-menu-edit>



The menu can be edited using this screen, where items can be moved left to right depending if they are or aren't available on the menu.

## Edit: FOOD NAME HERE

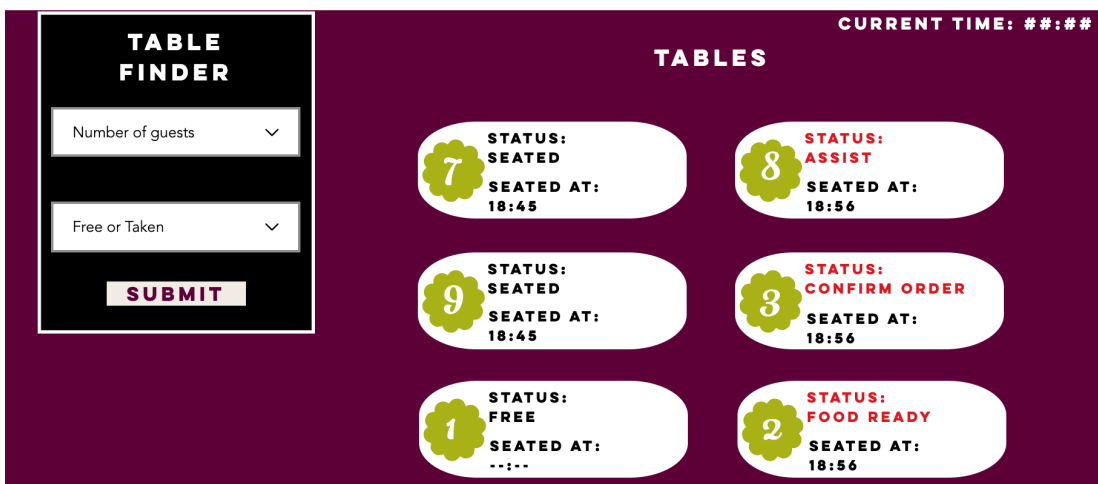
Food Name 	Price
Allergens DROP DOWN	Calories
Descriptin	

Saved!

Submit

The items themselves could be edited by double clicking on them, and they can then individually be changed for any of their details. This could show up as a card when the item is double clicked.

<https://lilbhavik.wixsite.com/group17/waiter-table-management>



The table management screen is split into 2, where there is a filter on the left that is used to see which tables to seat new gusts on depending on size and if they are free/occupied.

# TABLE ##'S ORDER

[Food Data]	[Quantity Data]
[Food Data]	[Quantity Data]
[Food Data]	[Quantity Data]

**CONFIRM**

The design suits the waiter for the order confirmation as it is simple and plain allowing the waiter to do his/her work quickly. It has the table number on top for clarity, the list of all the foods and their quantities, and a confirm button at the bottom.

## ORDERS WAITING: ##

### CONFIRMED

**ORDER: ##**

- Chicken and Black Bean Tostadas
- Mexican Grilled Corn

Order Confirmed: ##:##:##

**PREPARING** ➡

### PREPARING

**ORDER: ##**

- Chicken and Black Bean Tostadas
- Mexican Grilled Corn

Order Confirmed: ##:##:##  
Order Preparing: ##:##:##

**CONFIRMED** ➡ **READY** ➡

### READY

**ORDER: ##**

- Chicken and Black Bean Tostadas
- Mexican Grilled Corn

Order Confirmed: ##:##:##  
Order Preparing: ##:##:##  
Order Ready: ##:##:##

**PREPARING** ➡ **SERVED** ➡

### CONFIRMED

**ORDER: ##**

- Chicken Burrito
- Spicy Taco

Order Confirmed: ##:##:##

**PREPARING** ➡

The kitchen queue screen is one that will only be seen by the kitchen staff. They will have the option to move orders between each stage and this will keep the database updated and waiters notified of when they need to collect the food.

The design allows kitchen staff to keep track of changes and when they are made and each order would be given a different colour so that the progress of it is easily trackable, and each order can be identified even more easily.

