

Our Goal

We here at EasyEats know just how difficult operating a restaurant can be. Customers expect a seamless dining experience with no delays. This means that time is an essential factor for all restaurants as they cannot afford to waste a customer's time. This can prove to be an enormous task as hundreds of customers may come per day, asking for many orders. Another factor is the quality of service given to each customer. Managers need a way to gauge customer satisfaction so that they may take action accordingly.

EasyEats
604 Bartholomew Rd, Piscataway Township, NJ 08854
Rutgers University, New Brunswick

Easy Eats

Restaurant Automation

GitHub:

https://github.com/wongkristen/SE_RestaurantAutomation

By: Group 11

Tejas Bhoir

Elizabeth Caronia

Mithulesh Kurale

Brett Lechner

Raj Patel

Prithvirajan Venkateswaran

Kristen Wong





Restaurant Automation

Our solution is to automate tasks that take up a lot of employees' time. We aim to streamline many tasks around the restaurant, such as keeping track of orders, managing inventory, tracking employee and restaurant performance and other tasks. This allows each employee to focus on their main job.

Table Management

Our system will help the host keep track of customer seating. A layout of the restaurant will be displayed along with a list of tables and the customers seated in each one. The program will notify the host when a customer is about to leave, cutting down wait time.

Place Order

With our system in place, a customer can walk into restaurant, get seated by a host, and immediately began ordering on a tablet. A customer does not have to wait for a waiter to take their order.

Managing Orders

The chef will be notified of the customer's order with a to-do list on his tablet. The chef can start cooking immediately, eliminating the time it takes for a waiter to bring orders to the kitchen. Once the order is ready, the chef can notify the waiter to deliver the order.

Schedule Management System

The Schedule Management System allows employees to keep track of their shifts easily. A calendar is displayed, showing each employee's shifts on a given month. The manager can track and edit all employee shifts on his tablet.

Inventory Management

The manager can keep track of inventory within the application itself. The system will deduct items whenever a chef completes an order, keeping a rough estimate of inventory remaining.

Statistics Tracking

The system can keep track of profits and losses of the restaurant. Customer transactions will automatically be added to revenue and the net profit will be calculated automatically. The system shows the net revenue on a monthly basis.

Contact Us

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123-567-1919

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