Client Interview Questions

1. For background information, what is your role in the restaurant?
2. How long have you been a restaurant owner?
3. Have you ever used a reservation system for your restaurant before?
4. If yes, what parts of the system did you find useful?
5. Are there any parts that you didn't find useful or necessary?
6. If a reservation system were to be made from scratch, what features would you consider necessary?
7. Would you want the bookings to be on a table-by-table basis? Or set up considering the max capacity of the venue, allowing you to readjust seating to suit the party size?
8. Are there any features that you think could help build customer relationships that I could incorporate into the application?
9. Are there any other features you would like to see on the "admin dashboard"?