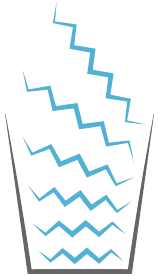


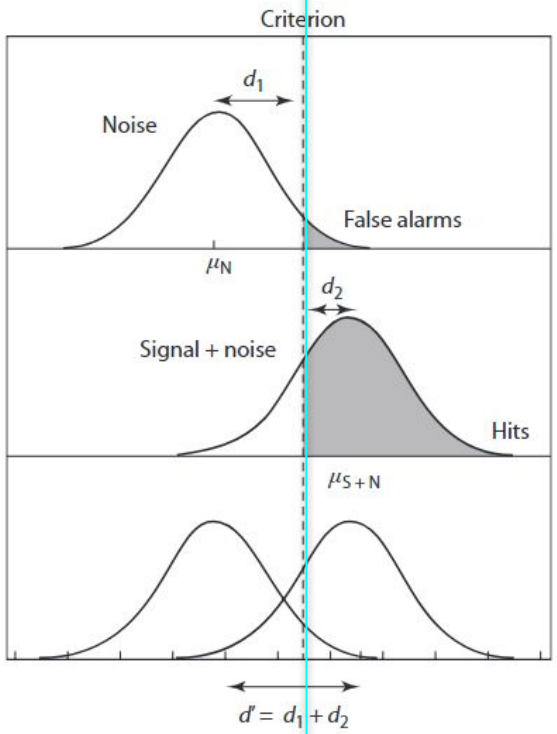
SNACKoverflow

Team #snackmans submission

For ENGHACK 2018

Snack Time

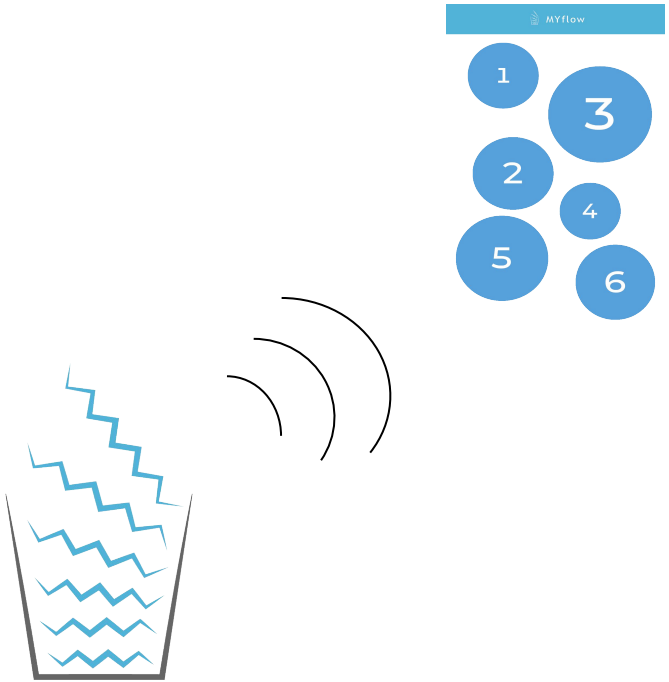
Why we did it



- We Wanted to Build an app that improves service and profitability.
- The current industry standard for service is to rely on the visual detection of waitstaff for when drinks need to be refilled.
- Our app removes signal detection bias allowing for better service and a higher profitability for restaurants.

A five course Snack

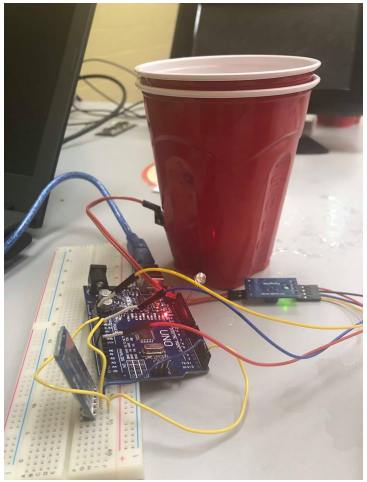
How do we do this

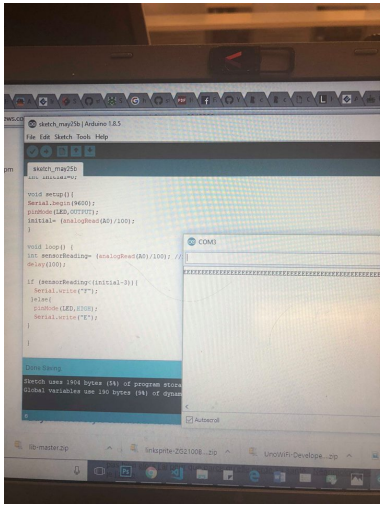


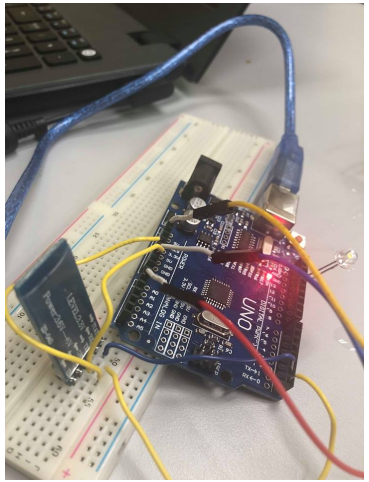
1. Moisture sensor
2. Arduino
3. Bluetooth
4. Android Phone
5. Android Application

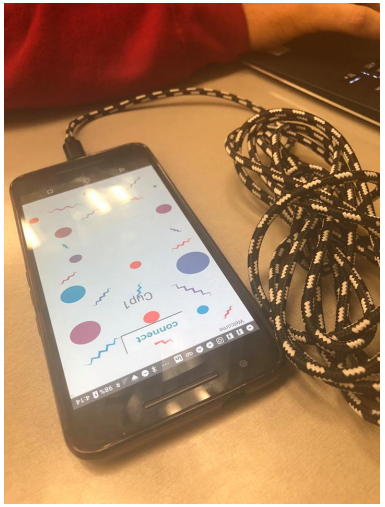
The Snack of today

Our App







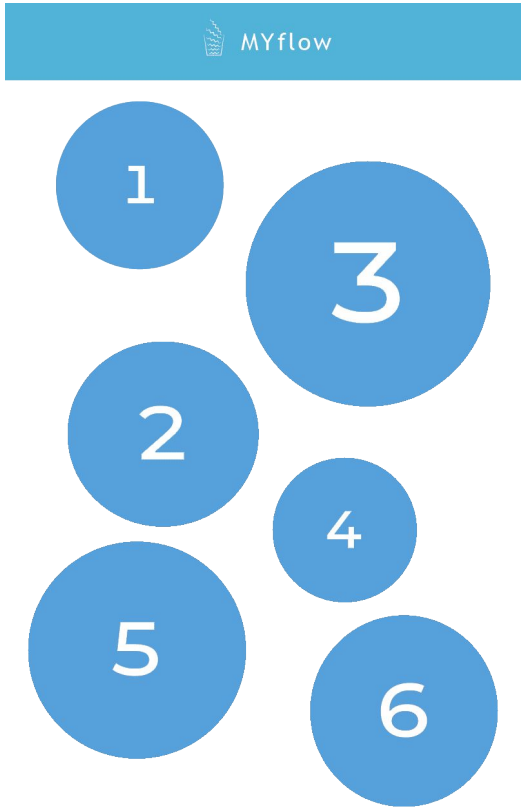


Our Tech Snack

What we used

The Snack of the Future

What we would Improve



- If we had a better sensor we could give more detailed data to server
- In this mock up as the drinks get closer to being done the tables turn more and more red
- More table could be enabled via Wifi instead of bluetooth.