AN ONTOLOGY-BASED RESTAURANT SYSTEM

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Abstract

AN ONTOLOGY-BASED RESTAURANT SYSTEM
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The aim of the thesis is to ...

Declaration

No portion of the work referred to in this report has been submitted in support of an application for another degree or qualification of this or any other university or other institute of learning.

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Acknowledgements

I would like to thank...

Chapter 1

Introduction

1.1 Evaluation Plan

To test the ontology system, I plan to conduct user studies, where I will ask people that I know to carry out certain tasks using the system, such as adding or removing a dish from the system, and searching for dishes with certain parameters. These tasks will cover each aspect of the functional requirements of the system to completely evaluate how successfully the system meets the criteria.

It is important that the participants of the study are comfortable and give an honest review of the system. To do this, I aim to avoid putting them under any pressures. I will not place them under any time constraints to complete the tasks, and make sure that when I propose the study to them that the estimation is accurate, while also a slight overestimate. It is also important that the participant doesn't feel any pressure to falsely support the system, when it is in fact failing.

Chapter 2

Background

Chapter 3

Design & Methodology

3.1 Requirements

3.1.1 Functional Requirements

Functional requirements for the system:

- The system needs to be able to store all dishes from the menu of a restaurant, along with the ingredients that make up that dish.
- The system should be able to produce a list of these dishes to the customer.
- The owner of a restaurant should be able to add ingredients and dishes to the system.
- A customer needs to be able to query the system for dishes they desire.
- Therefore, the system should filter the dishes by various dietry requirements, such as diets, allergies and filter by calories.
- The system should have the option to hide calorie information to those who do not want to see it.

Possible additions to the system:

- The system could filter dishes by how a meal has been prepared and cooked.
- The system could calculate new information for a dish based on whether a customer would like to add or remove an ingredient.

- The system could allow for a restaurant owner to register new allergens and diets to filter by.

3.1.2 Non-Functional Requirements

The non-functional requirements of the project are that it must:

- The system must be intuitive, easy to use, and provide appropriate feedback when changes are made to the system.
- The interface must conform to Ben Shneiderman's 8 golden rules [2].
- A restaurant owner should require minimal training to use the system.
- A customer should need no training to use the system.
- The system should allow customers to search for dishes as fast as possible. This is important as the restaurant and the customer will want the customer to make a decision quickly on what dish they would like to order.

Dietary Requirements to filter by:

- Vegetarian
- Vegan
- Pescetarian
- Religious diets e.g. Halal / Kosher preparation, Hindu and Sikh.

The most common allergies [1]:

- Peanut
- Ceoliac (gluten)
- Wheat
- Cow's milk
- Eggs
- Fish
- Shellfish
- Tree nuts
- Soybeans

Chapter 4

Results

Chapter 5

Evaluation

Bibliography

[1] Wesley Burks, Ricki Helm, Steve Stanley, and Gary A Bannon. Food allergens. *Current opinion in allergy and clinical immunology*, 1(3):243–248, 2001.

[2] Ben Shneiderman. The eight golden rules of interface design.

Appendix A

Example of operation

An appendix is just like any other chapter, except that it comes after the appendix command in the master file.