

Initial Consultation with the Client

Client: Ekin Balcı

Date: 15th May 2016

Barkın Şimşek: Hello Ms. Balcı, thank you for getting involved in my CS project. First of all, what is the name of your club?

Ekin Balcı: Gastronomy Club

Barkın Şimşek: Are there any prefix or suffix for it?

Ekin Balcı: No, it is just "Gastronomy Club"

Barkın Şimşek: Can you tell me more about your club?

Ekin Balcı: Gastronomy Club is a foodie activity on the campus. We have been doing it for three years. Every week, we meet in the kitchen located on the campus. We try new recipes from different cultures, and we learn different dishes.

Barkın Şimşek: What is your role in the club?

Ekin Balcı: I am the head of the club. I organize the ingredient supply list of the Gastronomy Club's kitchen.

Barkın Şimşek: Are there any other groups that use the kitchen?

Ekin Balcı: Yes, 3 more groups use the kitchen.

Barkın Şimşek: Do you buy all of the ingredients?

Ekin Balcı: We generally buy them weekly. However, we buy core ingredients like oil, salt, flour and butter in wider intervals and we stock them in the kitchen.

Barkın Şimşek: Are there any other members that do not buy anything?

Ekin Balcı: No, everybody involves in the buying process.

Barkın Şimşek: How do you prepare the list of ingredients that you will use during the week?

Ekin Balcı: First, we decide to recipes that we are going cook next week. Then, I make the list of ingredients to buy. After that, we check the kitchen if any of the ingredients in the list are present in the kitchen. By that way, I shape the final version of the list.

Barkın Şimşek: How do you check if the required ingredient is present in the kitchen?

Ekin Balcı: We just memorize them. So, sometimes we forget or misremember present ingredients, and we buy wrong ingredients.

Barkın Şimşek: Do you use any computer program like Excel to keep records of the ingredients?

Ekin Balcı: No, we do not use any system to keep the list of ingredients present in the kitchen. Sometimes I use my notebook to note ingredients that we run short of.

Barkın Şimşek: How do you make sure that you bought everything?

Ekin Balcı: I equally divide the list into groups of people, and we hope everybody does their best to find and buy ingredients.

Barkın Şimşek: What are the major problems that you are facing with while using the current system?

Ekin Balcı: Since we do not use any kind of system to do it, we always forget to buy something, or we remember something wrong. As a result, we cancel the activity for that week. It is not good for us. Even more, sometimes some ingredients are too close to their expiration date. Thus, again we cancel the activity due to lack of ingredients. We have trouble with following the expiration dates and keeping the ingredients lists.

Barkın Şimşek: How did you solve previous problems if there were any?

Ekin Balcı: We couldn't solve the problem yet. We try to take notes on our notebooks. There are no other problems.

Barkın Şimşek: How much time each week do you spend on your activity, Gastronomy Club?

Ekin Balcı: Approximately 2.5 hours each week

Barkın Şimşek: I want to create an IT solution for your competition. I am planning it to be easy to use and paperless. I think it will solve your problems.

So, are there any small details that I might be missing?

Ekin Balcı: Sometimes we might not have internet access to access to the system. However, it not even a problem considering the current problems that I mentioned. We can handle it easily.

Barkın Şimşek: Thank you, Ms. Balcı

Ekin Balcı: You are welcome, thank you too.