

Summary



Our restaurant automation plan seeks to eliminate the burden placed on the employees of the business, as well as improve the customer's dining experience.

Using our system will simplify the jobs of the restaurant managers, chefs, and waiters, allowing them to focus on providing better service to the customers.

Choosing our business solution is the best thing you can do for your restaurant and will keep the customers coming back again and again.

Auto-Serve

**Rutgers University
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Restaurant Automation
Group 1**



Auto-Serve

Restaurant Automation

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**Getting served.
Now Automatic!**

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Why restaurant automation?



Problems

The successful operation of a restaurant business can be quite demanding on its employees.

Managers must manually keep track of and restock inventory, as well as analyze popularity of menu items.

Waiters must constantly attend to customers to keep them engaged and ensure their satisfaction.

Chefs must memorize how to cook dishes and keep up with large numbers of incoming orders.

Inventory Solution

To reduce the burden on the manager, we introduce an inventory system which keeps track of all of the ingredients in the restaurant's stock. Our system will provide estimates of how long the current stock of ingredients will last, based on previous usage rates and popularity of menu items. These estimates will enable us to notify when the inventory is getting low, which can help prevent costly item shortages. Our system will also automatically adjust the inventory by the appropriate amount each time an order is placed or a restock is issued.

Keeping Diners Informed

To keep customers from waiting in the dark, our system will also display the expected wait time for their order to arrive. By keeping the customers informed, our system will enable them to make better order choices (for example, ordering an appetizer, or an item that takes less time to make). This will increase customer-satisfaction and improve their overall restaurant experience.

Chef Assistance

To assist restaurant chefs while they cook customer orders, our system will display a queue of the menu items ordered by customers. When a chef selects an item to cook, its cooking instructions and ingredients are displayed to facilitate the chef's job. The queue will also group similar menu items so that chefs can make them all together, improving throughput and shortening average customer wait time.

Engaging the Customer

To help the restaurant manager gauge the popularity of specific menu items, we use a rating system which asks the customer to rate and comment about an item he or she ordered. The customers will be able to read these reviews to help them make better-informed order choices. Managers will also be able to view these ratings to help them determine the item's popularity and what improvements can be made on the menu.