

# Auto-Serve

Group 1



# Customers Placing Order

- The customer will be able to place an order amongst the available menu items.
- The customer will be able to edit the ingredients for each menu item.
- When the customer is ordering, he should be able to see the projected wait time.
- The total should be displayed to the customer.

# View Item Ratings

Before placing an order, the customer can read reviews of menu items by customers who previously ordered those items at our restaurant.

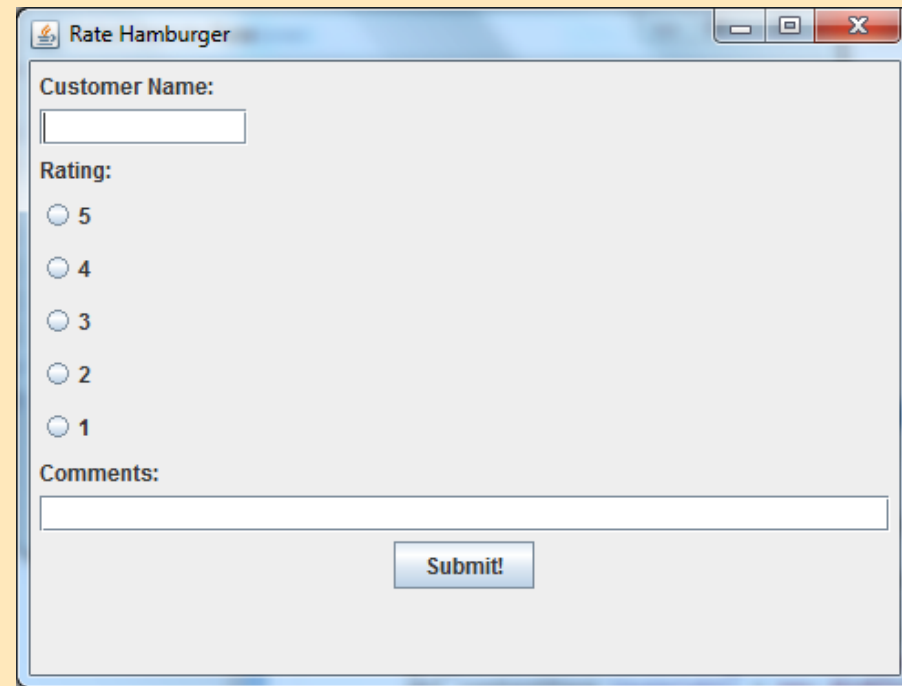
These reviews can help customers make better-informed choices about what to order.

Restaurant managers will also be able to view these ratings to help them gauge the popularity of specific menu items.



# Customer Ratings

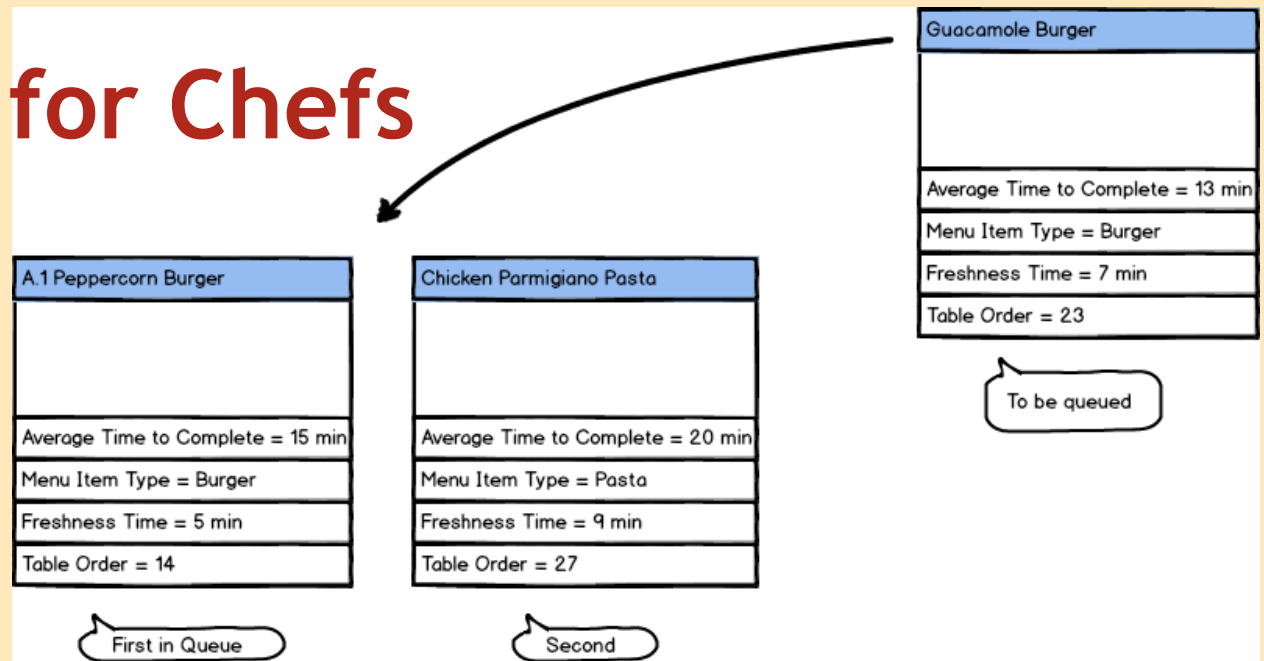
After placing an order, the customer will be given the chance to write a review for the menu item he or she consumed. The customer will rate the dish on a scale of 1 to 5 (1=worst, 5= best). The customer can also write comments about the dish (optional).



The screenshot shows a web browser window with the title 'Rate Hamburger'. The form contains the following elements:

- Customer Name:** A text input field.
- Rating:** A vertical list of radio buttons labeled 5, 4, 3, 2, and 1.
- Comments:** A text area for optional feedback.
- Submit!** A button to submit the rating and comments.

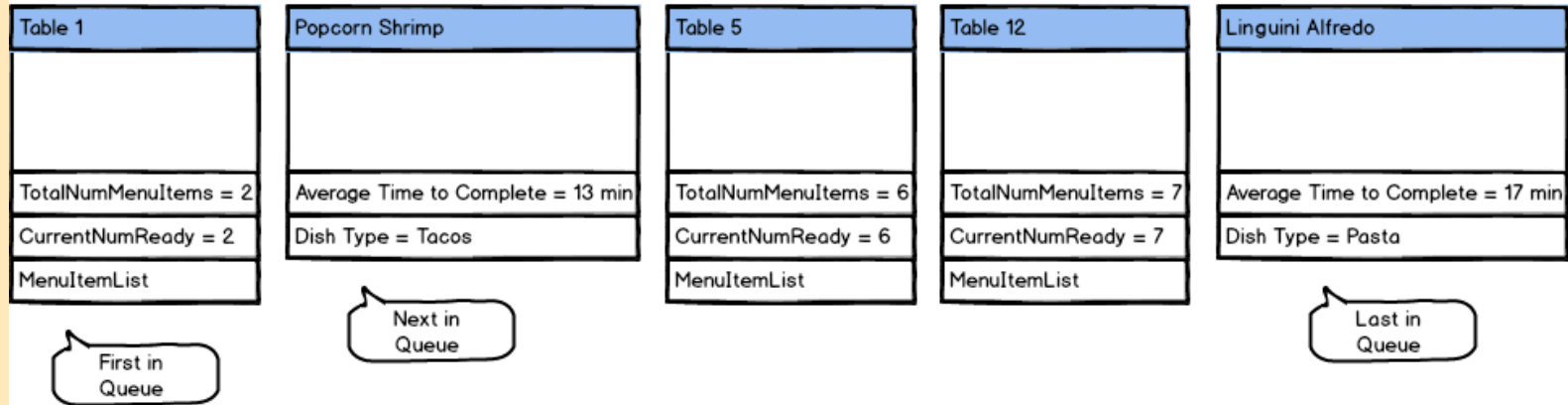
# Queuing for Chefs



- After receiving new menu item from Orders placed by customer, chef queue must decide whether menu item should be queued with another menu Item or individually at end of queue.
- First come First Serve ( when the Menu Item being placed does not have a similar counterpart on the queue or has a longer cook time than its counterpart)
- Otherwise, placed with the first instance of a menu item counterpart with similar cooking scheme.

# Queuing For Waiters

## Ready Queue



- After receiving new ready menu item from chef, queue must decide whether menu item belongs to composite table order or single order.
- First Come First Serve
- Waiters deliver both table orders and single orders.

# Inventory Management

- The system tracks ingredient usage and keeps a daily and weekly ingredient usage history
- Using past data, it predicts when the ingredient is expected to run out
- When the ingredient's real stock passes its restock threshold, the system automatically generates a restock request

# Inventory Management

	Name	Quantity	Restock Date
1	a	1699	48
2	b	632	43
3	c	1463	59
4	d	1332	136

Reload Inventory

Ingredient Controls

Add Random

Next Week

Next Day

Update Predictions

Information

Day  
21

Week  
2

-98

-153

-128

-65

-73

-35

-65

-618

-704

0

0

Restock Status

Prediction Status

Using 2 weeks of past data