

Our Mission

When restaurants integrate foodez into their systems, they see improvement in profitability and efficiency, while maintaining the customer experience. With many features such as remotely placing orders and viewing order progress, tracking profit and expenses, managing employee records, altering menu items, viewing table availability status, and much more. Foodez achieves its goals by seeking to reduce downtime in necessary and routine tasks in order to increase order and customer volume.

The Challenge

For restaurants, time is money. A restaurant's revenue depends on several factors, which include the volume of customers and orders, as well as the price of the items ordered. Naturally, in the interest of profitability, the goal is to have customers place many orders of significant value. One hindrance to high customer and order volume is time. When a customer occupies a table and is no longer ordering, they are occupying a seat that could otherwise be

generating profit from the next customer. However, the time that a customer takes to finish their meal and leave cannot be hastened. Thus, in order to increase volume of orders and customers, time must be cut else-where in order to maintain the restaurant's ambiance. Specifically, downtime is generated from the time an order is ready to be served to the time when it is delivered to the seated customers. Another example is when a waiter may need to walk over to the kitchen to check if an order is ready, but a table that they are serving is ready to order. In this case, the downtime is generated from the moment that the table is ready to order to when the waiter actually takes their order. Both of these are solved by foodez's features.

foodez's features

Table Management - Waiters can view a display of the floor plan, and select tables to change the tables status to show other employees that the table is occupied, available, or ready to be cleaned

Remote Order Placement – Waiters can use their device to navigate the menu and select items to place into an order to sent to the chef

Progress Monitoring – The chef can use their device to mark food items completed. The waiter can go to the “order progress” screen to see the percentage of completion of each order

Employee Management - Managers can edit contact information and other important attributes associated with each employee, as well as fire and hire employees.

Automated Seating -Eliminates the need to have a paid employee in a host/hostess role. Customers are automatically seated using a device stationed at the check-in area

Shift Scheduling - Employees are able to view and pick-up available shifts, place shifts up for coverage, and see the overall schedule

Remote Payment – Employees can pay electronically with the waiter present, rather than waiting for waiter to walk to register and

Automated Inventory Tracking –Placing orders automatically deducts items from inventory. When the auto-reorder amount is reached, an order to automatically placed to fill the item to max inventory. The inventory increases 24 hours from the time the order was placed. Allowing ample time for the inventory items, shipped via 1-day shipping, to arrive and be stocked.

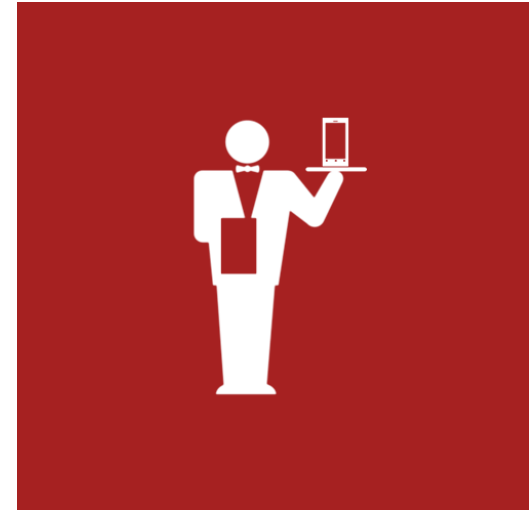
Business Statistics – Statistics for gross sales, expenses, and profit for calendar months.

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Systems Requirements

For Windows Phone:

- Windows Phone 8.1
- Resolution 720P



Group 3

<https://sites.google.com/site/sefoodez/home>

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