Sushi Ordering System

Digitizing Restaurant Management

Ordering Sushi takes a LONG time!
The sushi business is a competitive, low margin landscape. Restaurants are always looking for ways to serve their customers faster and more accurately, and maximize their profits through intelligent management. The current ordering processes has a lot of inefficiencies and room for miscommunication.

Our Ideal Customer
We decided to go after the small and medium sized restaurants. They often use primitive paper-based ordering systems that do not facilitate great accounting or record keeping. We also determined that there are three main constituencies to be satisfied. The waitresses, the chefs, and the cashiers.

Improving Pen and Paper
Bring in the Anoto digital pen system. All of a sudden a restaurant can have orders instantly transmitted from tables to the kitchen and cashier. Tables and orders can be easily managed and tracked. Restaurant owners can automatically look up statistics for the day, month, or year. Chefs can see orders in an easily organized manner to crank out lunches as fast as possible.

The Final Product
When it all came together, we were able to build an interface that provided value to all three parties involved. The waitress is able to take her orders in a familiar manner. The chef has an intuitive interface through which he can view aggregated order data as well as special instructions for particular orders, ultimately leading to a more efficient kitchen. The cashier or restaurant owner can quickly print bills for tables, including tables with multiple orders, and has a powerful method of organizing, storing, and creating meaningful reports from and for all of his restaurant data.

Preliminary Ideas
We wanted to build a system through which a waitress could order on a familiar paper based order sheet with the Anoto pen. One of our main ideas was that in the kitchen, chefs can see individual orders as well as aggregated data for all current orders. This way they can make common items across orders concurrently, thereby reducing the total time for a single order. We also envisioned a system that would allow the cashier to instantly see orders placed organized by table. He should also be able to quickly print up a check, as well as lookup statistics like the most popular item of the day, or how long a particular table has been waiting for their food.