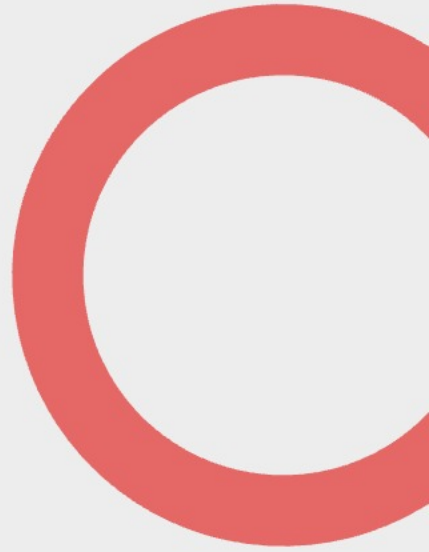




KITCHEN DISPLAY SCREEN



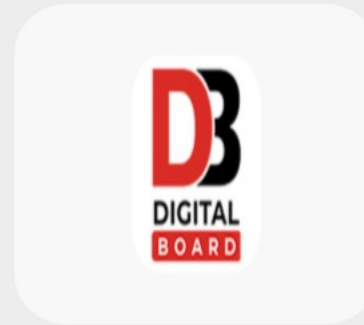
「 Consumers 」

Ordering Platforms



「 Clients 」

Receiving Platforms



“
What's Coming Up Next ?????
”

MY ORDER CONTROLLERS

- Dispatch Screen
- **Kitchen Display Screen**
- Driver Screen
- Driver Status View Screen
- Customer Screen
- Image Screen
- Video Screen

KDS



Key Enhancements to be focused on Chef Screen Phase by Phase



- Order Management & Prioritization
- Customization Options
- Multi language Support
- Search Filters
- Configurable Alerts
- Analytics and Performance
- Customer Feedback Integration
- Offline Mode
- User Friendly Interface

Order Management & Prioritization

- An intuitive interface that displays all incoming orders with details such as **table number, order items and special instruction**. Orders should be color coded based on their status. Delivery address should not be displayed for chefs.
- **Order Status Headers** : Cooking , Ready to serve
- Introduce **radio button** beside the items in the order card which says the chef to click on it when the item is ready to serve and **cooking timers , Beep** to indicate the priority.

32

20min



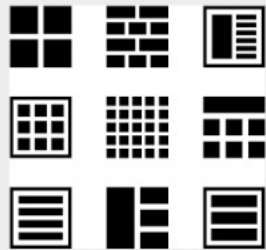
37

45min



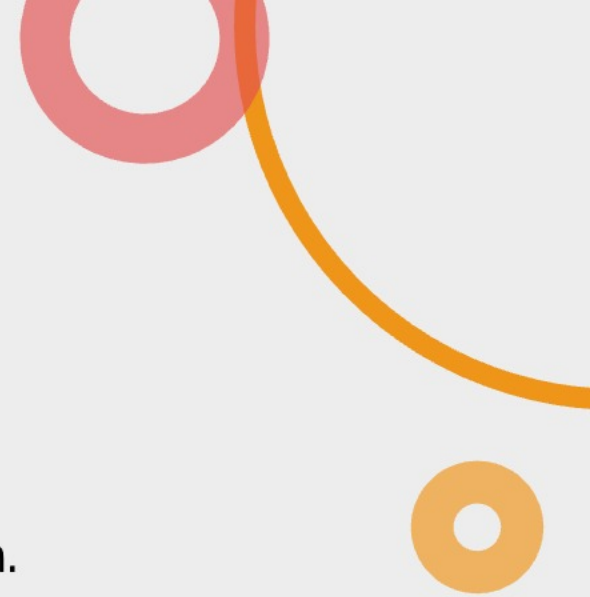
Customization Options

- Allow chefs to customize the display **screen layout** according to their preferences with color customizations.
- Color codes for **order Cards**
- **Restaurant Focus** like Main courses ,desserts , Meal Deals
- Light or Dark **Mode with the facility to adjust the brightness.**
- **Supervisor** mode should ask for **pin** on entering it . Only on supervisor mode order address and dispatch manipulations should be done.



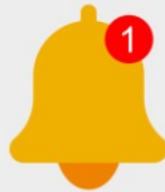
Multi language Support

- Introduce the feature to **change the language** of the application based on the region.



Search Filters & Configurable Alerts

- **Filter or a search** on the home screen so that chef can type a particular item and see the **item repetition** among all the orders.
- Once the order is moved to ready to serve then an **alert** should be moved to **dispatch screen** stating that the particular order is ready to serve / dispatch or the order card should start shaking once in 15 secs to indicate that order is ready to be served.



Analytics and Performance Metrics ,Recipe Library

- Insights into kitchen performance such as **average order preparation times** ,**Peak Hours** ,**Frequently ordered items**.This helps the chefs to optimize their processes.
- Provide access to a **digital library** from the display screen.Chefs can browse ,search and follow step by step instructions for various dishes,ensuring consistent quality across different preparations.



Customer Feedback Integration

- Provide a section to chefs to review the **customer feedback** directly within the kitchen display screen. This helps the chefs to know the needs of the customer and can improve the quality of the process.
- **Allergen and Dietary Information** : Clear indication should be given on each order to avoid mistakes and to provide safe dining experience.



User Friendly Interface

- Make the user interface **very simple** , with **easy to read fonts** , color coded elements , **Large buttons** for quick navigations.
- Customization of **font sizes according to the sight** of the chefs.
- Action performing elements should be **more touchable** , so that in a busy and fast restaurants can pick up as such.



Offline Mode

- Design the display screen to have a **Functional offline mode**, allowing the chefs to continue working even if there is temporary loss of internet connectivity.



THANK YOU!!!



“
Roshini P
Foodhub
”