TOUCH IOT WITH SAP LEONARDO
PROTOTYPE CHALLENGE

Kitchen Storage Management
The main chef wants to monitor their café during lunch hours. Sometimes the café gets very crowded, which affects the time the customers get their meals. The main chef wants to have an overview of the current situation in the café, the main goal of the chef is to serve healthy and hygienic food, for this purpose he the chef has to keep a check on all the food storage containers in the kitchen. He can assign a new employee to a specific task where more labour is needed on the spot. This way they can serve the healthy and hygienic food faster.
Main Goals
• To cook healthy as well as delicious food to the best of my abilities.
• To manage my time on cooking more efficiently.
• To monitor all the storage containers of the kitchen.

Responsibilities
• I choose what to cook every day.
• I personally cook the main dishes in the kitchen.
• I check all the dishes and the storage containers whether they are cleaned and food is stored in proper conditions required by them.

Needs
• I need to know how much of a dish I should cook.
• I need to know what dish is preferred more.
• I need to serve our customers as fast as we can.

Pain points
• I cannot control all the areas of the kitchen when I am cooking.
• I cannot have data recorded of all the food storage containers.
As the main chef, I need a way to serve our customers healthy and hygienic food by managing the food storage containers in the kitchen, so that their health remains at best.
Arya, the main chef in Café, has been hearing lots of complaints about the hygiene in the café during lunch hours.

Arya looks at each container of the food. She gets an estimate whether the food is unhealthy. She walks around the kitchen to see the containers.

Arya decides that Jon should monitor the food storage containers in the kitchen during lunch hours and comes back to report to her.

Jon thinks that the food given is unhealthy. He writes the problems and goes back and tells Arya.

Arya gives instructions to Jon to make necessary changes.

<table>
<thead>
<tr>
<th>ACTION</th>
<th>MISSION</th>
<th>FEELINGS</th>
<th>TOUCH POINTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arya, the main chef in Café, has been hearing lots of complaints about the hygiene in the café during lunch hours.</td>
<td>Why are we getting many complaints?</td>
<td>Customer satisfaction rate</td>
<td></td>
</tr>
<tr>
<td>Arya looks at each container of the food. She gets an estimate whether the food is unhealthy. She walks around the kitchen to see the containers.</td>
<td>We should monitor what’s going on during lunch hours.</td>
<td>Monitoring tool</td>
<td></td>
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<tr>
<td>Arya decides that Jon should monitor the food storage containers in the kitchen during lunch hours and comes back to report to her.</td>
<td>I will tell Jon to do that.</td>
<td>Communication among staff</td>
<td></td>
</tr>
<tr>
<td>Jon thinks that the food given is unhealthy. He writes the problems and goes back and tells Arya.</td>
<td>OK this is unhealthy and in other containers the stock might get finished after sometime.</td>
<td>Monitoring Physical attendance</td>
<td></td>
</tr>
<tr>
<td>Arya gives instructions to Jon to make necessary changes.</td>
<td>Oh no!! Now to it will take some time to make changes.</td>
<td>Inaccurate evaluation, Lack of time management Lack of decision Reporting to the management</td>
<td></td>
</tr>
</tbody>
</table>

Staff assignment | Verbal confirmation |
Mockups:

Link for the prototype build:
