

TOUCH IOT WITH SAP LEONARDO

PROTOTYPE CHALLENGE



Kitchen Storage Management





Story

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.

Arya Fernandes

- Main chef in Café Red chief

“Cooking is my desire. My aim is to cook the best and healthiest for everyone. In best and smarter way.”



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.

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.

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.

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.

POINT OF VIEW

UX JOURNEY

ACTION	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.
MINDSET	Why are we getting many complaints?	We should monitor what's going on during lunch hours.	I will tell Jon to do that.	OK this is unhealthy and in other containers the stock might get finished after sometime.	Oh no!! Now to it will take some time to make changes.
FEELINGS					
TOUCH POINTS	Customer satisfaction rate	Monitoring tool Communication among staff	Monitoring Physical attendance	Inaccurate evaluation, Lack of time management Lack of decision Reporting to the management	Staff assignment Verbal confirmation

Mockups :

Link for the prototype build:

https://standard.build.me/prototype-editors/api/public/v1/snapshots/7185d394359185590e16e960/artifacts/latest/index.html#/launch_page

Launch Page

2 2 0 4

REFRIGERATOR

REFRIGERATORS

Time	Temp (°C)
08:00	10
10:00	12
12:00	15
14:00	18
16:00	15
18:00	12
20:00	10

Time	Humidity (%)
08:00	60
10:00	65
12:00	70
14:00	75
16:00	70
18:00	65
20:00	60

ingredient box

INGREDIENTS BIN

Category	Humidity (%)
Protein	25
Carbohydrate	30
Fat	20
Water	15
Other	10

Time	Temp (°C)
08:00	15
10:00	18
12:00	20
14:00	22
16:00	20
18:00	18
20:00	15

pizza dough box

PIZZA DOUGH CONTAINERS

Time	Temp (°C)
08:00	10
10:00	12
12:00	15
14:00	18
16:00	15
18:00	12
20:00	10

Time	Humidity (%)
08:00	60
10:00	65
12:00	70
14:00	75
16:00	70
18:00	65
20:00	60

insulated food carrier

INSULATED FOOD CARRIER

Category	Humidity (%)
Protein	25
Carbohydrate	30
Fat	20
Water	15
Other	10

Time	Temp (°C)
08:00	15
10:00	18
12:00	20
14:00	22
16:00	20
18:00	18
20:00	15