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Prolog

Background

Introduction to RFID

- What is RFID?
- Overview of RFID technology
- How does RFID work?
- How can RFID help restaurants?
- Further Discussion

Introduction to Mobile POS system

- What is Mobile POS?
- How does Mobile POS work?
- How can Mobile POS help restaurants?
- Pros and Cons of using Mobile POS in restaurants

Introduction to Internet Technology

- How can Social Media help restaurants?
- How can App-based marketing help restaurants?
- Pros and Cons of using Internet Technology in restaurants

Suggestions on using other Information Technology to help restaurants

Conclusion and Vision

Background

In the good old days......

- people seldom dine out
- restaurants:
 - made good use of the manpower
 - use pen + paper to jot down orders
 - ★ use computers✓ use human's brains



Background

XX years later.....

- technology is evolving
- people earn more + are willing to dine out
- diners look for better restaurants
 - ✓ efficient
 - ✓ comfortable dining environment



What is RFID?

- Radio Frequency IDentification
- a wireless communication technology

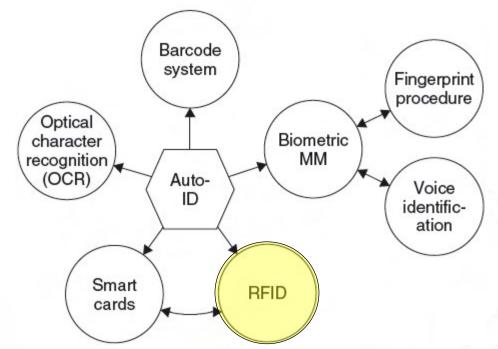
 • transmits the identity (in the form of a unique serial number) of

an object or person using radio waves



What is RFID?

- a kind of automatic information technologies (AITs)
 - associated with automatic data capture (ADC) in various applications



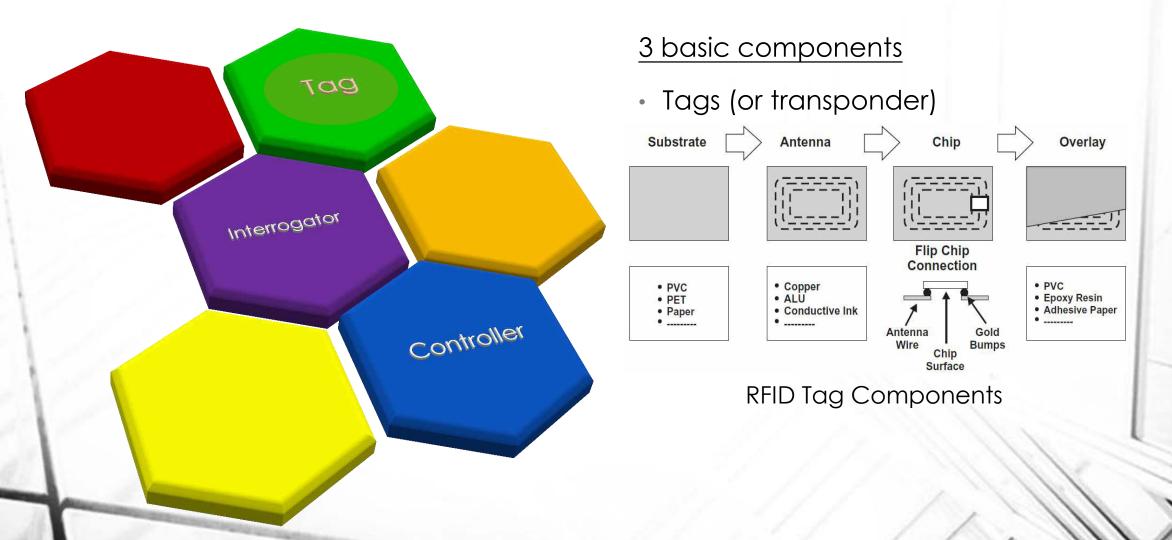
Overview of the most important auto-ID procedures

What is RFID?

- a kind of automatic information technologies (AITs)
 - associated with automatic data capture (ADC) in various applications
 - 1. Fast
 - Require physical sight or contact between reader / scanner and the tagged item
 - 3. Use low cost components
 - 4. Attempt to provide unique identification and backend integration



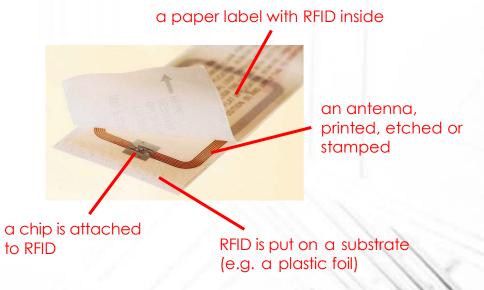
- Tags (or transponder)
 - Composed of:
 - 1. A semi-conductor chip
 - 2. An antenna
 - 3. A battery (sometimes)





3 basic components

- Tags (or transponder)
 - Attached to almost everything (e.g. cases, vehicles)



RFID tag – Smart label



- Tags (or transponder)
 - Store data + transmit data
 → interrogator
 - Active tags
 - Passive tags
 - Semi-passive tags



Common RFID tag



- Interrogator (alt. reader or read/write device)
 - · Composed of:
 - 1. An antenna
 - 2. An RF electronics module
 - 3. A controller electronics module





- Interrogator (<u>alt.</u> reader or read/write device)
 - Read the data contents of an RFID tag
 - Write data to the tag (in the case of smart tags)
 - Relay data to and from the controller
 - Power the tag (in the case of passive tags)





- Controller (or Host)
 - takes the form of a PC / a workstation running database and control software



3 basic components

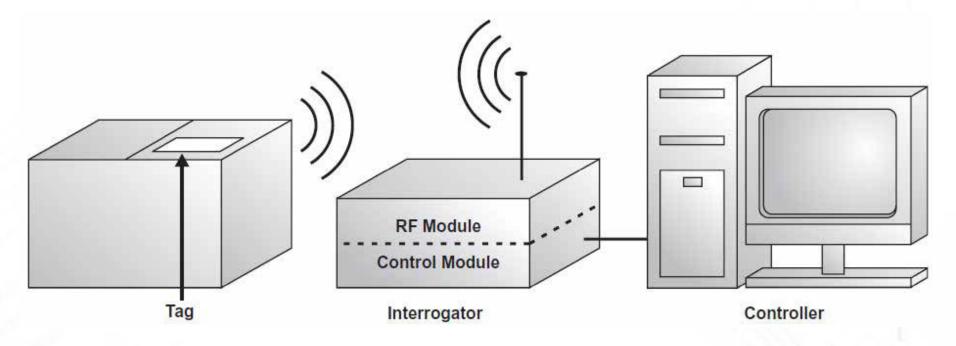
Controller

Network multiple RFID interrogators together

Centrally process information

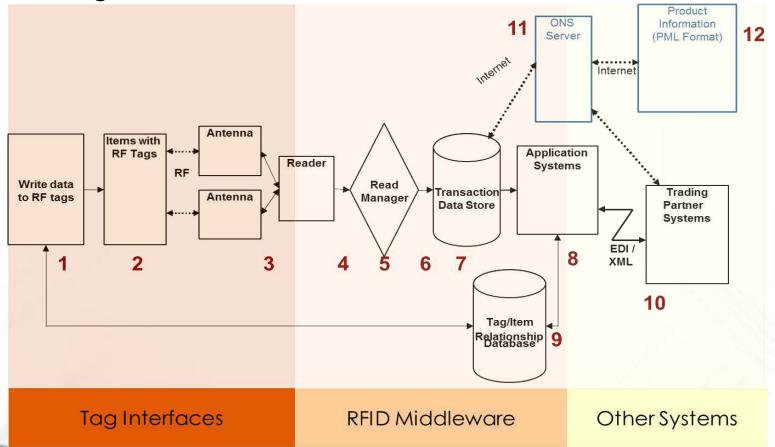


- Keep inventory + alert suppliers when new inventory is needed
- 2. Track the movement of objects throughout a system + redirect them
- 3. Verify identity + grant authorization
- 4. Debit an account



The Basic Building Blocks of an RFID System

RFID logical view





Basic RFID system components



Table Tracker

- a RFID-based system
- high-frequency (HF) RFID tags attached to the underside of each dining table and table trackers
- ✓ identify where its customers have seated themselves
- measure how long it takes

 for an order to be served



Each Starter or Clearing Unit contains its own passive RFID tag

Table Tracker



Wireless Table Tracker

No More Name Shouting or Number Cards

- read the table tags
- detect where the guest is sitting

Table Tracker

Provide You Options

 can choose how to tag restaurant tables



Table Tags

Table Tracker



Immediately Locate Guests

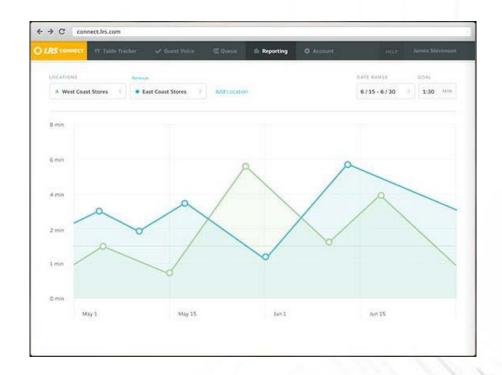
 Color indicators show which orders are late



Table Tracker

Gain Important Insights

 Collects important data for restaurant management purposes



Advanced Reporting Tools

Table Tracker

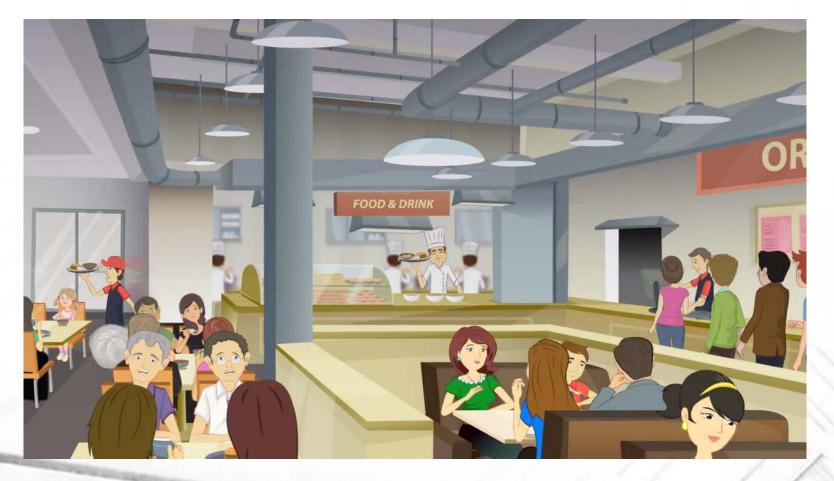


Table Tracker

restaurants using it :



"We shaved a full minute off ticket times. Table Tracker has given us the ability to prioritize orders and deliver food faster."

Michael Johnson, Regional Manager Jason's Deli

Table Tracker

restaurants using it :



"Table Tracker tells you where to go like a light beam to the table."

"It's the best investment I've made this year."

Johnny Carrabba, Owner & Founder of the Original Carrabba's & Mia's

Freshness dishes tracking system

- RFID magnetic tags embedded beneath each plate
- A centralized system + robotic arm
 remove "expired plates"
 - raw food is cleared after an hour;
 cooked food is cleared after two hours
- restaurant using it:





Background RFID Mobile POS Social Media Suggestions Conclusion + Vision

Further Discussion towards RFID



Survey on the Influence of IT and RFID on Restaurants

The purpose of conducting this questionnaire is to investigate the influence of RFID and information technology on restaurants. The following questionnaire contains questions about the familiarity with RFID and information technology that are using in restaurants, and the opinions on using RFID in restaurants from the views of both the diners and staff of restaurants in terms of its' feasibility and the corresponding vision. The findings gathered from this survey will be incorporated into a research project. We would like to invite you to spend about 5 minutes on our questionnaire. All data collected will only be used for research and analysis purposes and will be kept strictly confidential. Thank you for your time!

* Required

Part A Familiarity with Information Technology currently using in restaurants

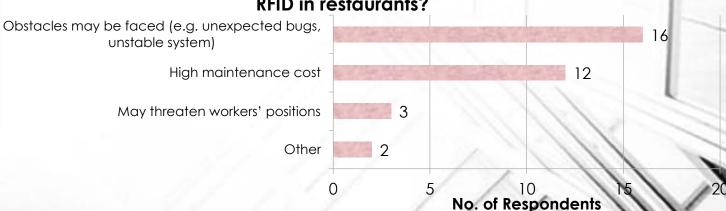
- 1. Do you know what is Radio Frequency Identification (RFID) technology and it's underlying techniques used? *
- No idea
- Had heard about the name "RFID" only
- O Just know what the abbreviation RFID stands for but don't know what it is actually
- Have clear understanding on what RFID is and how it
- 2. Do you have any working experience in restaurants?
- Yes
- No

Surveys conducted

Q: How can RFID help a restaurant in your mind?



Q: What are the possible worries that you are having towards using RFID in restaurants?



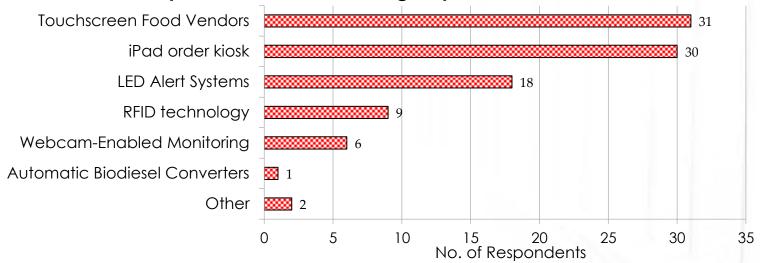
Further Discussion towards RFID

Pros of using RFID in restaurants	Cons of using RFID in restaurants
✓ improve efficiency and effectiveness	may have obstacles while using RFID technology (unexpected bugs, unstable system)
✓ easier to manage restaurants	high maintenance cost
✓ share workload of staff	may threaten workers' positions
✓ earn more profits	old workers may not know how to use it

What's more?

According to surveys conducted.....

Q. Can you select the technologies you saw in restaurants?



Mobile POS ⇒ helps restaurants!



Mobile POS

- Two types of POS:
 - Traditional POS
 - 2. Modern POS





What is Traditional POS?

POS stands for "Point of sale" initially

A system

- Purposes
 - Calculate the amount of goods
 - Customers ✓ easily make payments



What is Traditional POS?

- Equipment needed:
 - 1. Computers that have connected to center server
 - 2. Barcode scanners
- Widely used in supermarkets



What is Modern POS?

Modern POS = "Point of Service"

- NOT only for checkout
- NOT only can be touched by cashiers
- Customers ✓ use it directly



- ✓ store patient's data for doctors
- 2. ✓ display menu or act as an ordering system for restaurants

What is Mobile POS?

- Mobile POS
 - = Mobile "Point of Service"
 - = a food ordering system

- Functions for restaurants' usage:
 - order food
 - transmit orders to the kitchen
 - prepare bills for each of the tables that has consumed
 - show financial statistics (e.g. daily reports)



Mobile POS (in the past)

- Mobile POS has been used for years, but...
 - suser-friendly
 - Expensive





Mobile POS (nowadays)



After smartphones were commonly used......

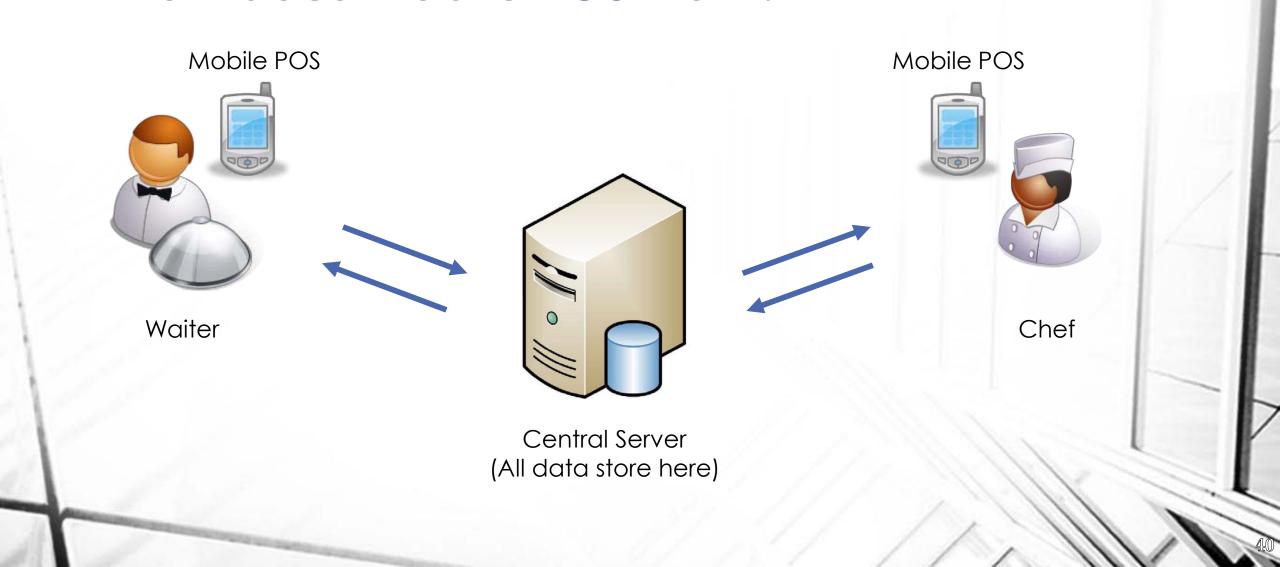
- Mobile POS just likes an App
- No extra devices is needed
- ✓ User friendly

• Itacho Sushi (板長壽司) uses iPad mini as the Mobile POS





How does Mobile POS work?



Pros of using POS in restaurants

Cons of using papers + pens in restaurants



- Accuracy of food names and amounts ✓ guaranteed
- Waiter/waitress always writes strange words
- Write prices of the dishes wrongly
- Difficult for the chefs to understand the wordings wrote



Pros of using POS in restaurants



Cons of using papers + pens in restaurants

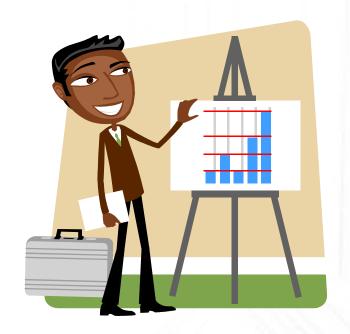
 Easy to lose the papers of orders

Understand the chances to miss diners' food orders



- Generate statistics
 - daily financial reports
 - total revenue

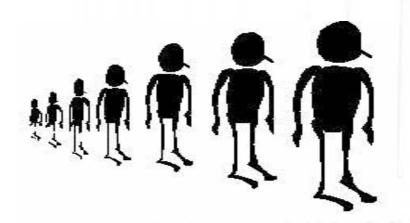
- Through data analysis......
 - know which dishes are more attractive to diners



Pros of using Mobile POS over POS



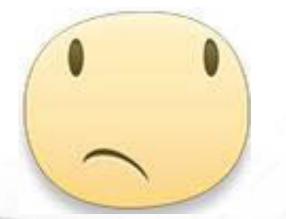
Customers do NOT need to line up



Cons of using Mobile POS in restaurants

- need IT supporting team to maintain the system
- x existing POS can perfectly fit a specific restaurant
 - further development is needed

↑ cost for maintenance + sustainable development
 ⇒ not suitable for small scale restaurants

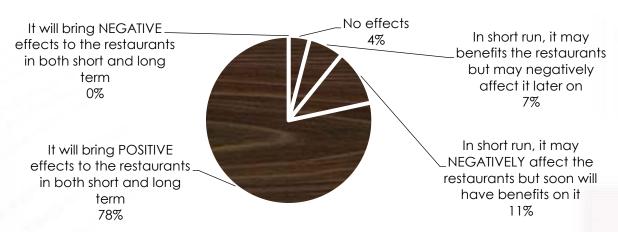


Background RFID Mobile POS Social Media Suggestions Conclusion + Vision

What's more?

According to surveys conducted.....

Q: What do you think about the influence of using these kind(s) of Information Technology in restaurants?



Internet Technology ⇒ helps restaurants!

Q: From your view, will it be the market trend to use information technology in restaurants? Definitely yes Probably yes

Uncertain

■ Never will be



32

2014

Jan Feb Mar Apr May Jun Jul Aug Sep Oct Nov Dec 2015

Social Media

- A group of websites, that built on the foundations of Web 2.0, not just only provide you information but can also interact with you
 - ✓ freedom of speech (allowed to give comments on anything)
 - ✓ freedom of voting
 - ✓ recommend articles based on user's interests freely



Common Social Media Services

Social Networking websites



Photos and Videos Sharing websites



Blogs



Coupon sites



Customer review sites



What do Social Media Marketing Programs do?

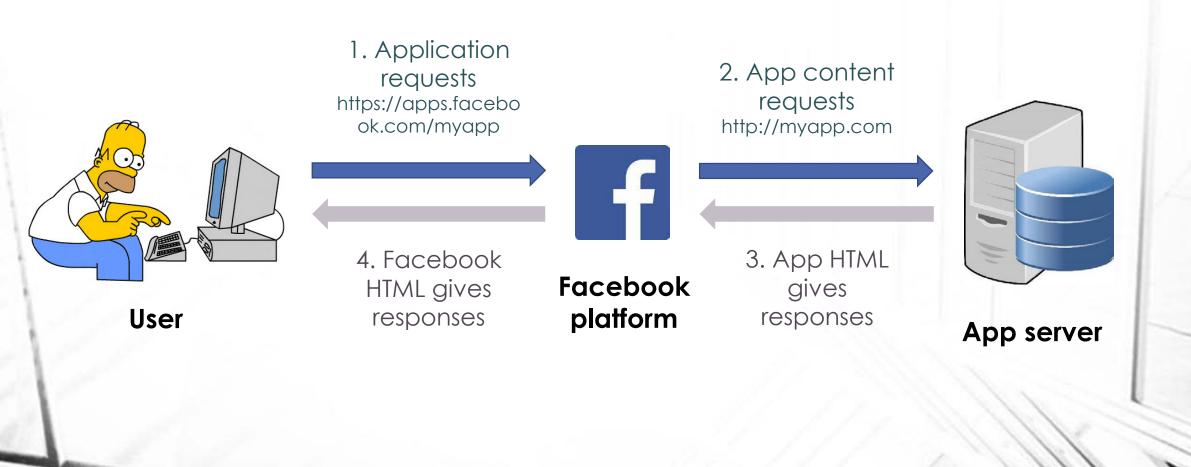


- Any statements consumers share via Internet about an event, product, service, brand or company is called electronic word of mouth (eWoM)
- underlying messages spread from a trusted third-party source + ✓ resonates

 ↓

results in earned media

Overview of Facebook Application Technology



How can Facebook Applications help restaurants?

- Data can be collected includes:
 - Users' profiles
 - Educational background of users
 - Events participated
 - Groups joined
 - Users' corresponding interests
 - Posts / groups / comments users "Liked"
- Things can be done by restaurants:
 - Writing posts



How can Social Media help restaurants?

- Offering discounts to diners
- Promote new and special dishes
- A platform for recruitment





◆ 香港吉野家 Yoshinoya Hong Kong

How can Social Media help restaurants?

Raise the public awareness by organizing different contests to

make it more fun







How can Social Media help restaurants?

- get feedback from customers for improvement
- provide solutions to problems + resolve complaints
- keep living up to its good reputation





Pros of using Social Media Marketing



- either free or at low price
- fast
- can promote globally
- Two-way communication
 improve customer services
- enhance the network connections with both customers and raw materials suppliers
- collaboration of knowledge sharing

Cons of using Social Media Marketing

- may reveal unwanted negative comments to users + raise criticism
- may face problems like spam, copyright & privacy related issues

may have risks of being hacked
 shared incorrect information



How can App-based Marketing help restaurants?

- ✓ e-Menu
- Use GPS to search for restaurants around you





How can App-based Marketing help restaurants?





- Loyalty Program
 - ✓ view membership details
 - ✓ save / accumulate points for future use
 - ✓ reserve table

How can App-based Marketing help restaurants?

- order pick up / food delivery
- offer coupons and discounts
- spread the latest news of new dishes
- ✓ embed with Inapp game







Food Ordering Real Example



1. Online ordering







3. Food delivery

2. Delivery details



Pros of using App-based Marketing

- ✓ send notifications to customers
- convenient to prepare marketing materials
- ✓ interact with customers directly
- ✓ keep track on users' responses
- allow e-payment

Cons of using App-based Marketing

From views of restaurants...

- Difficult to build a version that is suitable for all different existing mobile platforms
 - different screen sizes, OS, browsers

From views of diners...

Limited navigation for handheld gadgets

How can we make use of the existing *Information Technology* to run a restaurant other than those are using now?



1. How can IT help facilitating the seating of guests in restaurants?

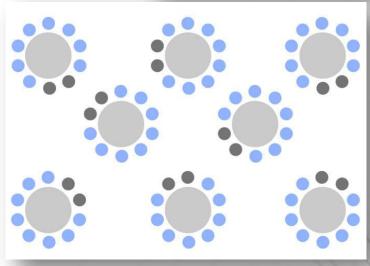


Hosts use <u>NFC</u> technology instead of keeping sheets for reservation



Provide the best plan for utilizing all tables to serve diners in every turn ✓ more accurate quoting of wait times







- 2. How can IT help improving food ordering process in restaurants?
- Touch screen dining tables
 - → shows all food related information





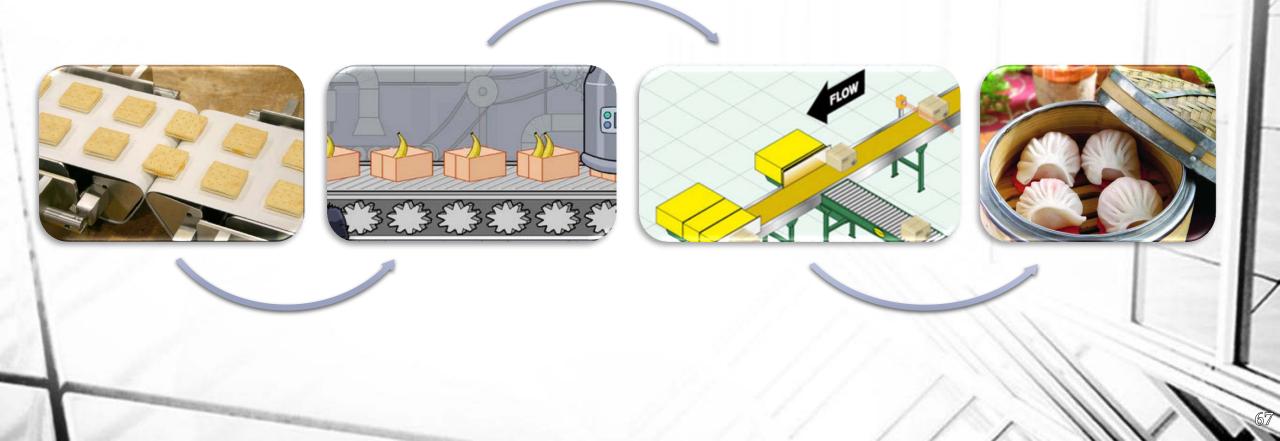
- 2. How can IT help **improving food ordering process** in restaurants?
- For restaurants that have low budgets:
- Using QR code menu (EACH dish will have its' own unique QR code)
 - ↓ cost
 - ↑ efficiency
 - less room for mistakes in ordering food
 - ✓ offer instant discounts







3. How can IT help **food production procedures in kitchens** of restaurants?



- 4. How can IT help retaining traditional style in Chinese restaurants?
- Things that only Chinese traditional restaurants have:
 - "Dim Sum" Cart
 - Pantry helpers





- 4. How can IT help retaining traditional style in Chinese restaurants?
- Using smart "Dim Sum" carts + smart tables
 - Unmanned carts using beacons
 - NFC embedded tables + dishes

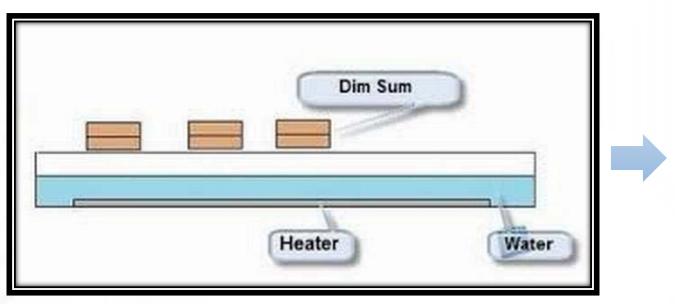




4. How can IT help retaining traditional style in Chinese restaurants?



4. How can IT help retaining traditional style in Chinese restaurants?





5. How can IT help **improving services in VIP rooms** in restaurants?



- Everything can be made without the use of manpower ⇒ enhance privacy within the VIP rooms
 - Unmanned services include:
 - 1. Tea type selection for Chinese restaurants
 - 2. Water refilling services
 - 3. Computerized menu for food ordering
 - 4. Hidden and secure convey belt to deliver food
 - 5. e-Payment for the bill

- 5. How can IT help improving services in VIP rooms in restaurants?
- Using advanced dining tables, like the automatic "mah-jong" tables



- 5. How can IT help improving services in VIP rooms in restaurants?
- Using advanced dining tables, like the automatic "mah-jong" tables



- 6. How can IT help **improving takeout services** in restaurants?
- Make use of QR code technology to select food from menu
- NFC technology ⇒ food takeaway





Conclusion

By using

RFID technology

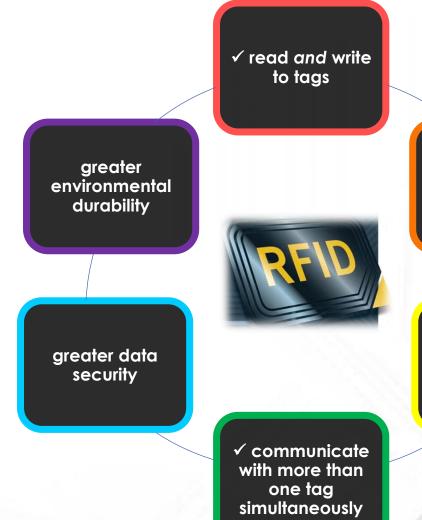
 Improve restaurants' management of materials flow

Mobile POS

 Operation cost of restaurants

Social Media

Help making profits for restaurants



个 data rates 个 memory sizes

√ function
without a direct
line of sight
between tag and
reader

Vision

In future, with the help of information technology in restaurants......

- Restaurants may be able to earn more profits
- Manpower no longer accounts for the most of the cost
 - Lots of processes can be finished by using technology
 - Many tasks can be done in unmanned ways
- Efficiency can be raised
 - Avoid careless mistakes made by lazy waiters/waitresses
- Still 10% service charges?

