

---

# Appetize

## CPSC 547



Information Visualization  
Instructor: Tamara Munzner

Arya Rashtchian & Amirhossein Abbasi

---

# Appetize web app

Appetize digitizes the whole experience for us when we want to dine in.



# Appetize web app

Appetize is for digitizing dining experience.

The app will let customers to:

- Look at the virtual menu
- Order
- Pay



# Appetize web app



Appetize is for digitizing dining experience.

The app will let customers to:

- Look at the virtual menu
- Order
- Pay

The web app will let restaurant owners to:

- Define their food items and menus
- Use the analytics part



# Design Goals



- To give insightful information to restaurant owners to:
  - Better manage their restaurant.
  - Have a better relationship with their customers
  - Compare their restaurants with similar restaurants
  - Design a better menu

# Task abstraction



- When to buy ingredients? What to buy?
- Who to send promotions to?
- Identify anomalies in their sales.
- Compare their restaurant to “similar” restaurants.
- Track the popularity of their restaurant among different groups of users.
- Have a better menu.

# Data abstraction



- Orders
  - Location
  - Food items
  - Date and time
  - User
  - Percentage of tip
- Food item
- Ingredients.
  - Quantities of ingredients.
  - Capacity
- User:
  - Age
  - Gender
- Derived data:
  - Loyalty measure.

# Algorithms



- Defining user loyalty to each restaurant:
  - Number of visits + dates of visits.
  - More weight on recent visits while considering users' long-term bond to the restaurant as well.
  - Output: a number between 0 and 1
- Finding similar restaurants to one specific restaurant:
  - Neighbourhood
  - Average of items' price
  - Average of time spent by customers



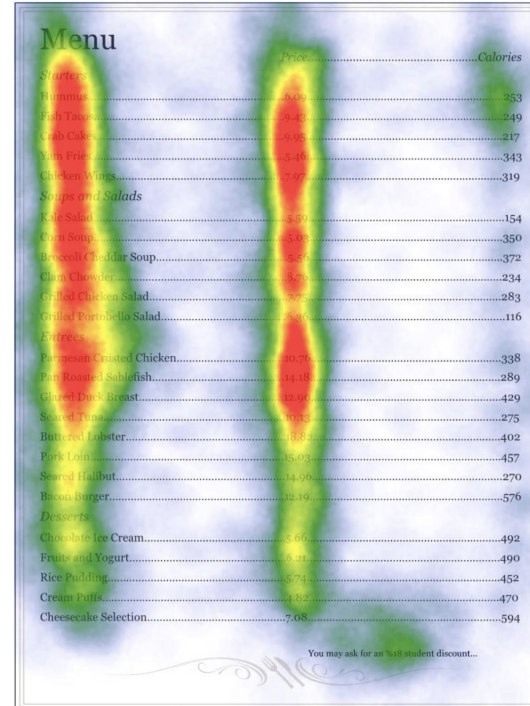
# How did we build it?

- Database manipulation
- Data synthesis
- Mock-up
- Focus group
- Implementation
  - Web based
  - Tools: High chart, Google charts

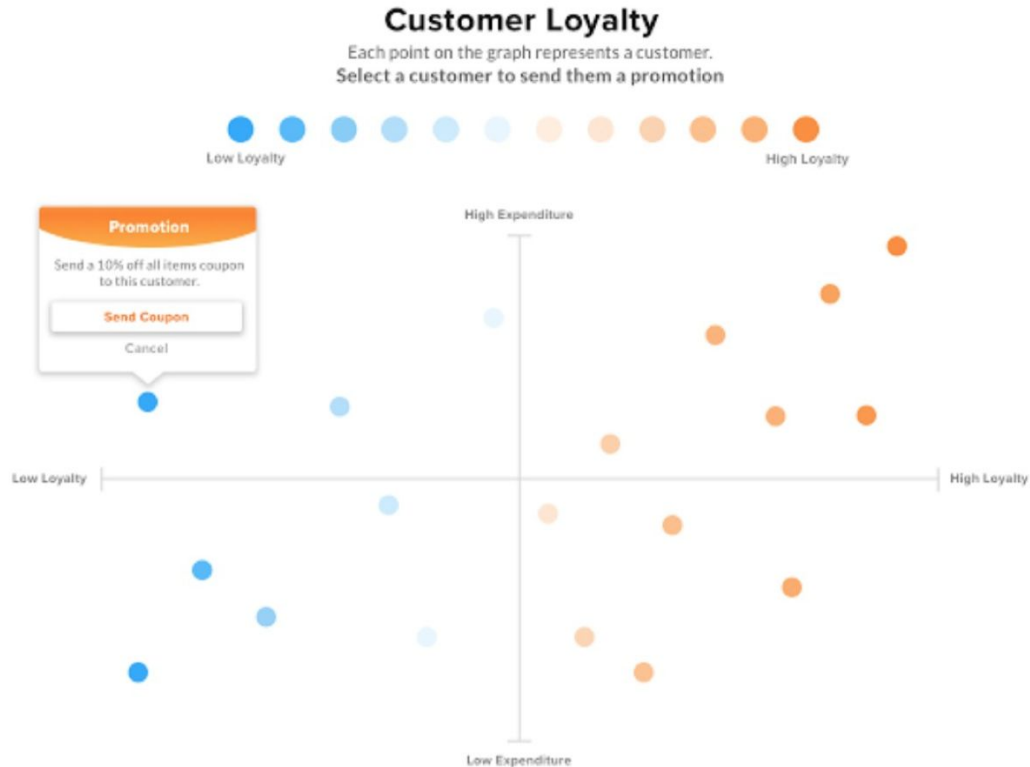


# View #0

- Heatmap to show which parts of the menu has been clicked more
- In the focus group, we realized restaurant owners did not find this super useful.
- They already knew people tend to choose items which are positioned in the beginning of a menu.



# View #1 - Mock-up





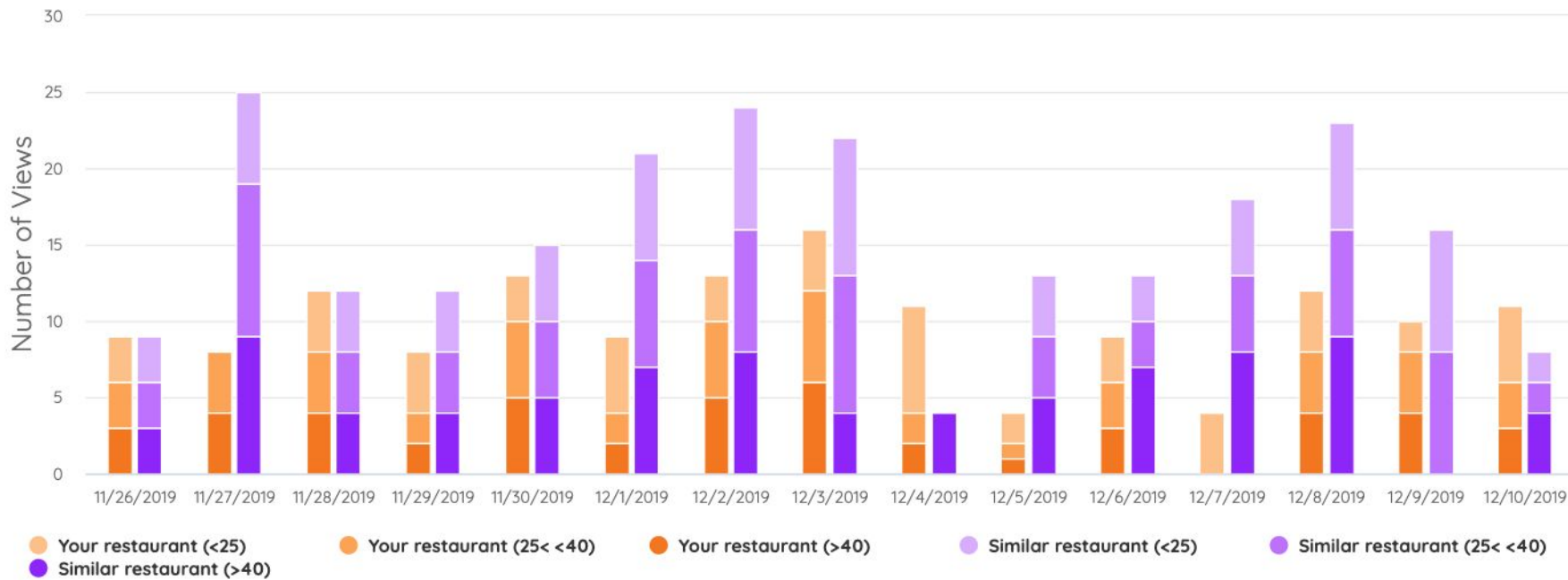
# View #2 - Mock-up



# View #2 - Implemented

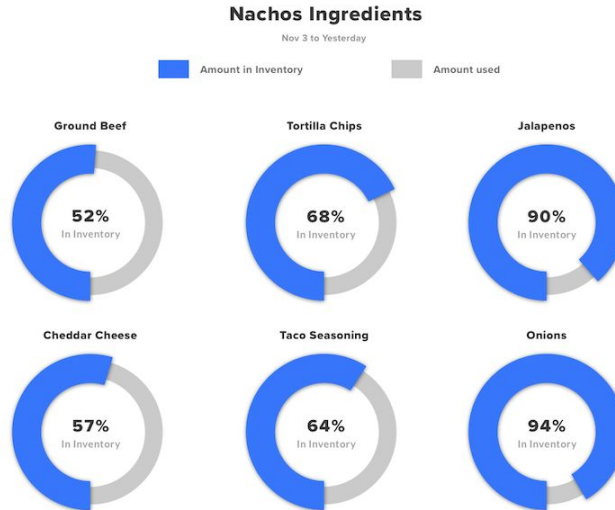
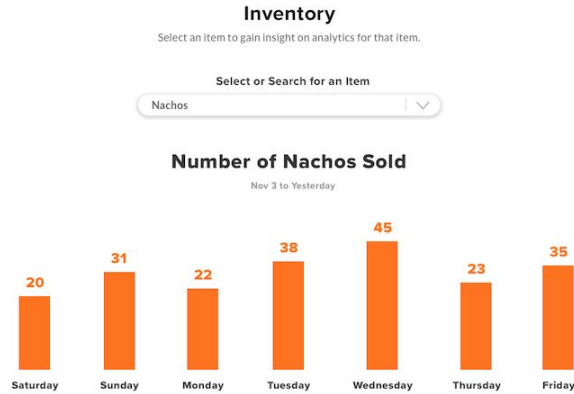


Number of views through Appetize in the past two weeks

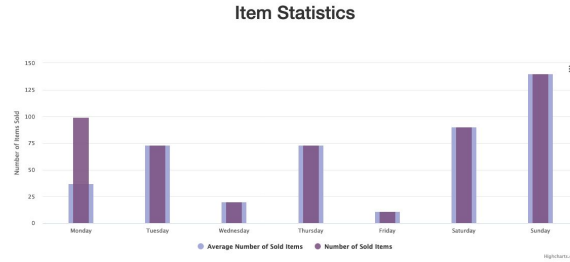
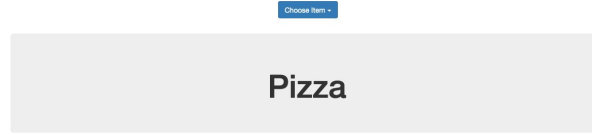


# View #3

## Mock-up



# Our views - 3 Implemented



Challenge for ingredients:

- There are lots of ingredients.
- Different items have different ingredients.



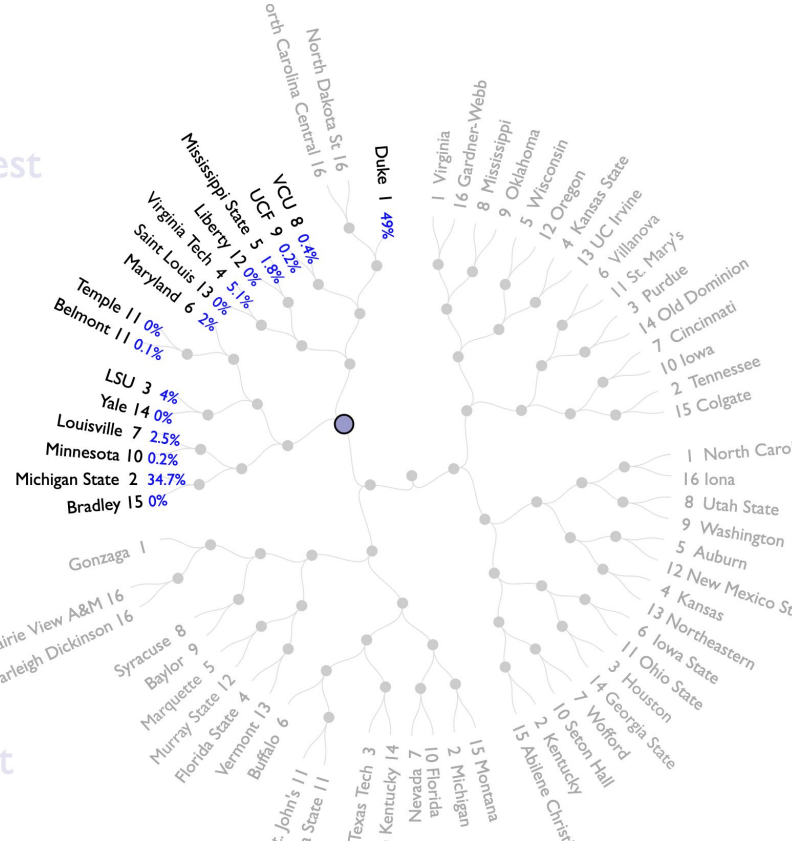


# Alternative Designs

- Ingredients on leaf.
- Items on parent leafs.
- Preserving the hierarchical architecture of foods (Food Ontology)
- We can understand how much we lack ingredients for categories of items(like all kinds of burgers.
- Problem: Lots of ingredients are common among different items(like bread or oil)

Midwest

West



# Demo



# Design choices



- What:
  - Categorical and numerical data from foods and users' dining experience.
- Why:
  - Help restaurant owners manage their business.
- How:
  - Using channels of hue, luminance, spatial position
  - Juxtaposition of views, Superimposing.
  - Interactions like brushing.

# Limitations/critiques



1. All the visualizations are based on dummy data.
2. Constraint on the time interval that we compare a restaurant with similar restaurants (two weeks).
3. Consuming a lot of space for showing ingredients.
4. Lack of showing an overview of all food items and related ingredients.



Thanks!

# Alternative Designs(2D matrix heatmap)

- Items on y-axis and ingredients on x-axis.
- Problematic: each item just have a subset of ingredients.
- So a lot of the space in this 2D matrix will be unused.

