



menuVis

menu creation visualization tool for chefs

Background

- Restaurants are not easy to survive
- Chefs spend a lot of time on recipe creating
- Cost of dishes is crucial to the health of business

Data

- Ingredients: name, category, supplier, cost, date
- Recipes: name, ingredients used, volume of ingredients, price of the dish
- Sales: dishes, units (dishes) sold, sale price, date

Task

- Costing: calculating cost of recipes, inspecting cost of ingredients
- Menu creating and editing
- Monitoring performance of recipes

User Research

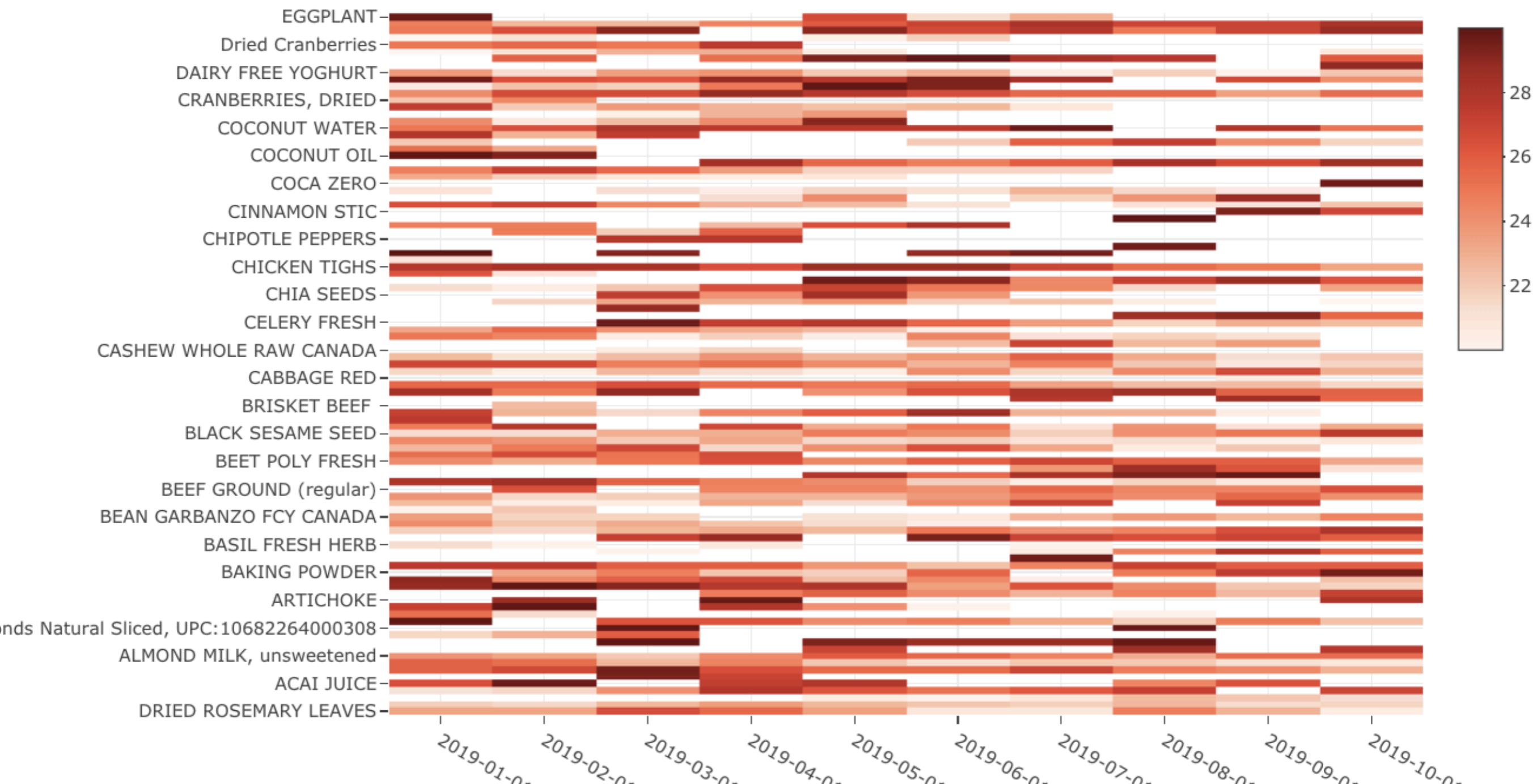
- Scheduled weekly meeting with three chefs
- Conducted interviews and contextual query
- Collected requirements
- Interesting findings:
 - Recipe creating is an art of balancing cost and customer's needs
 - Some ingredients price has seasonal patterns

menuVis app

(See Demo)

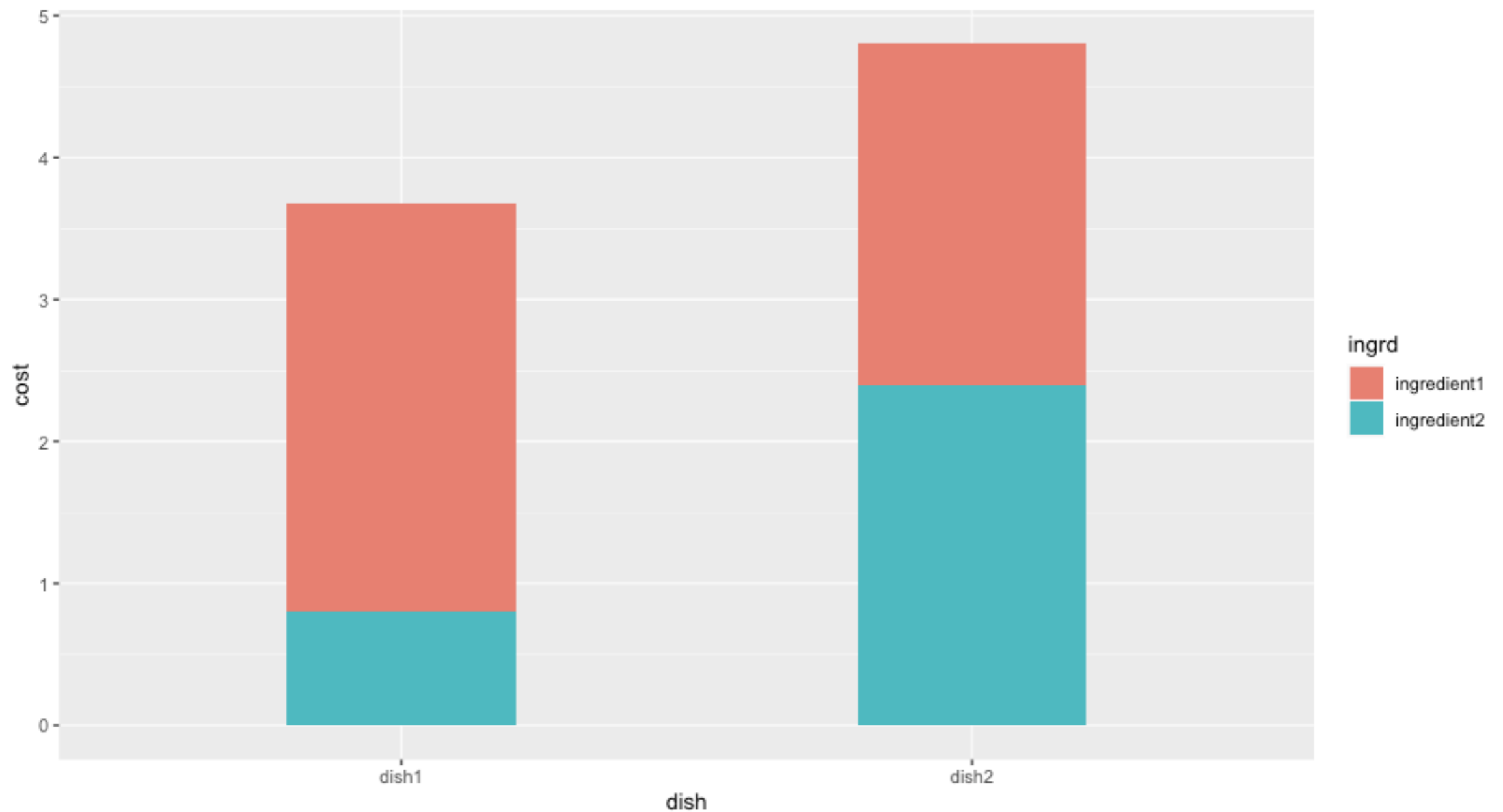
Vis Solution

- Ingredients: Heatmap for overview, line charts for detailed view



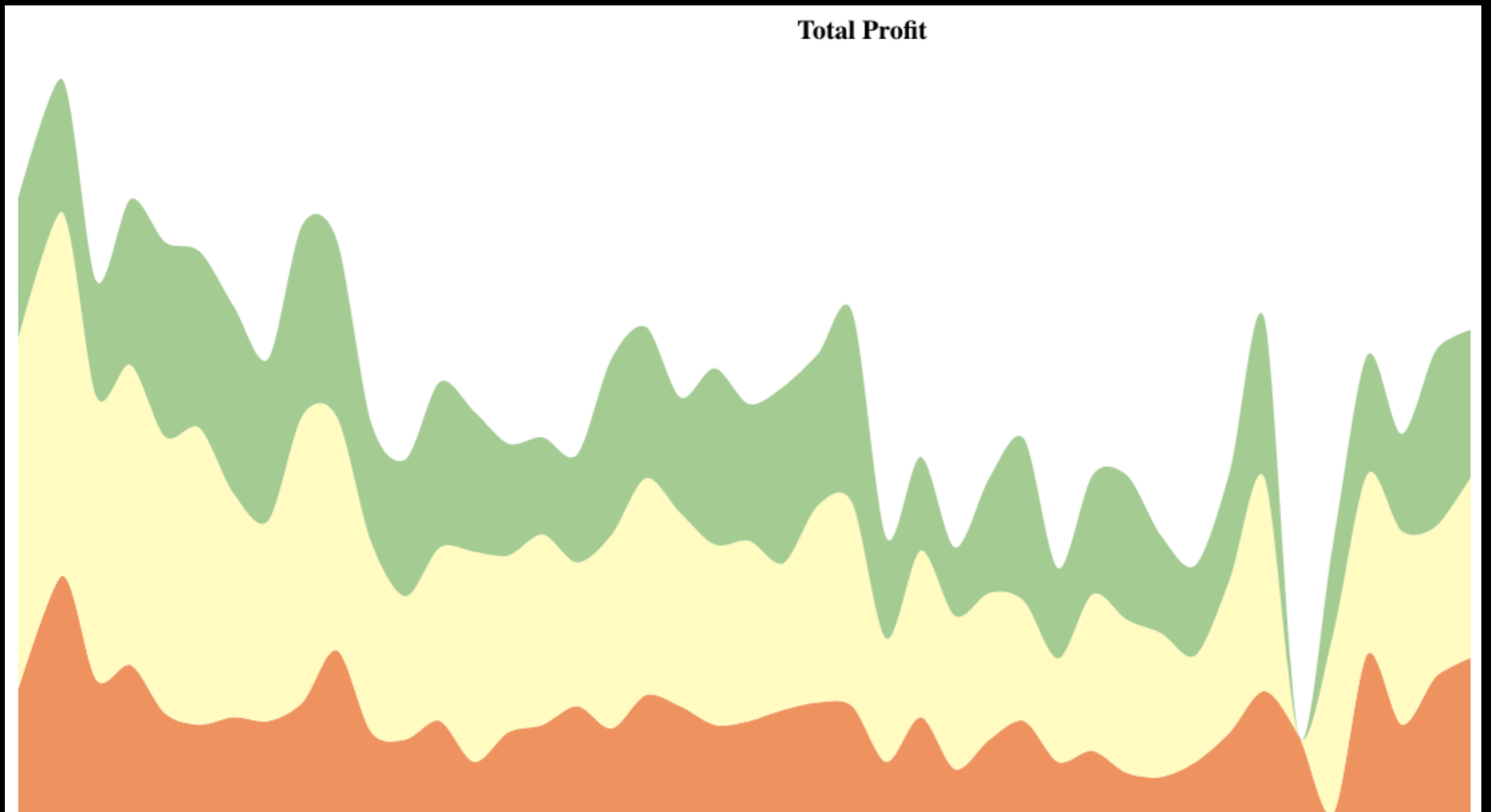
Vis Solution

- Recipes: interactive stacked bar chart to compare price and help choose ingredients



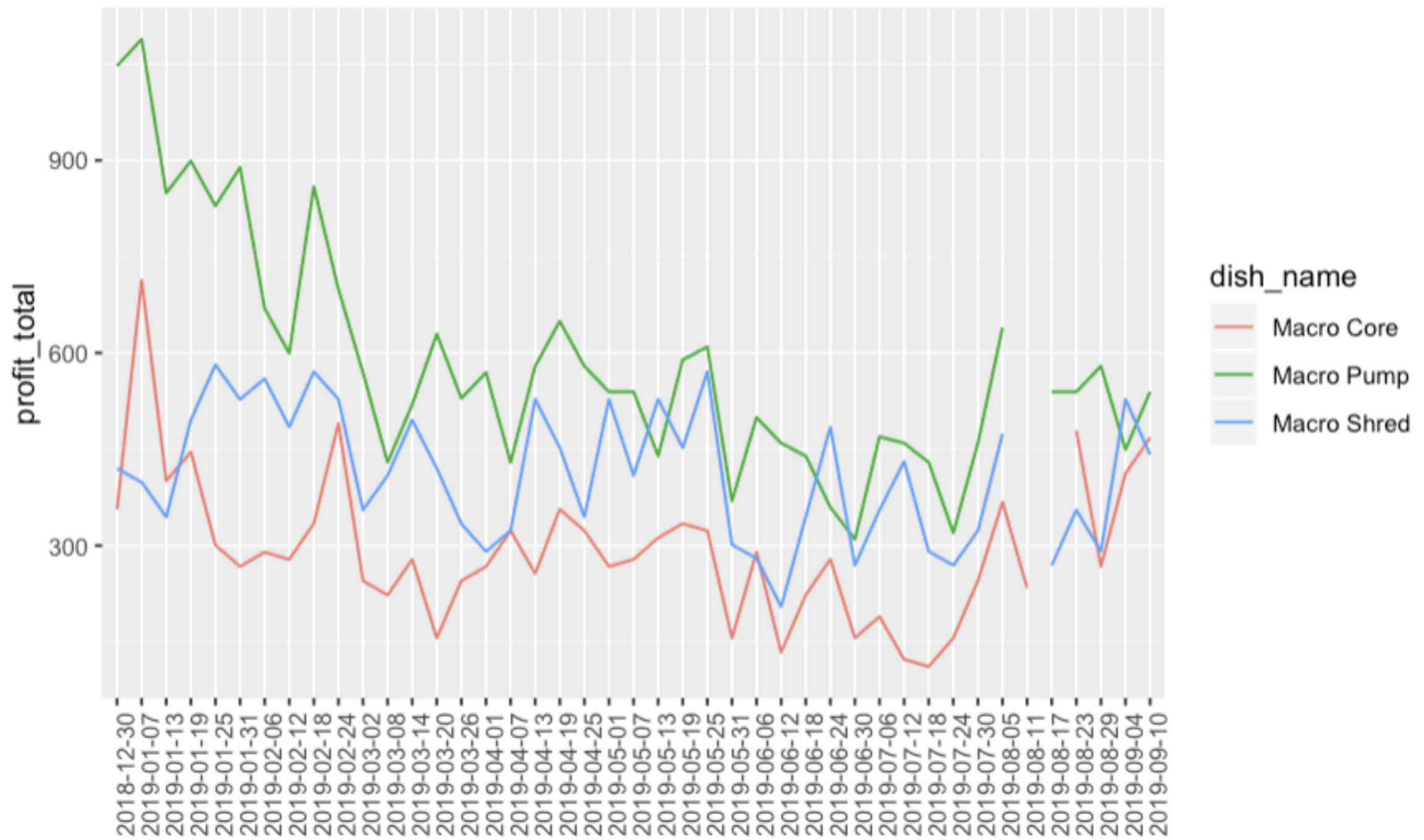
Vis Solution

- Performance: streamgraph for overview of all categories



Vis Solution

- Performance: line chart for detailed view of specific dishes



Next Steps

- Test vis idioms with users
- menuVis developing
- Test menuVis with users

Thank you!