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!