

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

- Collected requirements
- Tested vis idioms with users
- Interesting findings:
 - Chefs set target price and % of cost first, then try to squeeze the real cost in the target
 - Chefs like the treemap

menuVis app

(See Demo)

Vis Solution

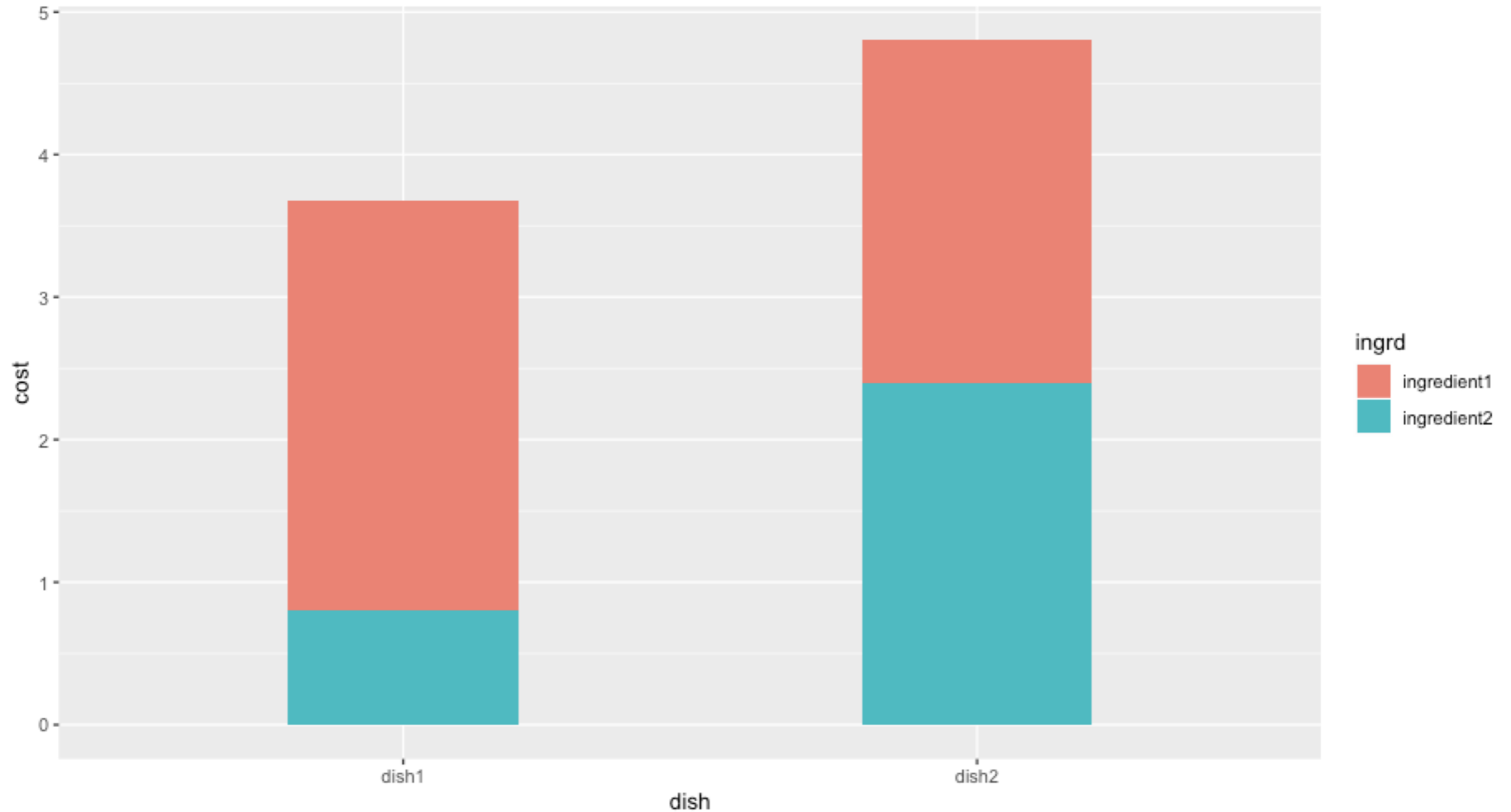
- Ingredients: a table of glyphs to show how many dishes in each category an ingredient has been used in

ingredient: ~~steak~~ chicken legs

brunch	<input checked="" type="checkbox"/> dish a	dish b	dish c	dish d
shareable	dish e	dish f		
entree	<input checked="" type="checkbox"/> dish g	dish h	dish i	
salad	dish j			

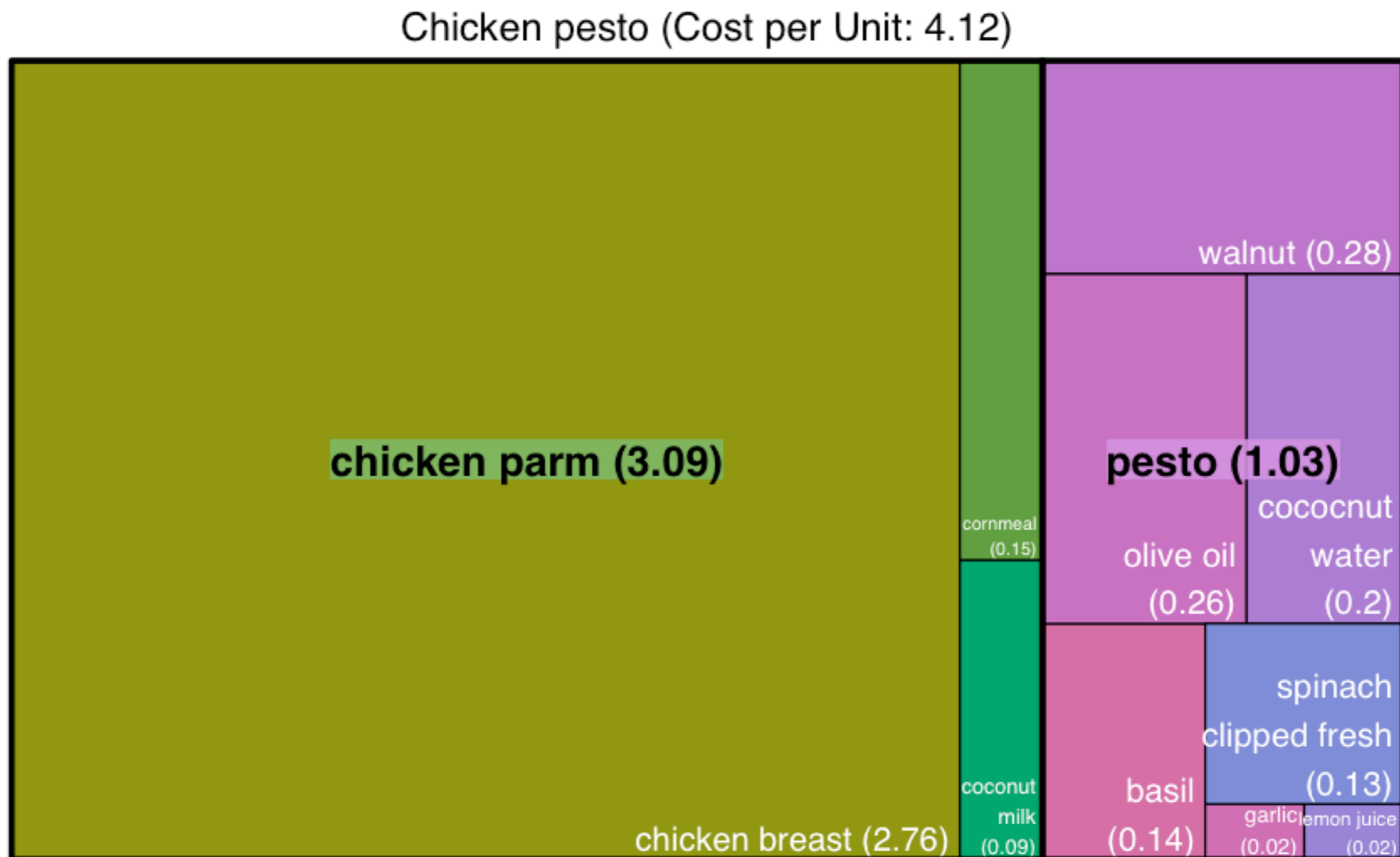
Vis Solution

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



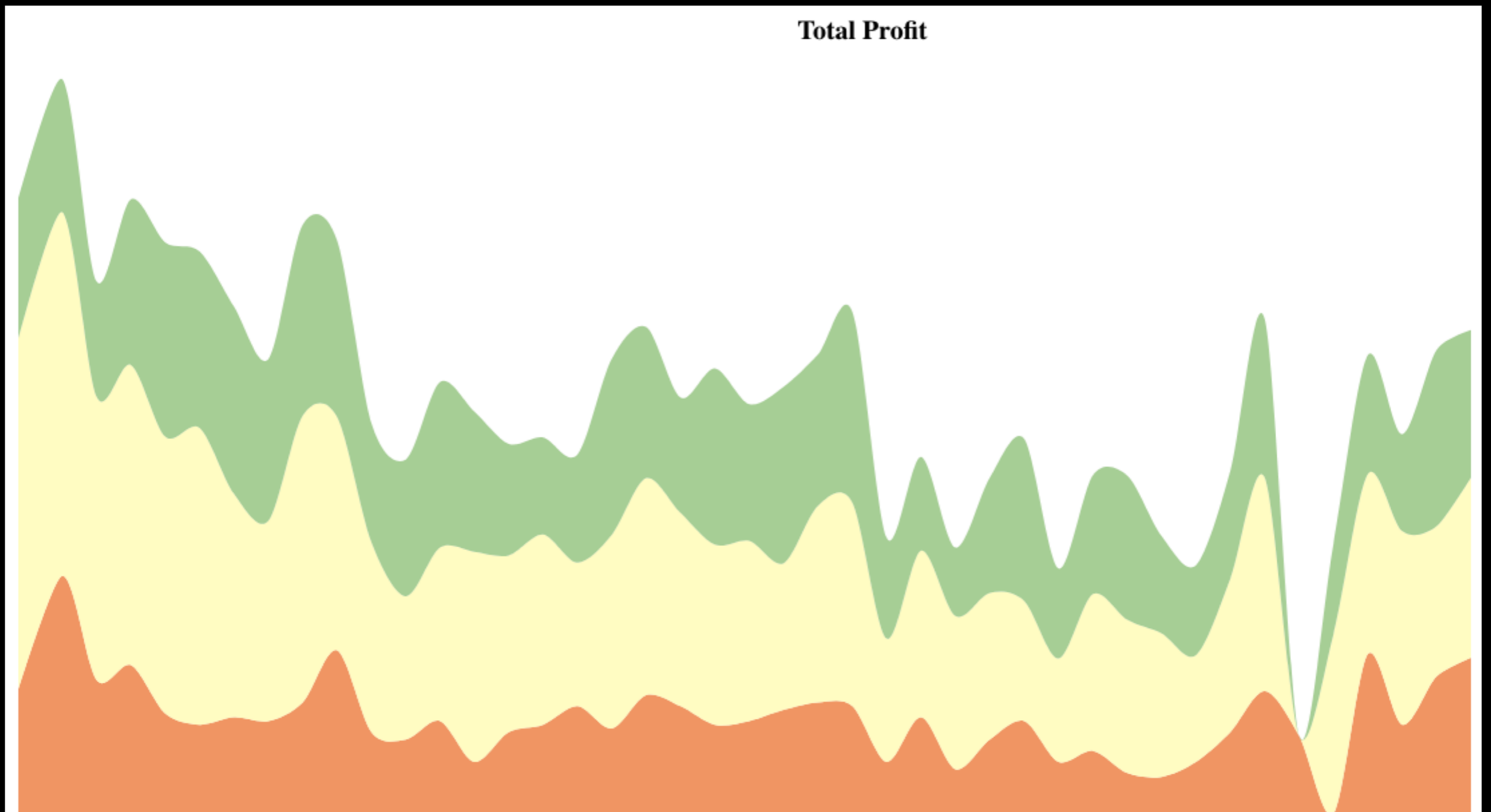
Vis Solution

- Recipes: interactive treemap to show the breakdown of a recipe



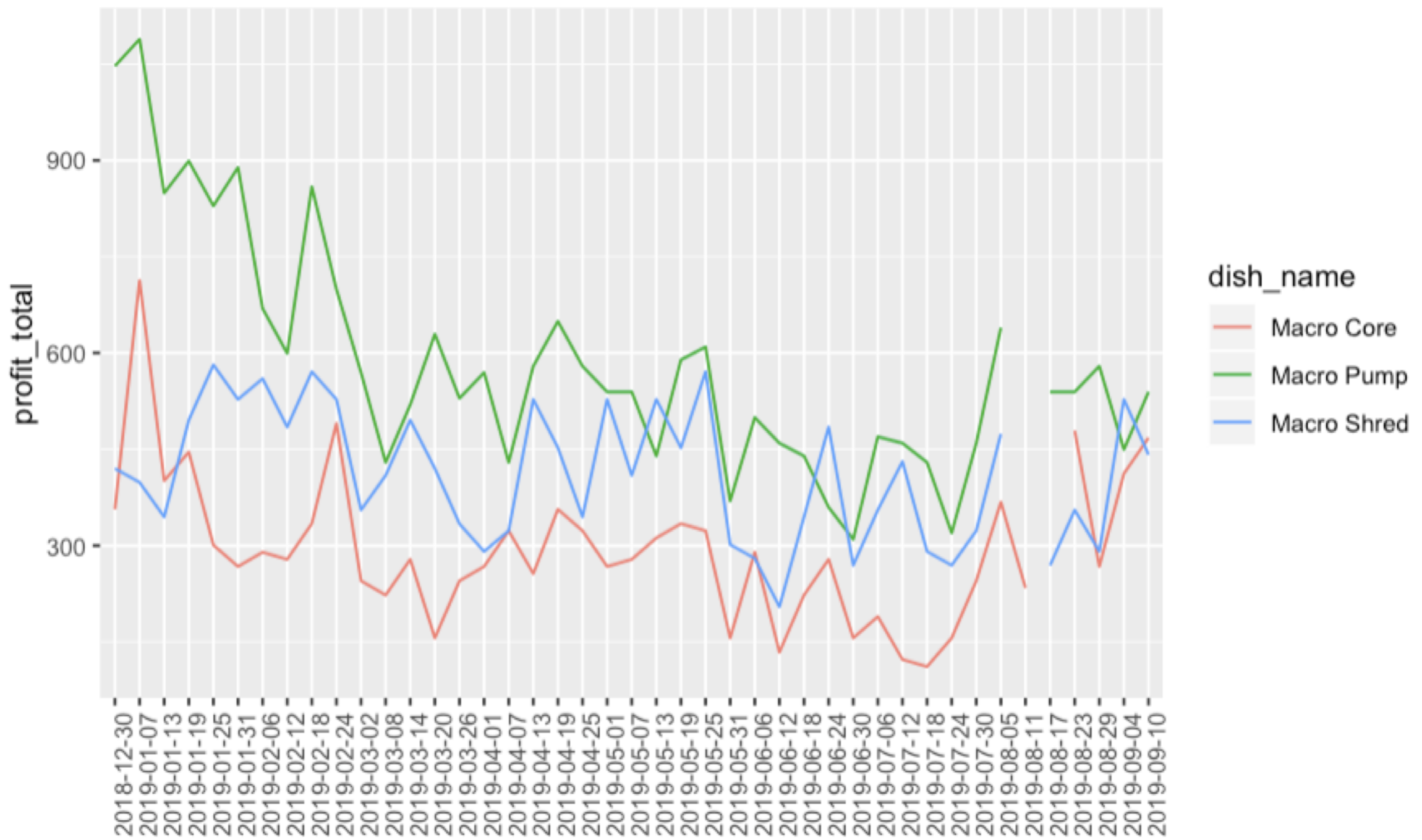
Vis Solution

- Performance: streamgraph for overview of all categories



Vis Solution

- Performance: line chart for detailed view of specific dishes



Interaction Solution

- Data can be changed at any time in different views
- Updates must be automatic and in real time!

The image displays two overlapping windows from a menu management application. The background window, titled 'menuVis', shows a table of ingredients with columns for Supplier, Category, Item Number, Name, Description, Brand, UOM, Amount, and Price/UOM. The foreground window, titled 'Form', is divided into 'Recipe Composition' and 'Recipe Specification' sections. The 'Recipe Composition' section includes a dropdown for 'Recipe Category', a text field for 'Recipe Name', a list of ingredients, and radio buttons for 'Price', 'Name', and 'Category'. The 'Recipe Specification' section includes a grid, a 'Volatility' slider, and a 'Recipe Price' field.

Supplier	Category	Item Number	Name	Description	Brand	UOM	Amount	Price/UOM
GFS	Beef	1329895	Beef Brisket	Boneless, Gr...	PACKER LAB...	KG	30	9.77
GFS	Beef	1263455	Beef Chuck ...	Grade-Aaa F...	63 ACRES	KG	18.14	13.86
GFS	Beef	1015189	Beef Steaks	140-170G T...	CAB	KG	5	16.99
GFS	Beef	1347350	Beef Steaks	40-170G To...	CAB	KG	5	17.86
GFS	Beef	1211903	Beef Steaks	6oz Center-...	CAB	KG	2.72	51.4338
			Beef Steaks	6oz Center-...	IC CUSTOM ...	KG	2.72	46.4191
			Beef Stroga...	Stroganoff, ...	IC EXCLUSIVE	KG	5	13.778
			Beef Tenderl...	Peeled, 5/Up...	GFS	KG	6.81	36.34
			Beef Tenderl...	Side Seam O...	COMMODITY	KG	31.2	23.33
			Ground Beef	Chuck, 81/1...	CAB	KG	27.24	7.76
			Ground Beef	Chuck, 81/1...	CAB	KG	27.24	7.67
			Ground Beef	Lean, Frozen	MEADOW V...	KG	4.54	6.75991
			Bacon	Turkey 26-	BLITTERBALL	KG	5	9.07

Next Steps

- menuVis developing
- Test menuVis with users

Thank you!