

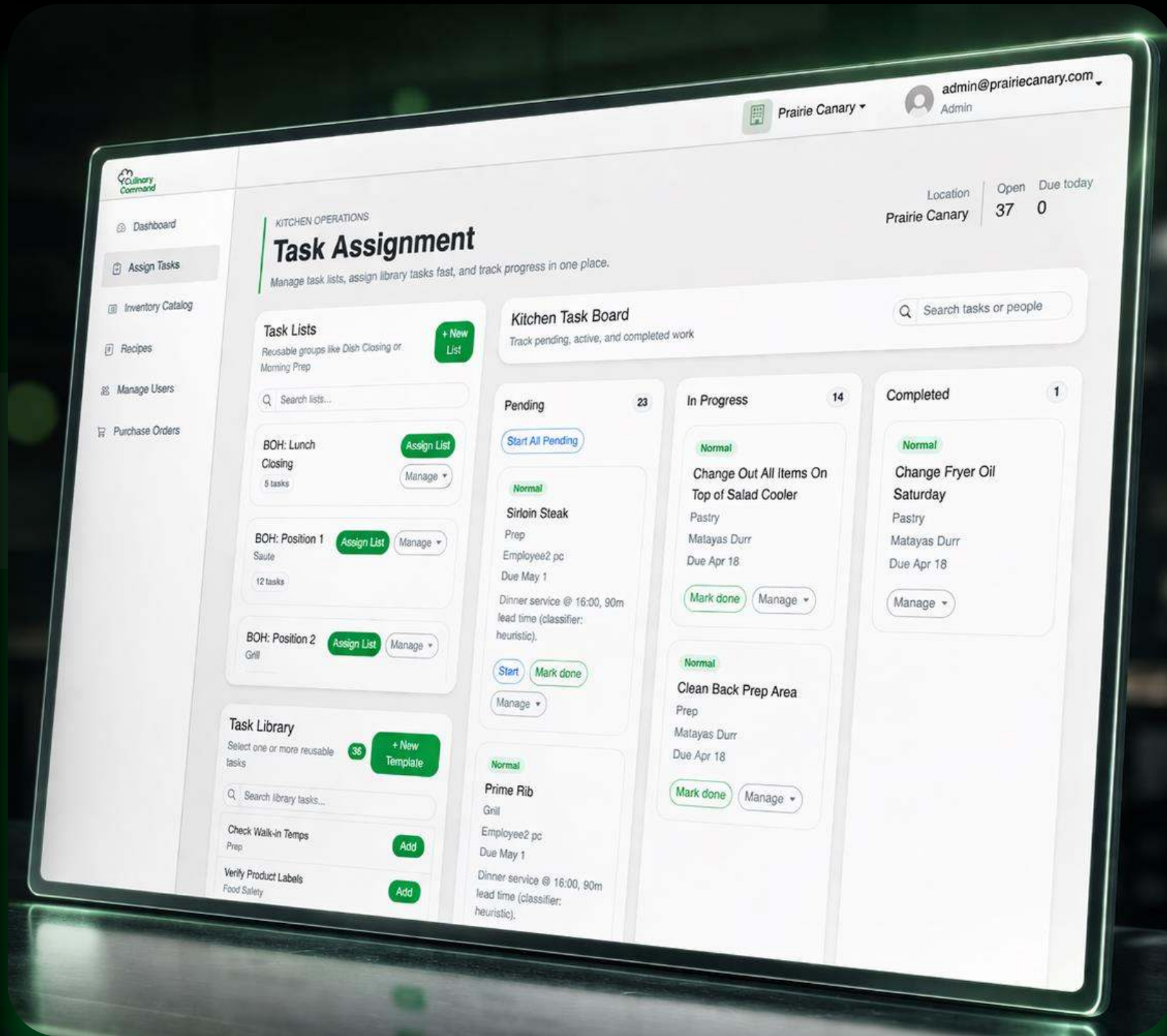


Restaurant Back-of-House Task Management System

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Client: Prairie Hospitality Group

Advisor: Professor Simanta Mitra



THE PROBLEM

Inconsistent task management across shifts

Lack of visibility into prep progress

Inventory counts are time-consuming and error-prone

Hard to keep teams organized and accountable

OUR SOLUTION

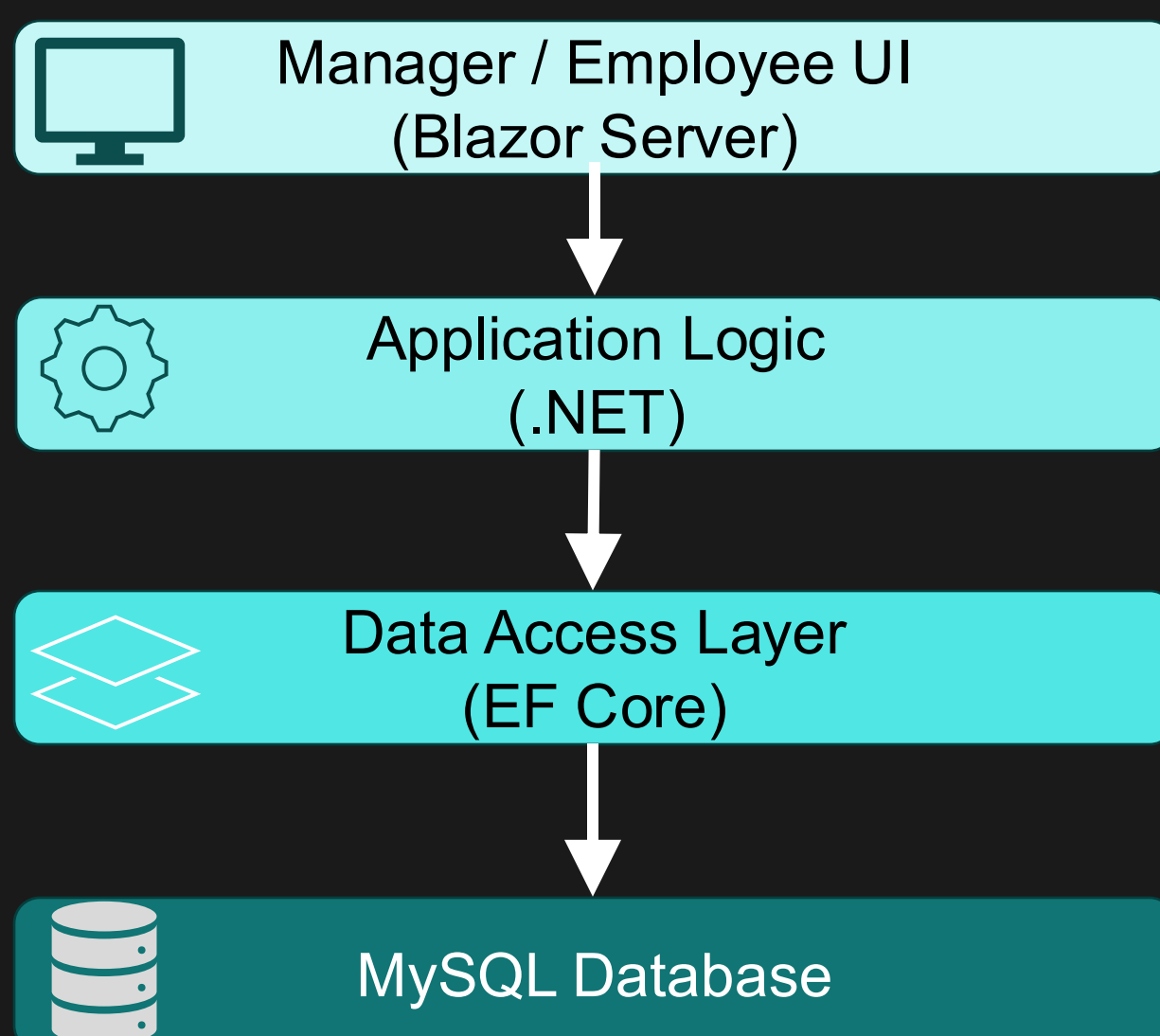
Culinary Command is a web application that helps restaurants run smoother by:

Assigned and tracking prep tasks in real time

Managing inventory with par levels and counts

Giving employees clear tasks and visibility

SYSTEM DESIGN



KEY FEATURES

Task Management

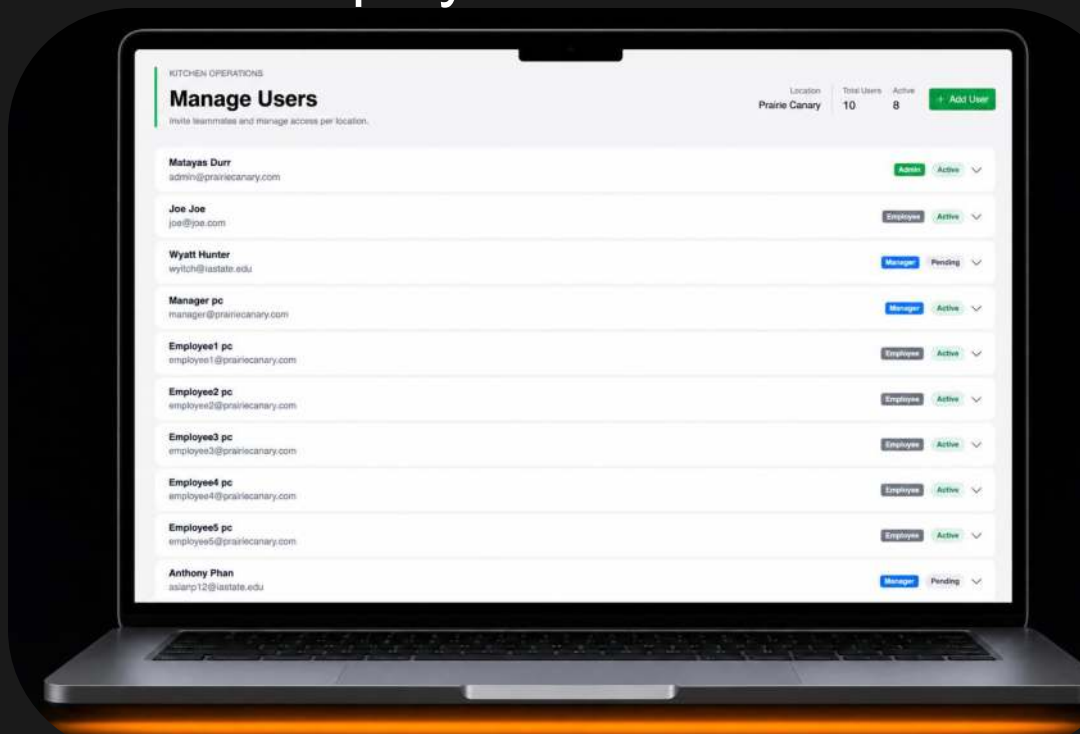
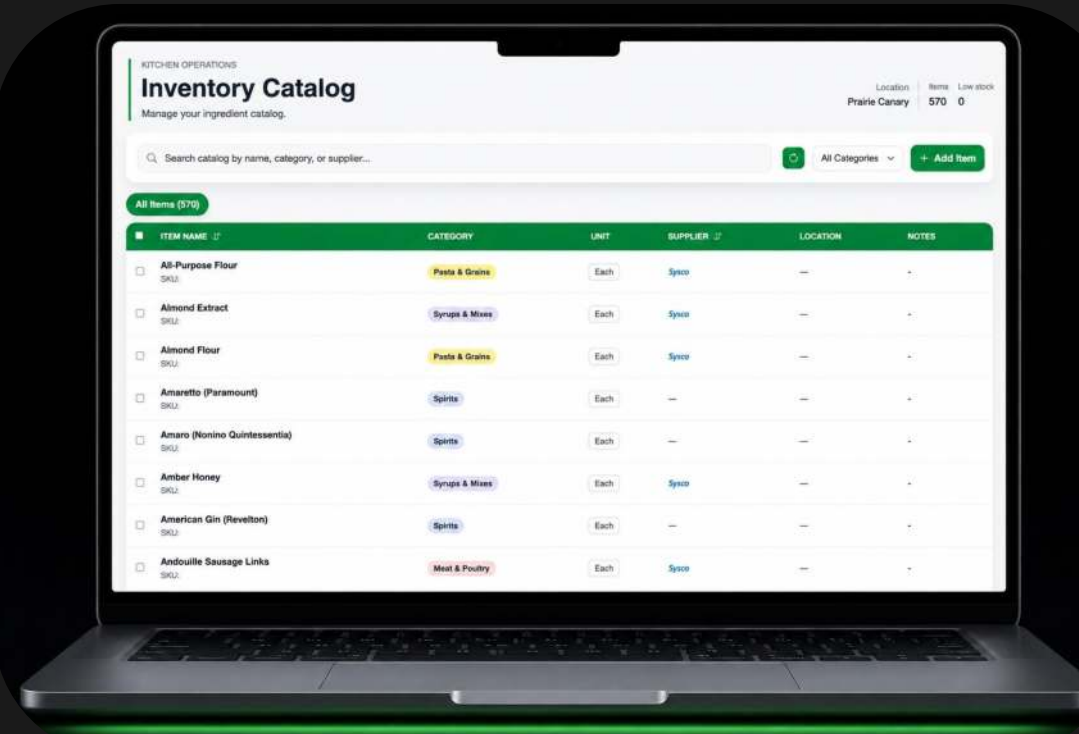
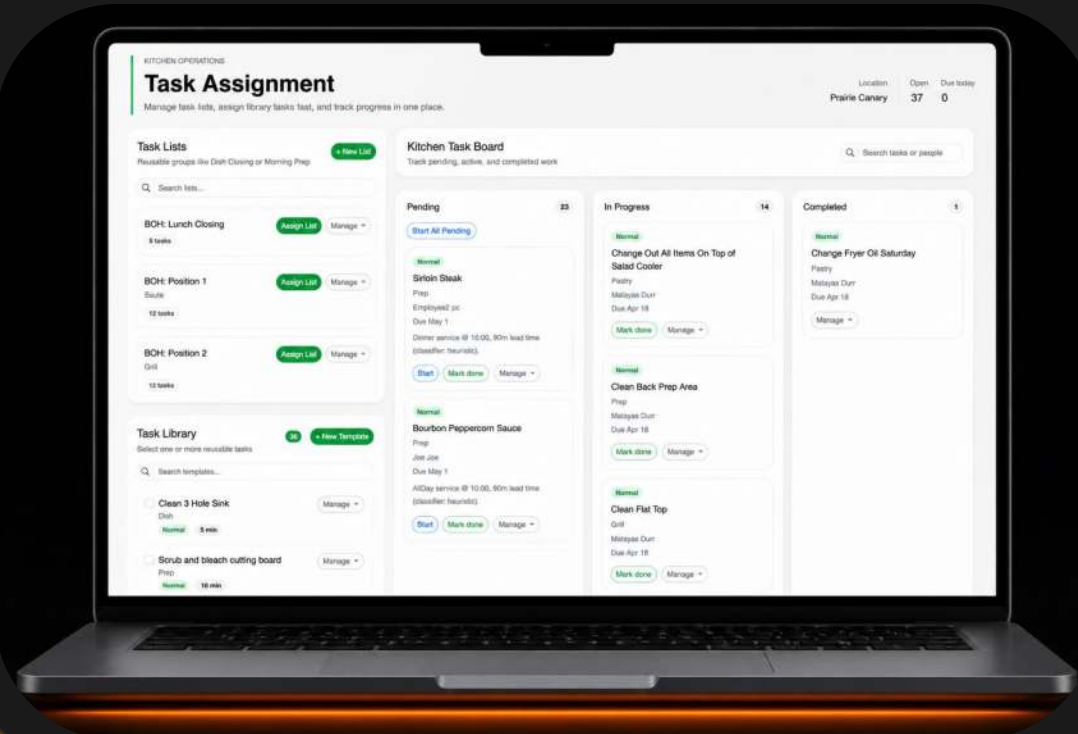
- Create templates and task lists
- Bulk assign tasks to employees
- Track completion in real time

Inventory Management

- Track Par, Count, and Prep Amount
- Automatic calculations of needs
- Real-time inventory updates

Employee Management

- Role-based access control
- Assign employees to shifts and locations
- Provide clear task visibility for each employee



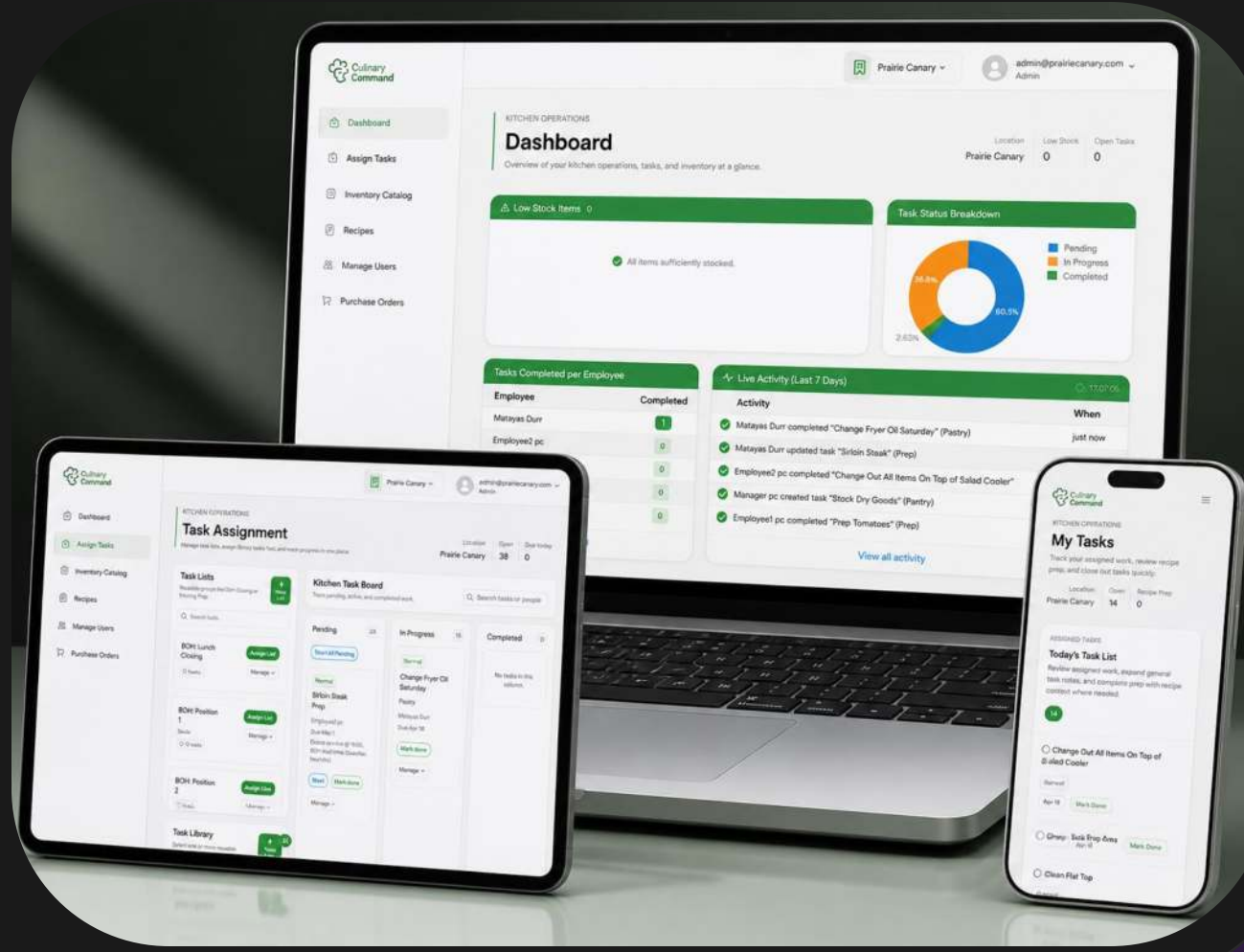
RESULTS & IMPACT

Successfully deployed and tested web application

Supports multiple restaurants and users

Improves efficiency, accountability and communication

Demonstrated real-world workflow and value



TECH STACK

Frontend: Blazor Server

Backend: ASP.NET Core

ORM: Entity Framework Core

Database: MySQL

Hosting: AWS (EC2, RDS, S3)

AI Integration: Gemini API

SCAN TO TRY
CULINARY COMMAND!

