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.

<table>
<thead>
<tr>
<th>ingredient: chicken legs</th>
</tr>
</thead>
<tbody>
<tr>
<td>bruch</td>
</tr>
<tr>
<td>shareable</td>
</tr>
<tr>
<td>entree</td>
</tr>
<tr>
<td>salad</td>
</tr>
</tbody>
</table>
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!
Next Steps

- menuVis developing
- Test menuVis with users
Thank you!