

I1: So I would just like to take you through the program that I have made for you. So that you can offer some feedback and just let me know what improvements you would like to see.

C1: Oh I am very excited to see it.

I2: Great. So, first off, let me just go ahead and run the program for you. Alright, now you can take control of the program. Here, you'll first see the order list that I have developed for you. It is a list that will contain all your orders. As soon as you hit the refresh rows button, any outstanding orders that are currently waiting in the database that I have created will come here. These outstanding orders are orders that have been created by your customers online on the order form I created. So as soon as they have filled in that order form, that'll go directly to here as soon as you refresh rows. Now, you see that your one customer George has ordered some brownies and some madeline cookies. You can see the order date and the shipping date as well as the comment that says 'no whipped cream'. Now what you can do at this point is first you would probably go check your inventory and make sure that you have all the ingredients and you do that by refreshing the rows of the ingredients list here. You see that you have more than enough of everything needed to create the choco brownie for him which is all of these ingredients, and the madeline cookies, which is all of these ingredients. So now, what you will do is go here and complete the order and go here and remove George's row from the list.

C2: Because the order is complete?

I3: Yes because the order is complete. So now, you've finished George's order. Now, that leaves what happens with the ingredients. You've used a certain amount of ingredients, so now when you hit refresh rows again, it will deduct the ingredients you've used for George's order. Now all those ingredients are gone, and you will see that you are still alright when it comes to all the ingredients. You still have enough to complete Josh's order. Josh has asked for a brownie and choco lava cake. You will go to check your inventory and see that you have enough for this. Based on the recipe booklet, you will see that you have enough for all of these items. You've done Josh's order, you can now remove Josh's order from the list as well. Now at this point, you can check the inventory list again and you'll see that-

C3: Oh it's working. It's deducting them.

I4: It's continuing to deduct the right amount. So let's go here to the order form and create a few more entries. Let's say you have these new orders coming up and you've finished them. Check your inventory again. Let's add a couple more orders. At a certain point, you will begin to realize once you have completed enough orders, you'll begin to realize that you are running low on ingredients.

C4: Okay good. So it's giving me the message - a warning.

I5: So this ingredient warning will pop up anytime you are running low on ingredients. So here you can see that butter is running low as butter is less than 100 grams. So at this point, you

would go to the store and get more butter before you make any new products. That way you will never run out of ingredients when actually making a product. Let's say you come back. You can go into the quantity updater section here and click update butter. Enter the quantity for the new amount of butter you've bought. Let's say you've gotten 400 grams of butter. You now have 480 grams of butter. When you refresh this, your butter is back to 480 and you can see that the warning did not come up this time.

C5: So I have to put the existing amount of ingredients.

I6: So you just have to add the existing amount now. That way if you accidentally drop an ingredient in your kitchen, what ends up happening is that you can change this to the amount you have now. Let's say you had 250 grams, you dropped 50 grams of sugar, you can now change it to the amount you have left. Let's test sugar as well. You bought 750 grams of sugar. You are now at 1000 grams of sugar. Hit refresh rows, and you can see that that's updated too. So that's how your application will work.

C6: So basically, I need to know how much amount I have in the ingredients list.

I7: Yes, but this should tell you how much you currently have in store. When you buy more ingredients, you just write the new amount you currently have in store at all times. So I have a couple questions I'd like to ask you now. If you don't mind. First off, in general, what do you like best about the application.

C7: I'm very impressed with this. The GUI is quite simple and intuitive and I am able to move around from one section to another quite easily. I like how these sections have been separated. Secondly, the order form which you created, makes it a lot easier to get orders than having customers messaging me. And I think, I also like how easy it is to remove and add rows to the order list as this will make my work more efficient

I8: In general, how would you say this matches your expectations from the beginning.

C8: I quite like this design. It's good for completing my current needs. It will certainly help me when it comes to efficiency, especially due to the order management system you created. And additionally, I think what I liked about it was the inventory management system. That's a very useful tool that I think is quite helpful.

I9: One thing I wanted to ask, do you like how the quantity updater system works? The one that allows you to update the quantities of ingredients.

C9: It's quite easy to use and it requires me to press just a button to add a chosen quantity. I like what you said about dropping some ingredients and then adding it to that. I'm glad that you added this feature as it makes the inventory management tool more effective.

I10: I thought so because I thought just simply being able to see the inventory wouldn't really be enough. What areas do you think are a bit weaker?

C10: You said originally, that some of these things would be editable, like the booklet and ingredients list. I think that would have been a nice addition. But I still think that overall this product works quite well as these are currently the only products that I have in my store. But later on, in the future, I would need more.

I11: Which is true, so originally I did have that planned. I think it's well within the realm of possibility to implement that idea- that feature, it's quite time consuming which is why for this deadline I was not able to create that. I guess if I were to improve this product, what would you say is of utmost importance?

C11: As I said before, this product achieves my goals quite well and allows me to run my business more efficiently since I do not have to personally manage my orders and can keep track of my inventory. However, it would truly enhance the product if the recipe booklet and inventory were editable. Should I choose to add more products to my range in the future, I would have the ability to do so if they are editable. So that's probably the only thing missing.

I12: And I think that would truly improve the longevity of the program, rather than you having to ask me to re-code it if you add new products. Alright, so thank you for having this interview.

C12: Thank you for creating this product for me.

I13: I hope it helps you run your business operations.

C13: Thanks a lot.