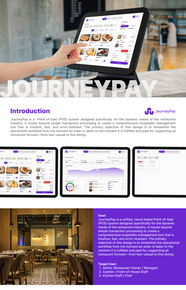


Introduction

Journey2Pay is a Point-of-Sale (POS) system designed specifically for the dynamic needs of the restaurant industry. It streamlines operations by integrating key functionalities, including inventory management, real-time order tracking, and secure payment processing. The primary objective of this design is to streamline the restaurant workflow, from front-of-house to back-of-house operations, ensuring it is intuitive and user-friendly for supporting all restaurant formats—from fast-casual to fine dining.

Goal:
Journey2Pay is a unified, cloud-based Point-of-Sale (POS) system that streamlines restaurant operations by addressing the needs of the restaurant industry. It means to improve efficiency, reduce errors, and enhance the overall dining experience. It includes a comprehensive functionality management tool that is intuitive, fast, and error-resistant. The primary objective of this design is to streamline the restaurant workflow, from front-of-house to back-of-house operations, ensuring it is intuitive and user-friendly for supporting all restaurant formats—from fast-casual to fine dining.

Target User:
1. Admin (Restaurant Owner / Manager)
2. Cashier (Front-of-House Staff)
3. Kitchen Staff / Chef

Persona

The user flow of the Journey2Pay POS system consists of three core personas: the Admin (Restaurant Owner/Manager), the Cashier, and the Kitchen Staff. Each persona plays a distinct role in the restaurant ecosystem, and their unique needs guide the design toward speed, clarity, and operational efficiency.

Persona — Admin

Emily Tan
Age: 35
Occupation: Restaurant Owner
Marital Status: Married
Family: Husband, Daughter
Main Goal: To monitor business performance and manage staff efficiently.

Context and Scenarios Faced
Emily oversees daily restaurant operations, from managing staff schedules to analyzing sales reports. She needs a system that provides clear insights into business performance, helps her control costs, and ensures smooth operations. She often checks reports during breaks or after closing hours, so the system must be accessible and easy to navigate.

How the Restaurant Will Accomplish It
- Provide a dashboard with real-time sales and inventory data.
- Allow easy staff management, including role assignments and performance tracking.
- Generate detailed reports on sales, expenses, and profits.
- Send alerts for low stock levels and unusual transactions.

Questions She Will Ask
- "How much did we earn today?"
- "Are there any low-stock items?"
- "Which staff member had the most sales?"
- "Can I export this report to Excel?"

Goals, Motivations, Motivations
- Wants clear, real-time insights to make informed decisions.
- Values efficiency and wants to reduce unnecessary costs.
- Motivated by business growth and customer satisfaction.
- Prefers a system that is easy to use without extensive training.

Pain Points
- Struggles with outdated or inaccurate reports.
- Finds it time-consuming to manually track inventory and staff performance.
- Worries about losing money due to theft or errors.
- Needs a system that works reliably without frequent technical issues.

Persona — Cashier

Cheng Zhao Ming
Age: 28
Gender: Male
Occupation: Restaurant Cashier
Marital Status: Single
Hobbies: Playing basketball, watching movies
Other Traits: Friendly, fast learner, tech-savvy

Context and Scenarios Faced
Cheng Zhao Ming works at the front counter, handling customer orders, processing payments, and answering basic questions about the menu. He needs a system that is quick and easy to use, minimizing errors and reducing the time customers spend waiting. He also wants a system that helps him track his daily sales and tips.

How the Restaurant Will Accomplish It
- Provide a simple and intuitive interface for taking orders.
- Allow customers to split bills easily.
- Display real-time order status updates.
- Track sales and tips for each cashier.

Questions He Will Ask
- "How many tips do I have?"
- "Can I split the bill for my friends?"
- "How do I void an incorrect order?"
- "Is the system working properly?"

Goals, Motivations, Motivations
- Wants to process orders quickly and accurately.
- Values clear instructions and helpful prompts.
- Motivated by earning tips and providing good service.
- Prefers a system that is easy to learn and use.

Pain Points
- Gets frustrated when the system crashes or freezes.
- Finds it difficult to remember complex menu items.
- Worries about making mistakes that could cost the restaurant money.
- Needs a system that works reliably during busy periods.

Persona — Kitchen

Farid Iskandar
Age: 40
Gender: Male
Occupation: Head Chef, Kitchen Staff
Marital Status: Married
Hobbies: Cooking, reading cookbooks, watching documentaries
Other Traits: Creative, detail-oriented, experimental

Context and Scenarios Faced
Farid manages the kitchen, overseeing food preparation and ensuring that orders are completed efficiently and to a high standard. He relies on clear and accurate order information, but often struggles with illegible handwritten tickets and miscommunication with the front of house. He needs a system that streamlines order flow and reduces errors.

How the Restaurant Will Accomplish It
- Display orders clearly and prioritize them based on time.
- Allow chefs to mark items as complete.
- Provide a way to communicate with the front of house.
- Track inventory levels in real-time.

Questions He Will Ask
- "How many orders are pending?"
- "Is the steak order ready yet?"
- "Are we running low on any ingredients?"

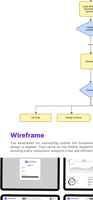
Goals, Motivations, Motivations
- Wants to minimize errors and ensure consistency.
- Values efficiency and wants to streamline workflow.
- Motivated by creating delicious food and pleasing customers.
- Prefers a system that is easy to use and understand.

Pain Points
- Struggles with illegible handwritten tickets.
- Finds it difficult to communicate with the front of house.
- Gets overwhelmed during busy periods.
- Needs a system that is reliable and accurate.

Brainstorming Session

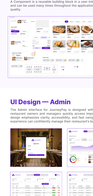
The Brainstorming Session is the initial ideation phase for Journey2Pay's restaurant POS system. In this stage, the team explored various concepts, features, and user flows to address the needs of restaurant staff. The goal was to create a POS that is intuitive and supports key workflows, and identify potential solutions. Based on the brainstorming session, the team created a user flow diagram to visualize the interactions between different POS features, ensuring that the final designs are user-centered, efficient, and aligned with restaurant operations.

Prompt of Admin



Prompt of Cashier

Prompt of Kitchen

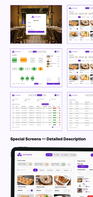


User Flow Diagram

The user flow diagram illustrates how different users navigate through the Journey2Pay POS system, ensuring efficient interactions for admins, cashiers, and kitchen staff. It maps out key processes, from order placement to completion, helping ensure the system is intuitive, efficient, and aligned with real restaurant workflows.

Admin

Cashier



Kitchen

Wireframe

The wireframes for Journey2Pay outline the foundational structure and layout of each screen before visual design is applied. They focus on functionality, user flow, and interaction, ensuring a clear, efficient, and intuitive system.

Typography

INTER

abcdefghijklmnopqrstuvwxyz
ABCDEFGHIJKLMNOPQRSTUVWXYZ
0123456789

Regular | Medium | Semi Bold | Bold

Colors

Primary Colour #0A1D37	Double Colour #0A1D37	Title Color #FFFFFF	Description Color #9CA3AF	Line Colour #E5E7EB

Component

A component is a reusable building block in a user interface. It is a UI element that has been designed once, and can be used many times throughout the application to maintain consistency, save time, and ensure design quality.

UI Design — Admin

The Admin screens are designed with a clean, modern, and data-driven layout that helps restaurant owners and managers efficiently access business insights and effectively manage operations. The design emphasizes clarity, accessibility, and fast navigation, ensuring that even users with minimal technical experience can easily understand and interact with the system.

Special Screens — Detailed Description

UI Design — Caisher

The Cashier interface in Journey2Pay is designed to prioritize speed, clarity, and accuracy, enabling front-of-house staff to process orders and payments efficiently during busy service periods. The design follows a touch-friendly interface, focusing on reducing cognitive load, minimizing errors, and supporting fast interactions, which is critical in a fast-paced restaurant environment.

Special Screens — Detailed Description

UI Design — Kitchen

The Kitchen interface in Journey2Pay is designed to support fast, clear, and highly visible order processing, helping kitchen staff manage ongoing orders with minimal confusion. The layout prioritizes real-time updates, color-coded status elements, and clear status transitions, so chefs can work efficiently during peak cooking hours.

Special Screens — Detailed Description

1. Live Order Status Counters
Each box shows real-time order counts, helping chefs quickly assess workload and kitchen capacity.

2. Simplified Order Cards
Each card displays table number, waiting time, items, notes, and order time for quick and clear prioritization.

3. Instant Cashier Updates
Cashiers can add new items, modify existing ones, edits, or restore—appear instantly in the kitchen queue with no refreshing.

4. One-Tap Completion
Chefs can mark orders as "Done" with one tap, finished orders automatically are moved to Ready to Serve.

5. Ready to Serve View
Cashiers can see completed orders in one place with timestamps, helping staff collect dishes faster and more accurately.

Thank You For Watching