# Modern Pub Menu Design

Caleb Reetz

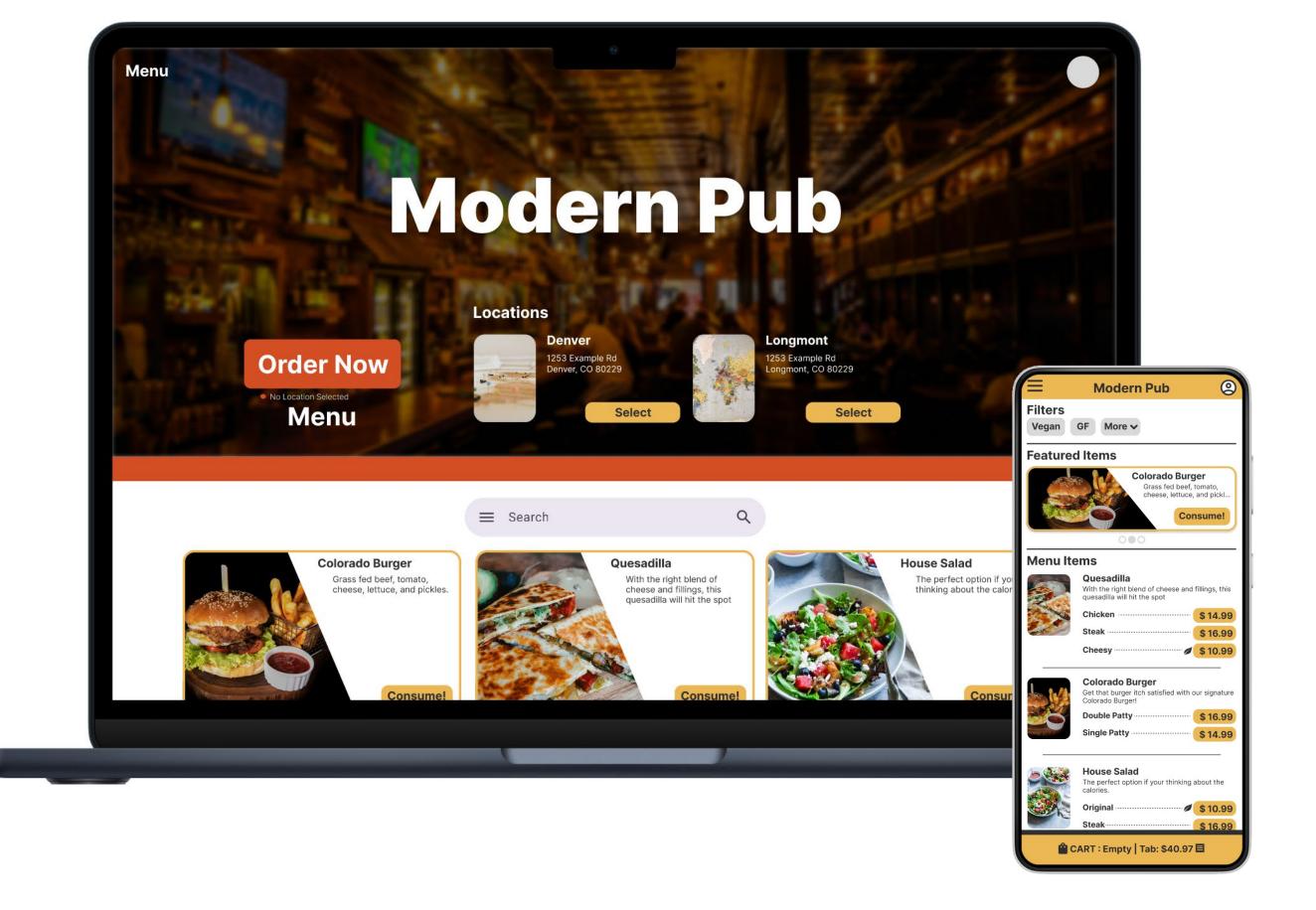
## Project Overview

#### The Product:

A Food ordering app/website that is designed to help users with dietary restrictions find recomended food based on there diet and preferences. The typical user is between 21-65 years old, and most users are either career professionals or young adults.

#### **Project Duration:**

June 2023 - September 2023





## Project Overview

#### The Problem:

Available digital menus for restaurants are not optimised for the digital format. They often lack important featured items and have no perceivable benifit to there physical counterparts

#### The Goal:

Design a menu that will allow users to filter based on dietary and preference and get customized recommendations based on the filter parameters.





### Project Overview

My Role:

UX Generalist overlooking all parts of design

#### **Responsibilities:**

Conducting interviews, paper and digital wireframing, low and highfidelity prototyping, conducting usability studies, accounting for accessibility, iteration on designs, and responsive design.



# Understanding the User

User Research
 Personas

Problem statements
User Journey Maps



## User Research: Summary

I conducted a interviews to then turn into an empathy map to better understand the target user and their needs. I discovered that most potential users greatly prefer a physical menu when ordering food due to the lack of benifit, and inconsistency of digital menus. This affects the first impressions most users would have of a business due to the menu being an integral part of any dining experience.



## User Research: Pain Points

#### Navigation

Most digital menus are often large images of existing menus or lists of options on different web pages leading to a confusing navigation.

#### Selection

Digital menus often lack the featured item or recommended foods that normaly aid in making a selection.

#### **Ordering Food**

After selecting what they want, patrons often have to wait and thus remember what they wanted when it comes time to order.

#### **Dietary Restrictions**

Menus often rely on the patron to look at the whole menu to attempt to find the items that suit their diet. This leads to frustration.



## Persona: Sidney Quaker

Sidney is the assistant manager at the local clothing store and enjoys spending her time socializing and attempting to convince her coworkers she is one of therm. Her weekends consist of walking her dog and enjoying a slow paced weekend going out with friends.

Age: 24 Education: BA in Business Hometown: Westminster Family: Dog and Roommates Occupation: Assistant Manager

## Problem statement:

Sidney is an Assistant Manager who needs an easy way to order food within her dietary restrictions, order, and pay for it quickly and easily on her own time.

#### "Now that's what I'm talkin about! Teamwork makes the dream-work"

#### Goals

- Modern place to meet dates or other friends after work.
- Wants to be the cool manager and hang with coworkers at a place she enjoys.
- Wants to easily find food items that fit her diet.

#### Frustrations

- Clunky Digital Menus
- Trying to find vegetarian food on the menu



# Creating a journey map of Sidney's experience ordering food helped identify possible pain points and improvement opportunities.

| Action                       | Invite Employees                                       | Make Reservation                                       | Get to Destination   | Checkin   | Order Food  | Pay Bill  |
|------------------------------|--|--|--|---|---|---|
| Task List                    | A. Send invites<br>to team<br>B. Give them<br>Location | A. Get a head<br>count<br>B. Pick a time<br>to meet up | <ul> <li>A. Pick type of transportation</li> <li>B. Drive or Uber</li> <li>C. Collaborate carpool</li> </ul> | A. Get table<br>B. Let<br>coworkers<br>know where<br>table is | A. Find<br>available<br>options<br>B. Pick what to<br>order<br>C. Inform<br>waiter of order | A. Get Waiter<br>attention<br>B. Get Bill Split<br>C. Wait for<br>Check |
| Emotions                     | Redundant<br>sending same<br>info                      | Annoyed<br>waiting for<br>RSVP's                       | Indecisive   | Excited   | Overwhelmed<br>by options   | Guilty because<br>of the extra<br>work for waiter                       |
| Improvement<br>Opportunities | Send invite<br>from website                            | Collect total<br>and create rsvp<br>on mobile          | Offer Chat<br>feature on<br>mobile   | Send a text<br>to group with<br>table location<br>from app    | Dietary Filters<br>Order on<br>Phone  | Pay on phone<br>with easy<br>splitting                                  |



## • Paper wireframes • Digital wireframes

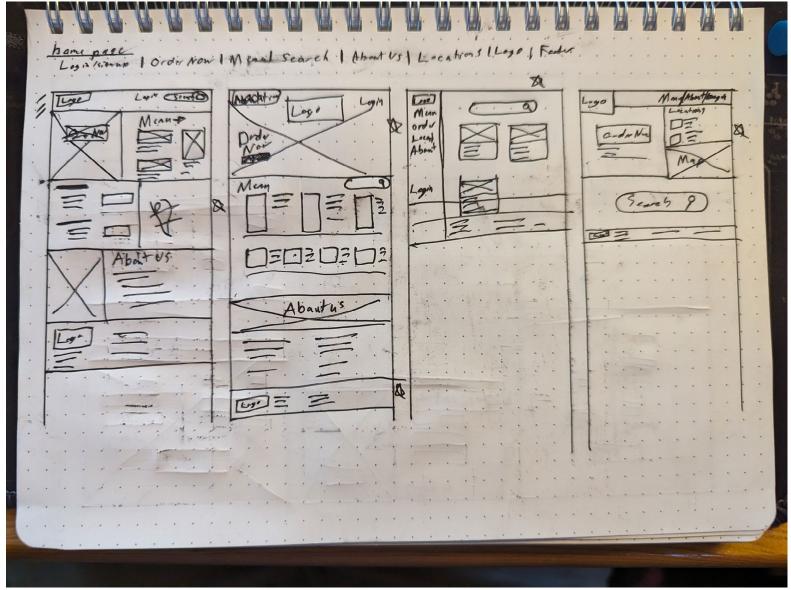
# Starting the Design

 Low-fidelity prototype Usability studies

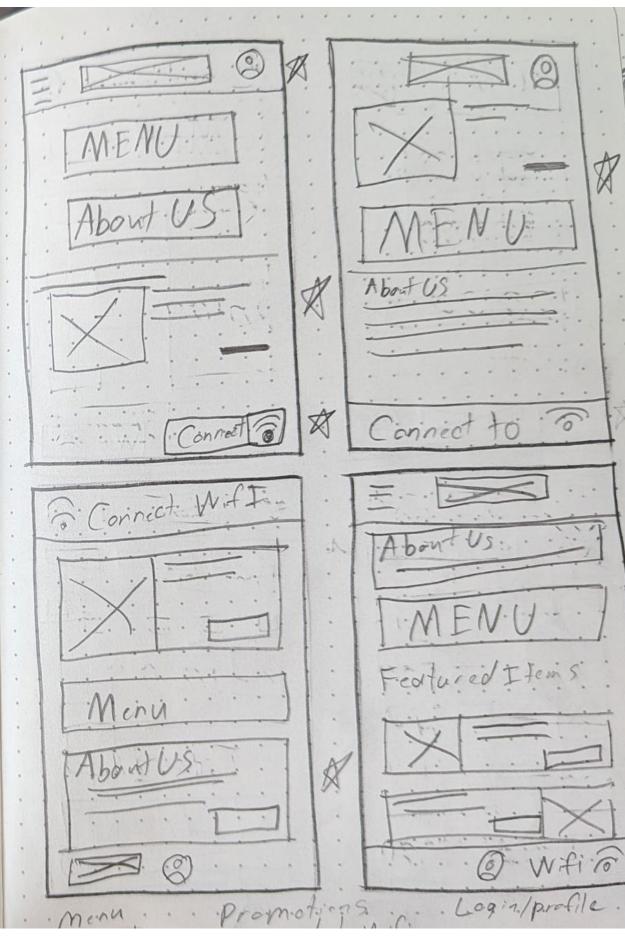


### Paper Wireframes

The main goal while working on the wireframes was to create a simple workflow with clear CTA's for the users.





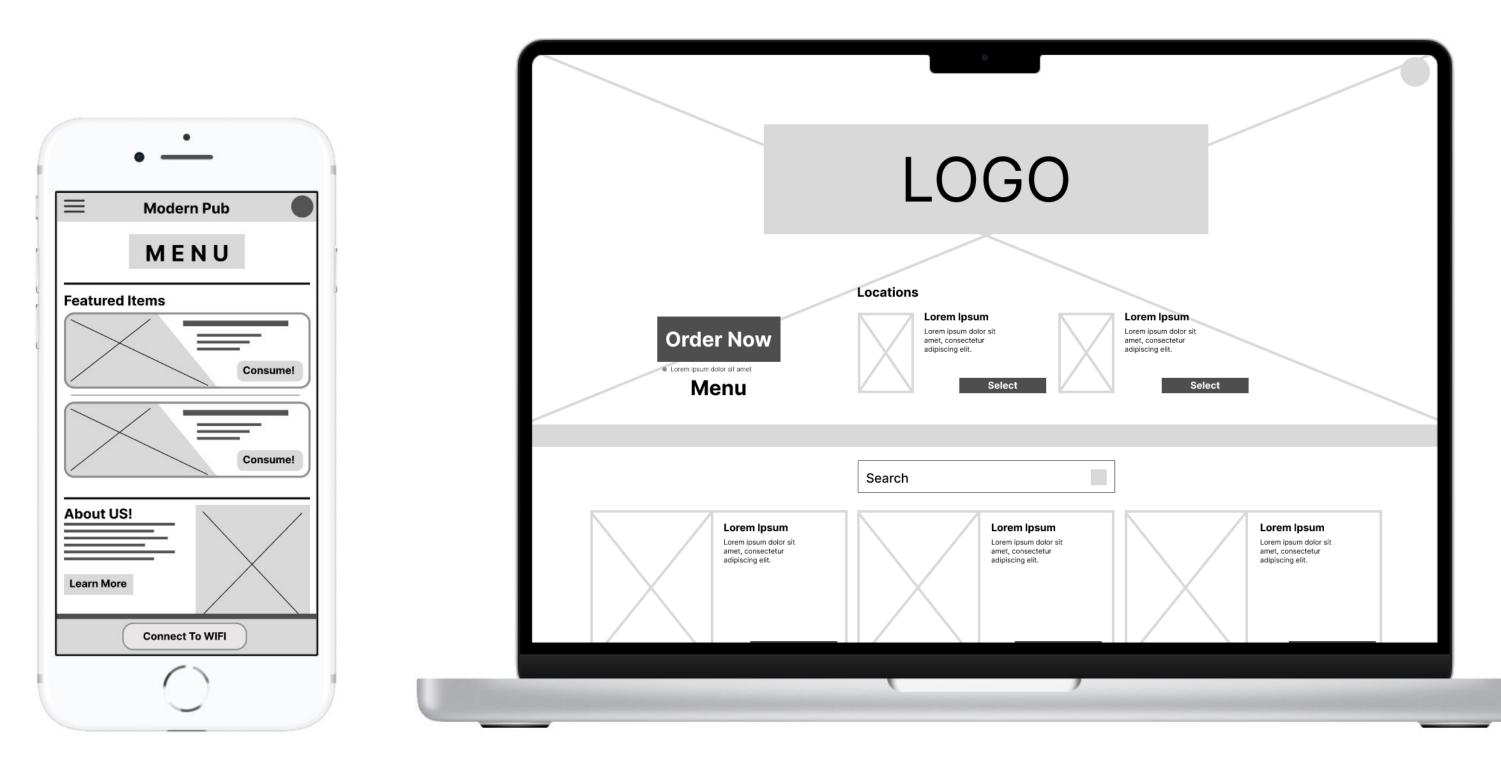




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## Digital Wireframes (Home)

When designing a home screen, I wanted it to be the CTS's clear and easy to understand on how to get to the menu and start ordering.







## Digital Wireframes (Menu)

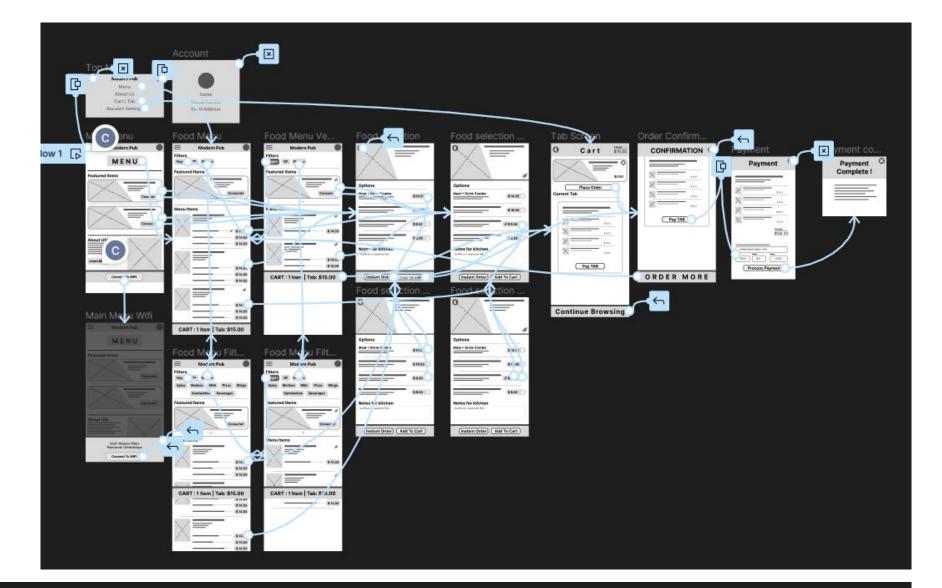
Focusing on the main menu I really wanted to address the groups of people who don't enjoy looking at a menu due to dietary restrictions and rather make it an enjoyable process.

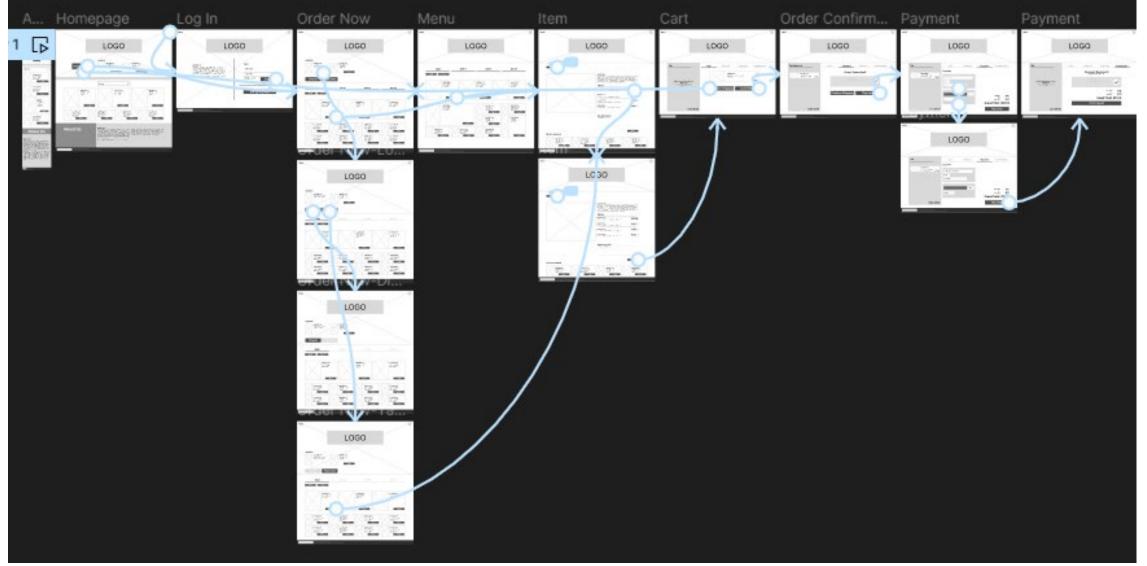




## Low-fidelity Prototype

The low fidelity prototype offered a reliable method to get users feedback based on how the menu worked.







## Usability Study: Findings

The usability study help find issues that were not anticipated and helped improve the overall design.

#### Round 1 Findings

- There needs to be a form of feedback to show the buttons have been selected
- The edit functionality needs to be a easier process.
- There needs to be a way, other than filters, to distinguish if an item is vegan.

#### Round 2 Findings

- Users need interactions for all available options.
- The payment timeline should be improved.
- Use Clearer indications on when you should pay for your food.



## Mockups High-fidelity prototype

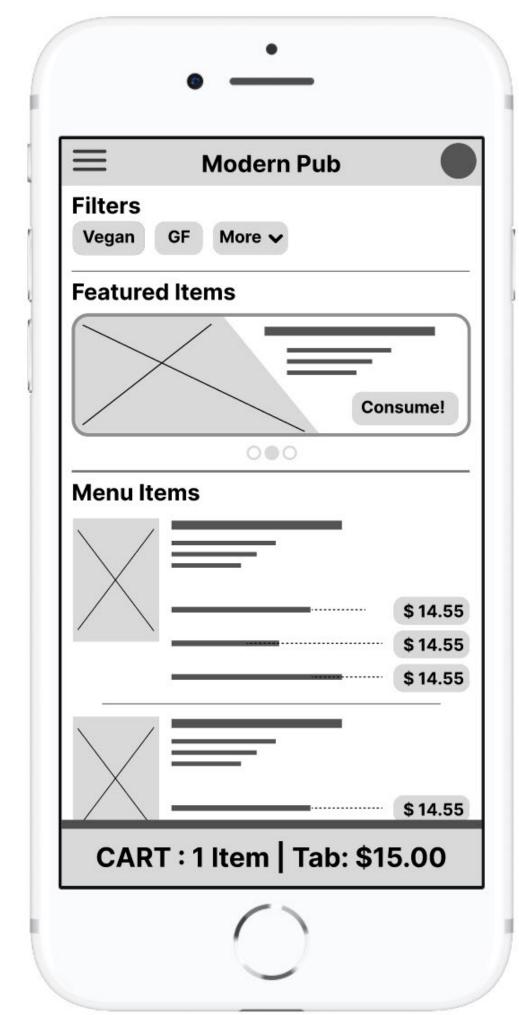
# Refining the Design

## Accessibility



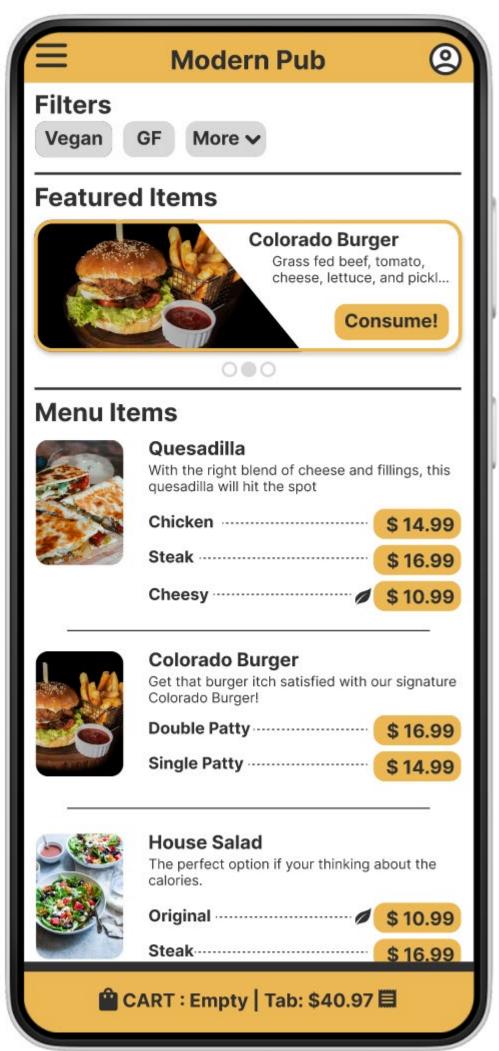
## Mockups

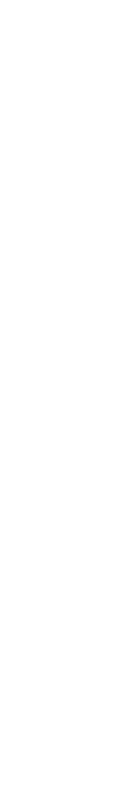
Adding in dietary icons helped identify what items fit what they were looking for and helped the user quickly find what they were looking for.



#### Before Usability Study

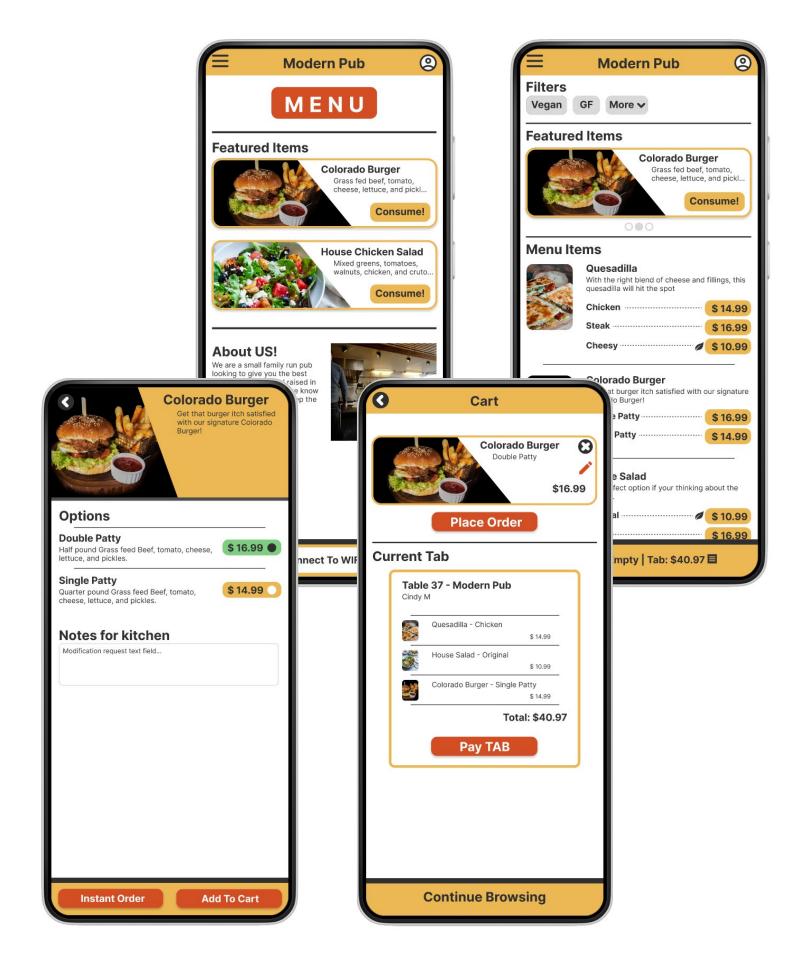
#### After Usability Study

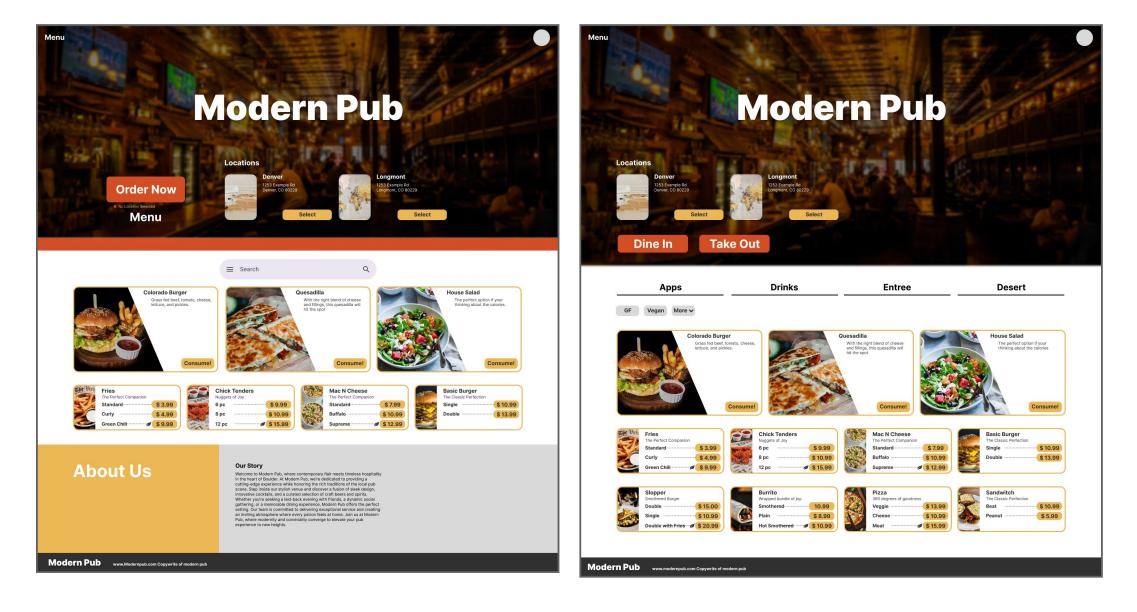


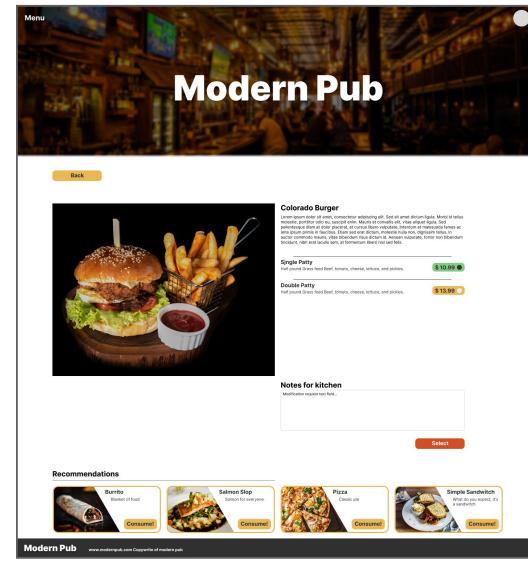


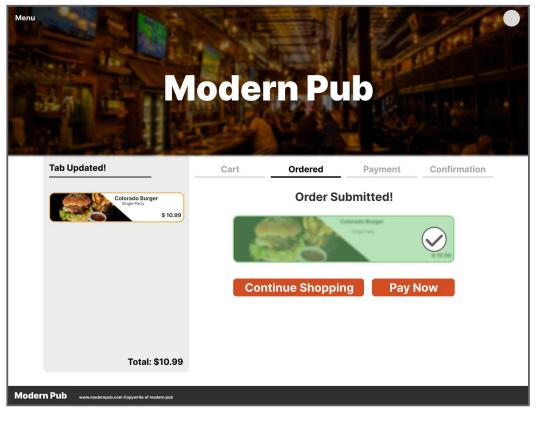
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## Mockups







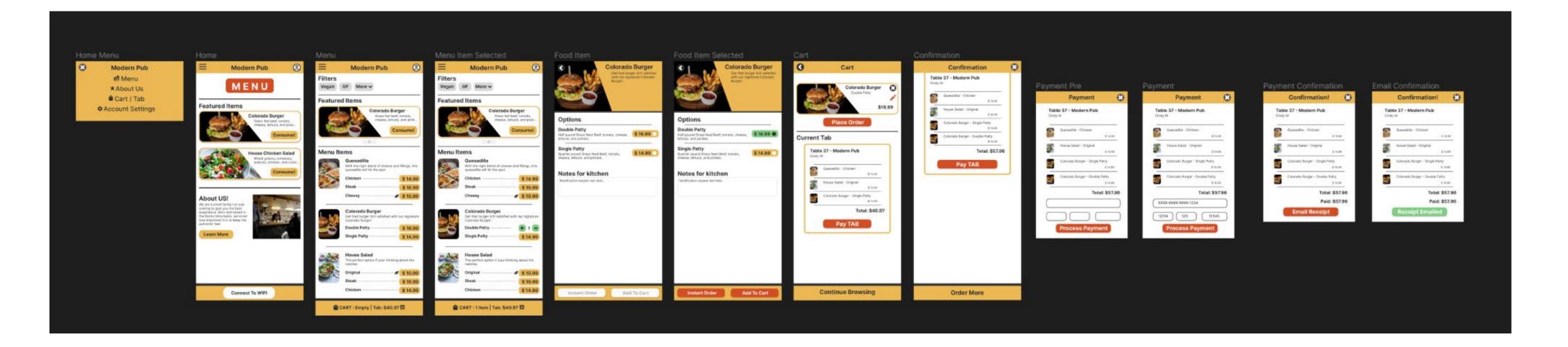




## High Fidelity Prototype

12&t=stBv1ImEf5oaKkuu-0&scaling=scale-down&page-id=363%3A12

Desktop: https://www.figma.com/proto/CQVvb4rEEgdPhLNYyTju38/Menu?type=design&node-id=474-3&t=A6QIGRWB4fdXJcBg-1&scaling=min-zoom&page-id=474%3A2&starting-point-node-id=474%3A3&mode=design



## Mobile: https://www.figma.com/proto/CQVvb4rEEgdPhLNYyTju38/Menu?type=design&node-id=363-





### Accessibility Considerations

High contrast colors were used in the main color design to help make the app more accessible and easier to follow.



Made sure to have defined hierarchy to help screen readers effectively read the app.



#### • Takeaway

# Going Forward

## • Next Steps



#### Takeaways

#### Impact

This design helps create an improved digital menu ordering workflow. As stated by one of our study participants, "I like it I would love to be able to use this when I go to a restaurant."

#### What I Learned

By working on this project, It helped me better understand how users like to be guided through the process. Personally, I like to explore a app and figure things out so it's good to better understand how others use apps.



### Let's Connect!

If you liked what you saw, ask to see more of my work.

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