

DINE WITHOUT THE LINE

"A NEW ERA OF DINING HALL ORDERING"

Imagine a dining experience where guests enjoy their meals without ever standing in line or straining to hear their name called. Dine Without the Line transforms traditional dining stations into smooth, modern, and stress-free ordering hubs.

THE PROBLEMS IT SOLVES

NO MORE WAITING IN LINES

Guests no longer need to queue at busy food stations—they can order from their seat or table.

NO LOUD ANNOUNCEMENTS

Eliminates the need to call out names in noisy settings. Pickup notifications are sent quietly & directly.

LESS CROWDING, MORE COMFORT

By moving orders to mobile devices, dining spaces stay clear & calm, enhancing the overall ambiance.

BACK-OF-HOUSE CHAOS IS REDUCED

Chefs get clear, organized digital orders, making prep smoother and less hectic.

WHAT GUESTS & TEAMS GET INSTEAD

ORDER-FROM-ANYWHERE CONVENIENCE

With just a scan or tap, guests can build their meals exactly how they want—right from their device.

PRIVATE, TIMELY PICKUP ALERTS

No guessing when food is ready. Guests are notified silently, right on their phone.

PERSONALIZED MEALS

Guests can flag allergies, dietary needs, and preferences—so they get exactly what they want, safely.

A BETTER DINING ATMOSPHERE

Without lines or crowding, the space feels more relaxed and enjoyable for everyone.

EFFICIENT KITCHEN OPERATIONS

Staff receive digital orders in real-time, helping them stay focused & deliver consistent, high-quality food.

IDEAL FOR

CAMPUS DINING

Faster service,
less congestion

CORPORATE CAFÉS

Private, professional
dining experience

HOTELS & VENUES

High-volume,
high-quality flow

BUFFET-STYLE RESTAURANTS

Modernize
traditional dining

THE CORE PRINCIPLES

1. PERSONALIZED MEALS

Guests want their food made just right. The system allows full customization and flags dietary needs or allergies—so every plate feels personal and safe.

2. NO LINES. NO SHOUTING

Say goodbye to crowded stations and loud order calls. Instead, guests receive quiet, real-time pickup alerts on their device. It's cleaner, calmer, and simply better service.

3. CALMER DINING SPACES

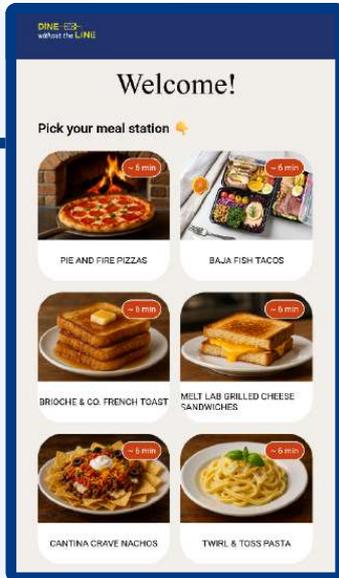
Without queues blocking stations, dining areas stay open, relaxed, and visually appealing—letting guests enjoy the ambiance, not just the food.

4. STRESS-FREE KITCHENS

Back-of-house teams benefit too. Orders come in clearly and digitally, allowing chefs to stay focused, reduce stress, and deliver consistently great meals.

“ONE PLATFORM. THREE PURPOSE-BUILT EXPERIENCES.”

Dine Without the Line isn't just a product—it's a connected experience tailored to the needs of every role in the dining operation.



CUSTOMER EXPERIENCE

“A simple, app-like experience without the app.”

- Visually rich station and menu images
- No login required — just scan QR or tap link
- Choose notification: Push, Text, or Email
- Real-time updates when food is ready

CHEF EXPERIENCE

“Less tapping, more cooking.”

- Motivational login messages to start each shift
- Touchless workflow using auto-print & QR scanning
- Update menu item visibility instantly
- Focus on food—not screens



MANAGER EXPERIENCE

“Creative control, operational insight.”

- Design and schedule food stations with images
- Define menu options and item modifiers
- Monitor order stats: completion time, cost, notifications
- Manage chef access and customize every station



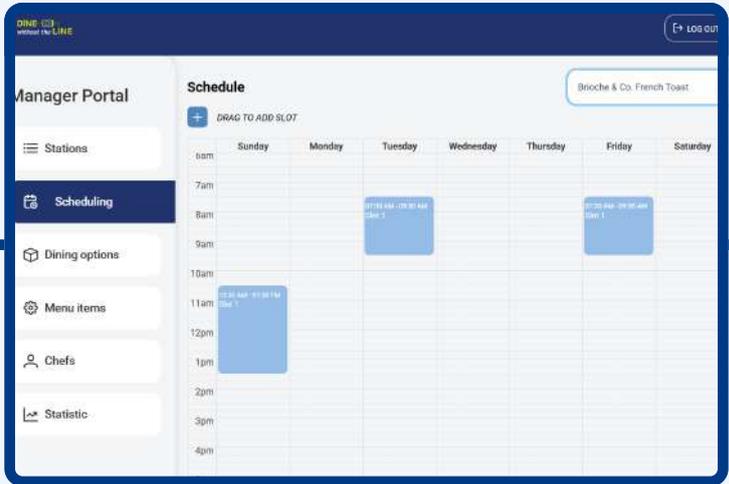
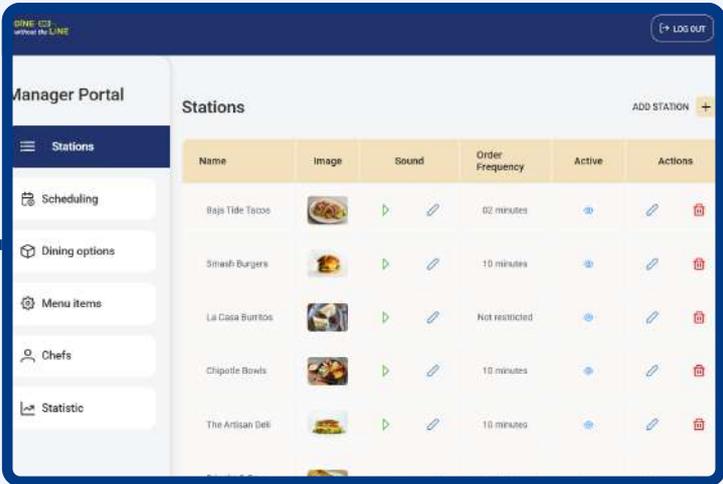
MANAGER EXPERIENCE

CONFIGURABLE, INSIGHTFUL, AND IN CONTROL

From menus to scheduling to station-specific rules, the Manager Portal gives full control over how the system runs—tailored to the kitchen, staff, and service strategy. Managers can monitor live operations, update availability, and review reports to optimize both customer and kitchen performance.

FOOD STATION SETUP

SETTING	FUNCTION
Station Name	Name visible to customers before ordering. Name it like a real menu item.
Station Image	Displayed on customer screen alongside station name.
Order Notification Sound	Upload a sound file to alert chefs when an order is placed.
Order Frequency	Set a time limit (in minutes) before a customer can place another order.
Active Toggle	Click the “eyeball” to show/hide the station (also depends on schedule availability).

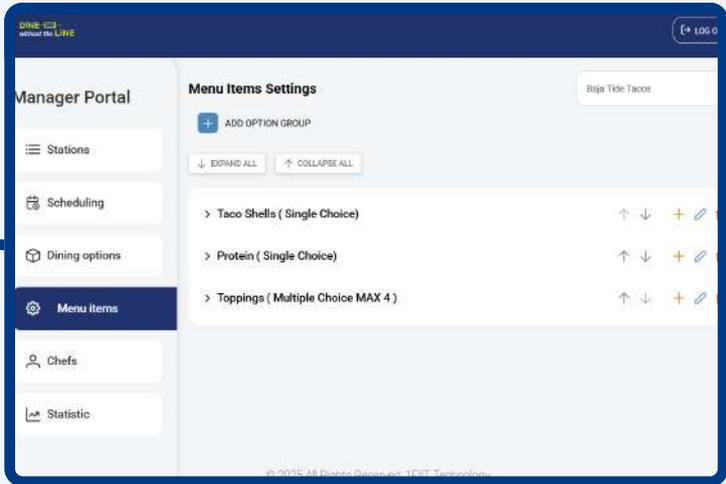
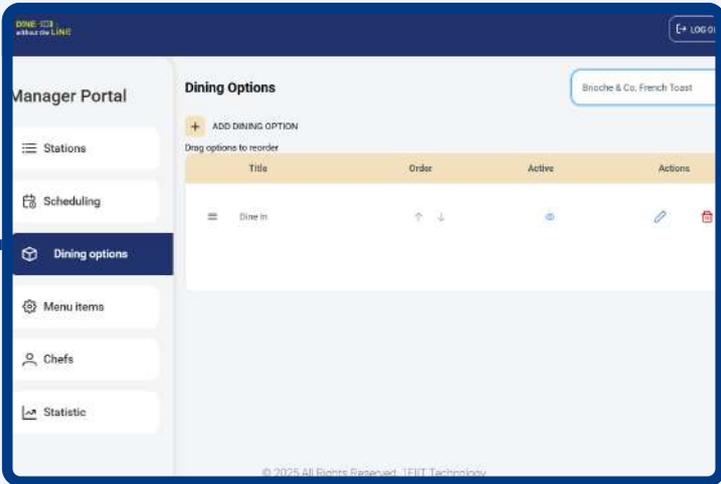


STATION SCHEDULING

ACTION	FUNCTION
Drag & Drop Time Slots	Create display windows on the weekly calendar for when the station is available.
Multiple Slots/Day	Lunch, Dinner, etc. supported per station.
Remove Time Slot	Drag the slot off the calendar to delete.

DINING OPTIONS

SETTING	FUNCTION
Dining Option Title	Visible to the customer while placing an order.
Order of Appearance	Use arrows to reorder multiple dining options.
Active Toggle	Click the “eyeball” to show/hide options for customers.

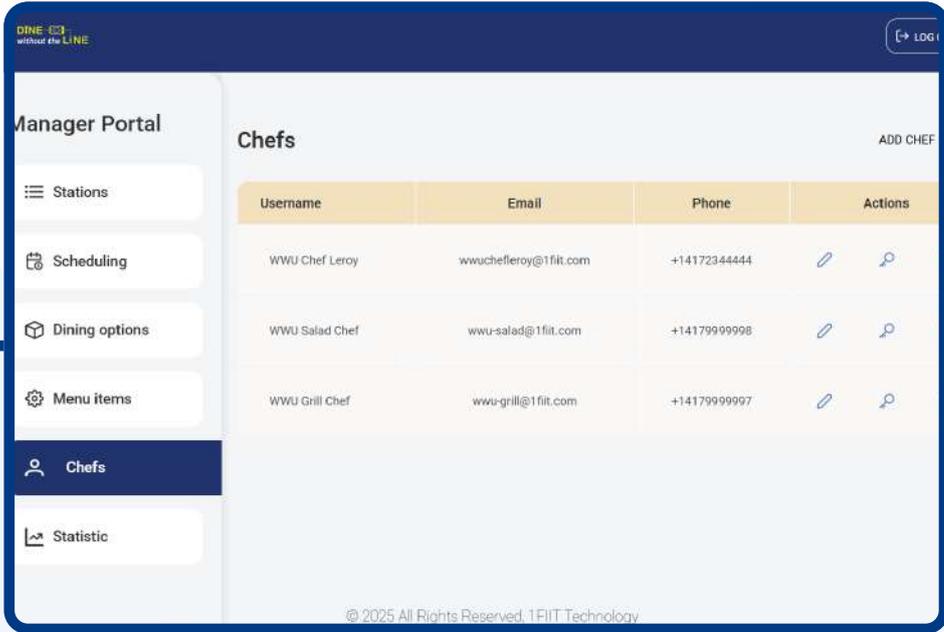


MENU ITEMS & OPTION GROUPS

SETTING	FUNCTION
Add Option Group	Create a new modifier group (e.g. Bread Type, Toppings).
Group Type	Single-select or multi-select (with optional limits).
Reorder Groups	Arrows determine how groups appear in the customer menu flow.
Expand Group	View/add/edit/delete menu items within the option group.
Menu Item Title	Customer-facing name of the food item.
Menu Item Image	Upload image for better visual clarity (optional).
Menu Item Cost	Used to calculate order total & average cost in reporting.
Notes (For Chefs)	Add prep notes, portion details—shown only in Chef Terminal.
Active Toggle	Click the “eyeball” to make visible/invisible to customers.

CHEF USER MANAGEMENT

ACTION	FUNCTION
Add Chef User	Click “+” to add new chef login (email, name, phone).
Edit Chef Info	Click pencil icon to edit name, email, or phone.
Set Passcode	Click key icon to assign password (must be shared manually).
Phone Number	Used for internal SMS/calls regarding system updates.
Reminder	Each terminal must have unique login credentials.

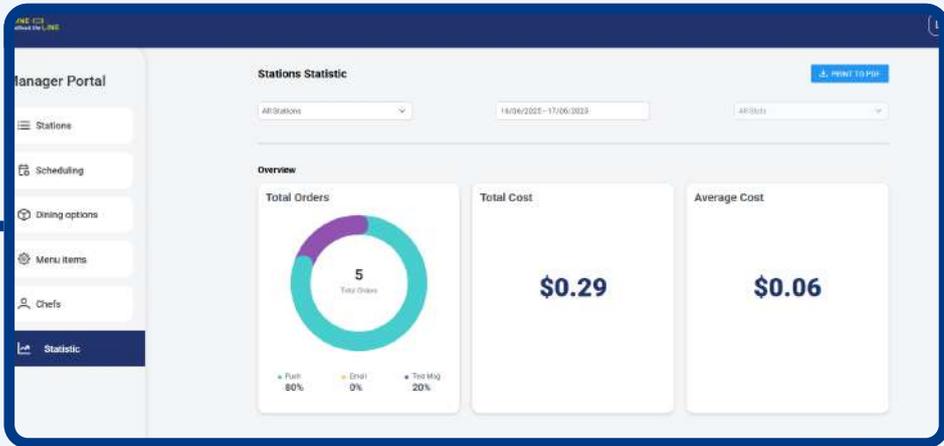


Manager Portal

Chefs ADD CHEF

Username	Email	Phone	Actions
WWU Chef Leroy	wwuchefleroy@1fiit.com	+14172344444	
WWU Salad Chef	wwu-saled@1fiit.com	+14179999998	
WWU Grill Chef	wwu-grill@1fiit.com	+14179999997	

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Manager Portal

Stations Statistic PRINT TO PDF

AB:Station 18/04/2025-17/06/2025 All:Subs

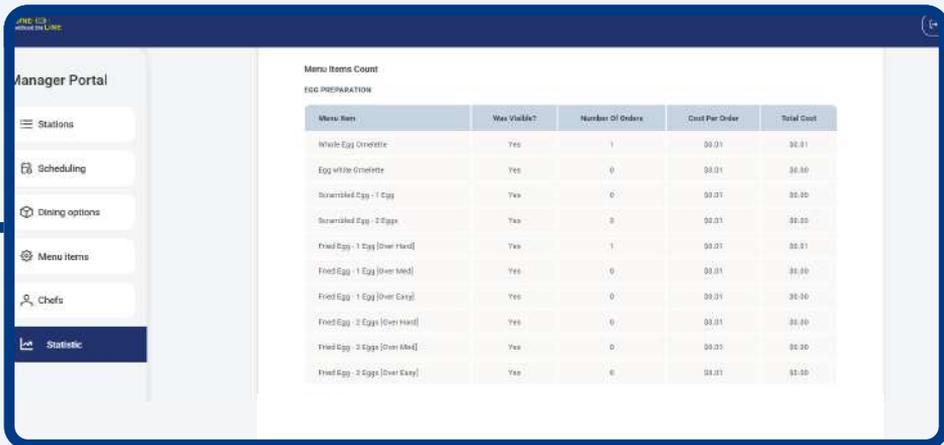
Overview

Total Orders
5 Total Orders

Total Cost
\$0.29

Average Cost
\$0.06

Full 80%
 Dish 0%
 To Go 20%



Manager Portal

Menu Items Count

EGG PREPARATION

Menu Item	Was Visible?	Number Of Orders	Cost Per Order	Total Cost
Whole Egg Omelette	Yes	1	\$0.01	\$0.01
Egg White Omelette	Yes	0	\$0.01	\$0.00
Scrambled Egg - 1 Egg	Yes	0	\$0.01	\$0.00
Scrambled Egg - 2 Eggs	Yes	0	\$0.01	\$0.00
Fried Egg - 1 Egg (Over Hard)	Yes	1	\$0.01	\$0.01
Fried Egg - 1 Egg (Over Med)	Yes	0	\$0.01	\$0.00
Fried Egg - 1 Egg (Over Easy)	Yes	0	\$0.01	\$0.00
Fried Egg - 2 Eggs (Over Hard)	Yes	0	\$0.01	\$0.00
Fried Egg - 2 Eggs (Over Med)	Yes	0	\$0.01	\$0.00
Fried Egg - 2 Eggs (Over Easy)	Yes	0	\$0.01	\$0.00

FOOD STATION STATISTICS

VIEW	FUNCTION
Overview	Total orders and breakdown by notification type (Push, Email, Text).
Total Cost	Sum of costs for all orders within selected timeframe.
Average Cost	Mean cost per order across the selected food stations.
Station Filter	Select individual station for detailed view.
15-Min Interval Counts	See order traffic patterns across time slots.
Completion Times	Shows shortest, longest, average, and trimmed average prep durations.
Per Menu Item Stats	Orders, cost/order, and total cost per menu item grouped by Option Group.
Export as PDF	Printable/downloadable report summary.

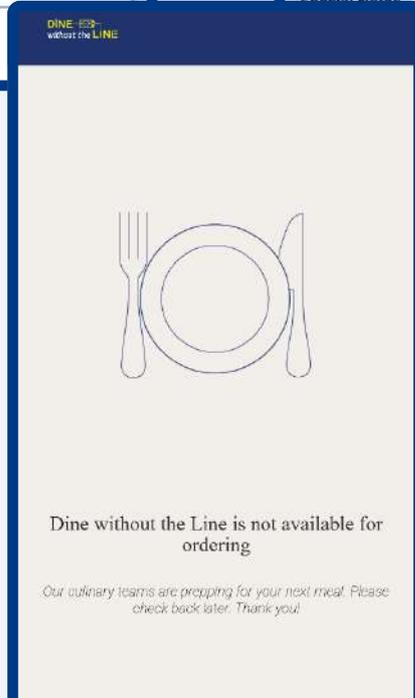
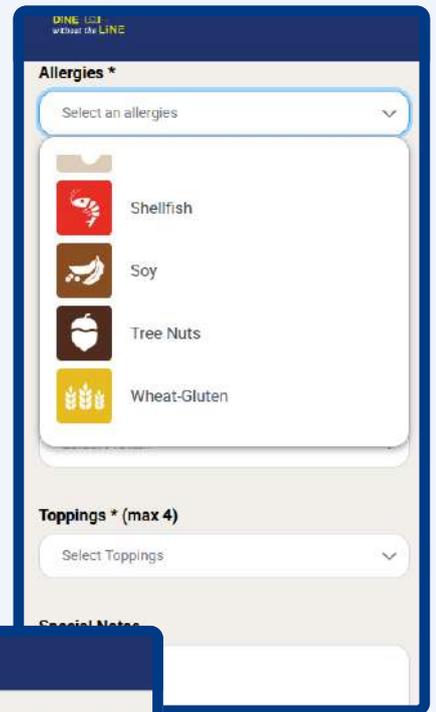
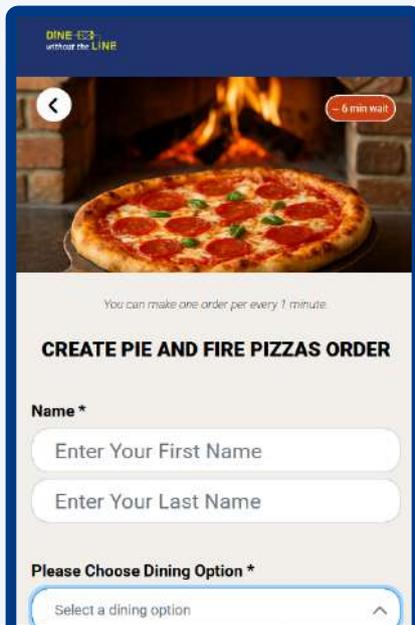
USER MANAGEMENT WORKFLOW

ACTION	DESCRIPTION
Add Chef	Click the + icon to create a new Chef user. Assign a name, email, and phone number.
Edit Info	Use the pencil icon to update a Chef's name or contact details.
Set Passcode	Use the key icon to set or update the Chef's login passcode. Credentials are shared manually (outside the system).
Phone Usage	The Chef's phone number may be used for system notifications or updates.

CUSTOMER EXPERIENCE

SEAMLESS, APP-FREE, AND PERSONALIZED

Once a customer scans a QR code or taps a link, they're instantly connected to your live food station menu—no app download or login required. The Dine Without the Line experience is built for convenience: customers can browse stations, customize their order, select how they want to be notified, and receive updates the moment their meal is ready—all from their mobile browser.



CUSTOMER ORDERING FLOW

STEP	ACTION	DETAILS
Access	Scan QR or click URL	Opens the campus/organization's dynamic ordering page.
Station View	See active food stations	Based on live schedule; unavailable times show a "not available" message.
Station Tile	Click to order	Shows name, image, and wait time (real-time or 6 min default).
Enter Name	Required	No login needed; autofill helps on mobile.
Choose Dining Option	Configured per station	e.g., Dine-in, Takeout, etc.
Select Notification	Email, Text (US-only), or Push	Push works via saved home screen link; no data/message fees.
Allergy Disclosure	Optional but visible to chef	Covers 9 major allergens (e.g., dairy, peanuts, gluten).
Customize Order	Menu item modifiers	Items may include images.
Special Notes	Optional	Add prep instructions.
Submit Order	Return to homepage	"MY ORDERS" button appears for tracking live and completed orders.

CHEF'S EXPERIENCE

FAST, FOCUSED, AND HANDS-FREE

Once a chef logs into the Chef's Station app, they're ready to receive and manage live food orders—no extra terminals or tech distractions required. With smart automation like auto-printing tickets and optional barcode/QR scanning, chefs can stay focused on preparing food while reducing screen interaction. Menu visibility is just a click away, and completed orders instantly notify customers, streamlining the entire workflow from prep to pickup.

CHEF STATION WORKFLOW

STEP	ACTION	DETAILS
Log In	Launch app and enter credentials	Email/passcode for chef or terminal. One terminal can manage multiple stations unless physically separated.
Select Station	Choose active food station	Inspirational message is shown.
Start Session	Click START	Begins the session, allows viewing and auto-printing of orders.
Control Visibility	Eyeball icon	Toggle menu items visible to customers. Slashed = hidden.
Print Orders	Manual for first, auto after	Order tickets may include QR/barcodes or be plain.
Mark Orders Done	Scan or click DONE	Triggers real-time notification to customer and removes order from active list.
Status Screen (optional)	Digital signage or mobile	Shows all orders by status: IN PROCESS , READY TO PICK UP . Each station has a unique link.
Station Counts View	Track station performance	Displays today's totals, average prep time, and item breakdown. For previous days, use Manager Portal.

