RESTAURANT MANAGEMENT

USECASES:

1. ORDER MANAGEMENT:

* At the restaurant, customers can place orders by using the menu or speaking with a waiter.
* order is entered into the restaurant management system is by the waiter.
* For tracking purposes, the system creates an individual order number.
* The kitchen receives the order and begins to prepare it.
* The system keeps track of the order's progress, whether it is being prepared, ready for pickup, or having been delivered to the customer.
* The system determines the order's total cost and creates a bill for the customer.
* The system updates the payment status after the customer completes the order payment.

1. EMPLOYEE MANAGEMENT:

* The restaurant management system maintains a record of every employee, including their identity and position within the business.
* Employee schedules, including shifts and vacation days, are tracked by the system.
* Reports are generated by the system on employee attendance, hours worked, and other information.
* The technology enables managers to delegate work to staff members and monitor their performance.
* For each employee, the system creates payroll information, which includes their salary as well as any incentives or deductions.

1. KITCHEN MANAGEMENT:

* The restaurant's inventory of all the food and supplies is managed by the kitchen management system.
* The technology produces reports on the use and consumption of ingredients, enabling the restaurant to streamline its ordering and stocking procedures.
* The system keeps track of the amount of time spent preparing each meal and aids in streamlining kitchen procedures for maximum effectiveness.
* Food is served to consumers on time and at the proper temperature thanks to the system's assistance in managing order timeliness.
* The technology produces reports on food waste, enabling the restaurant to spot opportunities for improvement in their cooking procedures.