What is the system for ?

The system is designed for a restaurant to manage its operations efficiently. It serves as a digital platform that handles various aspects of the restaurant business, including menu management, customer ordering, staff roles, and order processing.

The system allows customers to browse the menu, customize their orders, and place them either for dine-in, takeaway, or delivery. It also manages customer accounts, tracks order history, and supports different payment methods such as cash, card, or online payments.

For restaurant staff, the system helps manage incoming orders, update their status (e.g., "preparing", "on the way", "delivered"), and assign tasks to the appropriate team members like chefs or delivery drivers. Managers can use the system to monitor sales, manage employee access levels, and generate reports on performance and customer activity.

Overall, the system is intended to improve the restaurant's efficiency, enhance the customer experience, and ensure smooth coordination between different parts of the business — from the kitchen to customer service.

Who are the users?

**1. Customers**

* These are the people who place food orders from the restaurant.
* They may create an account or order as a guest.
* They can browse the menu, add items to their order, choose a payment method, and provide a delivery address.

**2. Cashiers**

* Responsible for handling in-store orders.
* They receive payments (cash or credit) and record them in the system.
* They can modify or cancel orders depending on the situation.

**3. Chefs / Kitchen Staff**

* They see the incoming orders that need to be prepared.
* They prepare the food according to the order details.
* They can update the status of the order (e.g., "preparing", "ready").

**4. Delivery Personnel**

* They access the orders that require delivery.
* They receive the customer’s address and deliver the food.
* They can update the delivery status (e.g., "on the way", "delivered").

**5. Managers / Admins**

* They have full control over the system.
* They can add or remove staff, update the menu, and view sales reports.
* They monitor the performance of branches and employees.

List key **entities** (tables) and their **attributes** (columns).

**1. menuitem**

* itemID (INT, Primary Key)
* description (CHAR)
* ItemName (CHAR)
* Price (INT)
* OrderKind (CHAR)

**2. orderitem**

* orderprice (INT)
* ItemID (INT, Foreign Key referencing menuitem)

**3. customers**

* CustomerID (INT, Primary Key)
* CustomerName (CHAR)
* address (CHAR)
* email (CHAR)

**4. reservation**

* ReservationID (INT, Primary Key, Auto\_Increment)
* ReservationDate (DATE)
* CustomerID (INT, Foreign Key referencing customers)

**5. orders**

* OrderID (INT, Primary Key)
* OrderDate (DATE)
* TotalAmount (INT)

**6. restauranttable**

* TableId (INT, Primary Key)
* seats (INT)
* status (VARCHAR)

**7. employee**

* ID (INT, Primary Key)
* Name (CHAR)
* salary (INT)
* address (CHAR)
* sex (CHAR)
* role (CHAR)
* phone (INT)

The restaurant database plays a critical role in organizing and streamlining the daily operations of the business. It helps store and manage essential information such as customer data, menu items, orders, staff roles, and payments in a structured and secure way.

By using a well-designed database, the restaurant can:

* Improve order accuracy and speed.
* Track customer preferences and order history.
* Manage staff responsibilities efficiently.
* Monitor sales and performance with detailed reports.
* Enhance the overall customer experience.

In short, the database is the backbone of the restaurant system. It ensures smooth coordination between different departments (kitchen, cashier, delivery, and management), and helps the business grow through better organization and decision-making.