

# TIS2151 - WEB APPLICATION DEVELOPMENT Trimester 1, 2021/2022

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### **Fast Food Ordering System**

### 1 Introduction

#### 1.1 Project overview.

Our Fast Food Ordering System project is designed to replace the existing and inefficient restaurant ordering system with a new and more efficient system. The typical ordering procedure is inconvenient for both employees and customers since it necessitates a great deal of human labor. The manual work done by the employees will result in certain human blunders, such as giving the wrong bill to the clients and the order sequence being erroneous. Customers will be dissatisfied with the restaurant as a result of all of these human faults. As a result, our system was created to assist the restaurant in improving its management. The time it takes to place an order has been cut in half thanks to this ordering mechanism. When customers eat in the restaurant, they do not have to wait for service. Customers will be happier with the new ordering system.

#### 1.2 Problem statement

Many restaurants now use the traditional restaurant ordering system to serve customers. The staff writes down the foods that the customer orders in the traditional restaurant ordering system. The order will then be delivered to the kitchen, where the chef will begin to prepare the meal. This has resulted in only minor inconveniences. While writing down the order, the staff may make some mistakes. When the staff writes in a hurry, the handwriting becomes difficult to understand. The staff may misplace the order paper, and customers may receive an incorrect bill.

Customers do not know the time for food preparation, which is a problem for restaurants that use traditional ordering systems. Some customers may have a busy schedule following their lunch or dinner. They must understand time preparation in order to plan their schedule effectively. Customers, especially when there are a lot of them, may believe their order has been forgotten if their food hasn't been served in a long time. It would be helpful if there was an estimated time for preparing the food shown to customers.

Furthermore, it is difficult to provide customers with the most up-to-date information. The dishes' availability is determined by the ingredients purchased on a daily basis.

When there aren't enough ingredients, the chef can't make some of the dishes. As a result, it is difficult to notify every customer when they wish to place an order. Customers may not be informed if the staff fails to do so. Because they have a lot on their plates. If customers have already ordered and are eager to taste the dishes, the staff informs them that the dishes are unavailable due to a lack of ingredients. Customers will be dissatisfied with the restaurant as a result of this. The restaurant's brand image will suffer as a result.

### 1.3 Objectives

The primary goal of the Online Food Ordering System is to manage the details of the menu Category, Food, Delivery Address, Order, Payment, and also to automate the existing manual system with the help of advanced computerised software so that valuable data can be stored for a longer period of time with easy access and manipulation. With valid credentials, the registered user can access the account. Users can browse food items by category, and they can pay with cash or a credit card. Admin can manage the functionality of the Online Food Ordering System, such as adding new food items and editing/deleting food items. Admin have the ability to view order details and update the food delivery status. The payment transaction and user details can also be viewed by the administrator.

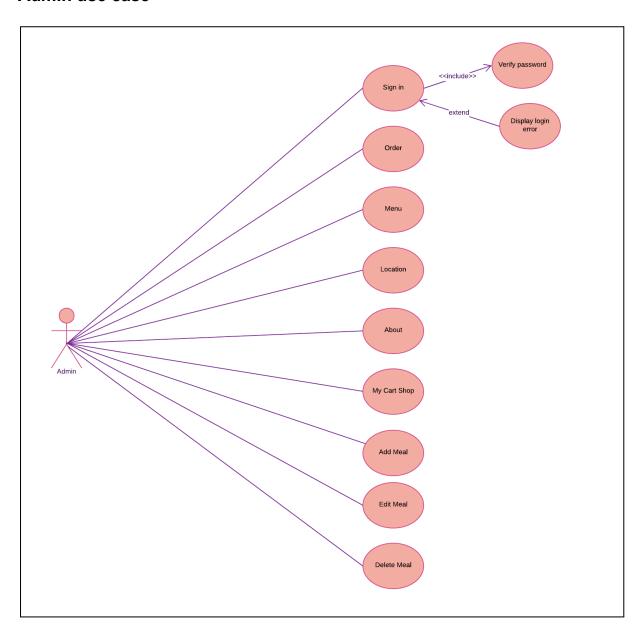
### 1.4 Scope

The major goal is to make the ordering process easier and more efficient for both customers and restaurants, as well as to reduce manual data entry errors during the order placement process. Customers will also be able to see product menus and as well as see visual proof that their order was done successfully. Furthermore, only the admin will be able to add,update and delete the menu. We are going to use HTML, CSS, JAVAScript and PHP to develop our system and phpMyAdmin(XAMPP) for the database storing purpose.

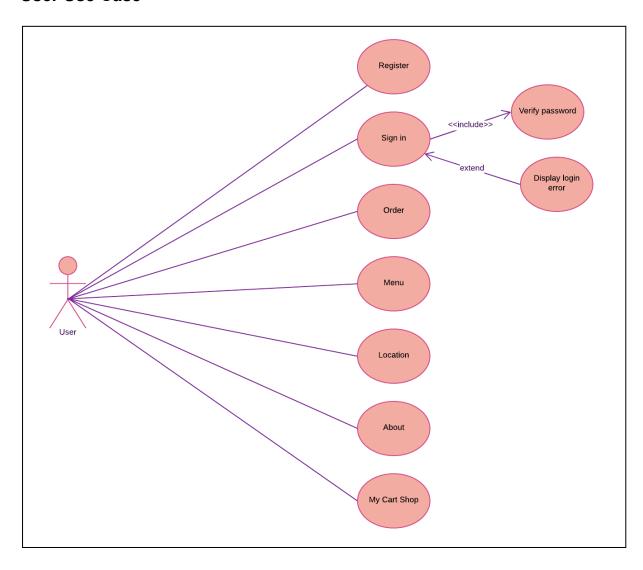
# 1.5 System & Storage Design

# **Use Case diagram**

### Admin use case

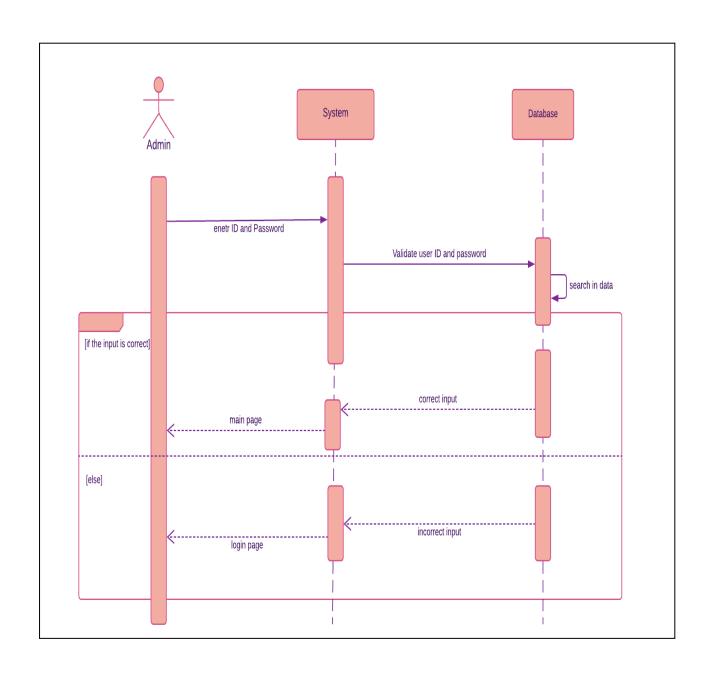


### **User Use Case**

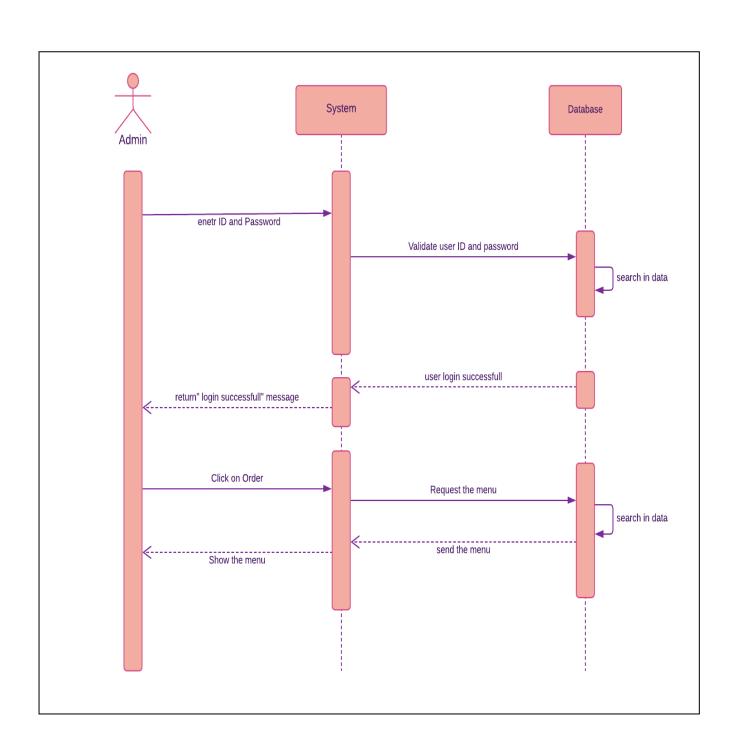


# Sequence diagram

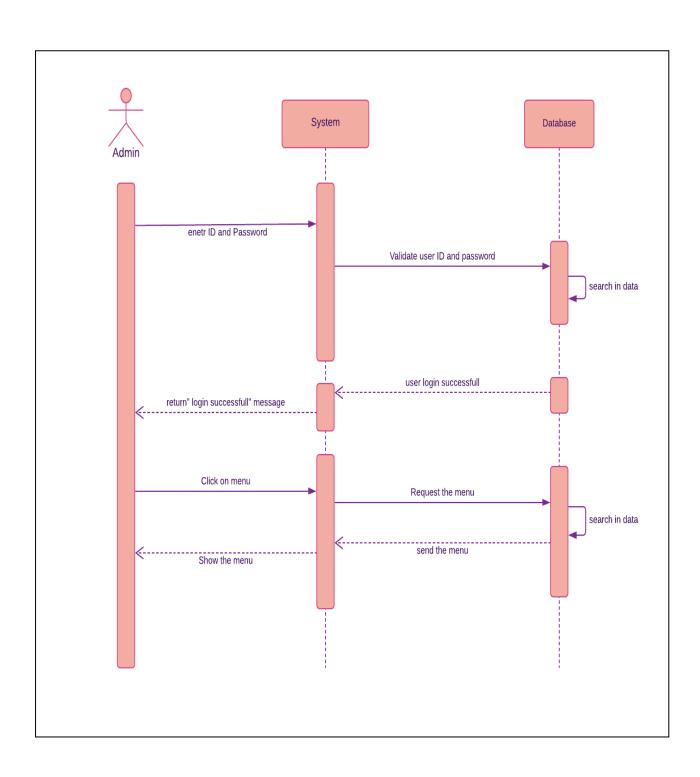
# Admin Login Sequence



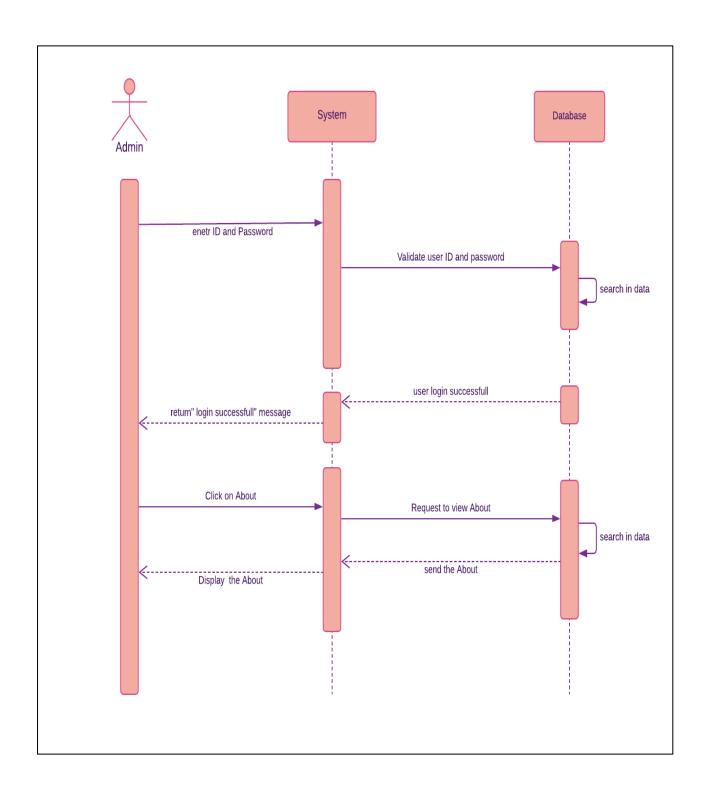
# **Admin Order Sequence**



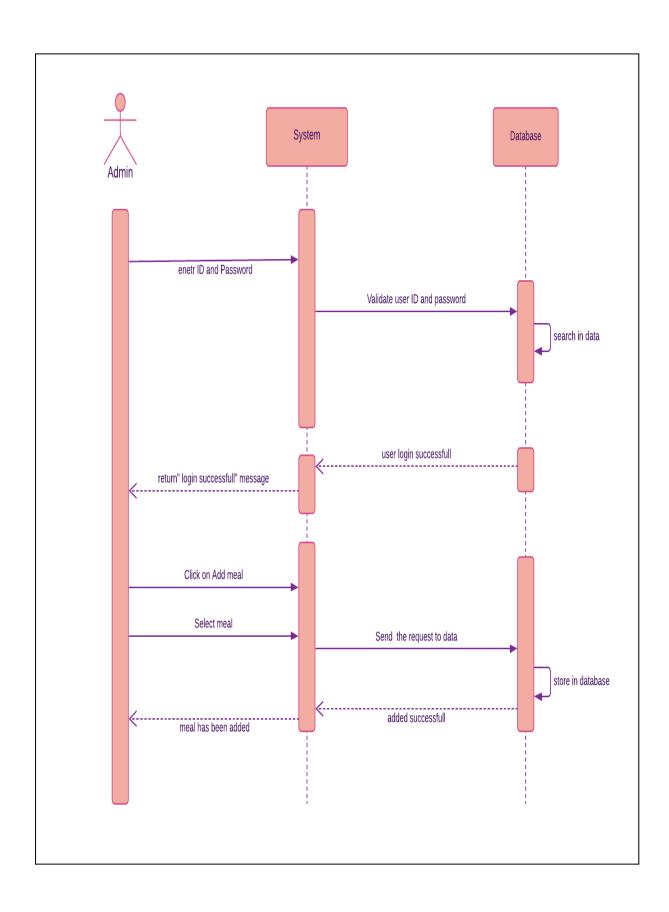
# **Admin Menu Sequence**



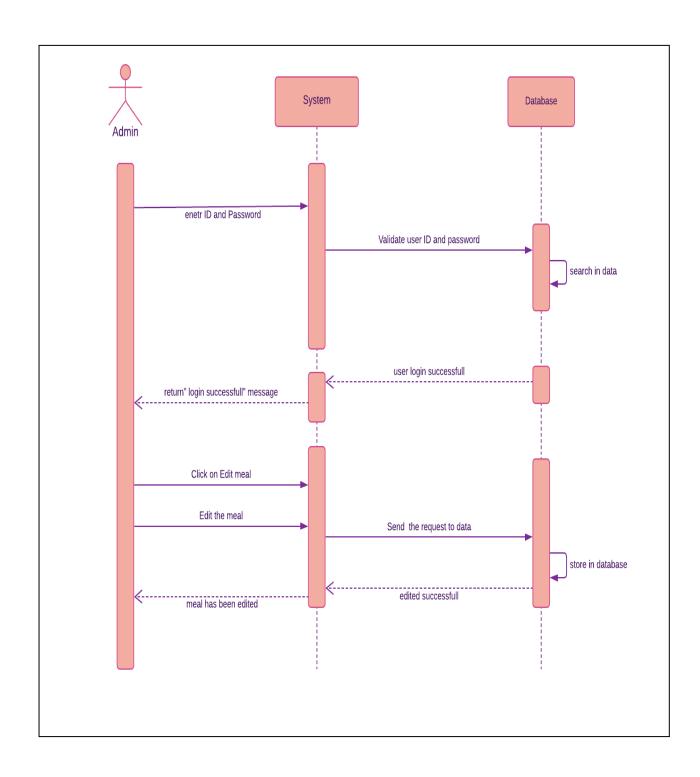
### **Admin About Sequence**



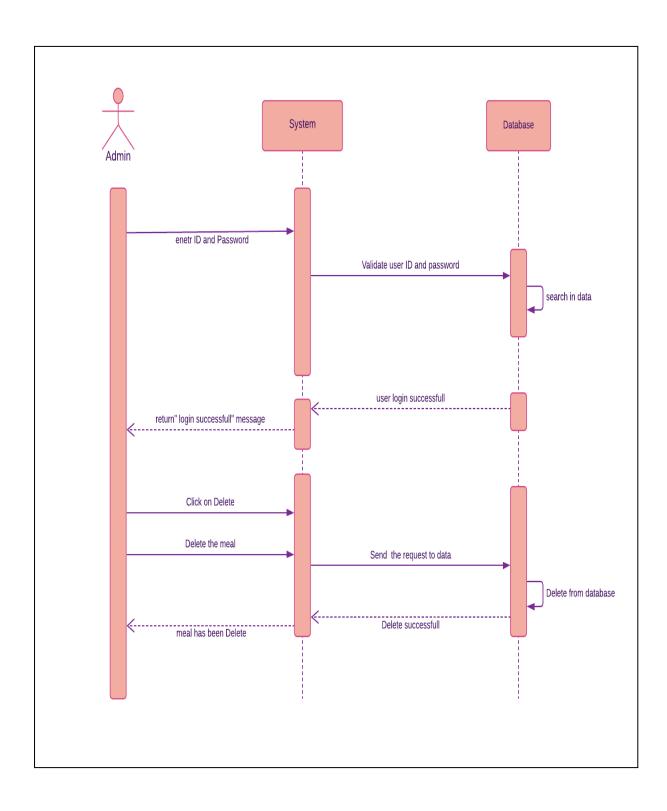
### **Admin Add Meal Sequence**



### **Admin Edit meal Sequence**

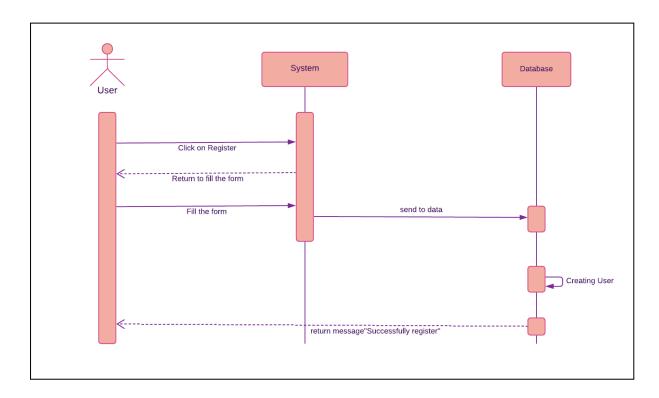


### **Admin Delete Meal Sequence**

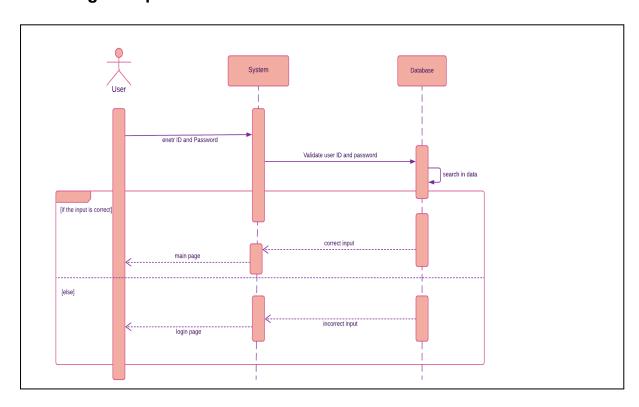


# **User Sequence**

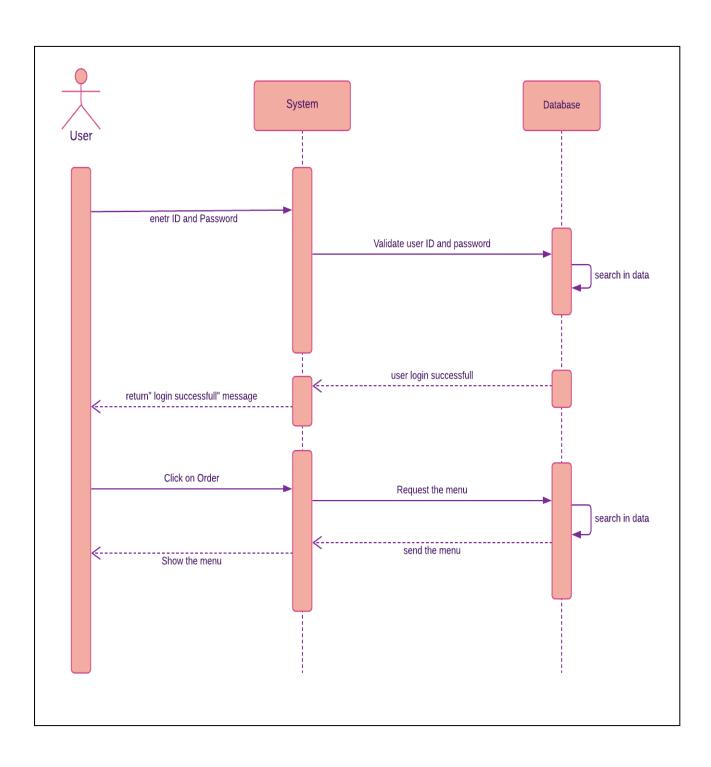
# **User Register Sequence**



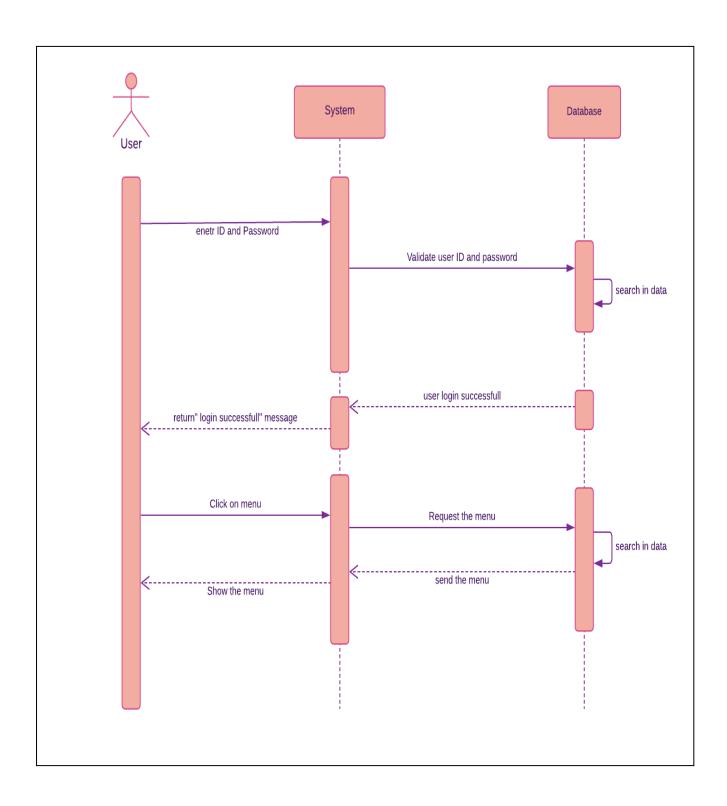
# **User Login Sequence**



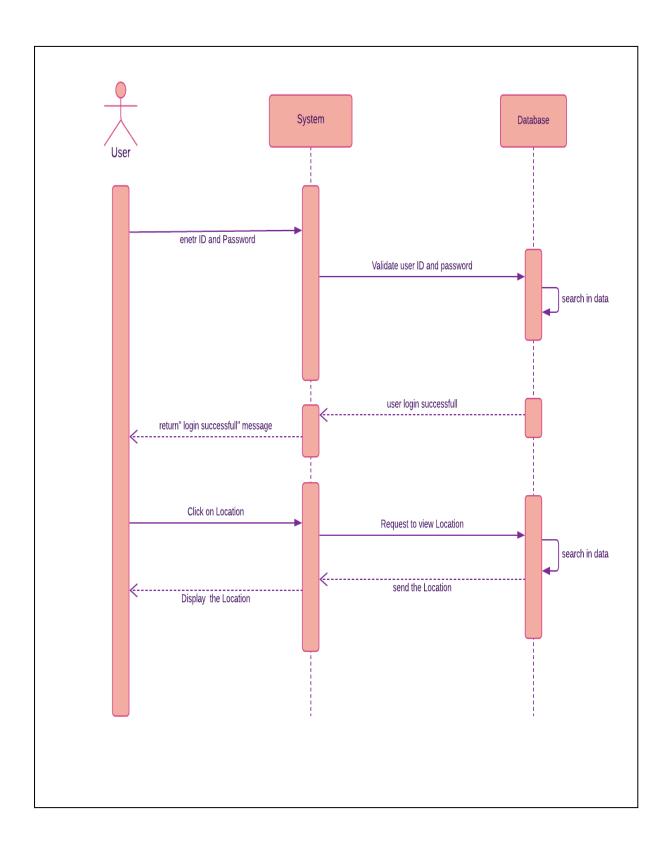
# **User Order Sequence**



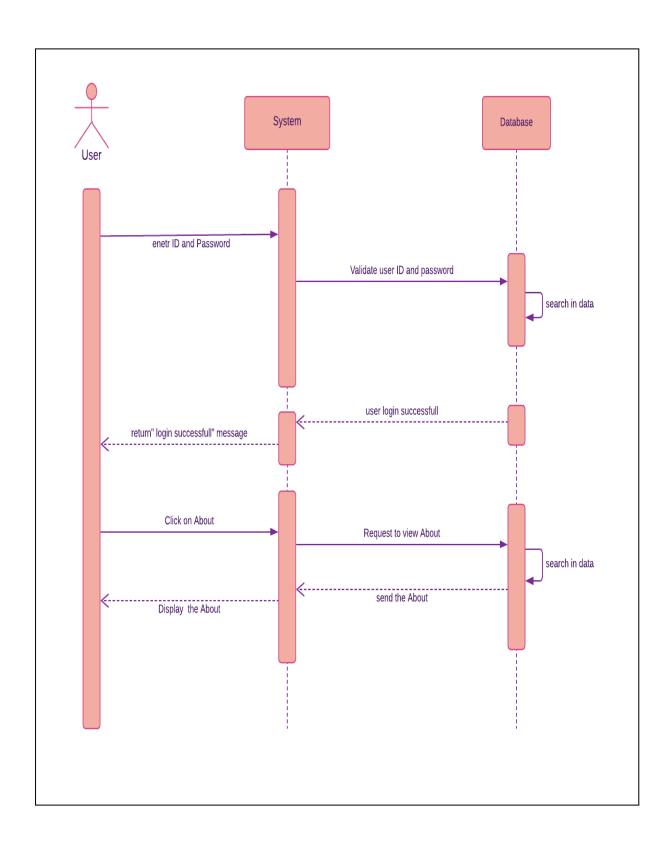
### **User Menu Sequence**



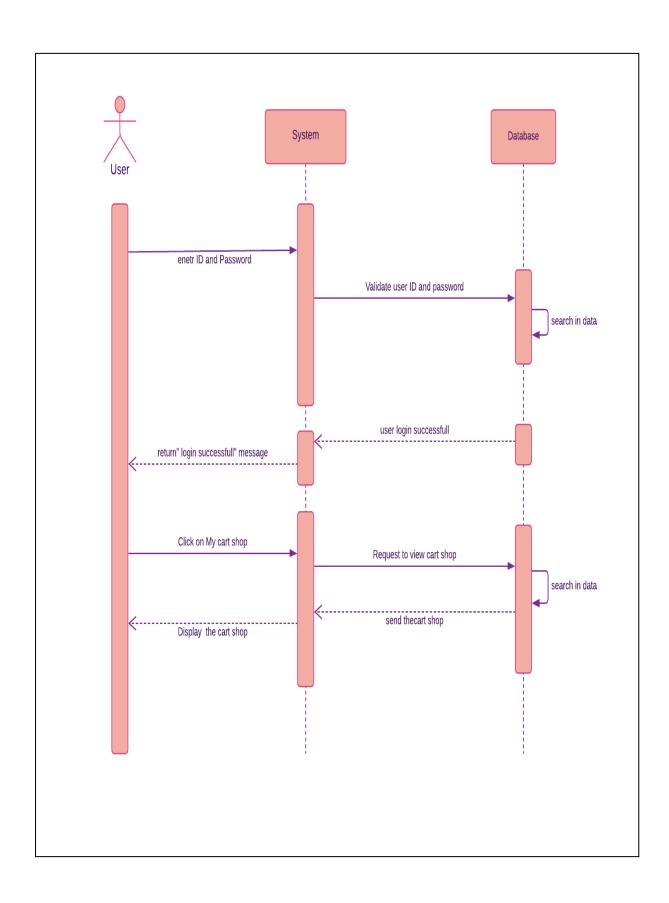
# **User Location Sequence**



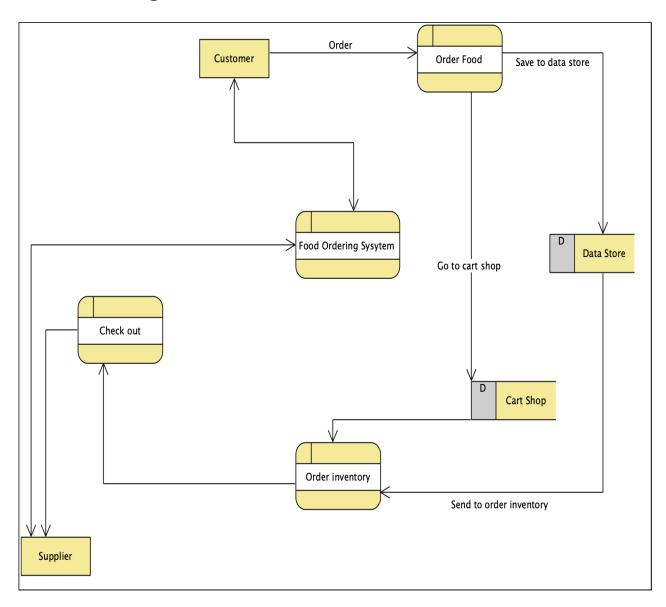
### **User About Sequence**



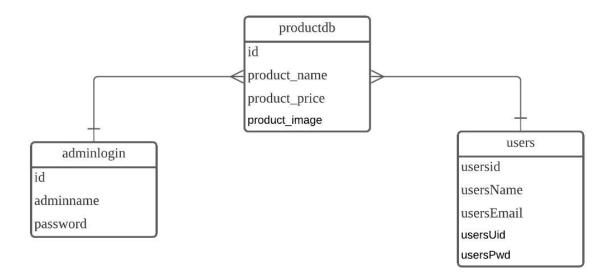
### **User My cart shop Sequence**



# Data flow diagram

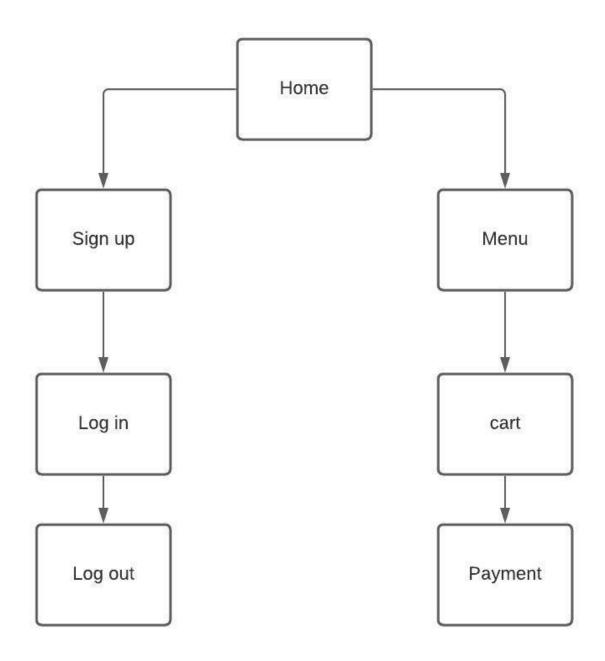


# **ER Diagram**

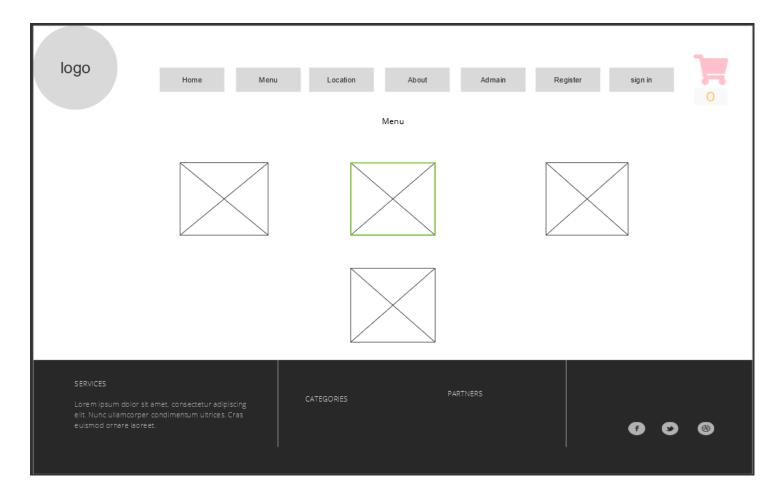


### **Website Flow and Wireframe**

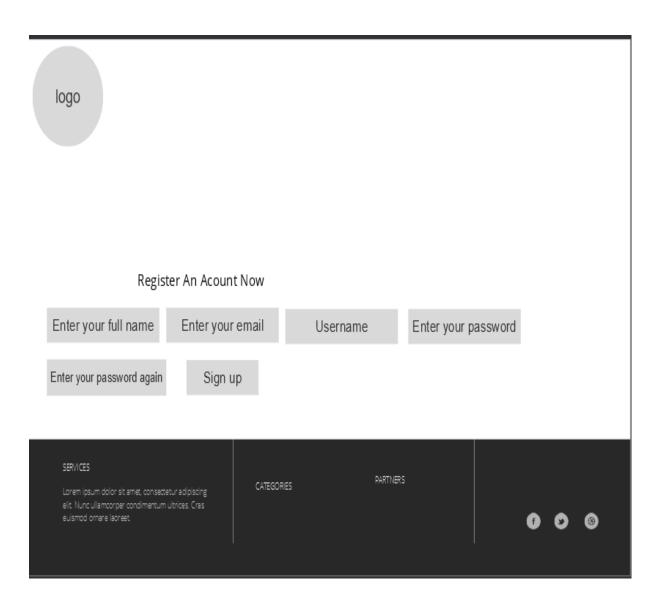
### **Website Flow**



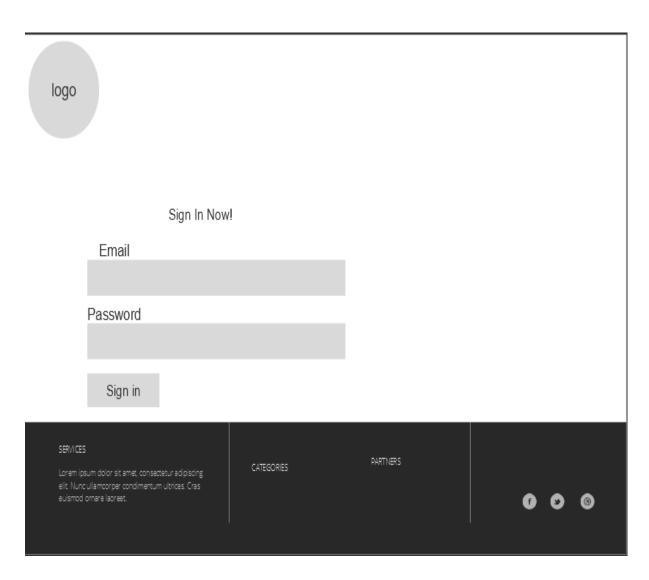
### Wireframe



Homepage



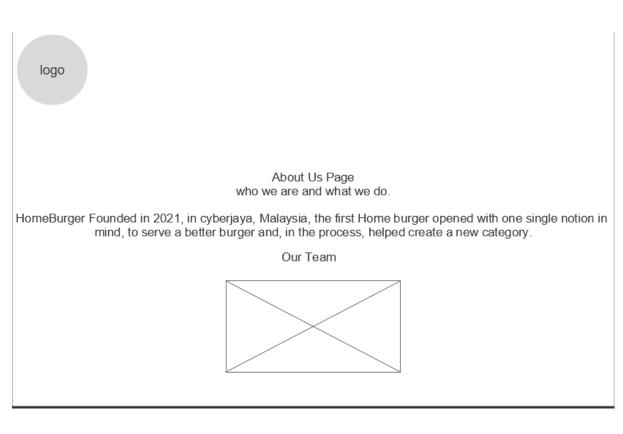
Register page



Sign in Page



Admin Page



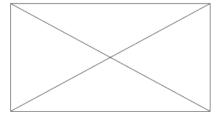
About us Page

logo

Location where are we located.

Cyberjaya, Cyberjaya is a city with a science park as the core that forms a key part of the Multimedia Super Corridor in Malaysia.

Our Location



**Location Page** 

# My Cart Cart is Empty

### PRICE DETAILS

Price (0 items) RM0

**Delivery Charges** 

FREE

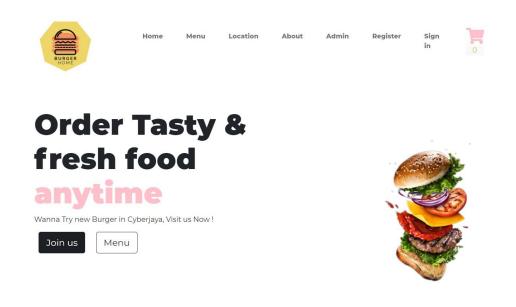
Amount Payable

RM0

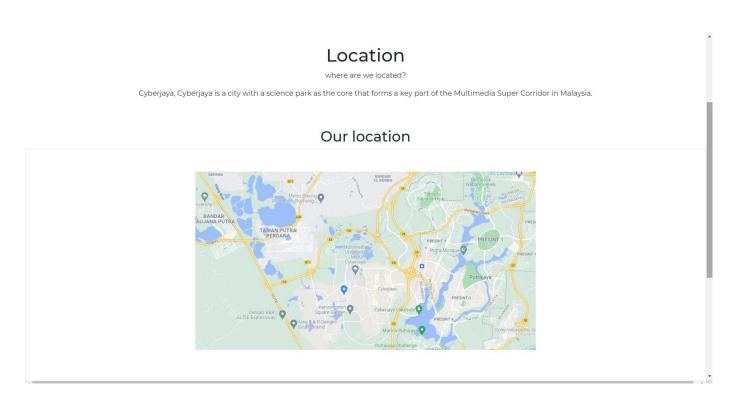
# **Cart Page**

# Screenshots

# Home page



### Location



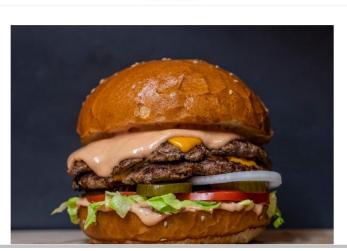
# About

#### About Us Page

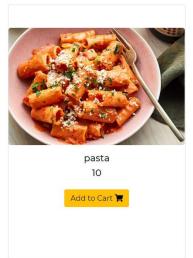
who we are and what we do.

HomeBurger Founded in 2021, in cyberjaya, Malaysia, the first Home burger opened with one single notion in mind, to serve a better burger and, in the process, helped create a new category.

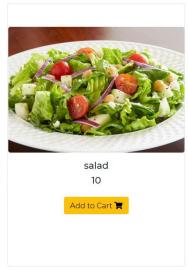
#### Our Team



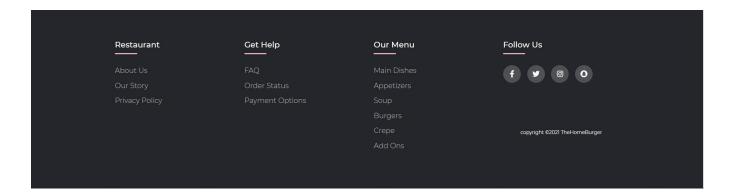
Menu





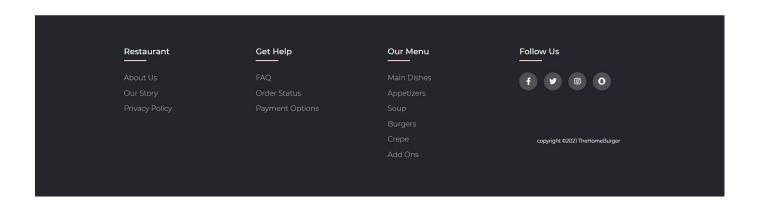


### Footer

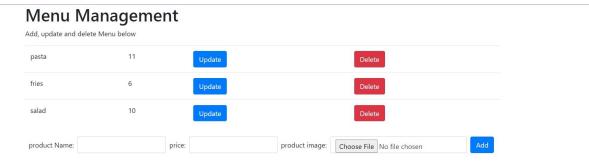


# Admin Login

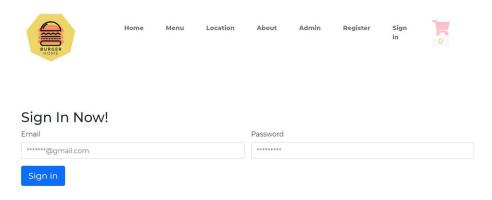


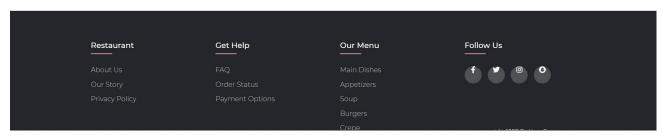


### Menu Management

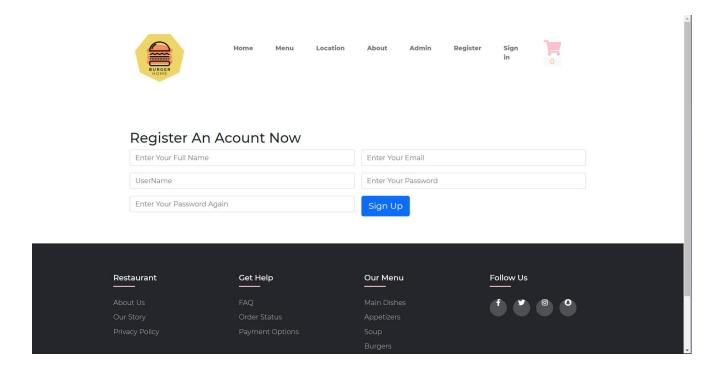


# User Sign in

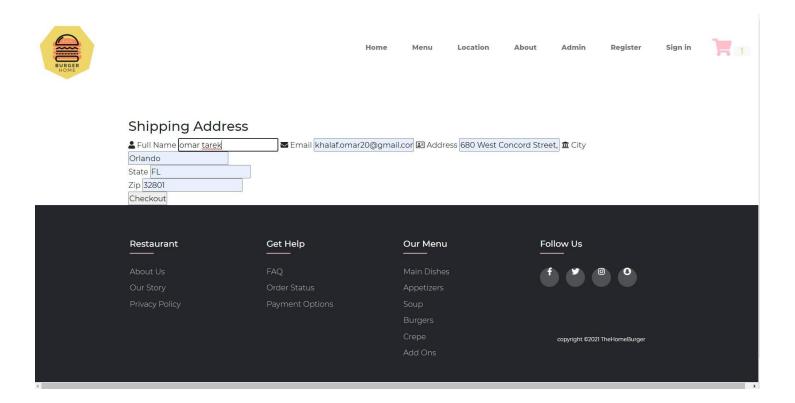




# User Sign up



# Checkout page



# Customer - Sign Up

Test caseID	TC 1.1
pre-condition	Customers should not have an existing account in order to create an account. Customers click on the "Sign Up" button.
summary	Customers must enter their full name, password, email address to create an account.
Test Data	Full name : omar tarek Password : 123 Email Address : khalaf.omar20@gmail.com
Expected Result	Customers have successfully registered for an account.

# Customer - log in

Test caseID	TC 1.2
pre-condition	Customers should have an existing account in order to login into the system Customers click on "Log In" button
summary	Customers must enter their existing email address and password to log in
Test Data	Email Address : <a href="mailto:khalaf.omar20@gmail.com">khalaf.omar20@gmail.com</a> Password : 123
Expected Result	Customers can proceed to view the website and order their meals.

# Admin - Menu Management

Test caseID	TC 2.1
pre-condition	Admin must be in the admin site
summary	Admin can view , delete , update and add to menu
Test Data	Click on the Admin button
Expected Result	Admin can view, delete, update and add to menu

### 2 Conclusion

People nowadays enjoy a great deal of convenience because of technological advancements. Many restaurants utilise management systems to increase their revenue because they are not only efficient but also incredibly handy for both the restaurant and the consumers. Many restaurants that still use a traditional ordering system will encounter a number of obstacles and challenges, including carelessness when taking orders, providing customers incorrect bill payments or orders, and so on. These issues will generate discontent with the waiter's and restaurant's services, as well as annoyance to the clients. This will also have an impact on the restaurant's brand image. It's also tough to keep clients up to speed with the latest information, especially when it comes to the menu, with the old ordering approach. To conclude, our system should aid in increasing the restaurant's productivity and efficiency while also providing customers with convenience. This reduces the manual labour of the staff, allowing them to focus on delivering correct and tasty meals to customers while avoiding careless errors. Customers can order from wherever they are as long as they have an internet connection by using this ordering system.