Restaurant Management System



LJ Institute of Computer Applications

Group Number: 04

Guided By: Prof. Maya Pandya

Prof. Alpa Dhandhukiya

Project By:

Name: Aliya Patel

Enrollment Number: 23004500210168

Name: Aaran Vhora

Enrollment Number: 23004500210307

Name: Shahil Shaikh

Enrollment Number: 23004500210262

L.J. SCHOOL OF COMPUTER APPLICATIONS

Near Nagdev Kalyan Mandir, Near Sanand Cross Road, Sarkhej Gandhinagar Highway Ahmedabad - 382210

Ph. No.: 9099063417



CERTIFICATE

Enrollment Number: 23004500210168 **Seat Number:**

This is to certify that Ms. Aliya Patel of Master of Science in Information Technology(Integrated), Semester Ill, Roll No (C)04 has satisfactorily completed his/her Project titled Taste Fusion in under the supervision of Prof. Maya Pandya and Prof. Alpa Dhandhukiya.

Internal Guide:

HOD:

Prof. Maya Pandya

Dr. Dhaval Patel

Prof. Alpa Dhandhukiya

Date of Submission:

L.J. SCHOOL OF COMPUTER APPLICATIONS

Near Nagdev Kalyan Mandir, Near Sanand Cross Road, Sarkhej Gandhinagar Highway Ahmedabad - 382210

Ph. No.: 9099063417



CERTIFICATE

Enrollment Number: 23004500210307 **Seat Number:**

This is to certify that Mr. Aaran Vhora of Master of Science in Information Technology(Integrated), Semester Ill, Roll No (C)46 has satisfactorily completed his/her Project titled Taste Fusion in under the supervision of Prof. Maya Pandya and Prof. Alpa Dhandhukiya.

Internal Guide: HOD:

Prof. Maya Pandya

Prof. Alpa Dhandhukiya Dr. Dhaval Patel

Date of Submission:

L.J. SCHOOL OF COMPUTER APPLICATIONS

Near Nagdev Kalyan Mandir, Near Sanand Cross Road, Sarkhej Gandhinagar Highway Ahmedabad - 382210 Ph. No.: 9099063417

Jugruni Kendra Universitä

CERTIFICATE

Enrollment Number: 23004500210232 **Seat Number:**

This is to certify that Mr. Shahil Shaikh of Master of Science in Information Technology(Integrated), Semester Ill, Roll No (C)39 has satisfactorily completed his/her Project titled Taste Fusion in under the supervision of Prof. Maya Pandya and Prof. Alpa Dhandhukiya.

Internal Guide:

HOD:

Prof. Maya Pandya

Dr. Dhaval Patel

Prof. Alpa Dhandhukiya

Date of Submission:

PLAGIARISM DECLARATION

To whomsoever it may concern

I/We, the project team, confirm that this assignment is my/our own work, and is not copied from anywhere, and has not previously submitted for assessment either at University or somewhere else. I/We confirm that I/We have read and understood the rules and regulations on plagiarism in GTU.

Date:

INDEX

SR. NO	TABLE OF CONTENTS	PAGE NO
1.	Introduction	
	1.1 Existing System	
	1.2 Need for the New System	
	1.3 Objective of the New System	
	1.4 Problem Definition	
	1.5 Core Components	
	1.6 Project Profile	
	1.7 Assumptions and Limitations of the Proposed System	
2.	Requirement Determination & Analysis	
	2.1 Requirement Determination	
	2.2. Targeted Users	
3.	System Design	
	3.1 Use Case Diagram	
	3.2 Class Diagram	
	3.3 Sequence Diagram	
	3.4 Activity Diagram	
	3.5 Data Dictionary	
4.	Development	
	4.1 Coding Standards	
	4.2 Screenshots	
5.	Agile Documentation	
	5.1 Project Charter	
	5.2 Agile Roadmap/Schedule	
	5.3 Agile Project Plan	
	5.4 Agile User Story	
	5.5 Agile Release Plan	
	5.6 Agile Sprint Backlog	
6.	Conclusion	
7.	Bibliography	

1.Introduction

In today's rapidly evolving restaurant industry, efficient management is paramount for success. A Restaurant Management System (RMS) offers a comprehensive solution to streamline operations, enhance customer experiences, and drive profitability. This RMS provides restaurant owners and managers with the tools they need to optimise workflows, manage inventory, streamline reservations, and analyse business performance. With its intuitive interface and advanced features, the RMS enables restaurants to stay ahead in today's competitive landscape, delivering exceptional service and driving long-term success.

This introduction sets the stage for the importance of a restaurant management system and highlights the benefits to achieve operational efficiency and enhance customer satisfaction.

1.1 Existing System: -

Reservation Management
Menu Management
Order Management
Billing and Payment
Customer Feedback

1.2 Need for new system: -

The need for a new restaurant management system arises from several key factors:

- 1. Outdated Technology: Our current system lacks modern features and functionalities, hindering operational efficiency and limiting our ability to meet customer expectations.
- **2. Inefficient Processes:** Manual and disjointed processes result in inefficiencies, such as delays in order processing, inventory inaccuracies, and difficulty in managing reservations.
- **3. Customer Expectations:** Customers increasingly expect seamless and convenient experiences, such as online ordering, table reservations, and personalised services, which our current system fails to deliver.
- **4. Competitive Landscape:** To stay competitive in the industry, we need a system that enables us to innovate, adapt to changing market trends, and differentiate ourselves from competitors.
- **5. Data Insights:** The lack of robust analytics and reporting capabilities prevents us from gaining valuable insights into our business performance, customer preferences, and operational bottlenecks.
- **6. Scalability:** As our business grows, our current system may struggle to handle increasing demands and complexities. A new system is needed to support our expansion plans and ensure scalability.

1.3 Objective of the New System: -

The primary objective of implementing a new restaurant management system is to modernise and enhance our operational capabilities to meet the evolving needs of our business and customers. Specifically, the new system aims to achieve the following:

- 1. Streamlined Operations: Implementing a more efficient and integrated system to streamline various aspects of restaurant operations, including order management, inventory control, table reservations, and employee scheduling.
- 2. Enhanced Customer Experience: Improving the overall dining experience by providing customers with seamless and convenient services, such as online reservations, quick order processing, and personalised interactions.

- **3. Improved Inventory Management:** Enhancing inventory management processes to optimise stock levels, reduce wastage, and ensure timely replenishment of supplies, ultimately leading to cost savings and improved profitability.
- **4. Data-Driven Decision Making:** Leveraging advanced analytics and reporting capabilities to gain valuable insights into sales trends, customer preferences, and operational performance, enabling data-driven decision- making and strategic planning.
- **5. Increased Employee Efficiency:** Empowering staff with user-friendly tools and automated processes to enhance productivity, minimise errors, and improve communication between front-of-house and back-of-house teams.
- **6. Scalability and Flexibility:** Building a scalable and flexible system architecture that can adapt to the changing needs of our business as we grow, while also accommodating future technological advancements and industry trends.
- **1.4 Problem Definition:** The current restaurant management system lacks modern features and struggles to meet the evolving needs of our business and customers. Manual processes, outdated technology, and disjointed systems result in inefficiencies, errors, and a subpar dining experience.

1.5 Core Components:

- **≻**Login
- ➤ Register
- **≻**Logout
- ➤ Admin login
- ➤ Menu Management
- ➤ Payment Processing
- ➤ Food Cost Analysis
- ➤ Customer Feedback Management
- ➤Order Management
- ➤ Table Reservations and Seating
- ➤ Employee Management

1.6 Project Profile: -

Project Title: Taste Fusion

Group Number: 04

Database: MySQL

Made using PHP, CSS, HTML and JS.

1.7 Advantages and Limitations of the Proposed System:

• Advantages:

- **1. Improved Efficiency:** Streamlined processes and automation result in increased operational efficiency.
- **2. Enhanced Customer Experience:** Features such as online reservations and personalised services elevate the dining experience.
- **3. Optimised Inventory Management:** Better tracking and management of inventory levels lead to reduced waste and cost savings.
- **4. Data-Driven Decision Making:** Advanced analytics provide valuable insights for informed decision-making and strategic planning.
- **5. Increased Employee Productivity:** Simplified workflows and access to relevant information empower staff to work more efficiently.
- **6. Scalability:** The system is designed to accommodate business growth and evolving needs over time.

• Limitations:

- **1. Initial Implementation Costs:** The upfront investment required for development and implementation may be significant.
- **2. Learning Curve:** Staff may require training to become proficient with the new system, leading to a temporary decrease in productivity.
- **3. Dependence on Technology:** Technical issues or system downtime could disrupt operations and impact customer service.
- **4. Integration Challenges:** Compatibility issues with existing systems or third-party integrations may arise.
- **5. Data Security Concerns:** Safeguarding sensitive customer and business data against security breaches is crucial.
- **6. Maintenance Requirements:** Ongoing maintenance and updates are necessary to ensure the system remains functional and up-to-date.

2.Requirement Determination & Analysis

2.1 Requirement Determination:

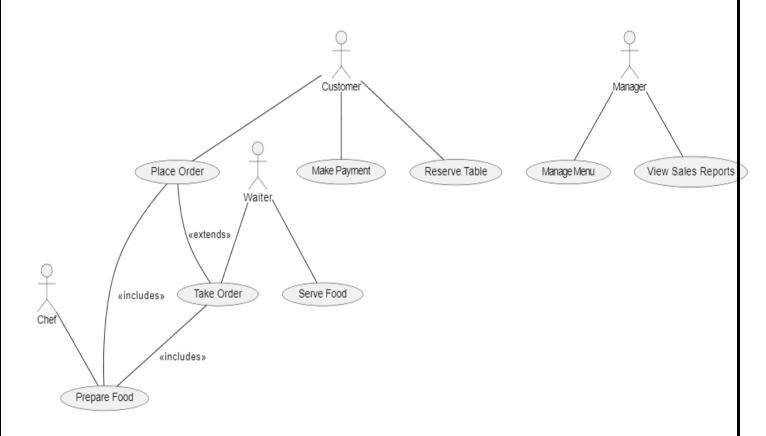
- 1. Define user roles and permissions.
- 2. Manage menu items with categories, descriptions, and prices.
- 3. Handle orders efficiently, including real-time updates on status.
- 4. Manage tables, reservations, and floor plans.
- 5. Track inventory levels, automate reordering, and manage recipes.
- 6. Schedule shifts, track performance, and manage payroll for employees.
- 7. Implement customer management features like loyalty programs and feedback collection.
- 8. Generate re Define user roles and permissions.
- 9. Manage menu items with categories, descriptions, and prices.
- 10. Handle orders efficiently, including real-time updates on status.

2.2 Targeted Users:

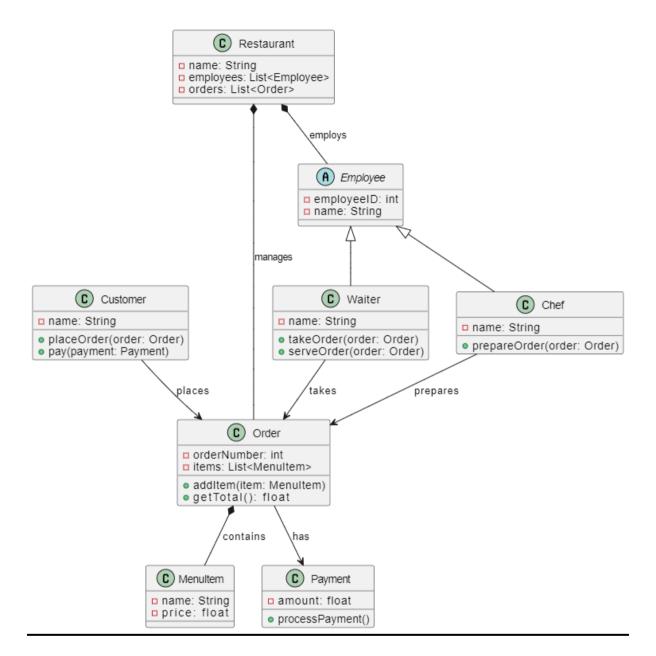
- Administrator
- Staff
- Customers

3.System Design

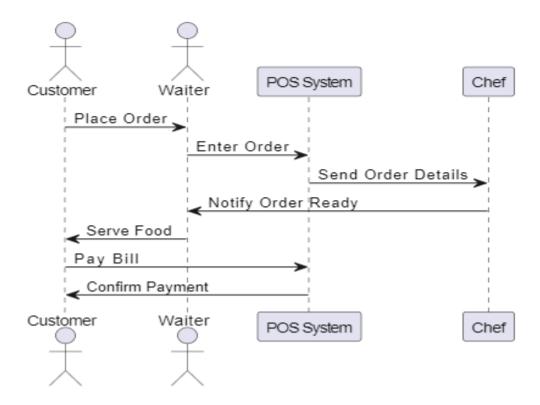
3.1 Use Case Diagram:



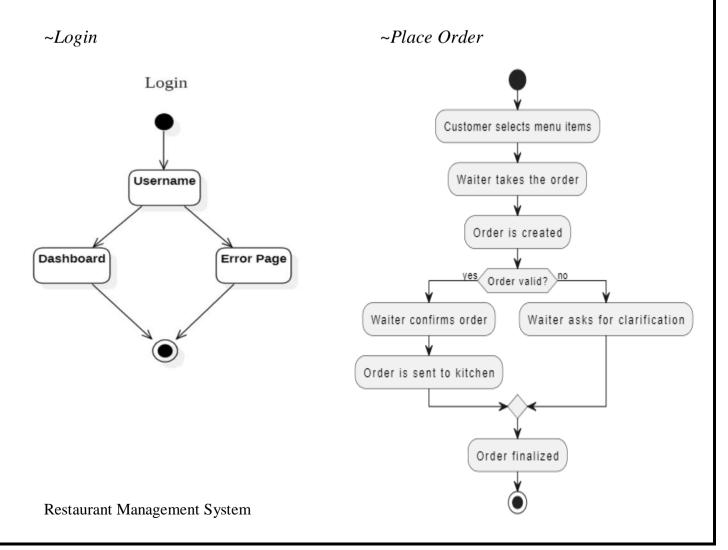
3.2 Class Diagram:



3.3 Sequence Diagram:



3.4 Activity Diagram:

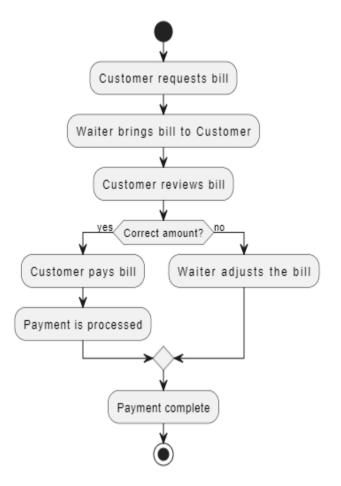


~Food Preparing

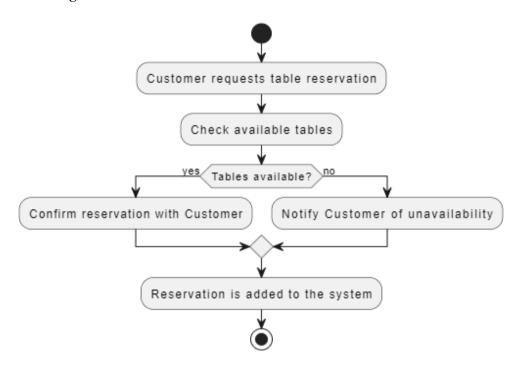
Food is prepared

Chef receives order Chef reviews order details Ves Ingredients available? Notify Waiter about unavailable items Cook food Chef checks food quality

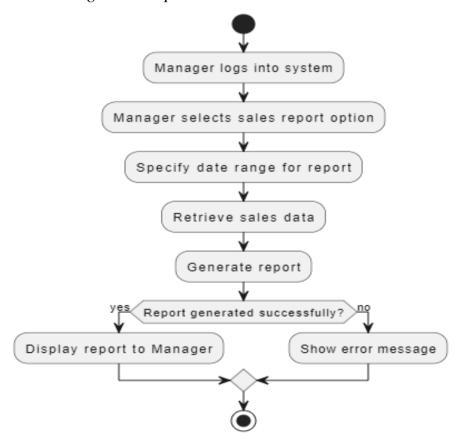
~Making Payments



~Manage Reservations



~Generating Sales Report



3.5 Data Dictionary:

Register(User):

Sr. No	Type	<u>Name</u>	Sample
1	String	Name	Aliya
2	String	Email	aliyajaved4405@gmail.com
3	String	Password	1234
4	String	Phone	8490986188

Login(User):

Sr. No	<u>Type</u>	<u>Name</u>	Sample
1	String	Email	aliyajaved4405@gmail.com
2	String	Password	1234

Admin(Login):

Sr. No	Type	Name	<u>Sample</u>
1	String	Email	admin@mail.com
2	String	Password	codeastro.com

4.Development

4.1 Coding Standards

- ➤ Naming Conventions: Class names should be in StudlyCaps, and method and variable names should be in camelCase.
- ➤ Comments: Code should be properly commented to make it easy to understand and maintain.
- ➤ Controller Methods: Controller methods should be kept short and should only be responsible for handling a single HTTP request.
- ➤ Route Definitions: Routes should be defined using the HTTP verbs and the appropriate URI, and should be organised into logical groups.
- ➤ Blade Templates: Blade templates should be organised into logical sections and should use the appropriate control structures.
- ➤ Database Migrations: Database migrations should be used to manage database schema changes and should be written using the appropriate schema builder methods.

4.2 Screenshots

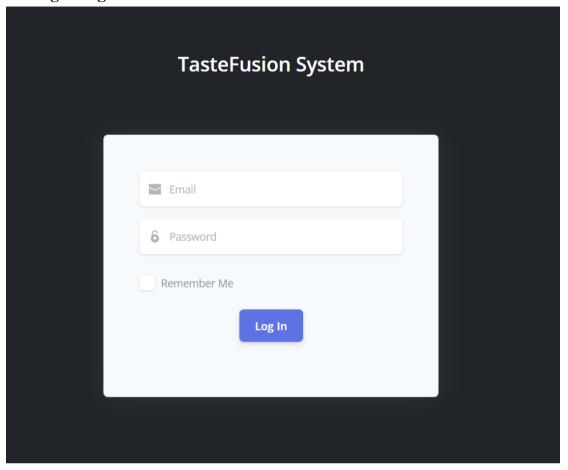
►Index Page:

TasteFusion

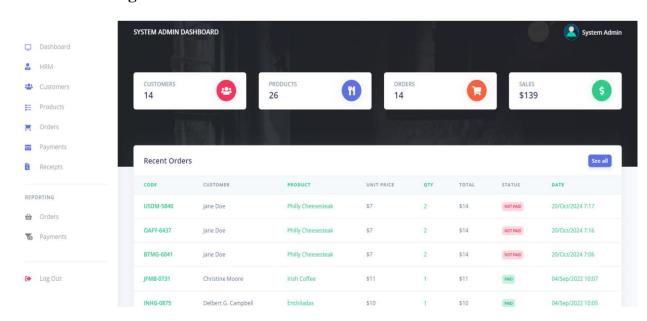
ADMIN LOG IN

CUSTOMER LOG IN

➤Admin Login Page:



>Dashboard Page:



▶Delete Staff:

Restaurant Management System

```
<?php
session_start();
include('config/config.php');
include('config/checklogin.php');
check_login();
if (isset($_GET['delete'])) {
  $id = intval($ GET['delete']);
  $adn = "DELETE FROM rpos staff WHERE staff id = ?";
  $stmt = $mysqli->prepare($adn);
  $stmt->bind_param('i', $id);
  $stmt->execute();
  $stmt->close();
  if ($stmt) {
   $success = "Deleted" && header("refresh:1; url=hrm.php");
  } else {
    $err = "Try Again Later";
require_once('partials/_head.php');
```

➤ Add Staff:

```
session_start();
include('config/config.php');
include('config/checklogin.php');
include('config/code-generator.php');
check_login();
if (isset($_POST['addStaff'])) {
       if \ (empty(\$\_POST["staff\_number"]) \ || \ empty(\$\_POST["staff\_name"]) \ || \ empty(\$\_POST['staff\_email']) \ || \ empty(\$\_POST['staff\_e
             $err = "Blank Values Not Accepted";
             $staff number = $ POST['staff number'];
             $staff_name = $_POST['staff_name'];
$staff_email = $_POST['staff_email'];
             $staff_password = sha1(md5($_POST['staff_password']));
             $postQuery = "INSERT INTO rpos_staff (staff_number, staff_name, staff_email, staff_password) VALUES(?,?,?,?)";
            $postStmt = $mysqli->prepare($postQuery);
             $rc = $postStmt->bind_param('ssss', $staff_number, $staff_name, $staff_email, $staff_password);
             $postStmt->execute();
             if ($postStmt) {
                   $success = "Staff Added" && header("refresh:1; url=hrm.php");
require_once('partials/_head.php');
```

staff Number	Staff Name
CXQG-8406	
aff Email	Staff Password

►Update Staff:

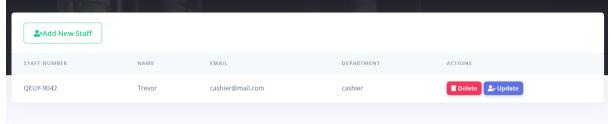
Please Fill All Fields

Staff Number	Staff Name	
QEUY-9042	Trevor	
Staff Email	Staff Password	
cashier@mail.com		

Update Staff

>View Staff:

```
<?php
$ret = "SELECT * FROM rpos_staff ";
$stmt = $mysqli->prepare($ret);
$stmt->execute();
$res = $stmt->get_result();
while ($staff = $res->fetch_object()) {
?>
```



≻Delete Customer:

```
<?php
session_start();
include('config/config.php');
include('config/checklogin.php');
check_login();
//Delete Staff
if (isset($_GET['delete'])) {
 $id = $ GET['delete'];
 $adn = "DELETE FROM rpos_customers WHERE customer_id = ?";
 $stmt = $mysqli->prepare($adn);
 $stmt->bind_param('s', $id);
 $stmt->execute();
 $stmt->close();
 if ($stmt) {
   $success = "Deleted" && header("refresh:1; url=customes.php");
  } else {
   $err = "Try Again Later";
require once('partials/ head.php');
```

≻View Customer:

Add New Customer			
FULL NAME	CONTACT NUMBER	EMAIL	ACTIONS
Christine Moore	7412569698	christine@mail.com	Delete Dupdate
Jane Doe	2145896547	janed@mail.com	Delete Dupdate
Brian S. Boucher	1020302055	brians@mail.com	Delete Dupdate
Melody E. Hance	3210145550	melody@mail.com	■ Delete

≻Add Customer:

Please Fill All Fields

Customer Name	Customer Phone Number
Customer Email	Customer Password

Restaurant Management System

>Update Customer:

Please Fill All Fields

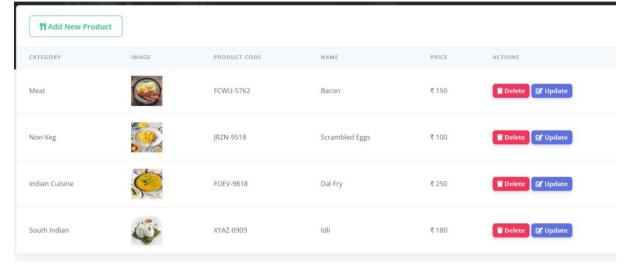
Customer Name	Customer Phone Number
Christine Moore	7412569698
Customer Email	Customer Password
christine@mail.com	

>Delete Product:

```
<?php
session_start();
include('config/config.php');
include('config/checklogin.php');
check_login();
if (isset($_GET['delete'])) {
  $id = intval($_GET['delete']);
  $adn = "DELETE FROM rpos_products WHERE prod_id = ?";
  $stmt = $mysqli->prepare($adn);
  $stmt->bind_param('s', $id);
  $stmt->execute();
  $stmt->close();
  if ($stmt) {
    $success = "Deleted" && header("refresh:1; url=products.php");
    $err = "Try Again Later";
require_once('partials/_head.php');
Kestaurant Ivranagement System
```

≻View Product:

```
<?php
$ret = "SELECT * FROM rpos_products ";
$stmt = $mysqli->prepare($ret);
$stmt->execute();
$res = $stmt->get_result();
while ($prod = $res->fetch_object()) {
?>
```



>Add Product:

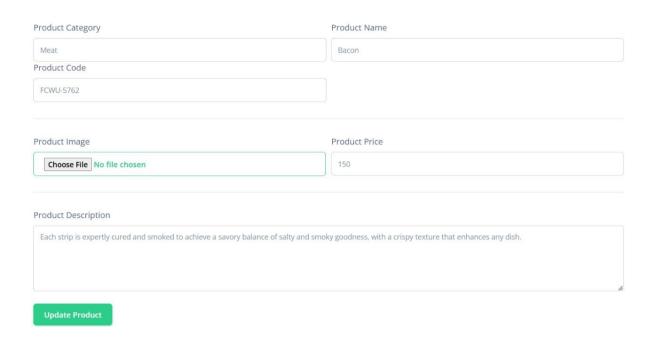
```
complete session_start();
include('config/checklogin.php');
include('config/checklogin.php');
include('config/checklogin.php');
include('config/checklogin.php');
include('config/checklogin.php');
if (discet($POST['prod_category])) {
    //Provent Posting Blank Values
    if (empty($POST['prod_category]) || empty($POST['prod_category]) || empty($POST['prod_name']) || empty($POST['prod_desc']) || empty($POST['prod_category]) || empty($POST['prod_name]) ||
```

Please Fill All Fields

Product Category	Product Name
Product Code	
OBIF-7298	
Product Image	Product Price
Choose File No file chosen	
Product Description	
Add Product	

>Update Product:

```
cesion.start();
include('config/checklogin.php');
include('config/checklogin.php');
include('config/checklogin.php');
include('config/checklogin.php');
include('config/checklogin.php');
if (isset($_POSI['UpdateProduct'])) {
    //Prevent Prosting Blank Values
    if (empty($_POSI['prod_category']) || empty($_POSI['prod_cade"]) || empty($_POSI['prod_name"]) || empty($_POSI['prod_desc']) || empty($_POSI['prod_name"]) || empty($_POSI['prod_desc']) || empty($_POSI['prod_name"]) || empty($_POSI['prod_name"]) || empty($_POSI['prod_desc']) || empty($_POSI['prod_name"]) || empty($_POSI['prod_desc']) || empty($_POSI['prod_name"]) ||
```



>Print Receipt:

```
<?php
$order_code = $_GET['order_code'];
$ret = "SELECT * FROM rpos_orders WHERE order_code = '$order_code'";
$stmt = $mysqli->prepare($ret);
$stmt->execute();
$res = $stmt->get_result();
while ($order = $res->fetch_object()) {
    $total = ($order->prod_price * $order->prod_qty);
}
```

5.Agile Documentation

5.1 Agile Project Charter

General Project Information	
Project Name	Restaurant Management System
Project Sponsor	LJ Institute of Computer Applications
Project Manager	Prof. Maya Pandya
Stakeholders	LJ Institute of Computer Applications
Expected Start Date	23-08-2024
Expected End Date	15-11-2024

Project Details	
Mission	Restaurant management system is the system for managing the food business
Vision	Our Restaurant management system website aims to provide customers with a seamless and comprehensive food experience, offering a diverse selection of fresh and good quality foods at a competitive price.
Scope	To upgrade the manual system and make the business easily to access and systematic.

Restaurant Management System

5.2 Agile Roadmap Schedule

			Aug-2024		Sep-2024		Oct-2024				Nov-2024					
	Start	End	19	26	2	9	16	23	30	7	14	21	28	4	11	18
Requirement Gathering and Analys	23-Aug-2024	07-Sep-2024	Requirem	ent Gatheri	ing											
Project Structure	09-Sep-2024	19-Sep-2024				Project St	ructure									
Module Creation	20-Sep-2024	05-Nov-2024					Module C	reation								

5.3 Agile Project Plan

Sprint Name	Duration	Start Date	Finish Date	Status
Sprint #1:	20d	23-08-2024	11-09-2024	Complete
Requirement				•
Gathering				
Define objective,	6d	23-08-2024	28-08-2024	Complete
scope				
Learning about	14d	29-08-2024	11-09-2024	Complete
technology				
Sprint #2: Project	7d	12-09-2024	18-09-2024	Complete
Structure				
Database	4d	12-09-2024	15-09-2024	Complete
Management				
Define Module	3d	16-09-2024	18-09-2024	Complete
Sprint #3: Login	3d	19-09-2024	21-09-2024	Complete
All Users(Admin,				
User)		10.00.202	21.00.202	
User Email and	3d	19-09-2024	21-09-2024	Complete
password, Email				
verification	4.7			
Sprint #4: Manage	4d	22-09-2024	26-09-2024	Complete
Users(Admin)	4.1	22.00.2024	26.00.2024	C 1.
Show and Delete	4d	22-09-2024	26-09-2024	Complete
User information	2.1	26.00.2024	27 00 2024	C 1.4
Sprint #5:	2d	26-09-2024	27-09-2024	Complete
Different Dashboards				
depending on Role Of User				
Display different	2d	26-09-2024	27-09-2024	Complete
data depending the	20	20-07-2024	27-07-2024	Complete
Role Of User				
11010 01 0501				
Sprint #6: Manage	4 d	27-09-2024	30-09-2024	Complete
Food				
Categories(Admin)				
Show all Food	1d	27-09-2024	27-09-2024	Complete
Categories(Admin)				
Add, Update and	3d	28-09-2024	30-09-2024	Complete
delete Food				
Category (Admin)				
Sprint #7: Manage	4d	01-10-2024	04-10-2024	Complete

Food Subcategories(Ad min)				
Show All Food Subcategories (Admin)	1d	01-10-2024	01-10-2024	Complete
Add, Update and delete Food Subcategory (Admin)	3d	02-10-2024	04-10-2024	Complete
Sprint #8: Order Food(User)	13d	05-10-2024	18-10-2024	Complete
Show all food	5d	05-10-2024	09-10-2024	Complete
Order food	4d	10-10-2024	13-04-2024	Complete
Payment	4d	14-10-2024	18-10-2024	Complete

5.4 User Story

<u>User Story</u>	As User	Want to Perform	To Achieve
1	Admin	Food Category and Subcategory management, User management, Contact and Feedback Management, Payment Management.	To Manage Food Category and Subcategory management, User management, Contact and Feedback Management, Payment Management.
2	User	Login/Register, manage their profile, view Food categories and subcategories, do feedback and contact, payment.	To Login/Register, view Food categories and subcategories, manage profile and give feedback and contact, Payment.

5.5 Agile Release Plan

Sprint Name	Duration	Start Date	Finish Date	<u>Status</u>	Release Date
Sprint #1: Requirement Gathering	20d	23-08-2024	11-09-2024	Complete	
Define objective, scope	6d	23-08-2024	28-08-2024	Complete	28-08- 2024
Learning about technology	14d	29-08-2024	11-09-2024	Complete	11-09- 2024
Sprint #2: Project Structure	7d	12-09-2024	18-09-2024	Complete	
Database Management	4d	12-09-2024	15-09-2024	Complete	15-09- 2024
Define Module	3d	16-09-2024	18-09-2024	Complete	18-09- 2024
Sprint #3: Login All Users(Admin, User)	3d	19-09-2024	21-09-2024	Complete	
User Email and password, Email verification	3d	19-09-2024	21-09-2024	Complete	21-09- 2024
Sprint #4: Manage Users(Admin)	4d	22-09-2024	26-09-2024	Complete	
Show and Delete User information	4d	22-09-2024	26-09-2024	Complete	26-09- 2024
Sprint #5: Different Dashboards depending on Role Of User	2d	26-09-2024	27-09-2024	Complete	

Display different data depending the Role Of User	2d	26-09-2024	27-09-2024	Complete	27-09- 2024
Sprint #6: Manage Food Categories(Admin	4d	27-09-2024	30-09-2024	Complete	
Show all Food Categories(Admin)	1d	27-09-2024	27-09-2024	Complete	27-09- 2024
Add, Update and delete Food Category (Admin)	3d	28-09-2024	30-09-2024	Complete	30-09- 2024
Sprint #7: Manage Food Subcategories(Ad min)	4d	01-10-2024	04-10-2024	Complete	
Show All Food Subcategories (Admin)	1d	01-10-2024	01-10-2024	Complete	01-10- 2024
Add, Update and delete Food Subcategory (Admin)	3d	02-10-2024	04-10-2024	Complete	04-10- 2024
Sprint #8: Order Food(User)	13d	05-10-2024	18-10-2024	Complete	
Show all food	5d	05-10-2024	09-10-2024	Complete	09-10- 2024
Order food	4d	10-10-2024	13-04-2024	Complete	13-04- 2024
Payment	4d	14-10-2024	18-10-2024	Complete	18-10- 2024

5.6 Agile Sprint Backlog

Task Name	Story	Sprint Ready	Priority	Status	Story Point
Basic Project Structure	Yes	Yes	High	Complete	5
Designing	Yes	Yes	High	Complete	5
Database Management	Yes	Yes	High	Complete	10
User Management	Yes	Yes	High	Complete	5
Login	Yes	Yes	High	Complete	10
Register	Yes	Yes	High	Complete	5
Manage Category	Yes	Yes	High	Complete	10
Add Category	Yes	Yes	High	Complete	4
View Category	Yes	Yes	High	Complete	5
Update Category	Yes	Yes	High	Complete	5
Delete Category	Yes	Yes	High	Complete	5
Manage Products	Yes	Yes	High	Complete	5
Add Products	Yes	Yes	High	Complete	5
Update Products	Yes	Yes	High	Complete	5
Delete Products	Yes	Yes	High	Complete	5

Search Products	Yes	Yes	High	Complete	5
Manage Orders	Yes	Yes	High	Complete	5
View Orders	Yes	Yes	High	Complete	5
Manage Profile	Yes	Yes	High	Complete	5
Change Password	Yes	Yes	High	Complete	5

6. Conclusion

This documentation has outlined the features and benefits of our restaurant management system. We believe that our comprehensive solution provides a powerful tool for streamlining operations, improving customer service, and ultimately, driving success for your restaurant. Our dedicated support team is available to assist you throughout the implementation and ongoing use of the system. We are continuously developing new features and integrations to enhance the system's capabilities, ensuring that you have access to the latest technology for managing your restaurant effectively.

7. Bibliography

- https://www.w3schools.com/php/
- https://www.w3schools.com/mysql/