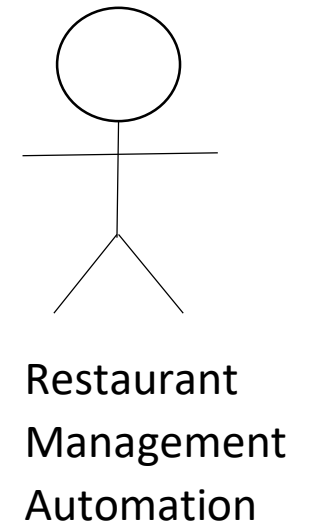Enters the restaurant
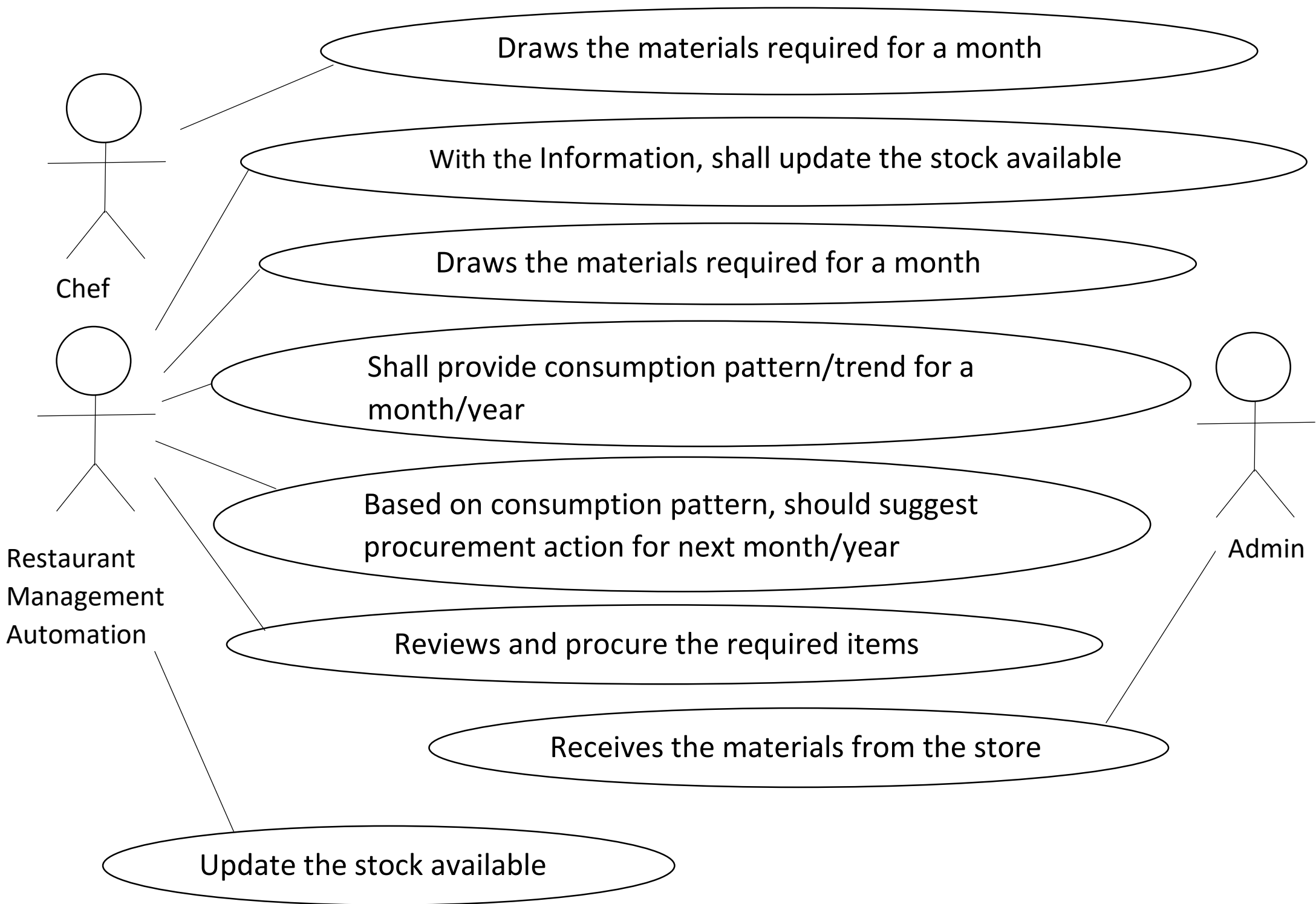
Enters his phone number

Checks whether the customer had been registered before or not

If new user,must register into the website

Should login to the website

Customer

Restaurant Management Automation

Draws the materials required for a month

With the Information, shall update the stock available

Draws the materials required for a month

Shall provide consumption pattern/trend for a month/year

Based on consumption pattern, should suggest procurement action for next month/year

Reviews and procure the required items

Receives the materials from the store

Update the stock available

Chef

Restaurant Management Automation

Admin

Serve food:

chef

Alerts the waiter

Serves the order

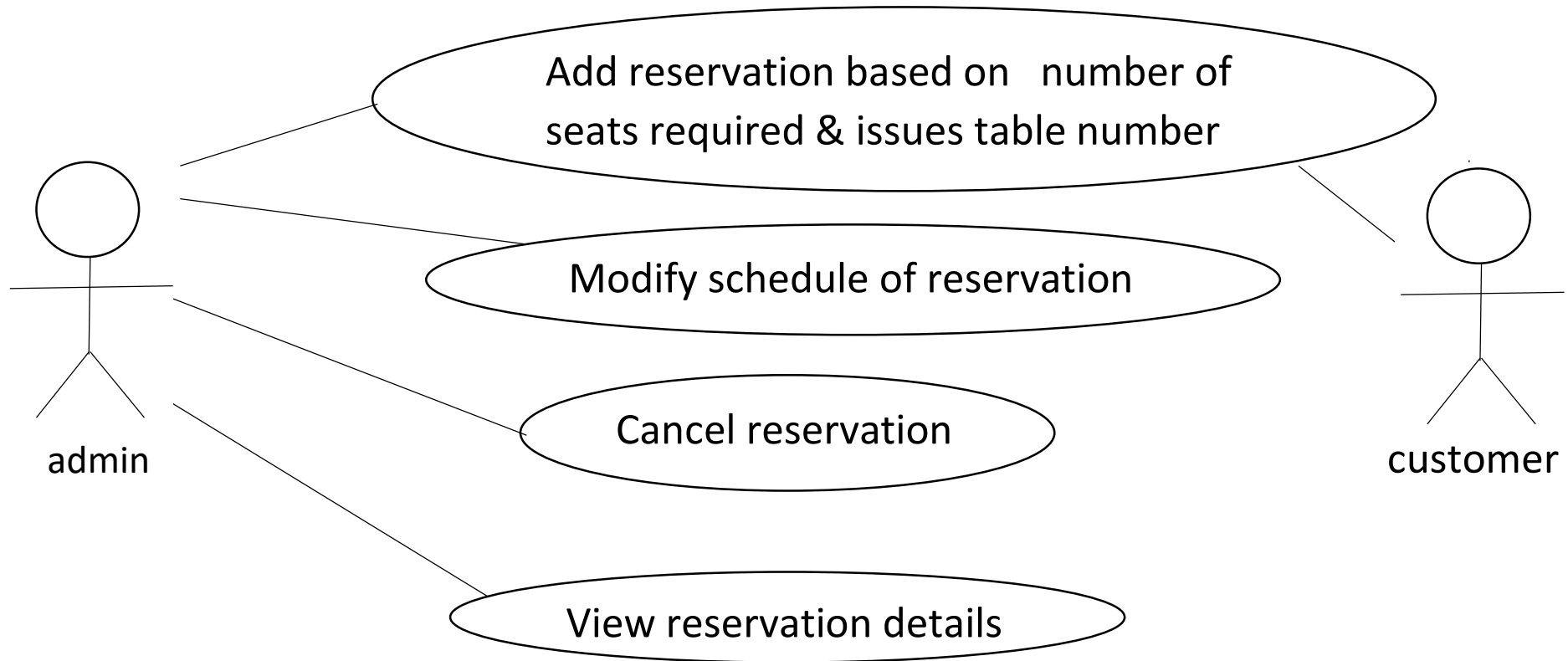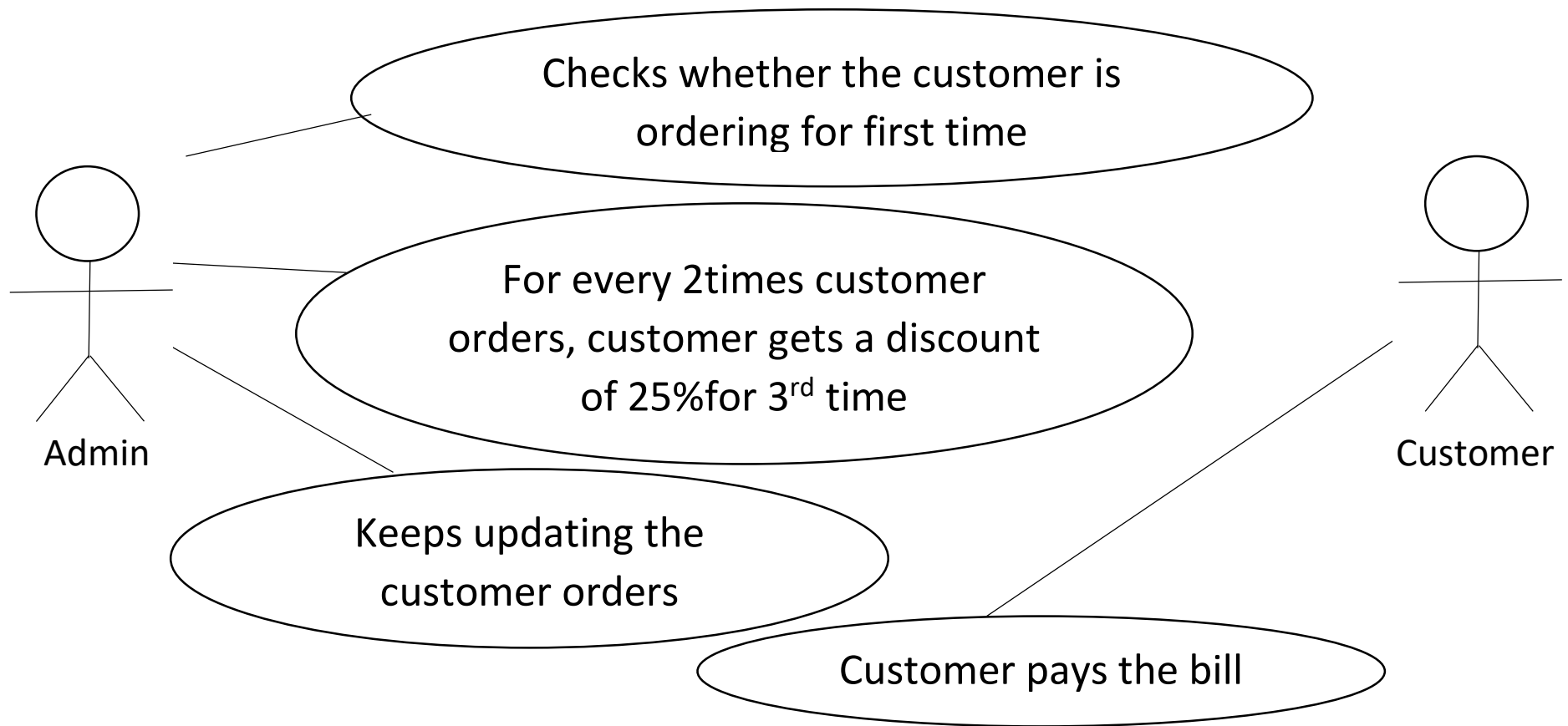Take cares of the cleanliness of table

Checks the payment

waiter

Allocation of tables:

CUSTOMER INFORMATION

MENU LIST

Updates the menu

Checks the menu list

Menu list

Order food

Customer

Admin

Chef

Feedback

Customer

Admin

Order food

Acceptance by chef

If food is not available
repeat the above steps again

Cook food

Customer

Chef

Use case diagram for Restaurant Management Automation:

- Admin
  - The item with average rating below acceptable is removed
  - The best – rated item is put as a special dish
- Restaurant Management Automation
  - Calculate the cost of goods sold
  - Calculate Labour cost
  - Calculate the Prime cost
  - Calculate the Food Cost Percentage
  - Calculate the Gross profit and profit margin

- select the payment option and type
- if card payment, then enter card details and amount details
- if mobile wallet, then enter the phone no and amount details
- make payment
- check payment info via payment gateway
- Authorize the payee
- credit the amount
- verify the transaction
- payment success or

user

Merchants bank

Users bank

credit card processing