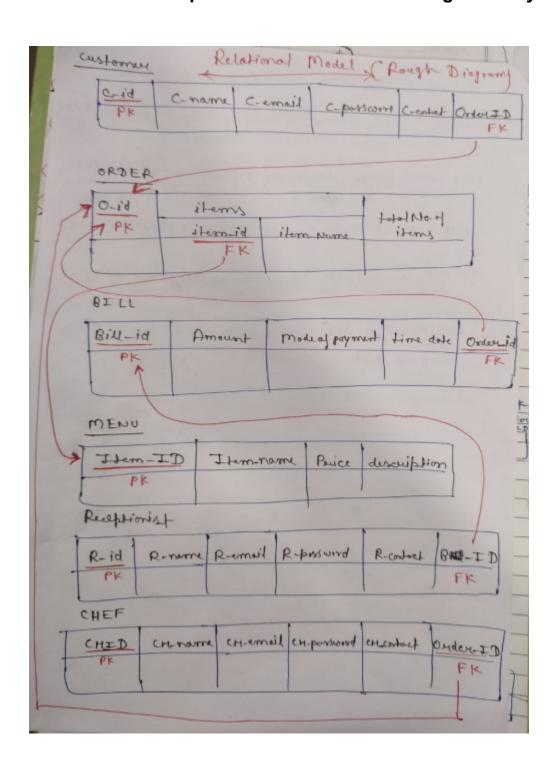
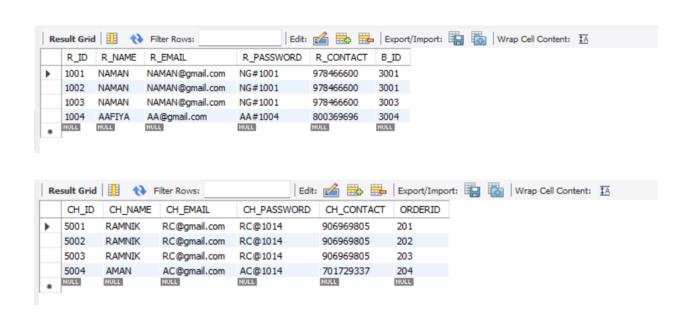
Final report on the Restaurant Management System











CREATE DATABASE restaurant;

SET FOREIGN_KEY_CHECKS=0; USE restaurant;

CREATE TABLE CUSTOMER
(C_ID VARCHAR (15) NOT NULL,
C_NAME VARCHAR(15) NOT NULL,
C_EMAIL VARCHAR (15) NOT NULL,
C_PASSWORD CHAR (9) NOT NULL,
C_CONTACT INT (15) NOT NULL,
ORDER ID VARCHAR (10) NOT NULL,

PRIMARY KEY (C_ID),
FOREIGN KEY (ORDER ID) REFERENCES ORDERFOOD(O ID));

CREATE TABLE ORDERFOOD (O_ID VARCHAR (15) NOT NULL, ITEM_ID VARCHAR (10) NOT NULL, ITEMNAME VARCHAR (15) NOT NULL, TOTAL_ITEMS INT (10) NOT NULL,

PRIMARY KEY (O_ID),
FOREIGN KEY (ITEM ID) REFERENCES MENU(Item ID));

CREATE TABLE BILL

(BILL_ID VARCHAR (15) NOT NULL,

AMOUNT DECIMAL (10, 2) NOT NULL,

MODEOF_PAYMENT VARCHAR (15) NOT NULL,

TIMEOF_PAYMENT TIME (6) NOT NULL,

DATEOF_PAYMENT DATE NOT NULL,

Order ID varchar(15) NOT NULL,

PRIMARY KEY (BILL_ID), FOREIGN KEY (Order_ID) REFERENCES ORDERFOOD(O_ID));

CREATE TABLE MENU
(ITEM_ID VARCHAR (10) NOT NULL,
ITEM_NAME VARCHAR (15) NOT NULL,
PRICE INT (10) NOT NULL,
RATING VARCHAR (15) NOT NULL,

PRIMARY KEY (ITEM ID));

CREATE TABLE RECEPTIONIST
(R_ID VARCHAR (15) NOT NULL,
R_NAME VARCHAR(15) NOT NULL,
R_EMAIL VARCHAR (15) NOT NULL,
R_PASSWORD CHAR (9) NOT NULL,
R_CONTACT INT (15) NOT NULL,
B_ID VARCHAR (10) NOT NULL,

PRIMARY KEY (R_ID), FOREIGN KEY (B_ID) REFERENCES BILL(BILL_ID));

DROP TABLE RECEPTIONIST;

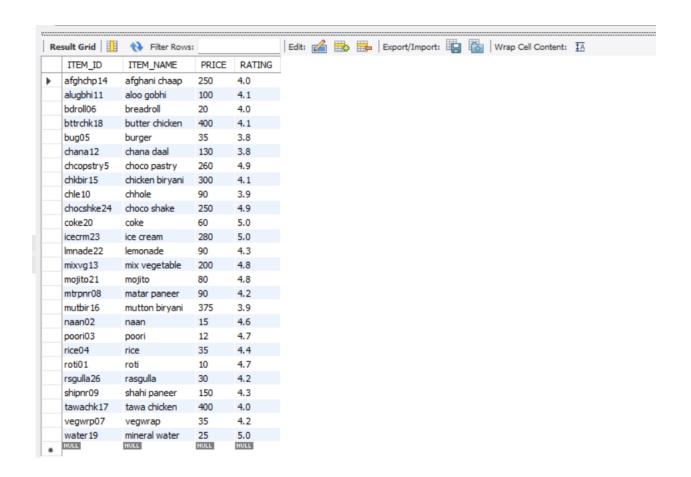
CREATE TABLE CHEF
(CH_ID VARCHAR (15) NOT NULL,
CH_NAME VARCHAR(15) NOT NULL,
CH_EMAIL VARCHAR (15) NOT NULL,
CH_PASSWORD CHAR (9) NOT NULL,
CH_CONTACT_INT (15) NOT NULL,
ORDERID VARCHAR (10) NOT NULL,

PRIMARY KEY (CH_ID), FOREIGN KEY (ORDERID) REFERENCES ORDERFOOD(O_ID));

DROP TABLE CHEF;

-- INSERT COMMAND

SELECT * FROM CUSTOMER; SELECT * FROM ORDERFOOD; SELECT * FROM BILL; SELECT * FROM MENU; SELECT * FROM RECEPTIONIST; SELECT * FROM CHEF;



Inserting data in Receptionist Table

```
INSERT INTO RECEPTIONIST VALUES('1001', 'NAMAN', 'NAMAN@gmail.com', 'NG#1001', '978466600', '3001');
INSERT INTO RECEPTIONIST VALUES('1002', 'NAMAN', 'NAMAN@gmail.com', 'NG#1001', '978466600', '3001');
INSERT INTO RECEPTIONIST VALUES('1003', 'NAMAN', 'NAMAN@gmail.com', 'NG#1001', '978466600', '3003');
INSERT INTO RECEPTIONIST VALUES('1004', 'AAFIYA', 'AA@gmail.com', 'AA#1004', '800369696', '3004');
INSERT INTO RECEPTIONIST VALUES('1005', 'AARTI', 'AR@gmail.com', 'AA#1005', '800369696', '3005');
INSERT INTO RECEPTIONIST VALUES('1006', 'RAMAN', 'RA@gmail.com', 'RA#1006', '600369697', '3006');
```

129 • select* from chef;

120

NULL

NULL

_							
Re	sult Grid	<u> </u>	filter Rows:	Edit:	<u>∠</u>	Export/Import:	٥
	CH_ID	CH_NAME	CH_EMAIL	CH_PASSWORD	CH_CONTACT	ORDERID	
•	5001	RAMNIK	RC@gmail.com	RC@1014	906969805	201	
	5003	RAMNIK	RC@gmail.com	RC@1014	906969805	203	
	5004	AMAN	AC@gmail.com	AC@1014	701729337	204	
	5005	AMAYRA	AM@gmail.com	AM@1014	701729338	205	
	5006	RIYA	RI@gmail.com	RI@1014	801729638	206	
	5007	PRIYA	PR@gmail.com	PR@1014	701729458	207	

NULL

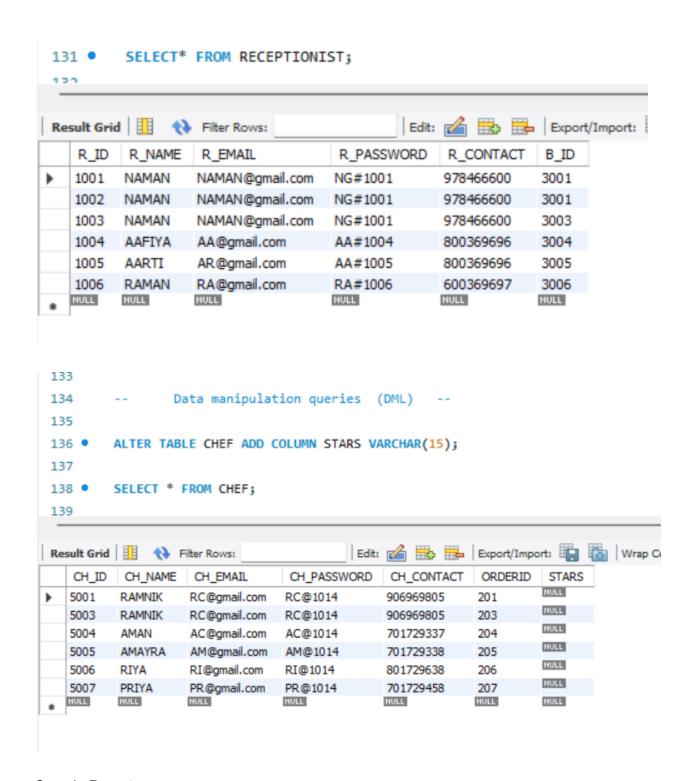
NULL

NULL

Inserting data in Chef Table

NULL

```
INSERT INTO CHEF VALUES('5001', 'RAMNIK', 'RC@gmail.com', 'RC@1014', '906969805', '201');
INSERT INTO CHEF VALUES('5002', 'RAMNIK', 'RC@gmail.com', 'RC@1014', '906969805', '202');
INSERT INTO CHEF VALUES('5003', 'RAMNIK', 'RC@gmail.com', 'RC@1014', '906969805', '203');
INSERT INTO CHEF VALUES('5004', 'AMAN', 'AC@gmail.com', 'AC@1014', '701729337', '204');
INSERT INTO CHEF VALUES('5005', 'AMAYRA', 'AM@gmail.com', 'AM@1014', '701729338', '205');
INSERT INTO CHEF VALUES('5006', 'RIYA', 'RI@gmail.com', 'RI@1014', '801729638', '206');
INSERT INTO CHEF VALUES('5007', 'PRIYA', 'PR@gmail.com', 'PR@1014', '701729458', '207');
```



Sample Report:

Restaurant order and Bill Management System INTRODUCTION:

Database Management is the core of modern data, as handling and managing data is the key in making exponential progress in today's world. Here, the undersigned students of 2nd year:

- 1. Afshan Khan (211210006)
- 2. Arpita (211210015)
- 3. Kajal Verma (211210030)

Have completed a project on the Database of the Restaurant order and Billing system which has all the information related to orders placed by the customer, customer details, chef and other employees and Bill(amount) details.

Case Study: Database design for Restaurant order and Bill Management.

Aim: Burp is a restaurant order and billing system that aims to help restaurant and customers with Order, Booking and Billing. When a customer visits a restaurant for a meal, they choose what they want to eat from a menu that is provided.s

The case study's goal is to create a database that the restaurant can use to manage and preserve its records of customers, receptionists, chefs, orders, bookings and bills. It includes a unique feature providing the facility to either book a table in a particular time slot (then they will be provided with a particular table number) or to book an order i.e. a customer can book his /her order already and can pick the same in his given time.

Description:

- a) In a restaurant there are many sections like receptionist, customer, bill, order food section, chef, and menu.
- b) The customer entity has the ID provided by the restaurant, its name, contact information, and other facts. The customer then orders items from the menu with item IDs, item names, and quantities.
- c) The employees(Receptionists and chefs) are given their IDs and passwords. The receptionist generates a bill and Each bill has a unique Bill ID associated with that particular order.
- d) The chef prepares the order which has a unique Order ID, which is then delivered to the customer when he arrives in his booked time slot. The Receptionist then generates the bill for the customer, which includes the order's specifics and the total amount that must be paid.

Functionalities:

- Database stores the information details of customer like name, ID, contact details and the order they place which includes time and date of order placed, order ID and food items present in their order, which is then analyzed by the restaurant to prepare the order and generate the bill according to the respective items with the important credentials of other staffs including Receptionist and chef.
- Restaurant order and billing Management System is an online application, from which users can easily generate a bill and manage other details of employees.
- Administrator can edit, add, delete and update the records of his/her customer and can keep a record of most ordered dishes and bills