JSPM's
JAYAWANT INSTITUTE OF MANAGEMENT STUDIES
(Approved by AICTE, New Delhi, Recognized by Govt. of Maharashtra
& Affiliated to SPPU, Pune University)
S. No. 80/2, Pune-Mumbai Bypass Highway, Tathawade, Pune – 411033. Phone: +91-8237076937/38 **Telefax:** +91-20-22932677.
E-mail: director_jims@jspm.edu.in **Website**: www.jspmjims.edu.in
AISHE Code: C-60096
Accredited by NAAC With "A" Grade

Dr. Prof. T. J. Sawant
B.E. (Elec.), PGDM, Ph.D.
Founder- Secretary

Dr. Bipin Bankar
B.Com, MBA, Ph.D.
Director

TABLE OF CONTENTS

TABLE OF FIGURES

ABSTRACT

The The Duo Caterings(A Catering Service System) is a software solution designed to efficiently manage catering related tasks. The system provides a user-friendly interface with key functionalities, including various feature of ordering and order processing. The project incorporates essential UML diagrams to visualize system architecture and relationships.
The Duo Caterings aims to streamline catering processes, enhance data accuracy, and contribute to overall business efficiency. It provides a scalable and customizable solution to meet the evolving needs of catering business in diverse organizational settings.

CHAPTER 1

INTRODUCTION:

"The Duo Caterings" is a catering service system that helps you manage your catering business efficiently. A thorough management system for catering services is required, one that can handle order administration, inventory management, and client relationship management. In order to meet the varied needs of catering, this project's goal is to create a catering service system that is simple to use, adaptable, and user-friendly.

CHAPTER 2

OBJECTIVES:

- The objective of this work is to give a complete approach fluent catering business process. To improve overall efficiency and streamline a catering company's operations, a management system for catering services is required.
- Businesses can use this system to automate a number of processes, including event planning, menu planning, food preparation, inventory management, and order tracking.
- Businesses can improve customer satisfaction, lower expenses, and increase efficiency by utilising a catering service system.

CHAPTER 3

METHODOLOGY:

The methodology to complete this project is as follows:

1. I explored technologies like PHP, HTML-CSS
2. For further and a deeper understanding, I even referred to some articles, books, journals, websites and news articles.

Below are the important concepts on which the work has been done and with the support of these I was able to work on my project.

PHP - PHP (Hypertext Preprocessor) is a popular open-source server-side scripting language designed primarily for web development, enabling developers to create dynamic web pages and applications. It is embedded within HTML and executed on the server, which generates the HTML sent to the client. Known for its ease of use, flexibility, and compatibility with various databases, PHP is widely used to build content management systems (CMS), e-commerce platforms, and other web-based applications. Its extensive library of built-in functions and strong community support make it a powerful tool for both beginners and experienced developers.

HTML-CSS - HTML (HyperText Markup Language) and CSS (Cascading Style Sheets) are fundamental technologies for building web pages. HTML provides the structure and content of a webpage, using elements and tags to define headings, paragraphs, links, images, and other content. CSS, on the other hand, is used to control the presentation, formatting, and layout of the HTML elements. By separating content (HTML) from design (CSS), these technologies allow for more efficient and flexible web development, enabling developers to create visually appealing and well-structured websites that are easy to maintain and update..

MYSQL- MySQL is an open-source relational database management system (RDBMS) that uses Structured Query Language (SQL) for accessing, adding, and managing data within databases. Known for its reliability, performance, and ease of use, MySQL is widely employed in web applications, often as part of the LAMP (Linux, Apache, MySQL, PHP/Python/Perl) stack. It supports multi-user access and provides robust features such as data security, scalability, and transaction processing, making it a popular choice for developers and businesses to store and retrieve large amounts of data efficiently.

CHAPTER 4

FEASIBILITY STUDY:

In order to do a feasibility study, we must consider the following:

Technical Feasibility : The software is developed in Intel processor which is commonly available in the market and can be used to implement in the system. The hardware and software requirements are minimal and no specialization or special training is required as the user is already familiar with the system. The size of database depends on the use of user.

1. Operational Feasibility

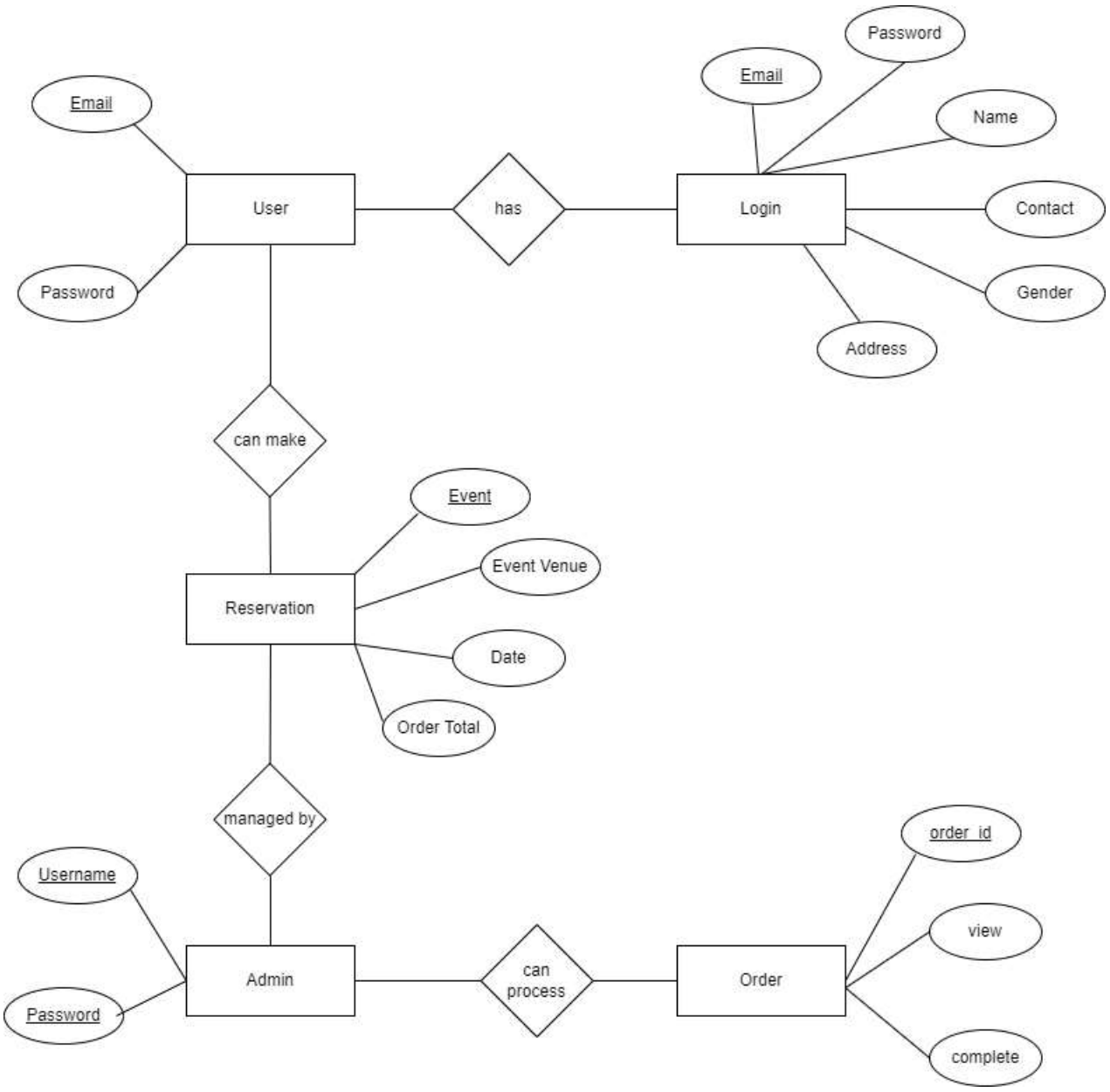
The system will be developed according to the user's needs and will have all the specifications demanded by the user. The user will already be familiar with the facility provided by any website. The features provided in the system are a standard and extra feature of security that is provided with the system is unique.

2. Economic Feasibility

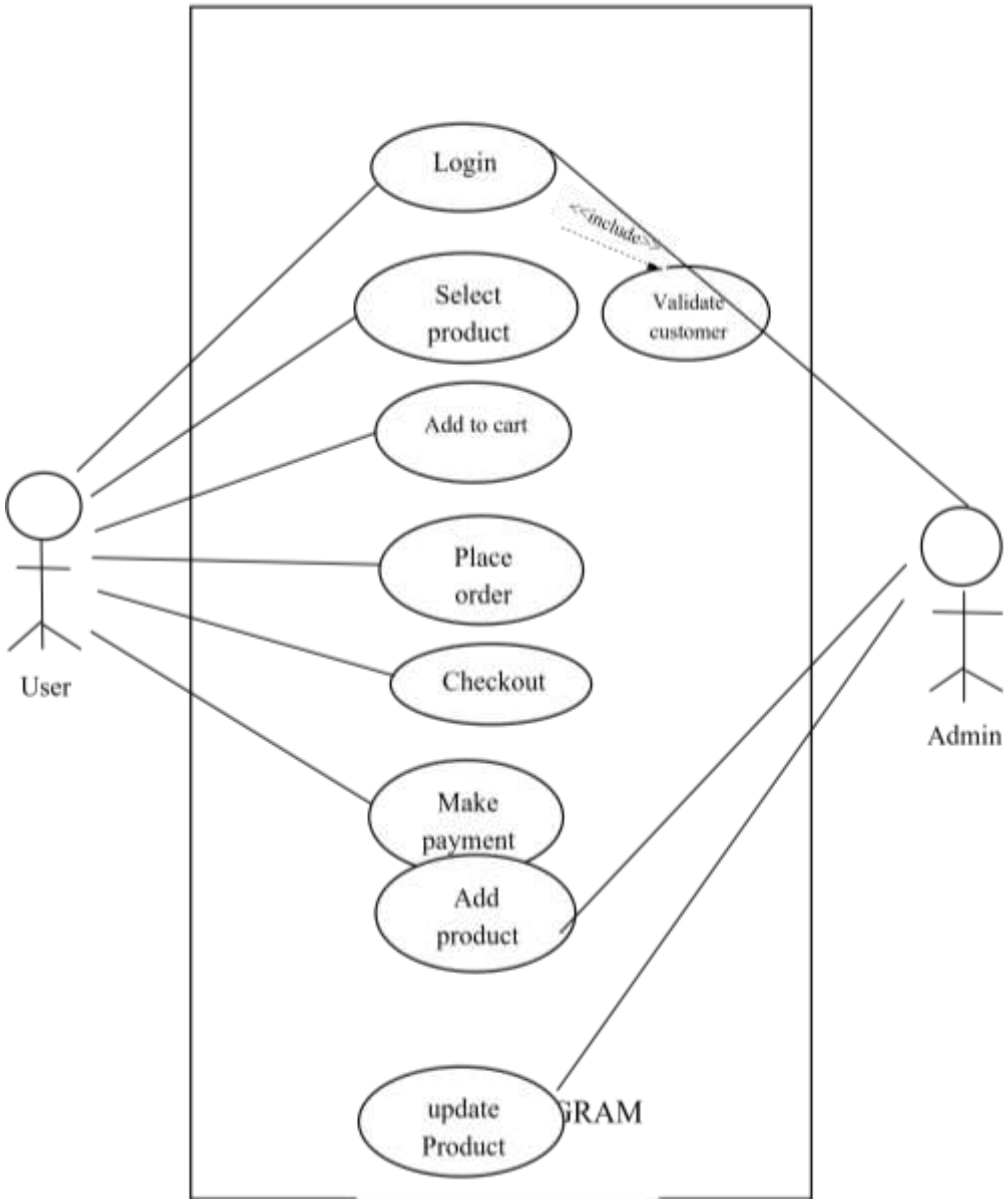
The concept of economic feasibility is determining whether or not the potential benefit of fixing difficulties is worth while. Because member needs &alternative solutions haven't been specified at this point, it is difficult to estimate the cost at this level.

CHAPTER 5

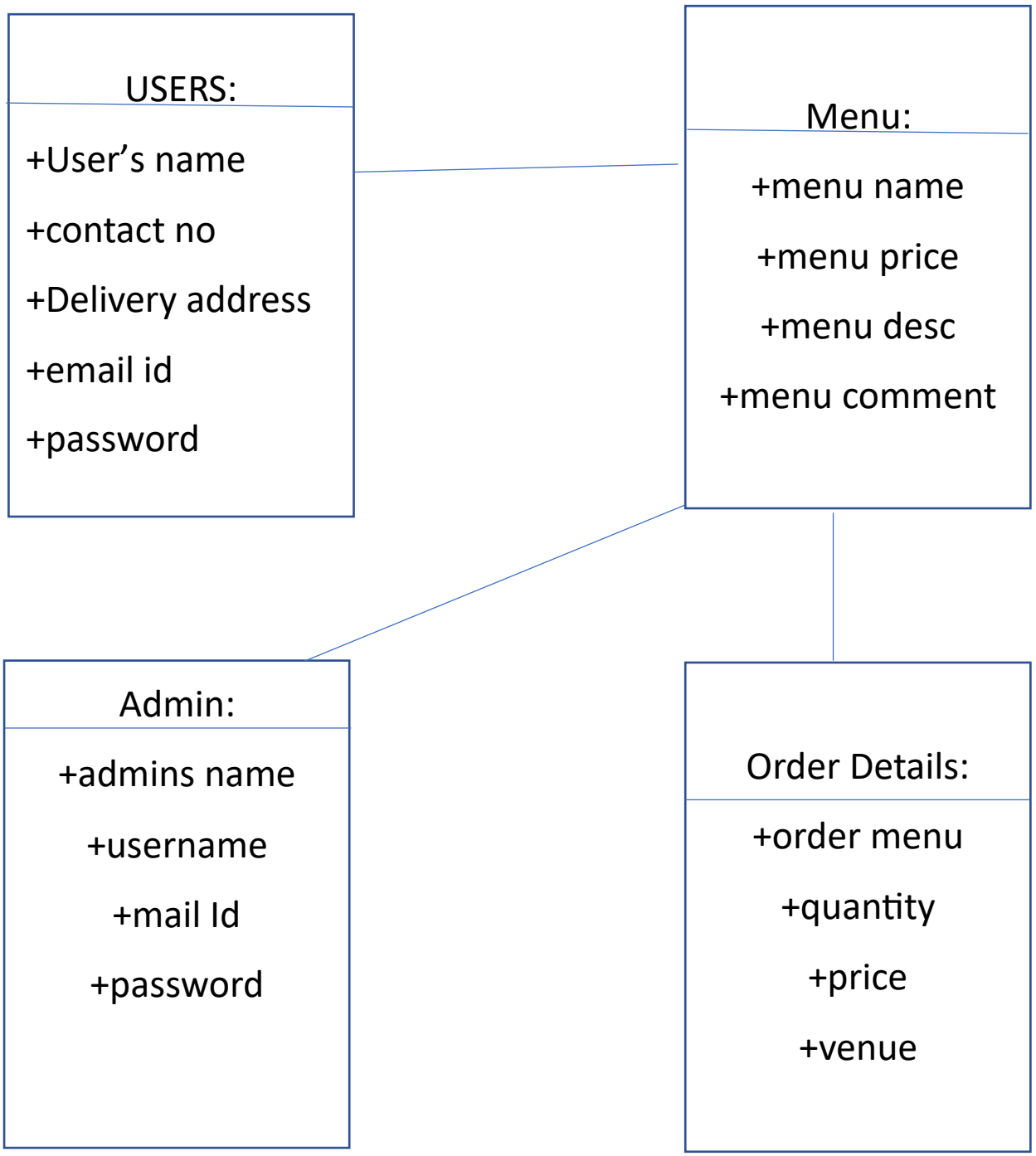
Entity Relationship Diagram:



USE-CASE Diagram:



Object Diagram:



CHAPTER 6

System Requirements:

Hardware requirement:

Processor i3 at least
RAM system at least 1 Gb or above

Software requirement:

Front end: HTML, CSS, JavaScript
Back end: PHP, MySQL
Server: Xampp

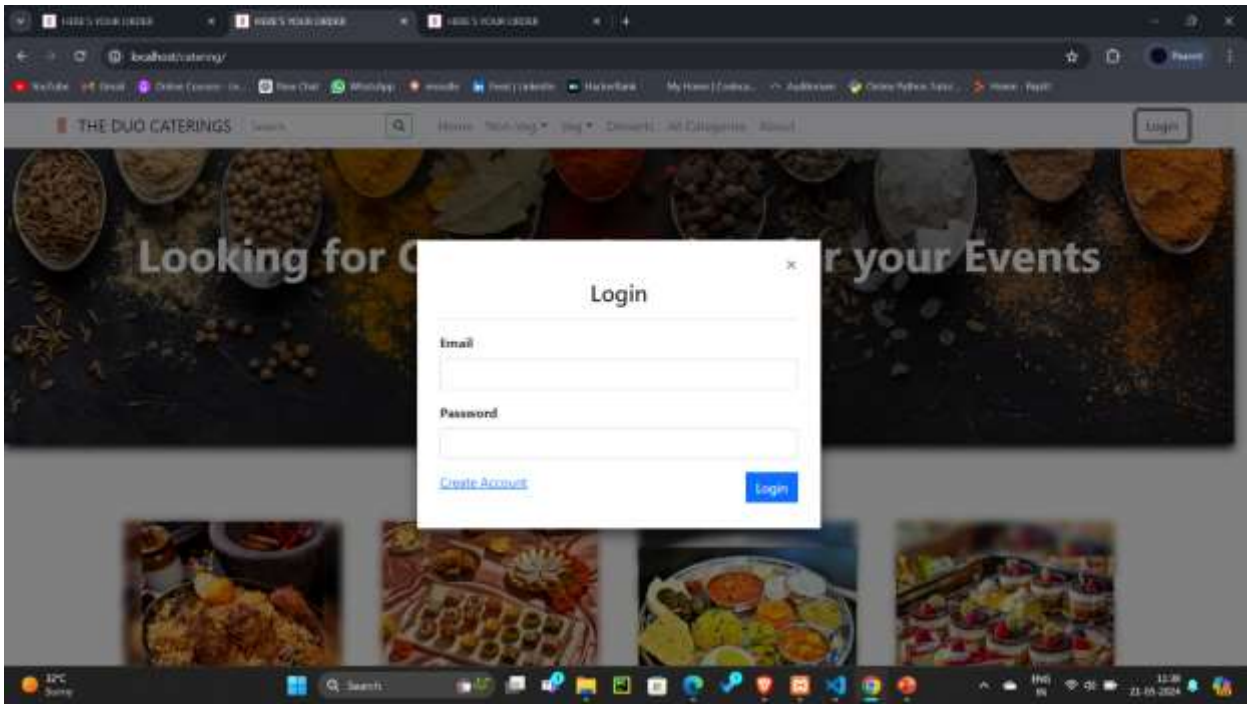
CHAPTER 7

Future Scope :

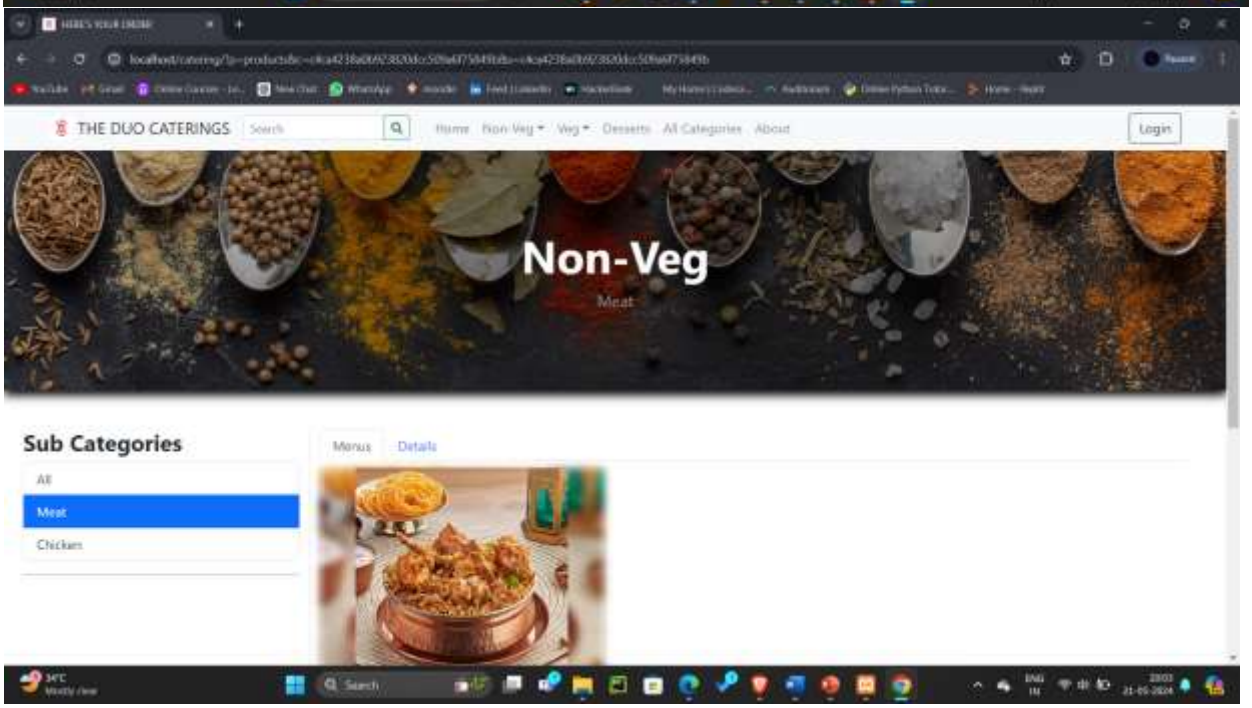
- The adoption of a mobile app or online portal for consumers is a future improvement for a catering service system.
- Customers would be able to do this from their computers or mobile devices and place orders, check menus and pricing, and monitor their orders in real-time.
- Customers might buy catering services more easily with such a system, and it would also improve the company's presence in the internet market.

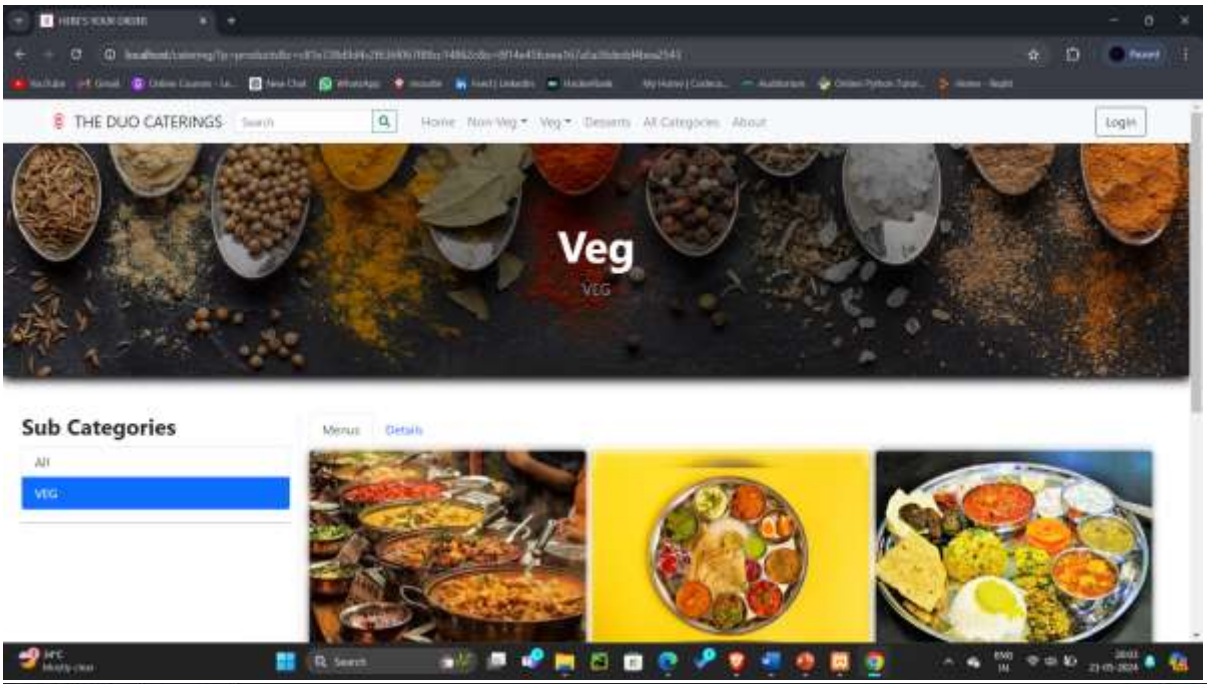
SCREENSHOTS

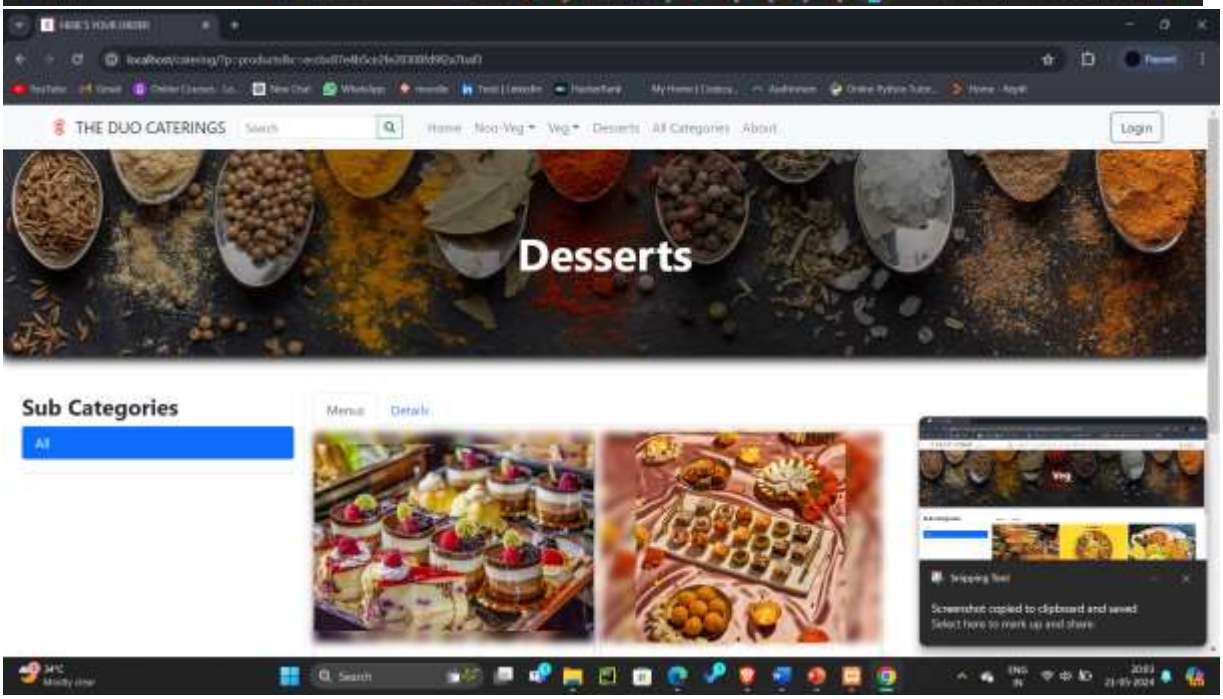
HOME PAGE

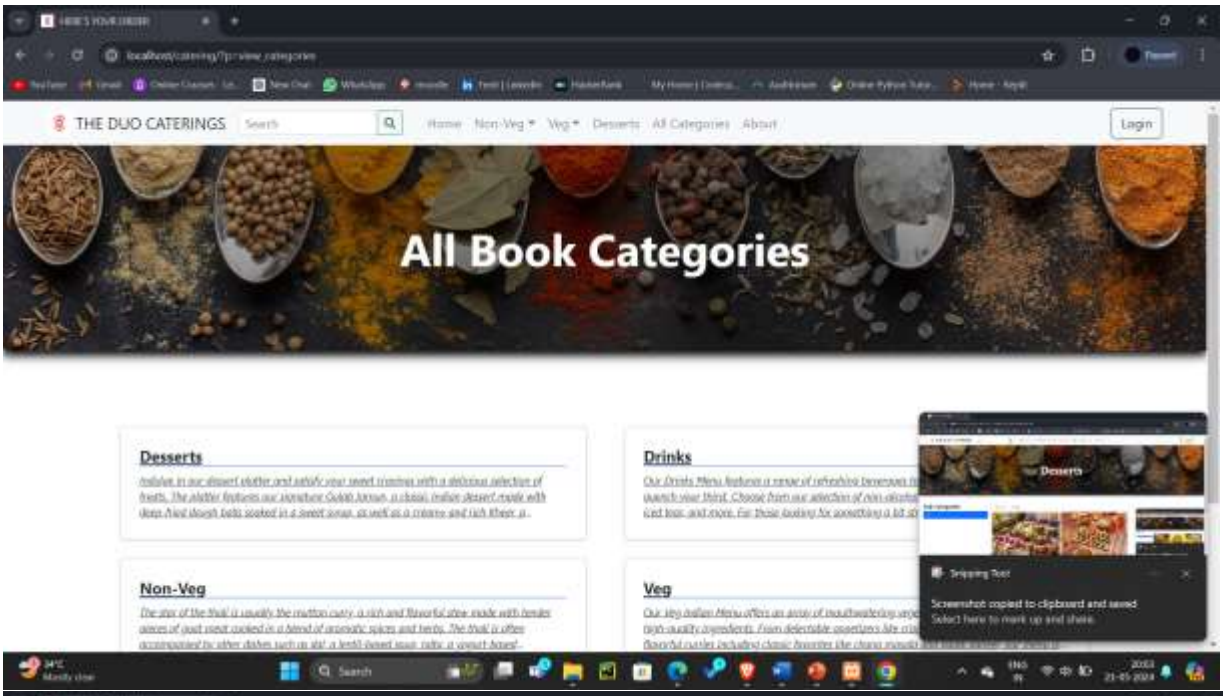


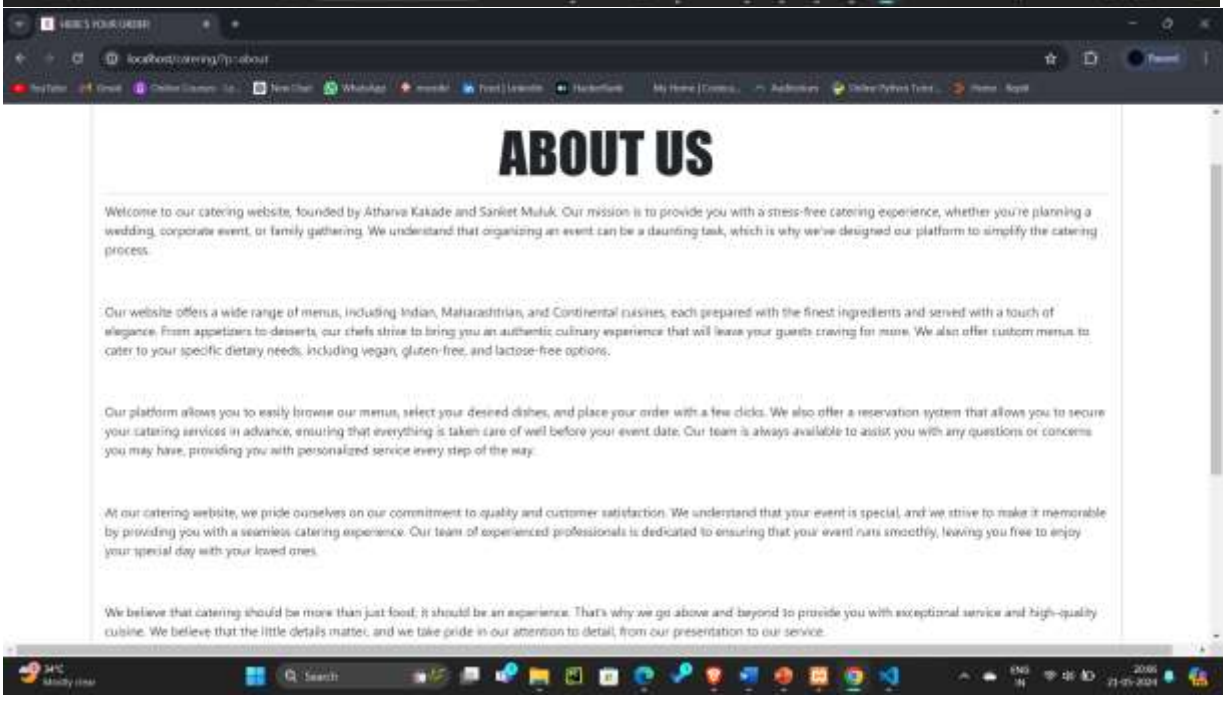

THE DUO CATERINGS
Home
Non-Veg
Veg
Desserts
All Categories
About
Login
Looking for Catering Services for your Events
?
Reserve Now!

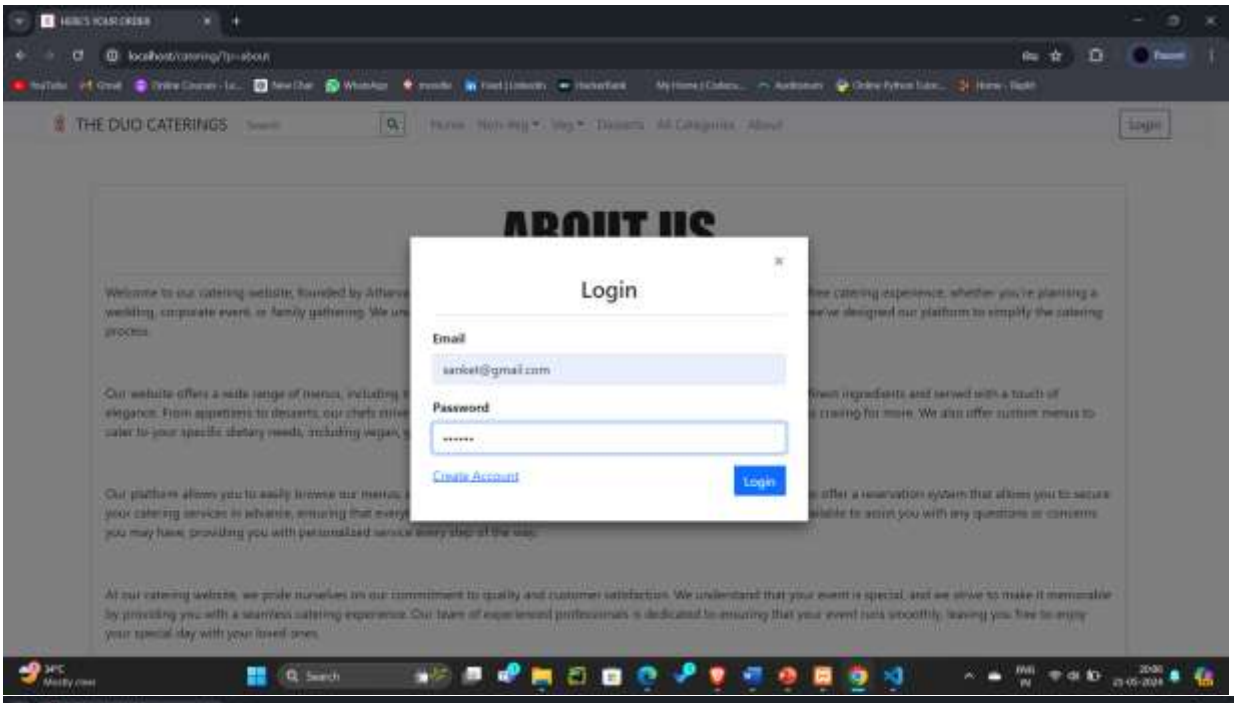

THE DUO CATERINGS
Home
Non-Veg
Veg
Desserts
All Categories
About
Login
Non-Veg
Meat
Sub Categories
All
Meat
Chicken
Menus
Details

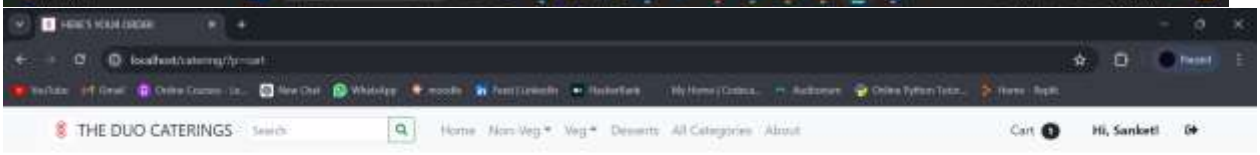

THE DUO CATERINGS
Home
Non-Veg
Veg
Desserts
All Categories
About
Login
Veg
VEG
Sub Categories
All
VEG
Menus
Details


THE DUO CATERINGS
Home
Non-Veg
Veg
Desserts
All Categories
About
Login
Desserts
Sub Categories
All
Menus
Details
Screenshot copied to clipboard and saved
Select here to mark up and share


THE DUO CATERINGS
Search
Home
Non-Veg
Veg
Desserts
All Categories
About
Login
All Book Categories
Desserts
Drinks
Non-Veg
Veg
Screenshot copied to clipboard and saved
Select here to mark up and share.

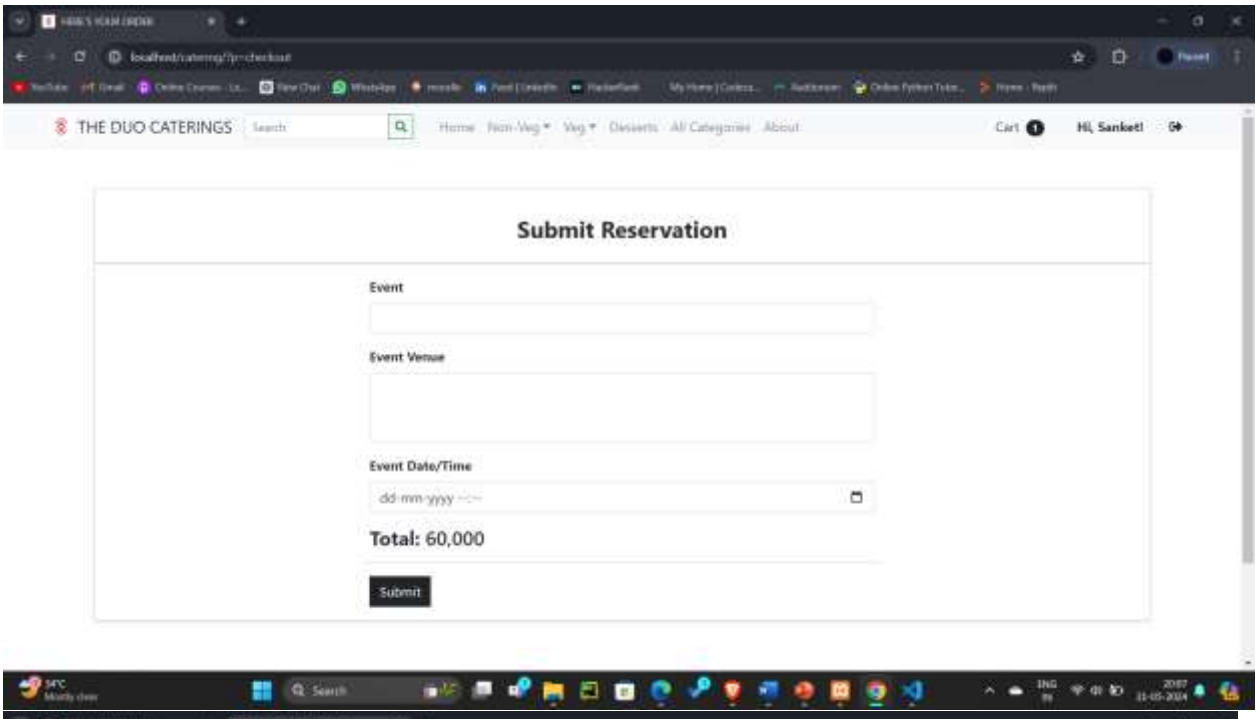

ABOUT US
Welcome to our catering website, founded by Atharva Kakade and Sanket Muluk. Our mission is to provide you with a stress-free catering experience, whether you're planning a wedding, corporate event, or family gathering. We understand that organizing an event can be a daunting task, which is why we've designed our platform to simplify the catering process.
Our website offers a wide range of menus, including Indian, Maharashtrian, and Continental cuisines, each prepared with the finest ingredients and served with a touch of elegance. From appetizers to desserts, our chefs strive to bring you an authentic culinary experience that will leave your guests craving for more. We also offer custom menus to cater to your specific dietary needs, including vegan, gluten-free, and lactose-free options.
Our platform allows you to easily browse our menus, select your desired dishes, and place your order with a few clicks. We also offer a reservation system that allows you to secure your catering services in advance, ensuring that everything is taken care of well before your event date. Our team is always available to assist you with any questions or concerns you may have, providing you with personalized service every step of the way.
At our catering website, we pride ourselves on our commitment to quality and customer satisfaction. We understand that your event is special, and we strive to make it memorable by providing you with a seamless catering experience. Our team of experienced professionals is dedicated to ensuring that your event runs smoothly, leaving you free to enjoy your special day with your loved ones.
We believe that catering should be more than just food; it should be an experience. That's why we go above and beyond to provide you with exceptional service and high-quality cuisine. We believe that the little details matter, and we take pride in our attention to detail, from our presentation to our service.

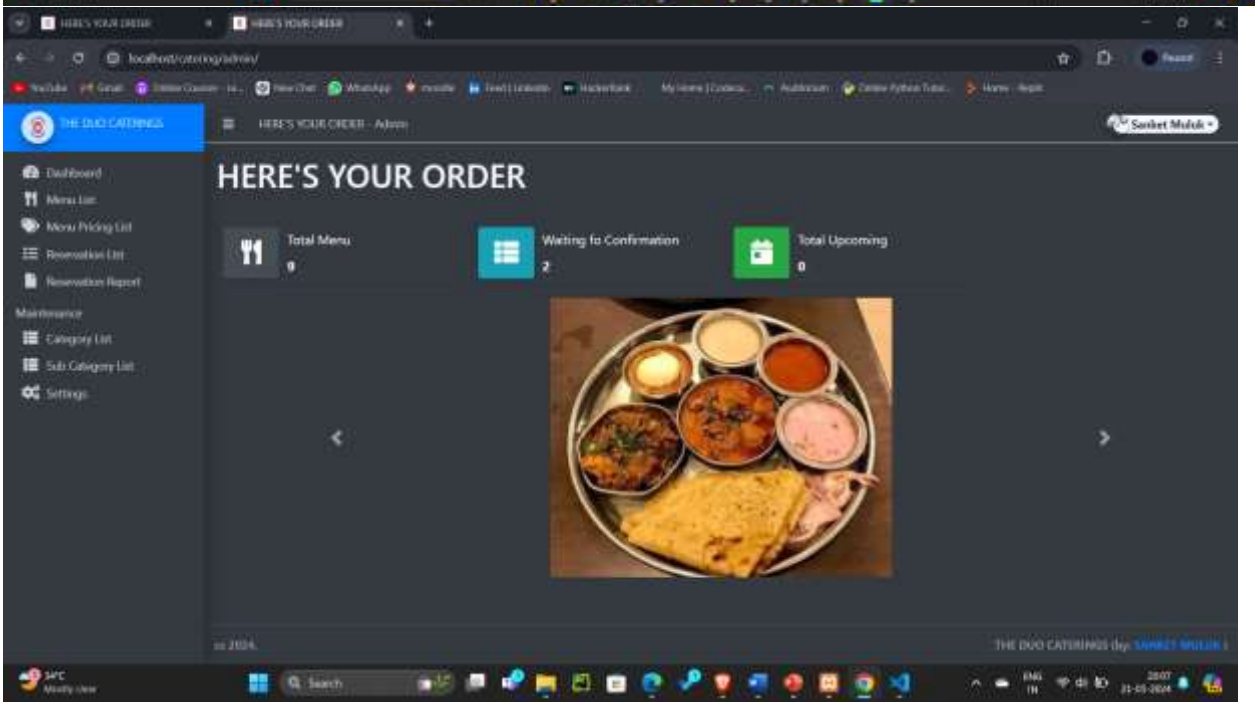

THE DUO CATERINGS
Login
Email
sanket@gmail.com
Password
Create Account
Login

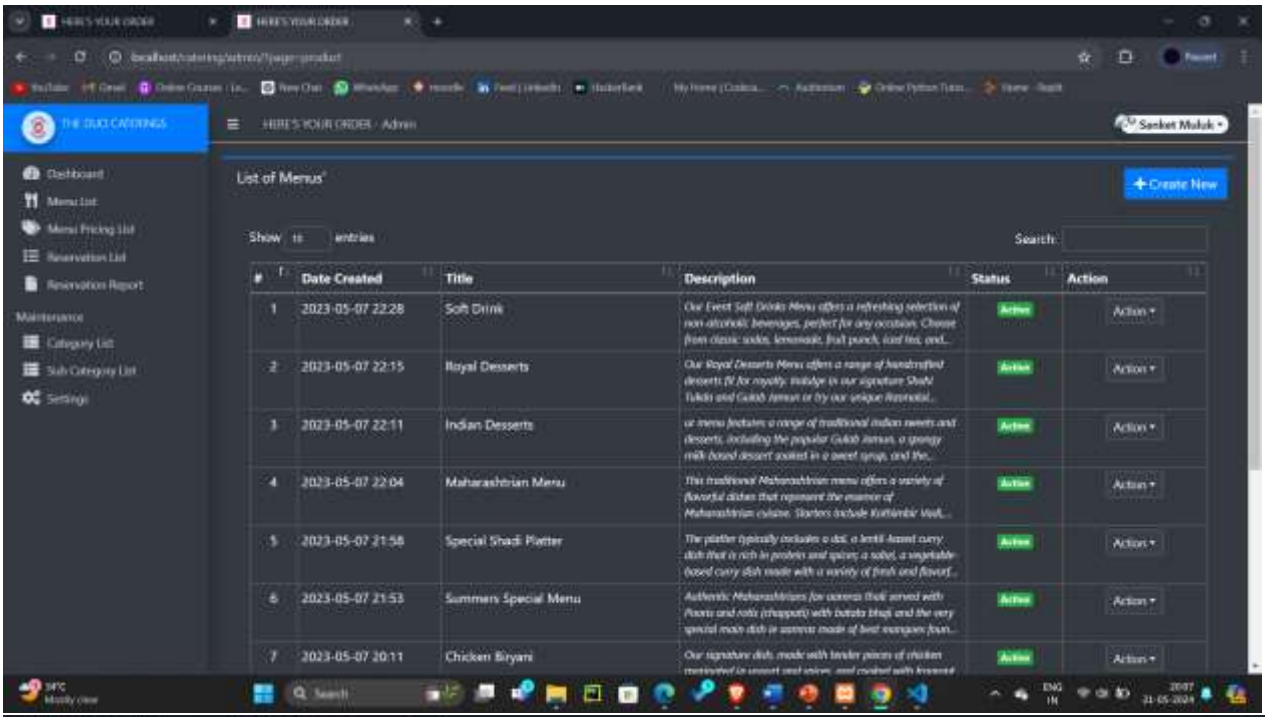

THE DUO CATERINGS
Home
Non-Veg
Veg
Desserts
All Categories
About
Cart
Hi, Sanket!

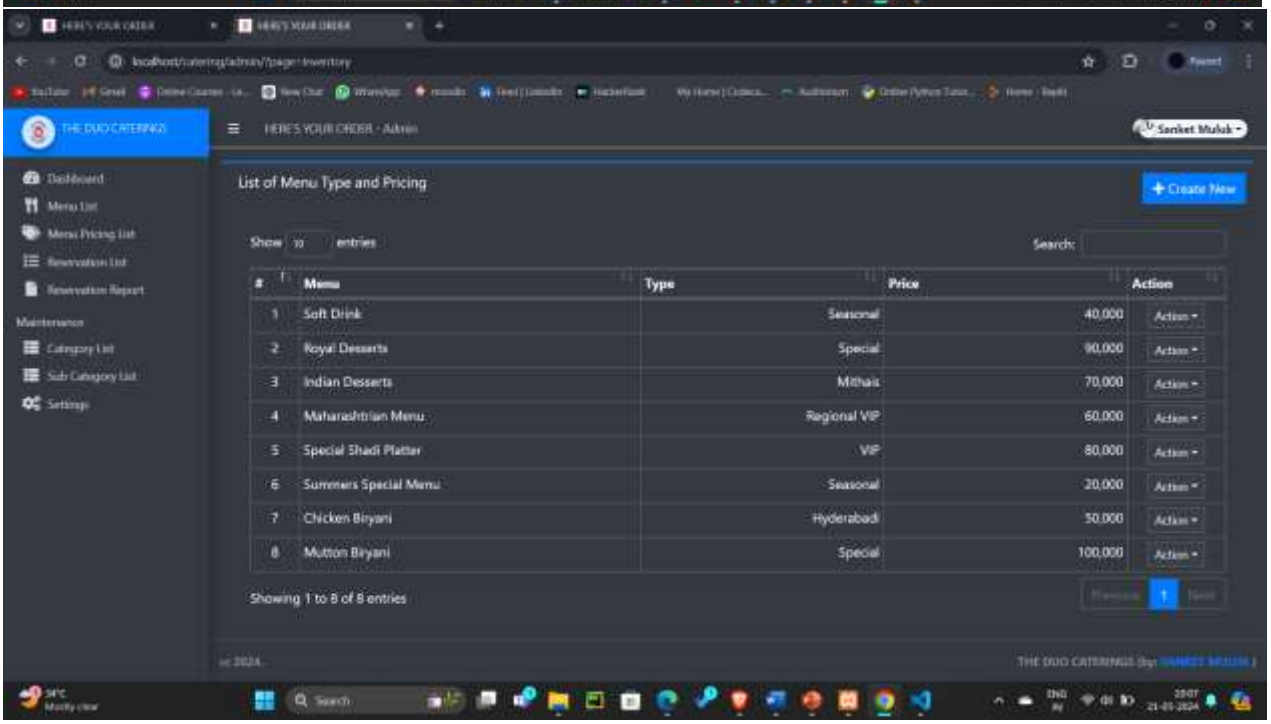

Empty Cart
Cart List
Maharashtrian Menu
Price: 60,000
100 Platter
60,000
Grand Total:
60,000
Checkout

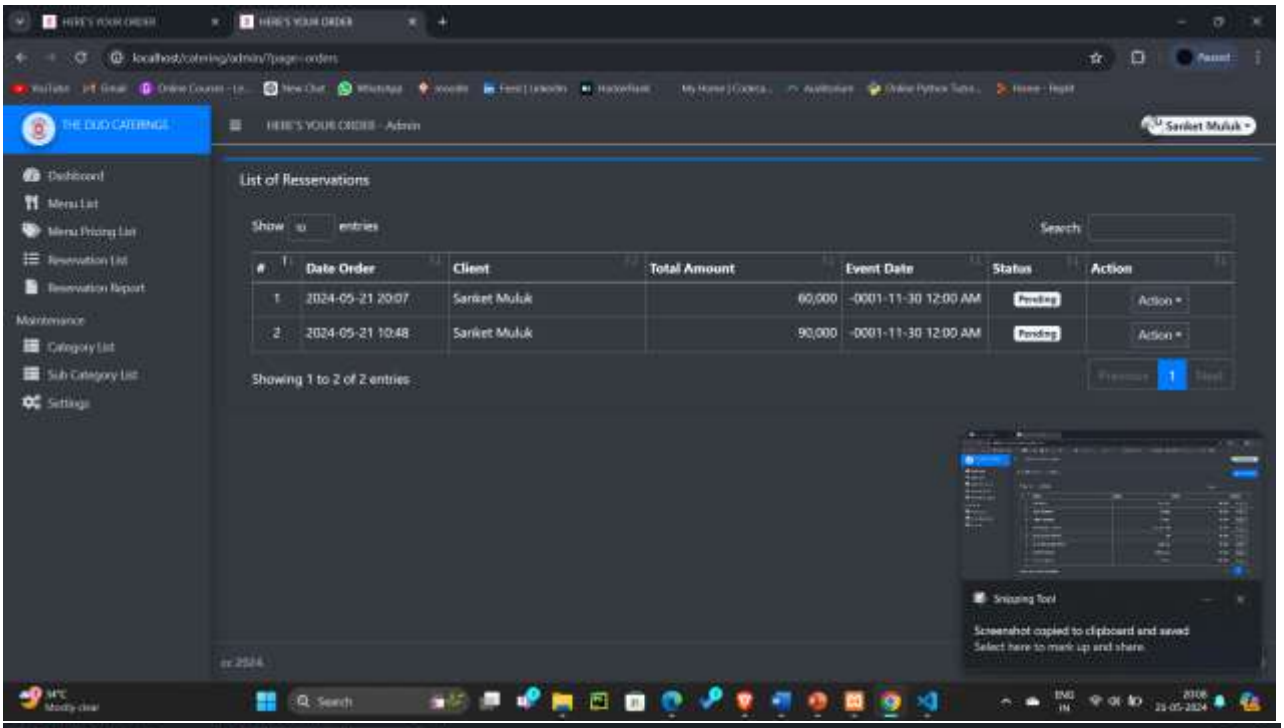

CC THE DUO CATERINGS SEM2 Project
LinkedIn:

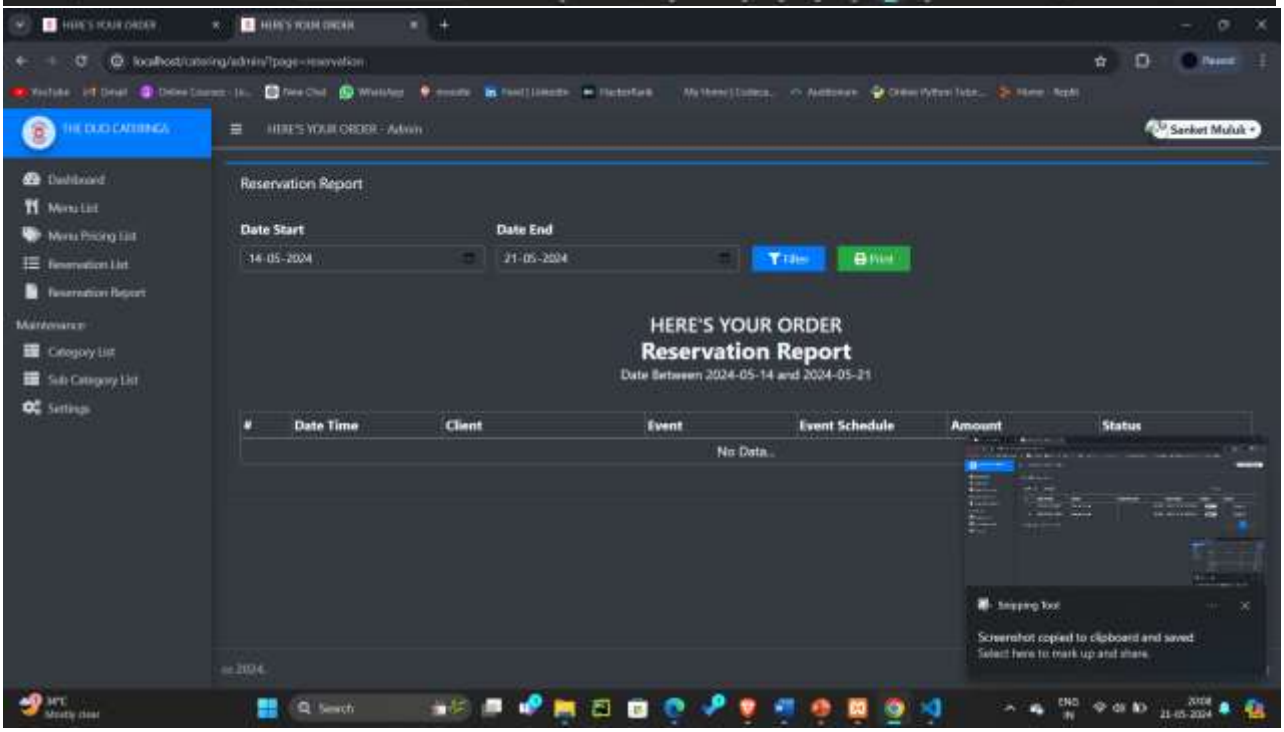

THE DUO CATERINGS
Home
Non-Veg
Veg
Desserts
All Categories
About
Cart
Hi, Sanket!
Submit Reservation
Event
Event Venue
Event Date/Time
dd-mm-yyyy
Total: 60,000
Submit

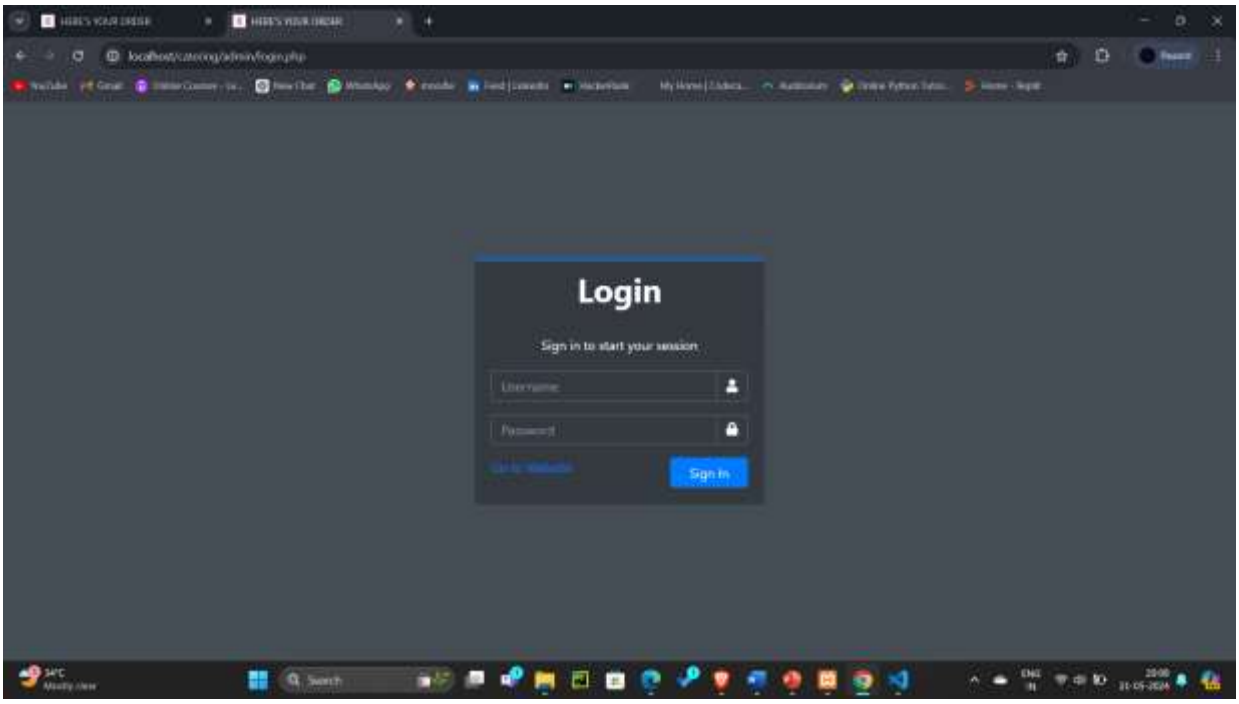

THE DUO CATERINGS
HERE'S YOUR ORDER - Admin
Sanket Mulak
Dashboard
Menu List
Menu Pricing List
Reservation List
Reservation Report
Maintenance
Category List
Sub Category List
Settings
HERE'S YOUR ORDER
Total Menu
9
Waiting to Confirmation
2
Total Upcoming
0


THE DUO CATERINGS
HERE'S YOUR ORDER - Admin
Sanket Muluk
Dashboard
Menu List
Menu Pricing List
Reservation List
Reservation Report
Maintenance
Category List
Sub Category List
Settings
List of Menus
+ Create New
Show 10 entries
Search:
Date Created Title Description Status Action
1 2023-05-07 22:28 Soft Drink Our Event Soft Drinks Menu offers a refreshing selection of non-alcoholic beverages, perfect for any occasion. Choose from classic sodas, lemonade, fruit punch, iced tea, and... Active Action
2 2023-05-07 22:15 Royal Desserts Our Royal Desserts Menu offers a range of handcrafted desserts fit for royalty. Indulge in our signature Shahi Tukda and Gulab Jamun or try our unique Rasmalai... Active Action
3 2023-05-07 22:11 Indian Desserts ur menu features a range of traditional Indian sweets and desserts, including the popular Gulab Jamun, a spongy milk-based dessert soaked in a sweet syrup, and the... Active Action
4 2023-05-07 22:04 Maharashtrian Menu This traditional Maharashtrian menu offers a variety of flavorful dishes that represent the essence of Maharashtrian cuisine. Starters include Kothimbir Vadi,... Active Action
5 2023-05-07 21:58 Special Shadi Platter The platter typically includes a dal, a lentil-based curry dish that is rich in protein and spices; a salad, a vegetable-based curry dish made with a variety of fresh and flavorf... Active Action
6 2023-05-07 21:53 Summers Special Menu Authentic Maharashtrian fare comes thali served with Poorie and rotis (chapatti) with batata bhaji and the very special main dish is aamras made of best mangoes foun... Active Action
7 2023-05-07 20:11 Chicken Biryani Our signature dish, made with tender pieces of chicken marinated in yogurt and spices, and cooked with fragrant Active Action


THE DUO CATERINGS
HERE'S YOUR ORDER - Admin
Sanket Muluk
Dashboard
Menu List
Menu Pricing List
Reservation List
Reservation Report
Maintenance
Category List
Sub Category List
Settings
List of Menu Type and Pricing
+ Create New
Show 10 entries
Search:
Menu Type Price Action
1 Soft Drink Seasonal 40,000 Action
2 Royal Desserts Special 90,000 Action
3 Indian Desserts Mithais 70,000 Action
4 Maharashtrian Menu Regional VIP 60,000 Action
5 Special Shadi Platter VIP 80,000 Action
6 Summers Special Menu Seasonal 20,000 Action
7 Chicken Biryani Hyderabadi 50,000 Action
8 Mutton Biryani Special 100,000 Action
Showing 1 to 8 of 8 entries
Previous 1 Next


THE DUO CATERINGS
HERE'S YOUR ORDER - Admin
Sanket Muluk
Dashboard
Menu List
Menu Pricing List
Reservation List
Reservation Report
Maintenance
Category List
Sub Category List
Settings
List of Reservations
Show 10 entries
Search:
Date Order Client Total Amount Event Date Status Action
1 2024-05-21 20:07 Sanket Muluk 60,000 -0001-11-30 12:00 AM Pending Action
2 2024-05-21 10:48 Sanket Muluk 90,000 -0001-11-30 12:00 AM Pending Action
Showing 1 to 2 of 2 entries
Previous 1 Next
Snipping Tool
Screenshot copied to clipboard and saved
Select here to mark up and share


THE DUO CATERINGS
HERE'S YOUR ORDER - Admin
Sanket Muluk
Dashboard
Menu List
Menu Pricing List
Reservation List
Reservation Report
Maintenance
Category List
Sub Category List
Settings
Reservation Report
Date Start
14-05-2024
Date End
21-05-2024
Filter
Print
HERE'S YOUR ORDER
Reservation Report
Date Between 2024-05-14 and 2024-05-21
Date Time Client Event Event Schedule Amount Status
No Data...
Snipping Tool
Screenshot copied to clipboard and saved
Select here to mark up and share



REFERENCES:

www.youtube.com
www.geeksforgeeks.com
www.javatpoint.com
www.wikipidea.com