DBMS Project (UCS310)



Restaurant Management System

Submitted to:

Dr. Jhilik Bhattacharya	2CS1

Submitted By:

Sudansh Rana	102217005
Saksham Dhiman	102217026
Avneesh Jarangal	102217029
Karan Bagadi	102217031

INDEX

<u>Sno.</u>	<u>Topic</u>	Page No.
1.	Problem Statement	3
2.	Overview	3
3.	Requirement Analysis	4
4.	ER - Diagram	5
5.	ER To Table 6	
6.	Normalization	7
7.	Database Architecture	9
8.	SQL Code and Output	10
9.	PL/SQL Code and Output	18
10.	Conclusion	24
11.	References	25

Problem Statement

The current manual restaurant management system leads to inefficiencies in ordering, inventory tracking, and customer service. A database management system is needed to streamline these processes and provide accurate and timely information for effective decision-making

Overview

The Chef's Track is an innovative restaurant management system that leverages PL/SQL for its backend. The Diagrams and Flowcharts shown are made with the help of Quick DBD and combination of different designing tools.

The system offers a wide range of features, including a user-friendly menu display, streamlined order management, personalized customer profiles, tipping options, and much more. By automating processes such as inventory tracking and order management, the system allows for more accurate and timely decision-making.

The creation of customer profiles enables the restaurant to better understand its customers, leading to more personalized service. With its polished user interface and comprehensive features, The Chef's Track is the perfect solution for any restaurant looking to improve the customer experience and operational efficiency.

Requirements Analysis

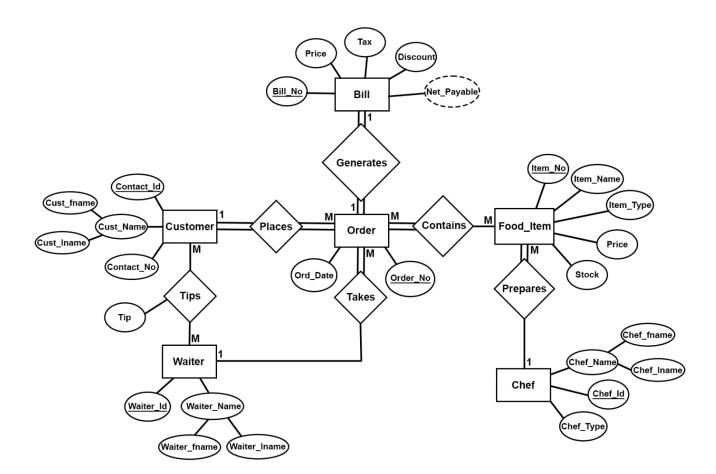
To develop a successful Restaurant Management System, we need to analyse the requirements of the system. The following are the primary requirements for the system:

- **1. Menu Management:** The system must have the ability to display the menu, including the items, their prices, and descriptions.
- **2. Customer Management:** The system should allow the staff to create customer profiles and store their information, including their name, contact details, etc.
- **3. Order Management:** The system should provide features to place orders and add more items to order.
- **4. Bill and Tips Management:** The system should be able to generate bills and also allow customers to tip the waiter.

Software Requirements:

- 1. SQL
- 2. PL/SQL
- 3. Oracle Live SQL
- 4. Combination of different designing tools to create ER-Diagram

ER Diagram



ER Diagram To Table

Relation 'Places'

```
Customer:- <u>cust_id</u>, cust_fname, cust_lname, contact_no Orders:- <u>ord_no</u>, ord_date, cust_id (FK)
```

Relation 'Takes'

```
Orders:- <u>ord_no</u>, ord_date, waiter_id (FK)
Waiter:- <u>waiter_id</u>, waiter_name, waiter_lname
```

Relation 'Tips'

```
Customer:- <u>cust_id</u>, cust_fname, cust_lname, contact_no Waiter:- <u>waiter_id</u>, waiter_fname, waiter_lname
Tips:- cust_id (FK), waiter_id (FK), tip
```

Relation 'Prepares'

```
Food:- <u>item_no</u>, item_name, item_type, item_price, item_stock, chef_id (FK) Chef:- <u>chef_id</u>, chef_fname, chef_lname, chef_type
```

Relation 'Generates'

```
Orders:- <u>ord_no</u>, ord_date
Bill:- <u>bill_no</u>, tot_price, tax, discount, net_payable, ord_no (FK)
```

Relation 'Contains'

```
Food:- \underline{item\_no}, item\_name, item\_type, item\_price, item\_stock Contains:- item\_no (FK), ord\_no (FK)
Orders:- \underline{ord\_no}, ord\_date
```

Normalization

Customer Table (Already in 3NF):

cust id	cust_fname	cust_Iname	contact_no

Waiter Table (Already in 3NF)

waiter id	waiter_fname	waiter_Iname

Tips Table (Already in 3NF)

waiter_id (FK)	cust_id (FK)	tip

Orders Table (Already in 3NF)

ord no	ord_date	cust_id (FK)	waiter_id (FK)

Chef Table (Already in 3NF)

chef id	chef_fname	chef_Iname	chef_type

Food Table (in 2NF
--------------	--------

As item_no \rightarrow item_type and item_type \rightarrow chef_id

item no	item_name	item_type	item_price	item_stock	chef_id (FK)

Breaking it into further tables Food

Table:

item no	item_name	item_type	item_price	item_stock

Prepares Table:

item type	chef_id (FK)

Contains Table (Already in 3NF)

ord_no (FK)	item_no (FK)	

Bill Table (Already in 3NF)

<u>bill</u> no	tot_price	tax	discount	net_payable	ord_no (FK)

SQL Code

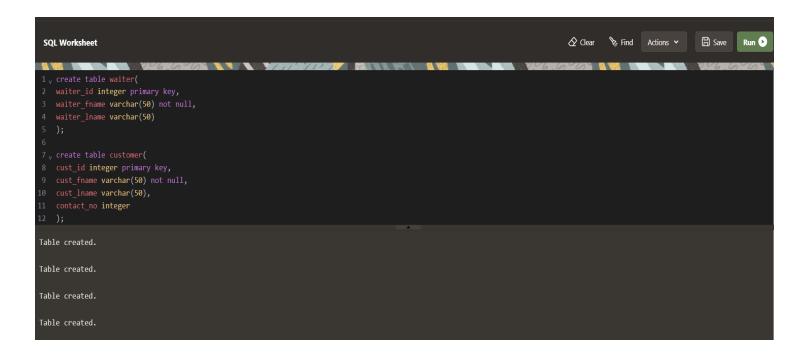
Creation of Tables

```
create table waiter(
waiter_id integer primary key,
waiter_fname varchar(50) not null,
waiter_Iname varchar(50)
);
create table customer(
cust_id integer primary key,
cust_fname varchar(50) not null,
cust_Iname varchar(50),
contact_no integer
);
create table tips(
waiter_id integer references waiter(waiter_id),
cust_id integer references customer(cust_id),
tips integer
);
```

```
create table orders(
ord_no integer primary key,
rd_date date not null,
cust_id integer references customer(cust_id),
waiter_id integer references waiter(waiter_id)
);
create table chef(
chef_id integer primary key,
chef_fname varchar(50) not null,
chef_Iname varchar(50),
chef_type varchar(50) not null
);
create table food(
item_no integer primary key,
item_name varchar(50) not null,
item_type varchar(50) not null,
item_price integer not null,
item_stock integer
);
create table contains(
ord_no integer references orders(ord_no),
item_no integer references food(item_no)
);
```

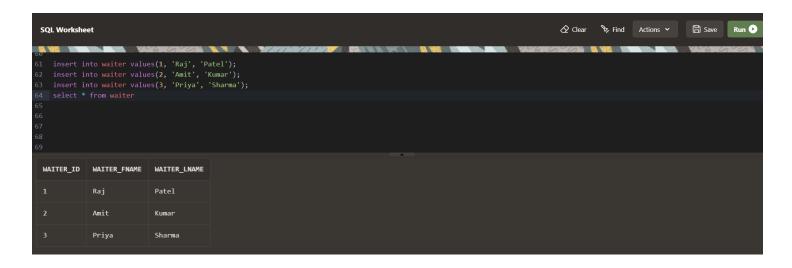
```
create table prepares(
item_type varchar(50) primary key,
chef_id integer references chef(chef_id)
);

create table bill(
bill_no integer primary key,
total_price integer not null,
tax float default 5,
discount integer default 0,
net_payable float as (total_price+(total_price*tax/100)-(total_price*discount/100)),
ord_no integer references orders(ord_no)
);
```



Insertion Statements:

insert into waiter values(1, 'Raj', 'Patel'); insert into waiter values(2, 'Amit', 'Kumar'); insert into waiter values(3, 'Priya', 'Sharma'); select * from waiter



insert into customer values (1, 'Aarav', 'Gupta', 9876543210); insert into customer values (2, 'Neha', 'Patil', 8765432109); insert into customer values (3, 'Vivek', 'Singh', 7654321098); insert into customer values (4, 'Sneha', 'Sharma', 6543210987); select * from customer



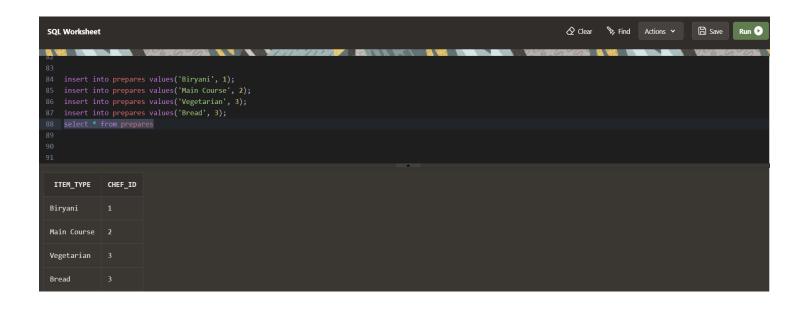
insert into orders values (1, '2-APR-2024', 1, 1); insert into orders values (2, '3-APR-2024', 2, 2); insert into orders values (3, '4-APR-2024', 3, 2); select * from orders



insert into chef values (1, 'Vikram', 'Sharma', 'Indian Cuisine'); insert into chef values (2, 'Priya', 'Kaur', 'Tandoori Specialties'); insert into chef values (3, 'Rajesh', 'Patel', 'Vegetarian Delights'); select * from chef



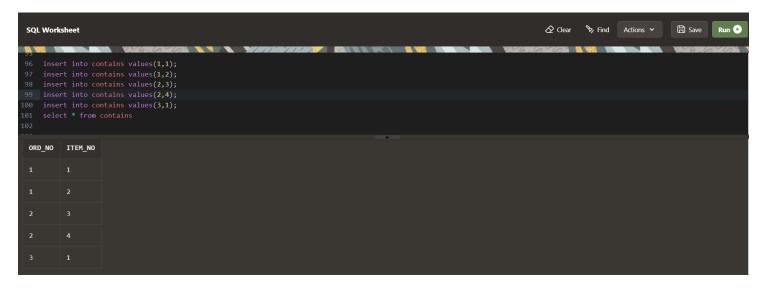
insert into prepares values('Biryani', 1); insert into prepares values('Main Course', 2); insert into prepares values('Vegetarian', 3); insert into prepares values('Bread', 3); select * from prepares



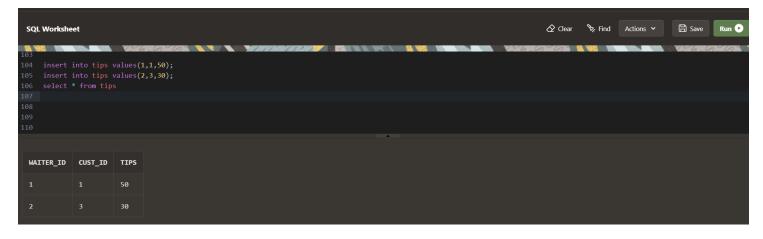
insert into food values (1, 'Chicken Biryani', 'Biryani', 250, 50); insert into food values (2, 'Butter Chicken', 'Main Course', 300, 30); insert into food values (3, 'Palak Paneer', 'Vegetarian', 200, 40); insert into food values (4, 'Naan', 'Bread', 50, 100); select * from food



insert into contains values(1,1); insert into contains values(1,2); insert into contains values(2,3); insert into contains values(2,4); insert into contains values(3,1); select * from contains



insert into tips values(1,1,50); insert into tips values(2,3,30); select * from tips



PL/SQL

Show_Menu Procedure:
 Displays the items and their Prices Using a Cursor.

```
declare
     cursor c1 is select item name, item price from food;
     rec1 c1%rowtype;
114 v procedure show_menu is
     begin
     open c1;
         fetch c1 into rec1;
         dbms output.put line('Item: '||rec1.item name||' Pirce: $'||rec1.item price);
     end loop;
125 v begin
126 show menu;
Statement processed.
Item: Chicken Biryani Pirce: $250
Item: Butter Chicken Pirce: $300
Item: Palak Paneer Pirce: $200
Item: Naan Pirce: $50
```

2. Get_Cust_Id Function:

If a customer already exists then returns the existing ID else create a new customer and return the new ID

3. Placing Order

a. In_Stock Trigger:

Before inserting the food items in the order, it checks if the items are in stock if they are not in stock it will raise an error.

b. After_Order Trigger:

After inserting the food items in the order, it updates the stock of the items and decreases them accordingly.

c. Place_Order Function:

This function inserts the items in the form of an array of item_no in the order and returns the order_no to the customer.

```
149
150
151 create or replace trigger in_stocks
152 before insert on contains for each row
153 declare
154 stock integer;
155 segin
156 select item_stock into stock from food where food.item_no= :new.item_no;
157 if stock=0 then raise_application_error(-20000, 'out of Stock');
158 else dbms_output.put_line('In stock');
159 end if;
160 end;
161
162 create or replace trigger after_order
163 after insert on contains for each row
164 begin
165 update food set item_stock=item_stock-1 where item_no = :new.item_no;
166 end;
167
168

Trigger created.
```

```
169 v declare
170 type num_array is varray(50) of integer;
171 items num_array;
172 order no integer;
173 <sub>v</sub> function place_order(id in integer,items in num_array,wait_id in number) return integer is
174 begin
         select count(*)+1 into order no from orders;
              insert into contains values(order_no,items(i));
178
         end loop;
183 _{\rm v} begin
184 items:=num_array(1,2);
     order_no:=place_order(4,items,3);
     dbms_output.put_line('Order No: '||order_no);
Statement processed.
In stock
In stock
Order No: 4
```

4. Generating Bill

- a. Display_Bill Trigger:
 It displays the bill along with the bill_no, ord_no, items, price, total price, discount, tax, and the net_payable amount to the customer.
- b. Generate_Bill Procedure:
 It takes in the values order_no and any discount value and inserts the given values into the bill table.

5. Tips

- a. Give_Tip Procedure:It takes in the value of the tip given by the customer to the denoted waiter.
- b. Display_Waiter_Tip Procedure:It displays the total tips collected by a specific waiter.

```
242
246 procedure give_tip(id in integer, wait_id in integer, t in integer) is
    dbms_output.put_line('Waiter '||wait_id||' Received $'||t||' tip' );
    give_tip(4,3,10);
Statement processed.
Waiter 3 Received $10 tip
      tot integer;
264 v procedure display_waiter_tip(wait_id in integer) is
      select sum(tips) into tot from tips where waiter id=wait id;
      dbms_output.put_line('Total tip for waiter id '||wait_id||' is $'||tot);
270 v begin
      display_waiter_tip(3);
Statement processed.
Total tip for waiter id 3 is $10
```

Conclusion

To conclude,

The development of a Restaurant Management System using SQL and PL/SQL offers numerous benefits to the hospitality industry. With its robust and scalable features, the system can handle a high volume of transactions and users, integrate with third-party systems, and comply with relevant regulations and standards.

The user-friendly interface makes it easy for restaurant staff to navigate and perform their tasks, reducing errors and providing better services to customers. By considering system requirements, external requirements, and hardware requirements, the Restaurant Management System can be optimized to perform optimally and securely. Overall, investing in a Restaurant Management System using SQL and PL/SQL is a wise decision for restaurants looking to streamline their operations, improve efficiency, and enhance the customer experience.

References

Websites -

www.youtube.com/parteekBhatia

https://app.creately.com/d/start/dashboard

Books -

- 1. Fundamentals of database systems (Ramez Elmsari, Shamkant B.Navathe)
- 2. Database System Concepts (Avi Silberschatz · Henry F.Korth · S. Sudarshan)