# **PROJECT REPORT**

## 1.INTRODUCTION

- 1.1 Overview A brief description about your project
- 1.2 Purpose The use of this project. What can be achieved using this-

## 2.PROBLEM DEFINITION&DESIGN THINKING

- 2.1 Empathy Map Paste the empathy map screenshot
- 2.2 Ideation & Brainstorming Map Paste the Ideation & brainstorming map screenshot

## 3.RESULT

Final findings (Output) of the project along with screenshots.

# 4.ADVANTAGES&DISADVANTAGES

List of advantages and disadvantages of the proposed solution

# **5.APPLICATIONS**

The areas where this solution can be applied

# 6.CONCULSION

Conclusion summarizing the entire work and findings.

# 7.FUTURE SCOPE

Enhancements that can be made in the future.

# **8 APPENDIX**

A.Source Code Attach the code for the solution built

## INTRODUCTION

# 1.1 Overview A brief description about your project

Fresh Bite Catering cater for schools, colleges and universities. We serve a wide selection of food and beverages, whilst keeping in mind the nutritional needs of students by offering a range of healthy meal plans. But we don't just serve any food – we also prioritize the nutritional needs of student

Our ingredients are selected carefully from local farmers and purveyors, because quality is important to us.

- We specialize in accomodating any/all food allergies and dietary restrictions!
- We support small businesses and local spending, so the services we provide for you also benefit the community.
- We guarantee steller service for all of our clients, and pride ourselves on the compliments that we receive regarding our personal service and delicious food.

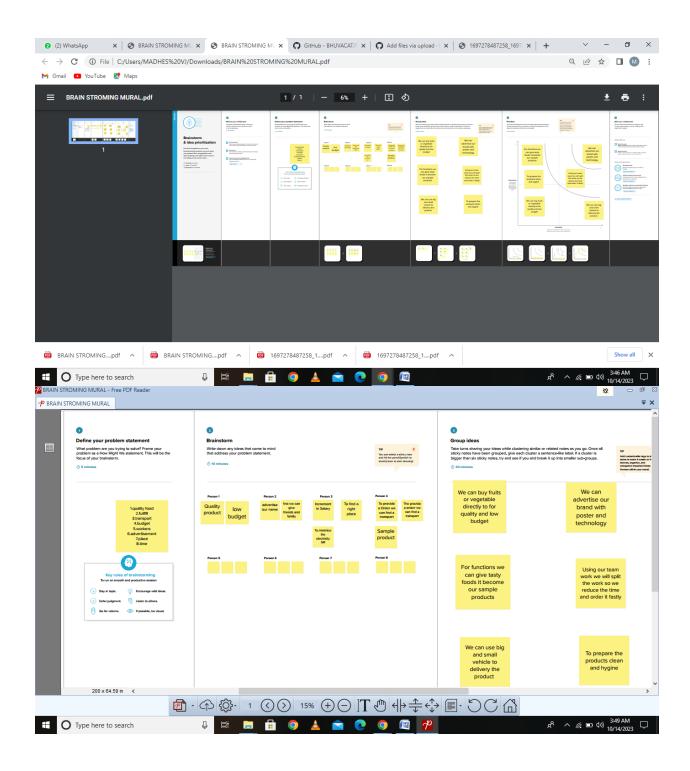
# 1.2 Purpose The use of this project. What can be achieved using this¬

Fresh Bites Catering, a catering service, utilizes Zoho Books to manage their sales, track inventory, and handle invoicing. They can generate professional invoices for clients and track expenses related to ingredients and suppliesAny foodie, even those with the most eclectic of tastes, would confess to an innate craving for home-made food. There is something quite unique about these delicacies that make them a class apart. From the absence of adulteration and unwanted additives to the extra attention with which they are prepared, there are countless reasons why such dishes are irresistible. Frescobites, a newly launched eatery in the city, attempts to recreate the magic of home-cooked food through its array of indigenous dishes.

"The idea for Frescobites struck me during one of my trips to the Europe a few years ago, in my previous career as a business consultant," says Praveen Kumar Parambath, the man behind the venture. "One common attribute I noticed among all restaurants in Europe was that the food served in a restaurant belonged specifically to the corresponding region. Yet European restaurants made sure that even an international customer like me enjoyed the dish, by providing a quite endearing culinary experience. At Frescobites we strive to bring about such an experience for foodies in the city, so that they can relish Kerala-style food prepared and served with international standards.

#### 1.2.PROBLEM DEFINITION&DESIGN THINKING

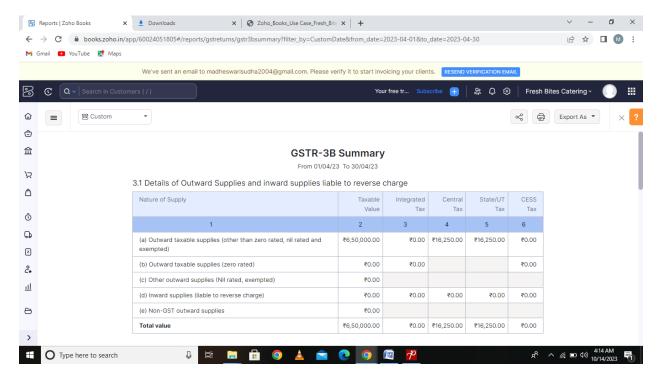
2.1 Empathy Map Paste the empathy map screenshot



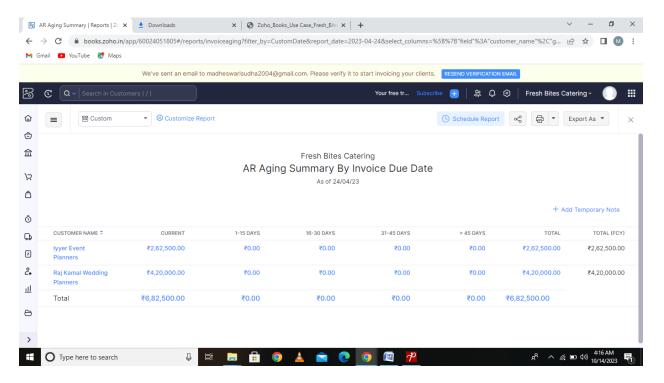
# 3.RESULT

Final findings (Output) of the project along with screenshots.

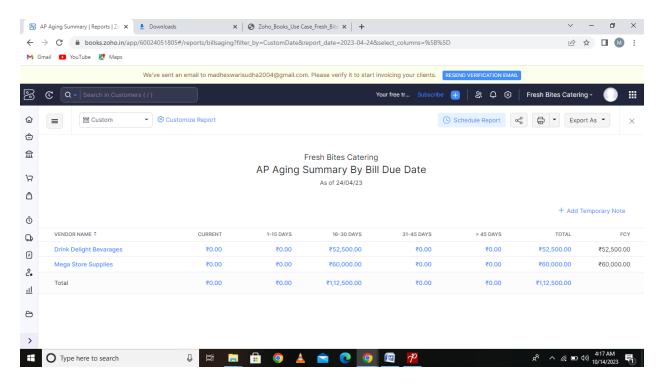
#### 1.GST REPORT:



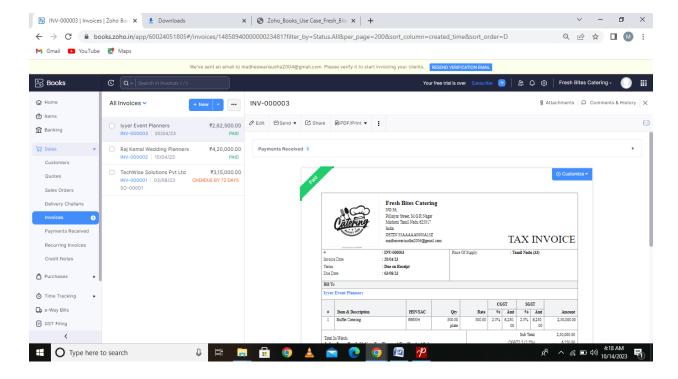
# 2.AR REPORT;



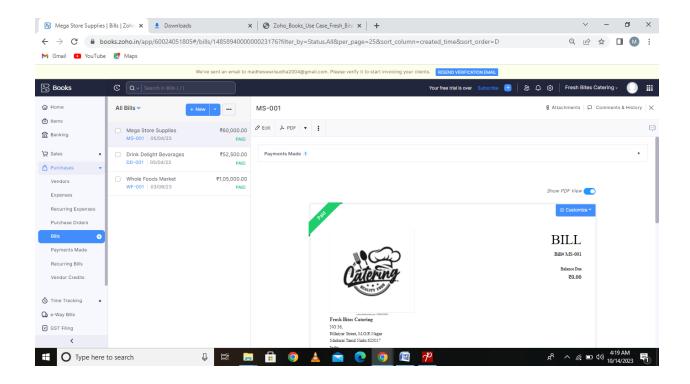
## 3.AP REPORT:



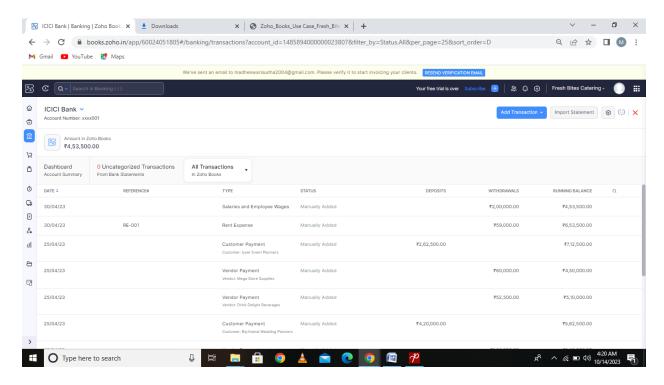
## **4.SALE INVOICE:**



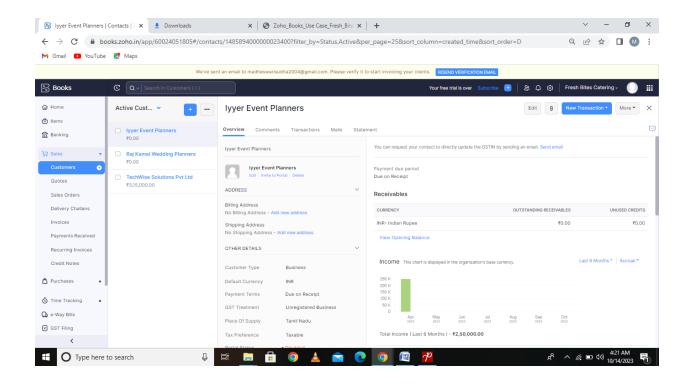
#### **5.PUCHASE BILLS:**



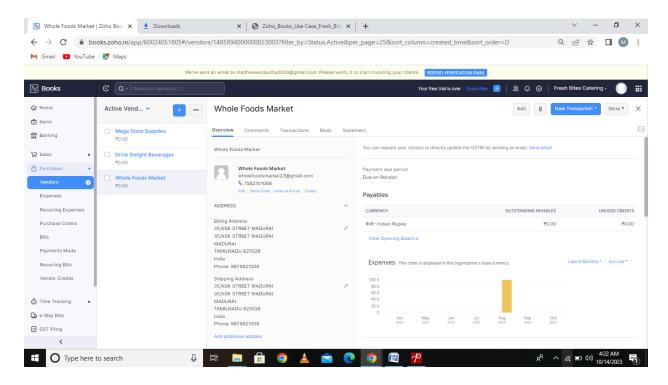
## 6.BANKING:



#### 7.CUSTOMERS:



## **8.VENDORS:**



#### 4.ADVANTAGES&DISADVANTAGES

List of advantages and disadvantages of the proposed solution

#### **ADVANTAGES:**

Planning a significant event is a stressful time for everyone involved. You'll need to figure out the guest list, find and negotiate with vendors for entertainment, plan seating charts, and handle decorations. Do you want to add food preparation to your to-do list?

When you use a catering service, you can let someone else handle the food preparation while making sure all the other details are perfect. Instead of running around until the last minute to get everything done, you can find some time to relax before the event.

Dietary Restrictions Can Become a Burden If you have 100 people coming to your event, there's a good chance you'll have to deal with several diets. There will be vegetarians, those allergic to gluten, dairy, or peanuts, and those that only need a good burger to be happy.

a catering enthusiast, it is important for you to understand all the benefits that the catering industry can bring you.

You have your freedom

One of the biggest benefits of not just starting your own catering business, but starting your own business in general, is that you have the freedom that comes with being self-employed.

This means that you have the ability to determine how your day runs, what customers you work with, when and how you work, and every other aspect of your business.

You get to do your passion Equally important is the fact that you'll be working on your passion of cooking for large crowds. It is especially important, of course, that you have great skill for cooking and can see the joy that not only your food but also your organization bring.

It also means you have the creativity to do your passion, as you can set your money, use the ingredients you prefer and set up the event as you best see fit, with the customer's agreement.

You can work when you want

When you become a caterer, you'll see that you have more flexibility in choosing your jobs than you would with other food-related work.

You can even do it on the side or part-time, as you can choose to do catering events only on the weekends or whenever your schedule allows.

You can earn a lot

The great thing about catering is that you'll have work in one way or another. The size and scope may change based on the budget or economy in general, but businesses and people will have events or celebrations regularly. While not true for all catering jobs, many events can bring you in a lot of money and therefore make it very lucrative

#### **DISADVANGES:**

While you may be quite familiar with the advantages of a catering business, it is important to not only be mindful of the disadvantages but to also prepare yourself for it. You'll have a lot of responsibility

This is the flipside of the independence that self-employment can bring. While you have all the freedom in the world to choose your clients, employees, working times, etc., you also have all the responsibility of ensuring that you have work.

This is not an easy thing to take on, and it can be very hard, especially in the difficult beginning stages.

You'll be very busy

The catering business is very demanding when you're actually working. Besides having to work the entire day when the event is happening, you'll also have to work a lot of days before to ensure that the event goes off without a hitch.

It can be very exhausting, because you'll be running around the entire day and you'll have to prepare yourself for that huge energy consumption.

You'll have a lot of stress

Catering is about food and organization, and therefore you need skills in both areas in order to be successful. You will have to make sure that every small detail is covered because if you miss something, it could ruin the entire event.

If you don't do well under stress, you may have to reconsider the field you're going in, since it is pretty much stressful for the entire of the event and even beyond that. You'll have a difficult start

While you may have a passion for catering, it is difficult to emphasize how hard it can be in the beginning when you're just starting off.

Not only will finding clients be hard, since you need to build up their trust first, meaning you need to have references from past clients. It's also because you'll have plenty of competition, and positioning yourself as better than them will be a challenge.

## 5.APPLICATIONS

The areas where this solution can be applied

The intelligent application of the latest technology and techniques to address specific workflow, production and post-production requirements will always increase productivity and quality while reducing costs. Digistor's expertise lies in addressing specific application areas and bringing these skills to bear for our customers.

The suitability of desktop workstations can be the key to staff productivity. Getting the specification right can be the difference between getting the job done and watching endless render bars. Digistor works closely with our customers and workstation suppliers — including Apple, Hewlett-Packard (HP) and Dell — to provide the optimal configuration for each specific application workflow, whether editing, colour grading, animating, creating visual effects, audio mixing or performing other tasks.

Finsishing WorkstationBalancing memory, CPU, GPU

Each software application is able to utilise different computational capabilities of the workstation. Some editing tools, for example, benefit from high-specification CPUs and more RAM. While 3D animation/rendering and multi-layer compositing could benefit form dedicated GPUs or custom hardware.

Cloud computing and virtualisation

For scalable compute, there are options to utilise cloud platforms and virtualised workstations which can scale as required.

Selecting the best monitor(s)

Monitor size, resolution, aspect ratio, brightness, contrast and colour performance determine suitability for editing, finishing, colour correction or other applications. True 4K and HDR performance can be critical.

Control surfaces and digitisers Colour control panels, drawing tablets, custom mouse and keyboards products. Software, plug-ins and licensing

Digistor can off flexible subscription licensing and render VFX plug-ins to cater for the production demands of any facility.

# Key infrastructure

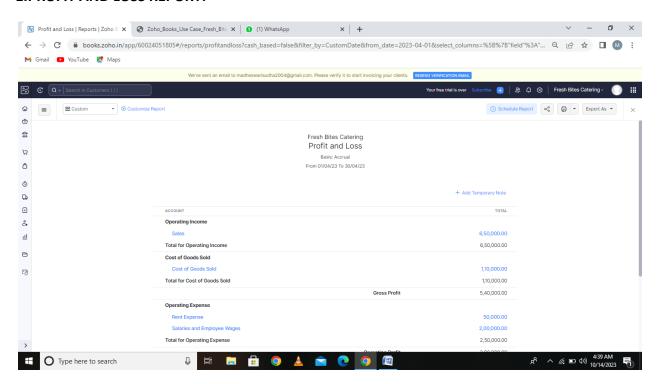
Underpinning a smooth workflow are network, storage, backup, archiving and disaster recovery systems. Digistor can optimise studio infrastructure to support multi-workstation, collaborative environments.

Learn more about Digistor's Animation and VFX Solutions.

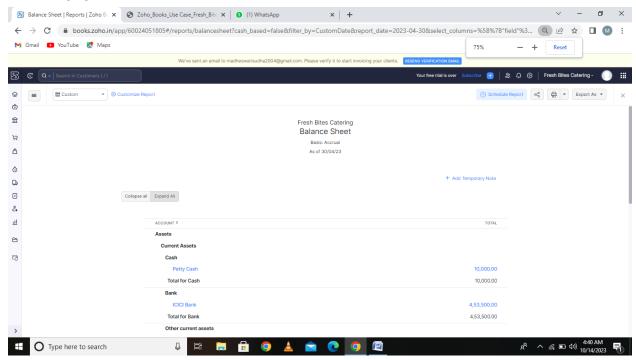
# 6.CONCULSION

Conclusion summarizing the entire work and findings.

#### 1.PROFIT AND LOSS REPORT:



#### 2.BALANCE SHEET:



#### 7.FUTURE SCOPE

Enhancements that can be made in the future.

#### **Future enhancements**

Development of ARCADE is on-going, and there is still much to do. The author currently has a list of some 100 enhancements planned for the future. These vary from trivial to very complex.

For example, there is currently no special software for editing the configuration files describing the structure of the laboratories and the student details! These are stored in text files and carefully altered with a standard text editor.

A new feature, which has in fact just been added but not yet used, allows the manager to specify certain module sessions as having a `Non-Registered' group. This contains all of the people who in fact are not registered to take that module, but who might suddenly decide to. This will be invaluable for the first few weeks of a new semester when the students keep changing their options: at least there can be somewhere ready printed to record their marks until things settle down.

Another planned feature, which is related to the above, is a mechanism for informing each student, again by email, of the details which the system database has about him or her. This

would be sent automatically as it changes, so the student can check the accuracy. Experience has shown that students are not always quick to recognize the need to tell their department that they are intending to change modules, for example, and this leads to much confusion.

## 7.FUTURE SCOPE

Enhancements that can be made in the future

- 2. Get into the Sales tab and the Purchases tab to manage Quotes, Invoices, Expenses, Bills, and more.
- 3. The Quick Create button by the respective modules is the shortcut to create new transactions.

1. The Navigation Panel on the left-hand side lists all the modules of Zoho Books.

- 4. The Quick Create option can be used to create a transaction on the fly from anywhere in Zoho Books.
- 5. Clicking on the Recent Activities option will display of list of most recent transactions you have carried out in your organization.
- 6. Use the Search bar to quickly find a specific transaction, contact, item or more.
- 7. The Notifications Section will notify you of any customer activity on the customer portal as well as announcements from the Zoho Books team.
- 8. Click on the Settings icon to manage your Organization Profile, Users, Subscriptions and more.

9. Drill further in Zoho Books using help and Webinars or contact support from the Help section.
: Tailor the invoices based on your needs
You can do the preliminary customization through the Invoice Preferences.
1. Click the Quick Create icon from the Invoices module (under Sales tab).
2. Choose your preferred Discount from the options.
3. Select additional charges like Shipping Address and Adjustments.
4. Choose your Tax Preferences for items while creating sales transactions.
5. Add a field for the Sales Person if you wish to include it in the invoice.
6. Click on Save & Continue