Delight Kitchen



Presented By

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Introduction

The main purpose of developing the "**Delight Kitchen**" is to manage and maintain the functionalities that are needed in proper workflow and smooth running of the restaurants.

This system provides the flow about how the services are being managed by different staff person in the restaurant in an efficient manner whenever a person orders a cuisine.

Whenever a staff person with a specific role logs into the system he could see the status and pending services that are need to be delivered by him based upon his role. In this way, each staff person performs his role and efficiently services the customer.

Technology Used

We have used Java Spring Boot based and MySql database as backend and React JS as Frontend in our Project.

Spring Boot :-

Spring Boot is an open source Java-based framework used to build stand-alone and production ready spring applications. It is a project that is built on the top of the Spring Framework. The main goal of the Spring Boot framework is that it provides an easier and faster way to set up, configure, and run both simple and web-based applications thereby reduce overall development time and increase efficiency

❖ MySql :-

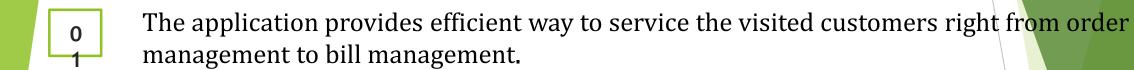
MySql is a relational database management system based on Structured Query Language. The application is used for a wide range of purposes, including data warehousing, e-commerce, logging applications, etc. The main purpose for using for web database.

Technology Used

❖ React :-

React is an open-source JavaScript library that is used for building user interfaces specifically for single-page applications. It's used for handling the view layer for web and mobile apps. It also allows developers to create large web applications that can change data, without reloading the page. The main purpose of **React** is to be fast, scalable, and simple.

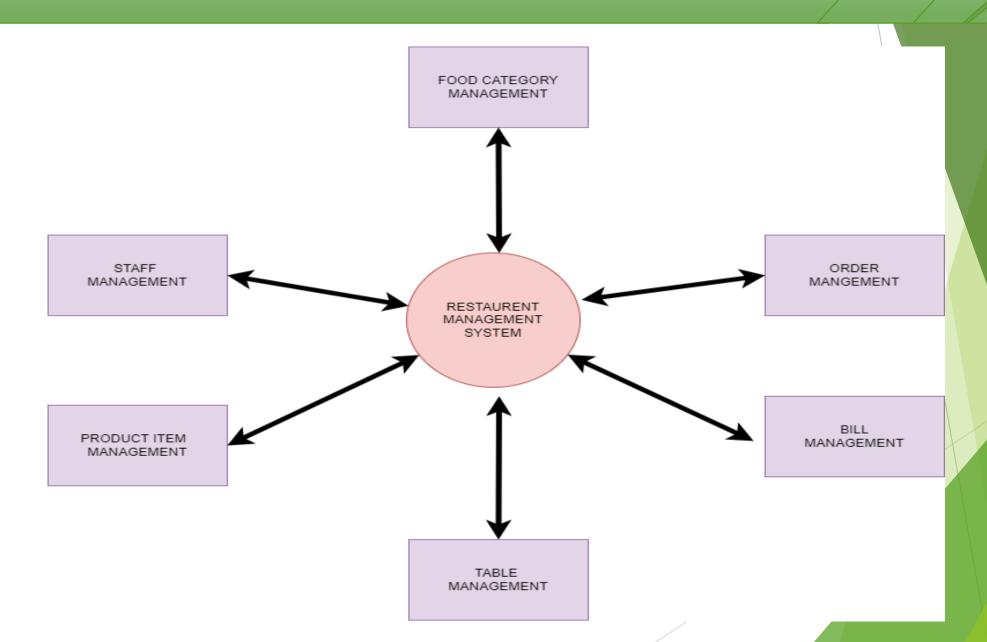
Application Functions



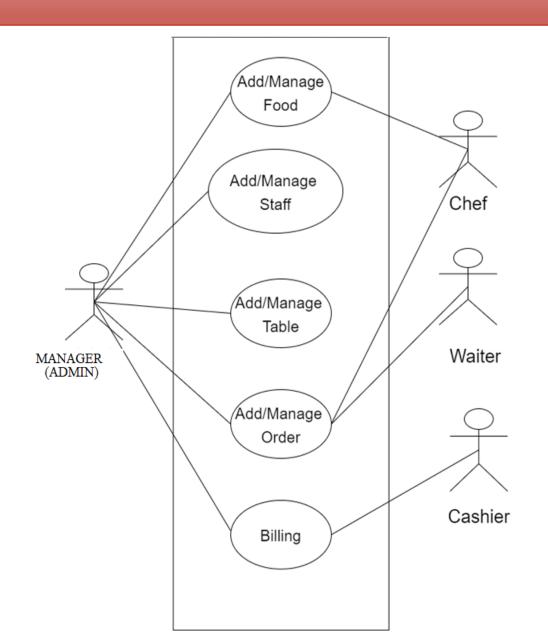


- The application provides some privileges to specific person(admin) who can add a new person for specific role in the restaurant, who is seeking job.
- The application also comprises of updating, deleting, creating new cuisines under a specific category to a specific role based person.
- Common Dashboard for restaurant staff which shows the revenue generated a day, a day before and week

Functionality of Restaurant Management System



Use Case diagram for Restaurant Management System



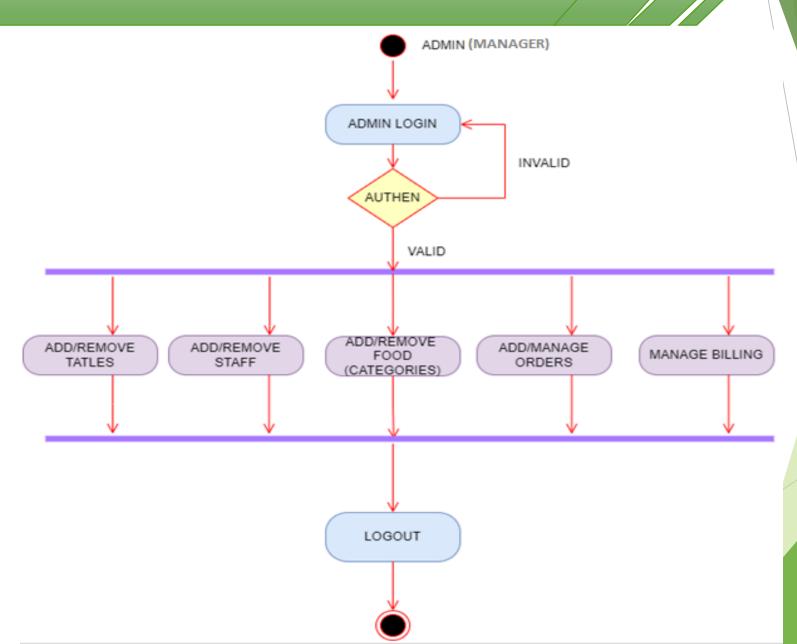
MANAGER(ADMIN)

Every restaurant has a Manager. In our application, Manager is the Admin who has full access to the system and other privileges so that can he can well maintain the system workflow to ensure better and secure service.

What Manager can Do -

- Assign waiter to the table
- Add new job seeker for a specific job role
- Add new food categories and food item under that category
- Enable/Disable the staff member who is present or not present accordingly
- Enable/Disable food items according to availability
- Can change profile details

Activity diagram for Manager(ADMIN)



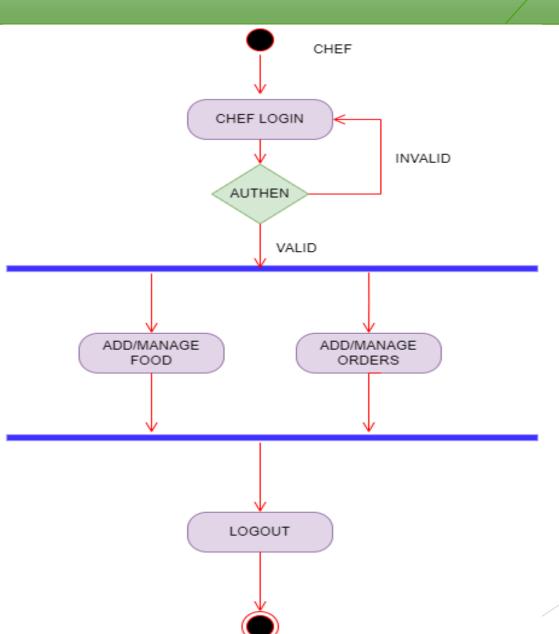
Chef(Staff Person)

The chef can see the orders of customers and check whether this order can be taken or not according to availability and then confirms the order and starts preparing the food. When the food is ready the chef alerts the waiter to serve the food.

What Chef can Do -

- Add/Remove the Food Category
- Add/Remove the Food items under the available category
- Confirm/Reject the food order received from the waiter
- Can change profile details

Activity diagram for Chef



Waiter(Staff Person)

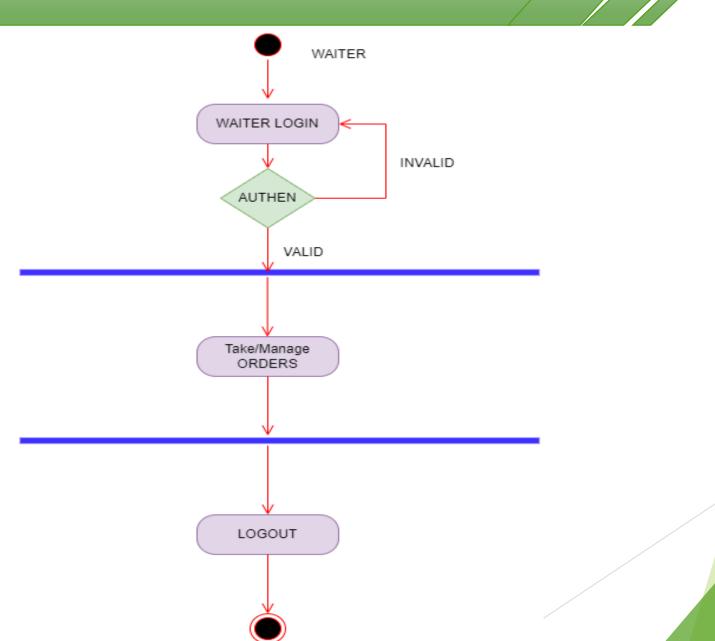
A waiter can be assigned to multiple tables and will take orders from that particular table to which he is assigned which are booked by customer. Waiter can see the food order list and he will deliver the ready to serve food order as approved by the chef.

After serving the food the waiter will mark the order as served.

What Waiter can Do -

- Choose the food items ordered by customer from specific table name
- After order gets approved by chef, after serving the order he will mark the order as "Served"
- Can change profile details

Activity diagram for Waiter



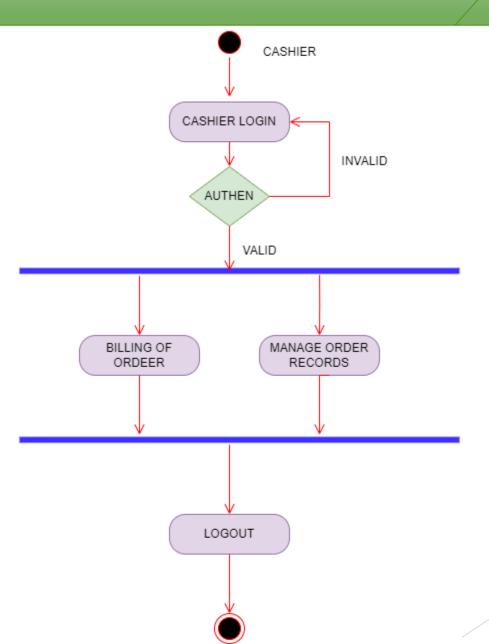
Cashier(Staff Person)

The Cashier can only take payment from the customer and save it into the system database with respect to the food items he ordered and also check if the customer is could be given discount(if any), if yes then take the payment accordingly.

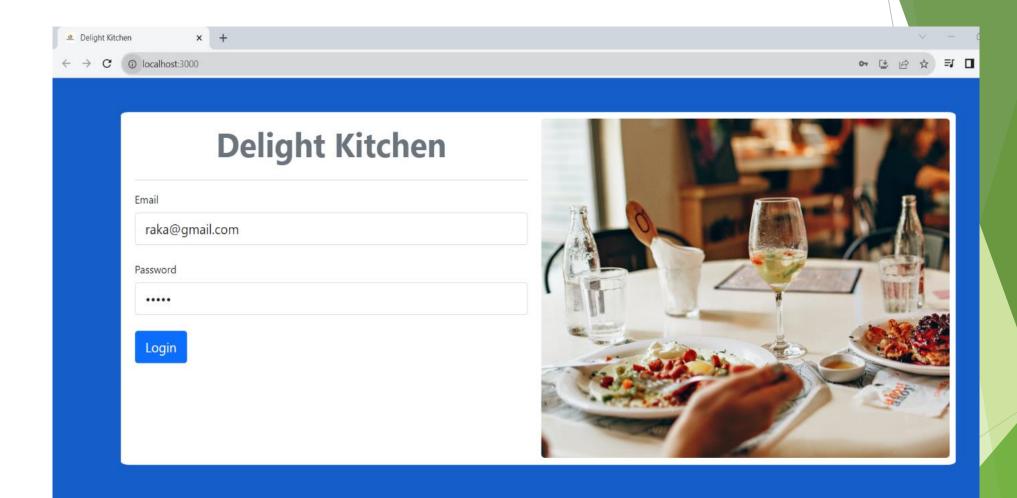
What Chef can Do -

- Receive payment
- give discount(if any)
- Can change profile details

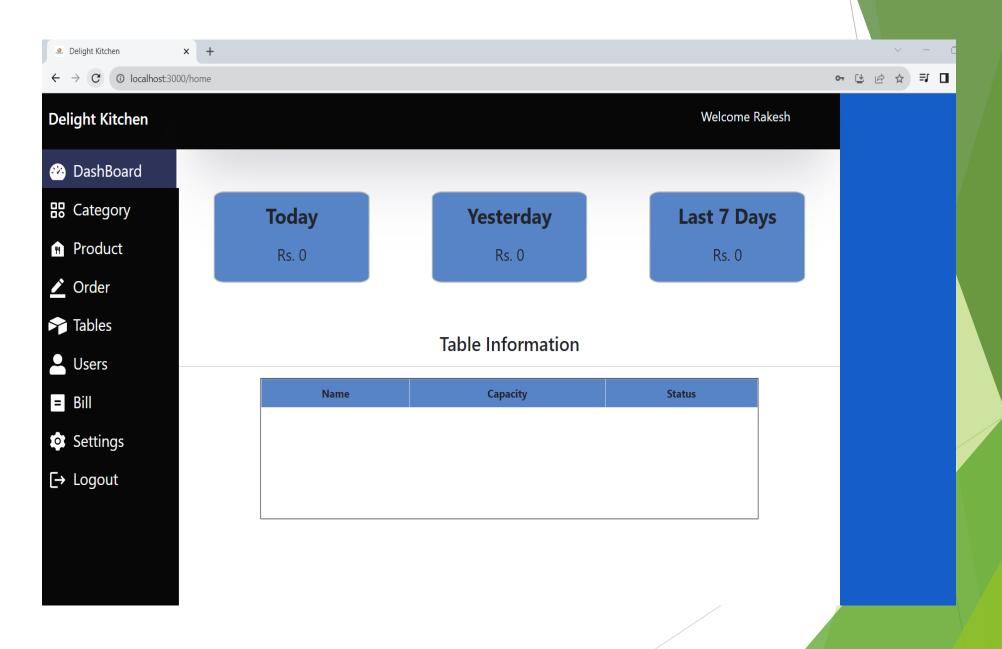
Activity diagram for Cashier



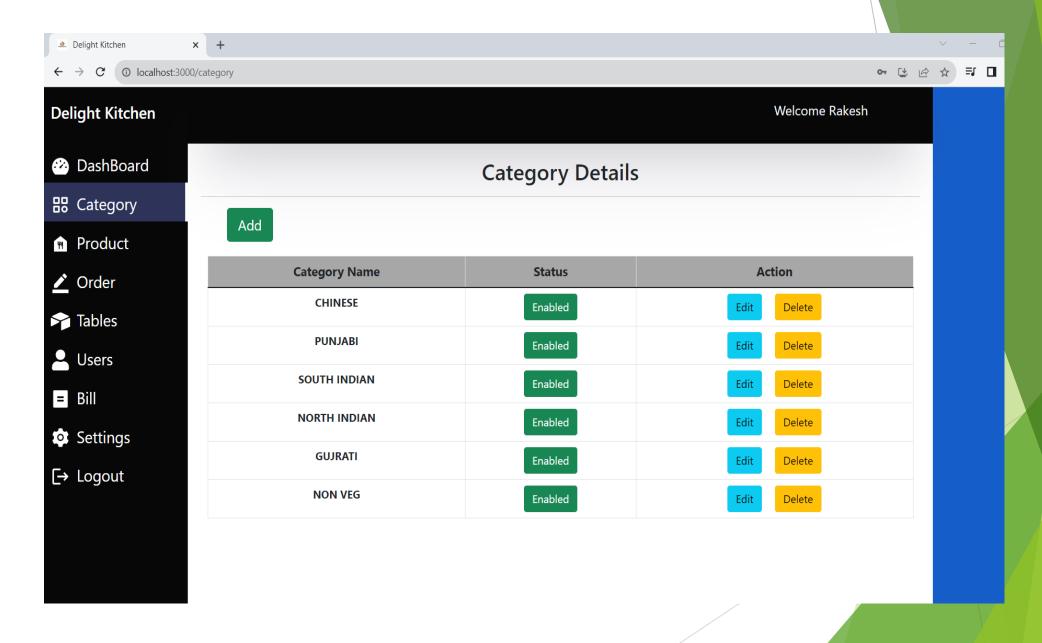
LOGIN SECTION FOR MANAGER



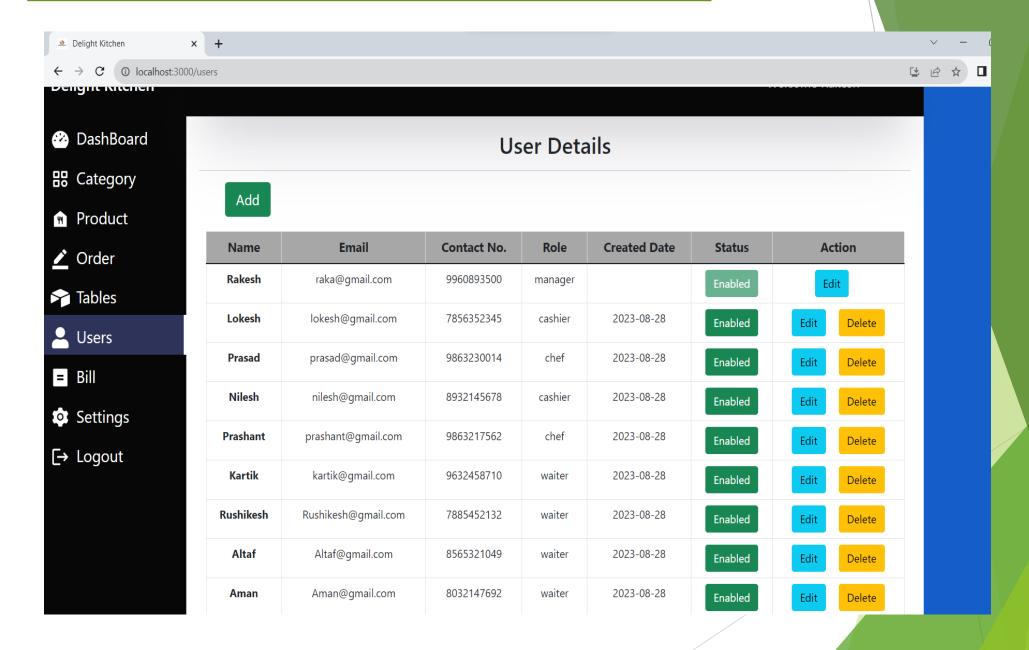
DASHBOARD OF MANAGER



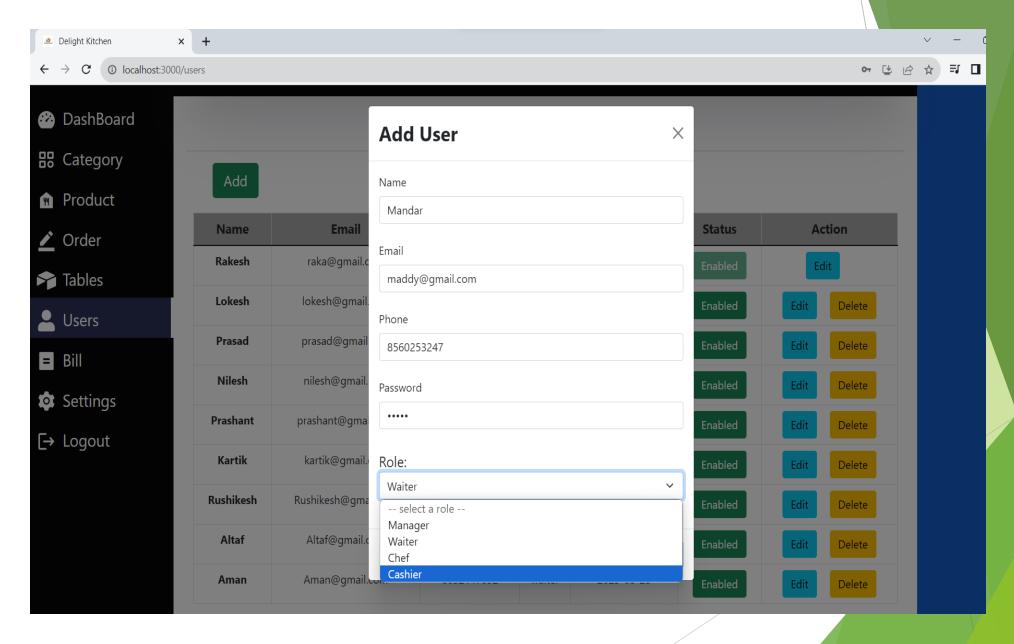
HERE RAKESH IS THE MANAGER OF HUNGRY FOODS RESTAURANT



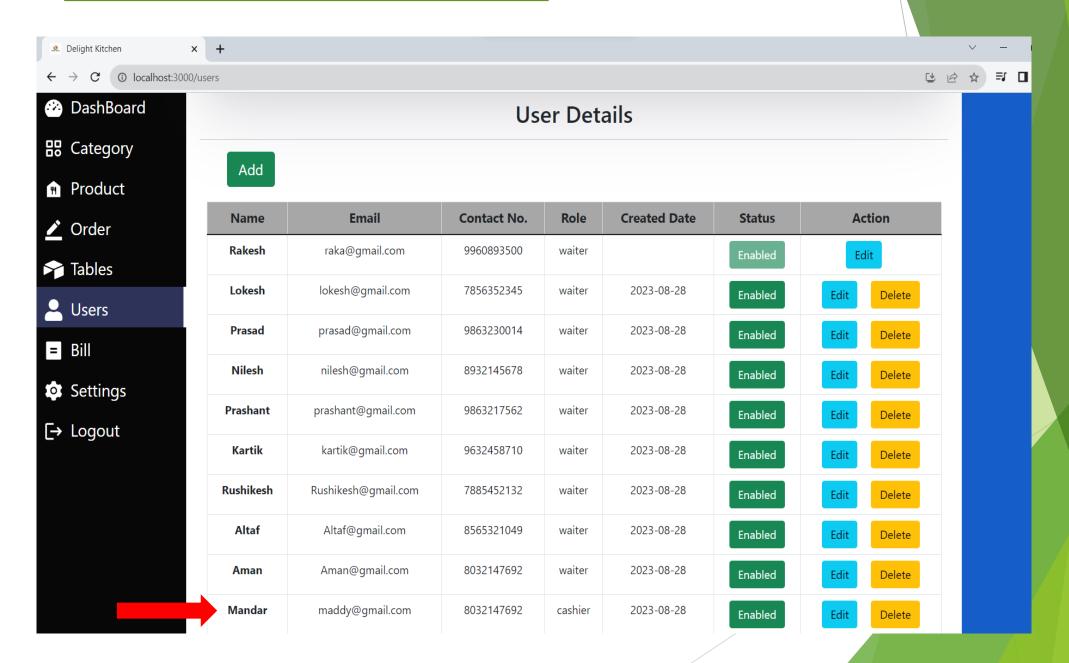
STAFF OF RESTURENT WHO CAN HAVE A ACCESS OF APPLICATION



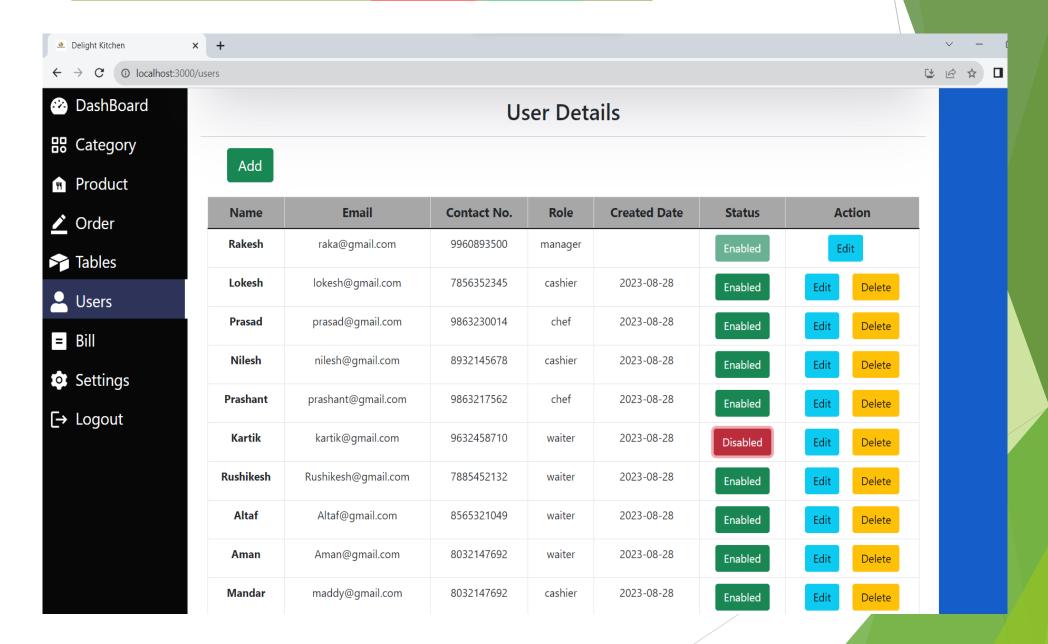
ADDING NEW STAFF (CASHIER) BY MANAGER



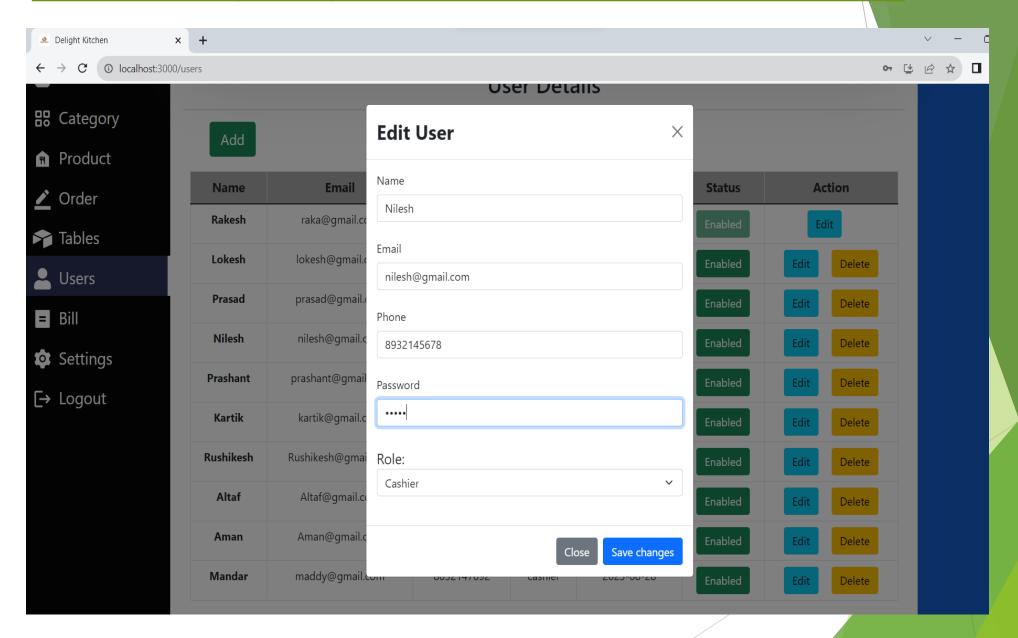
NEW STAFF (CASHIER) ADDED BY MANAGER



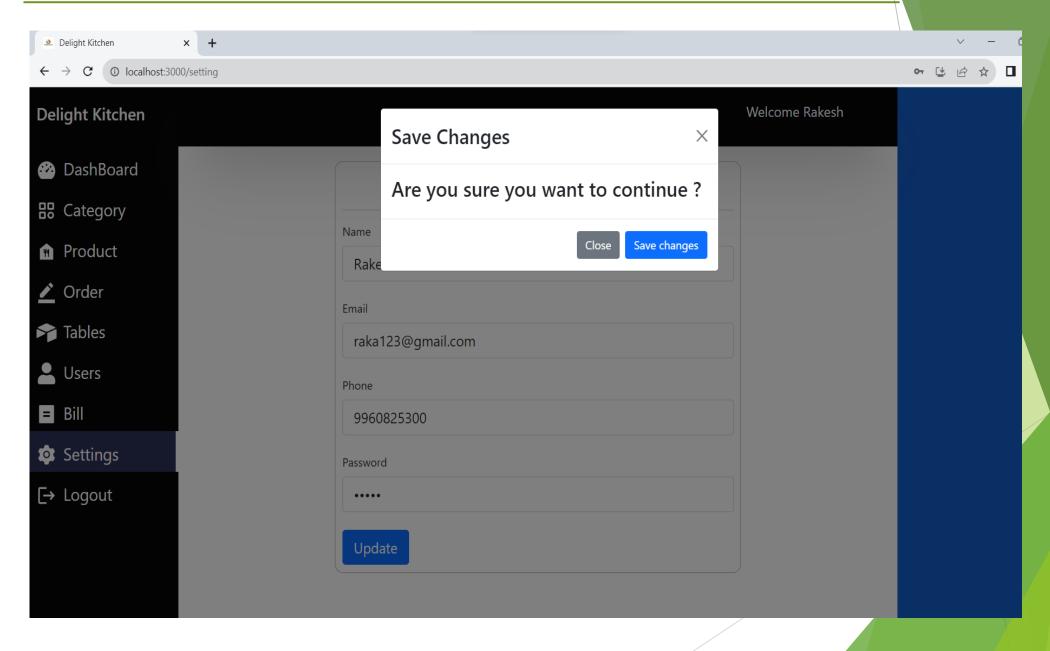
MANAGER CAN TEMPERORY DISABLED/ENABLED STAFF



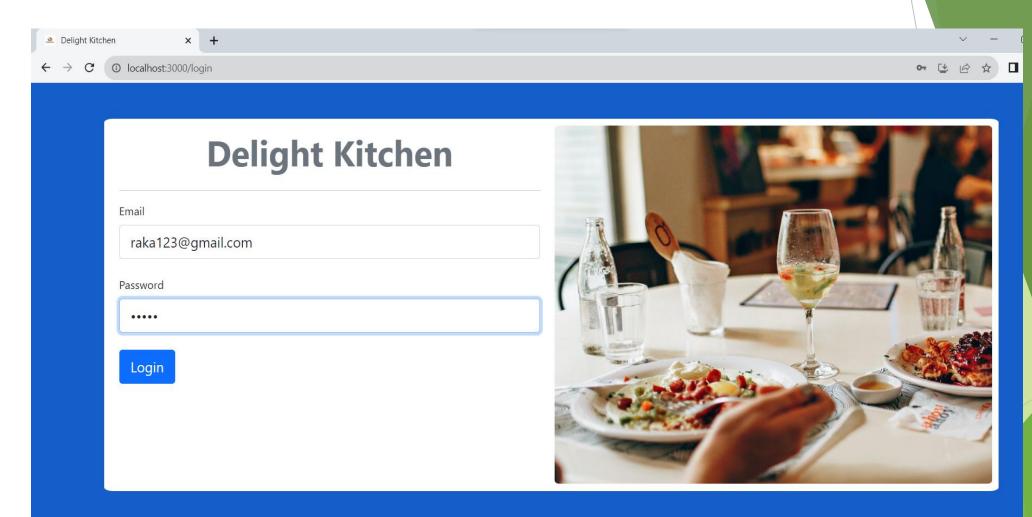
DETAILS OF STAFF (CASHIER) UPDATED/EDITED AND DELETED BY MANAGER ONLY



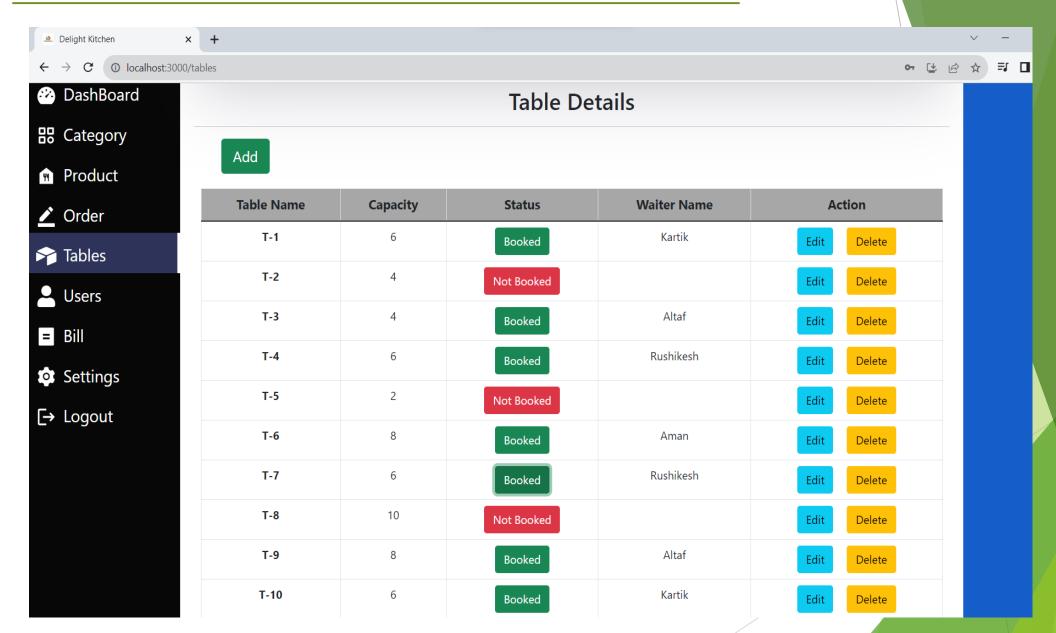
MANAGER CAN UPDATE HIS PASSWORD OR DETAILS ALSO FROM SETTINGS SECTION



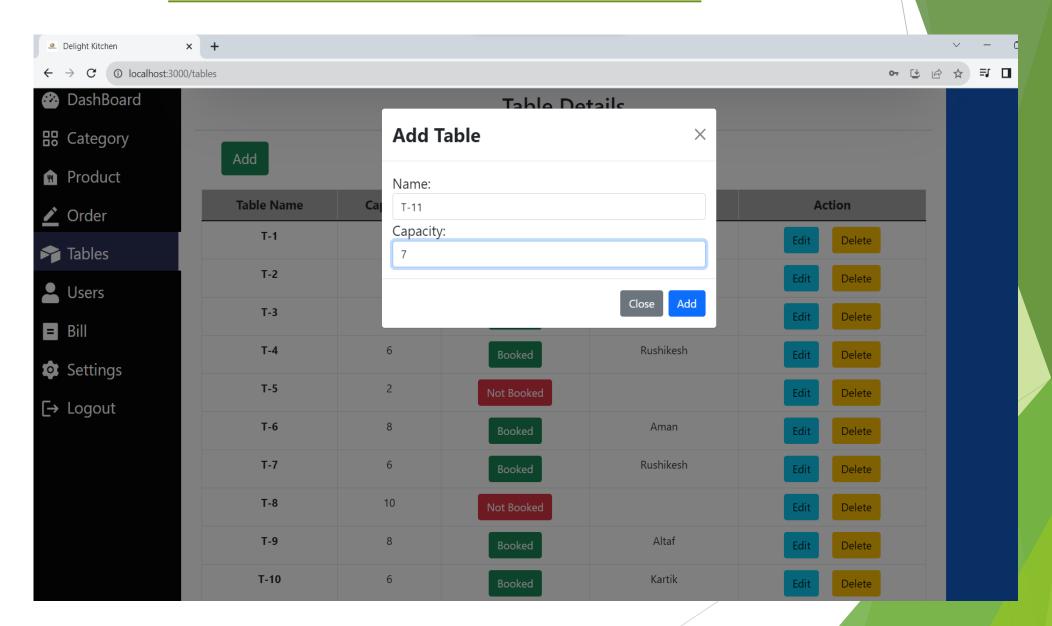
NOW ENTERED NEW CREDENTIAL TO LOG IN AS MANAGER



TABLES SECTION WHERE MANAGER CAN ASSIGN TABLES TO WAITERS



ADDING NEW TABLES WITH CAPACITY BY MANAGER



NEW TABLE T-11 ADDED BY MANAGER Which Is Not Assigned Yet To Any Waiter

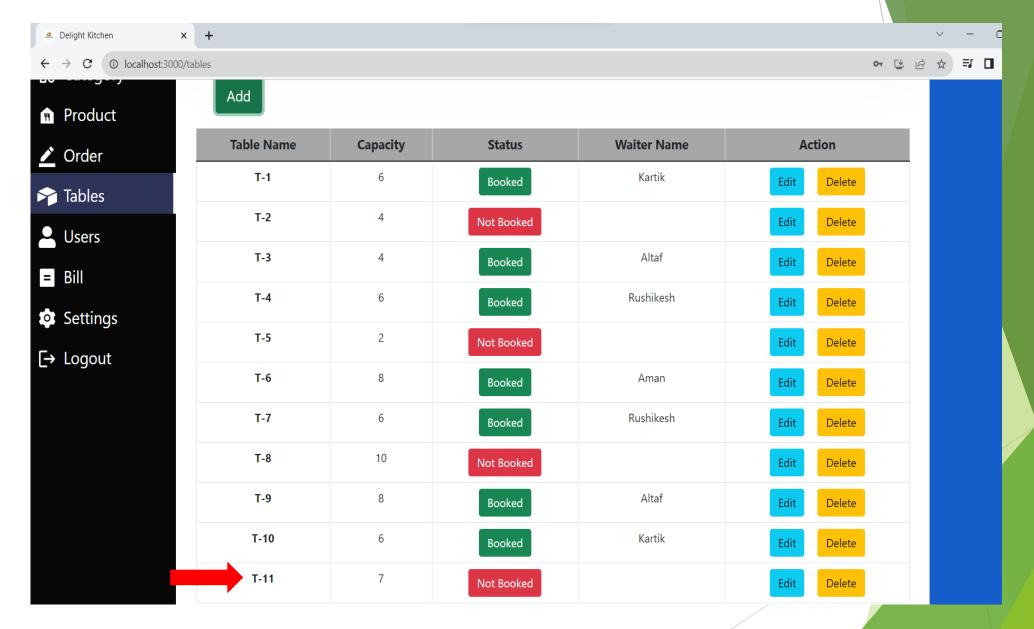
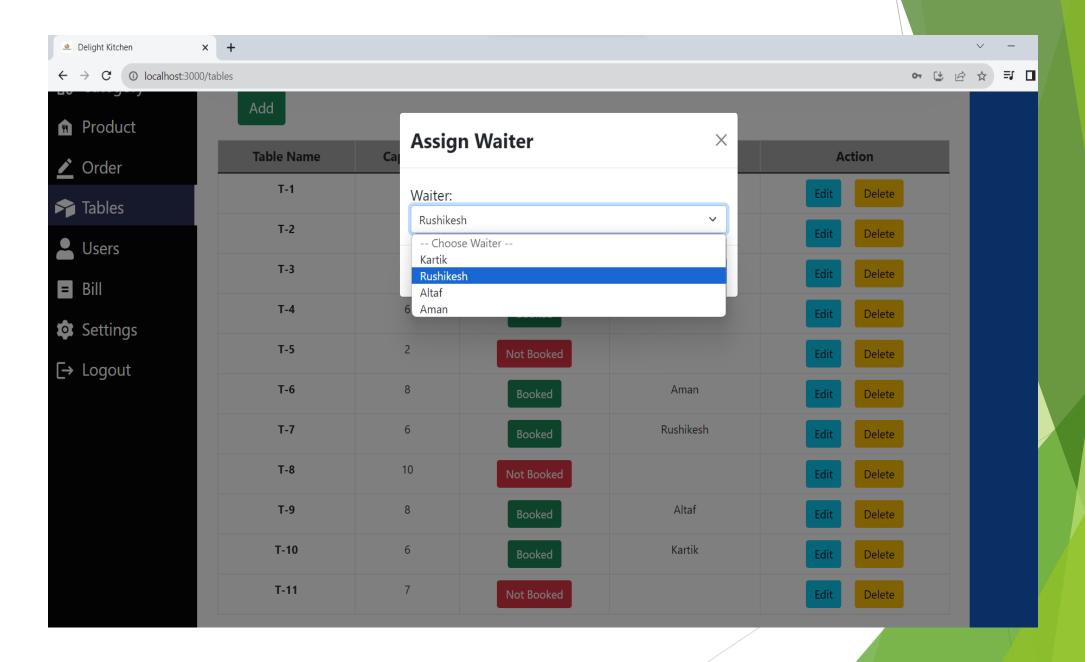
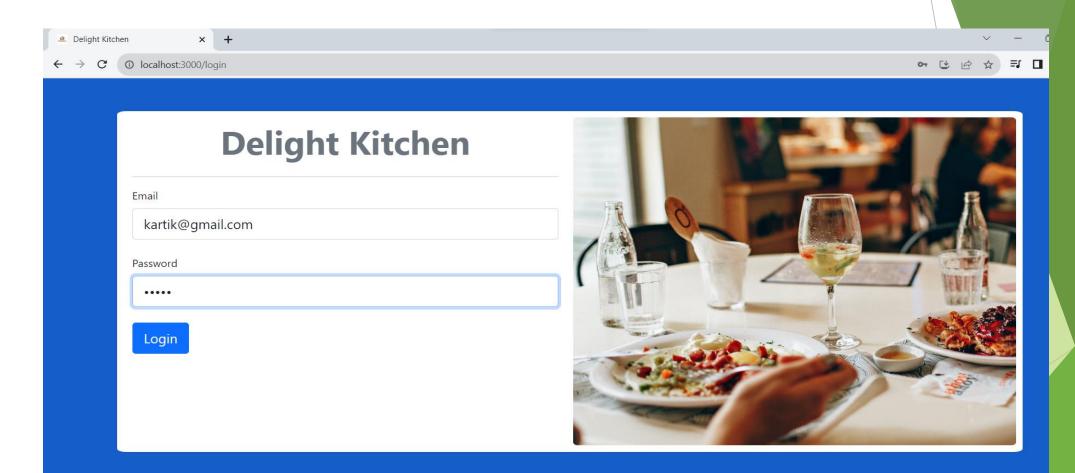


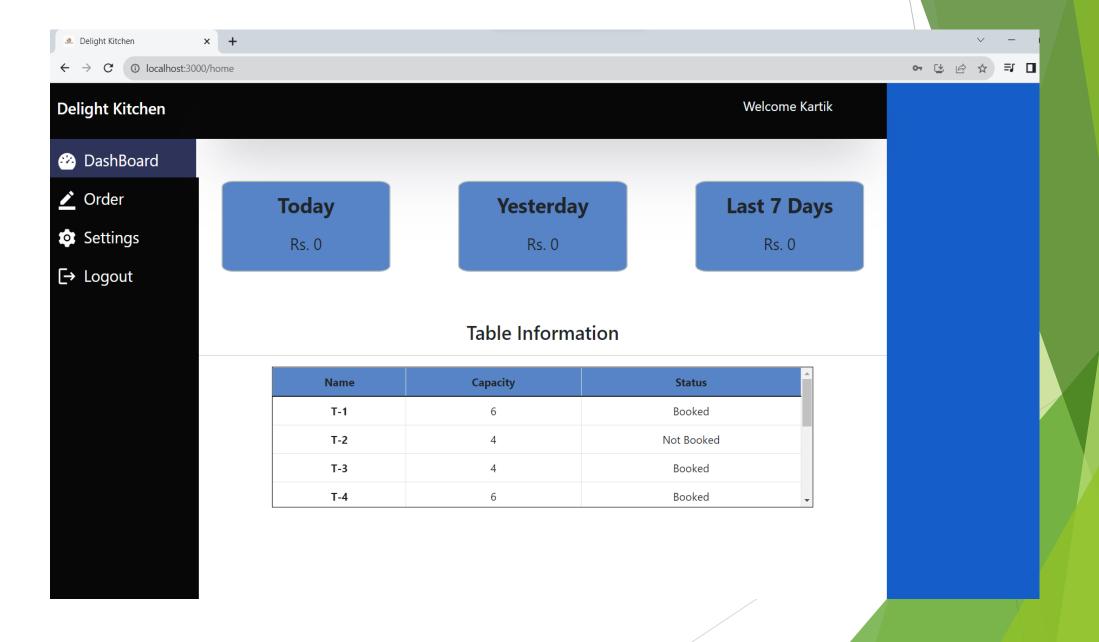
TABLE ASSIGNED BY MANAGER TO WAITER



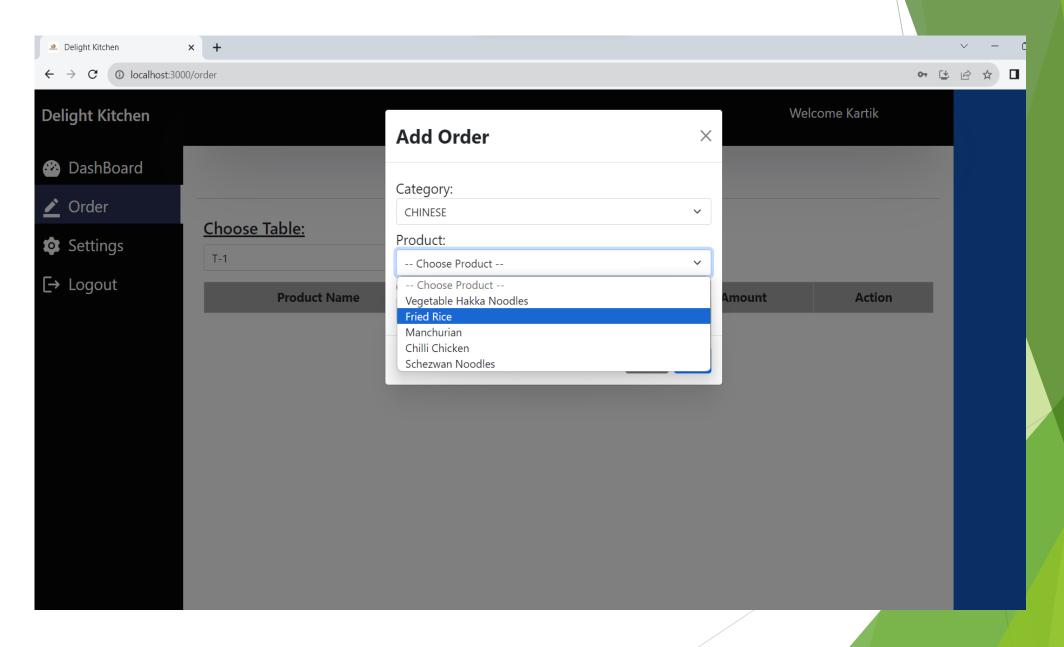
NOW LOGIN BY WAITER



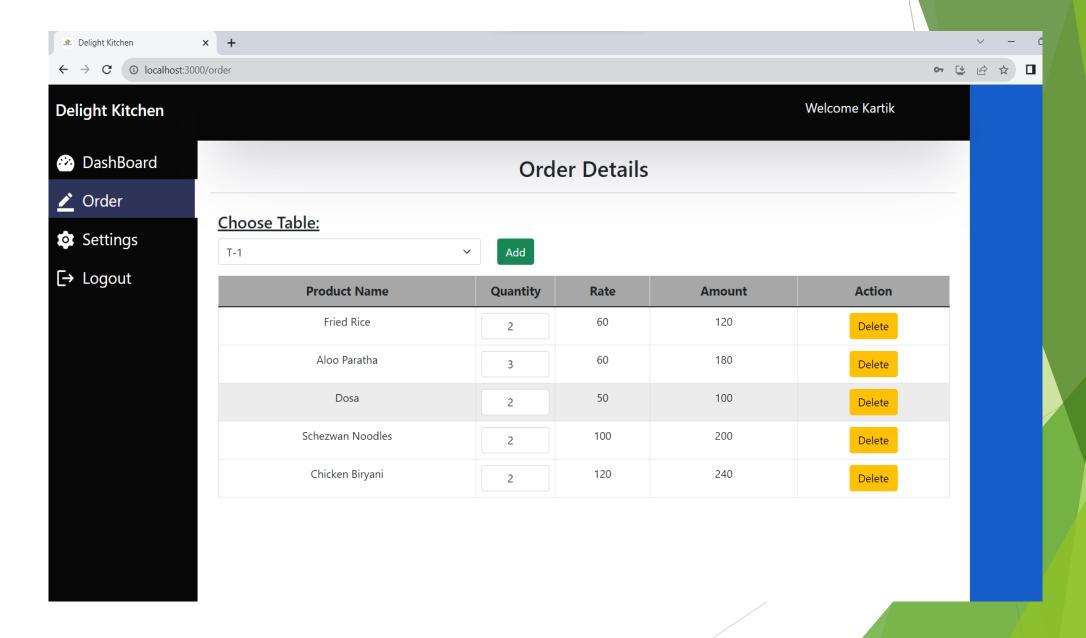
USER INTERFACE OF WAITER



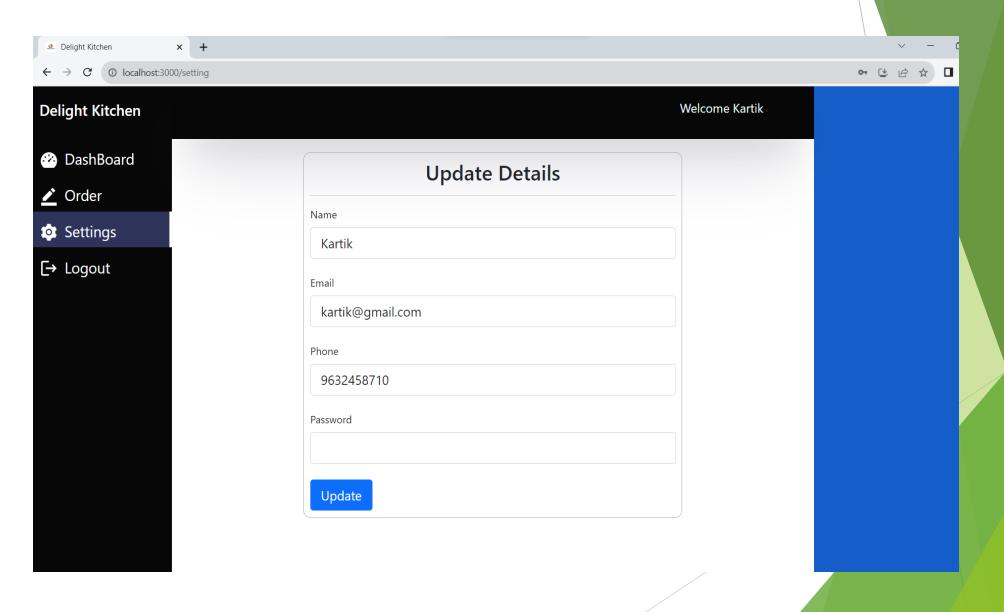
ORDER TAKING BY WAITER OF T-1 TABLE CUSTOMERS



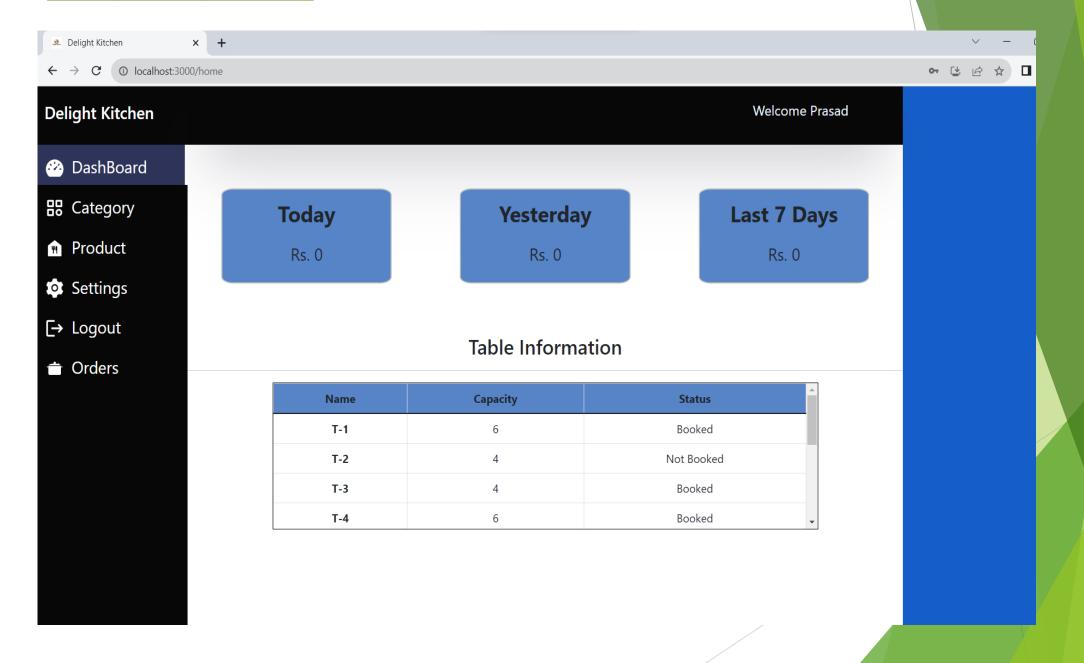
ORDERS TAKEN BY WAITEER FROM T-1 TABLE WHICH WILL BE HANDELED BY CHE



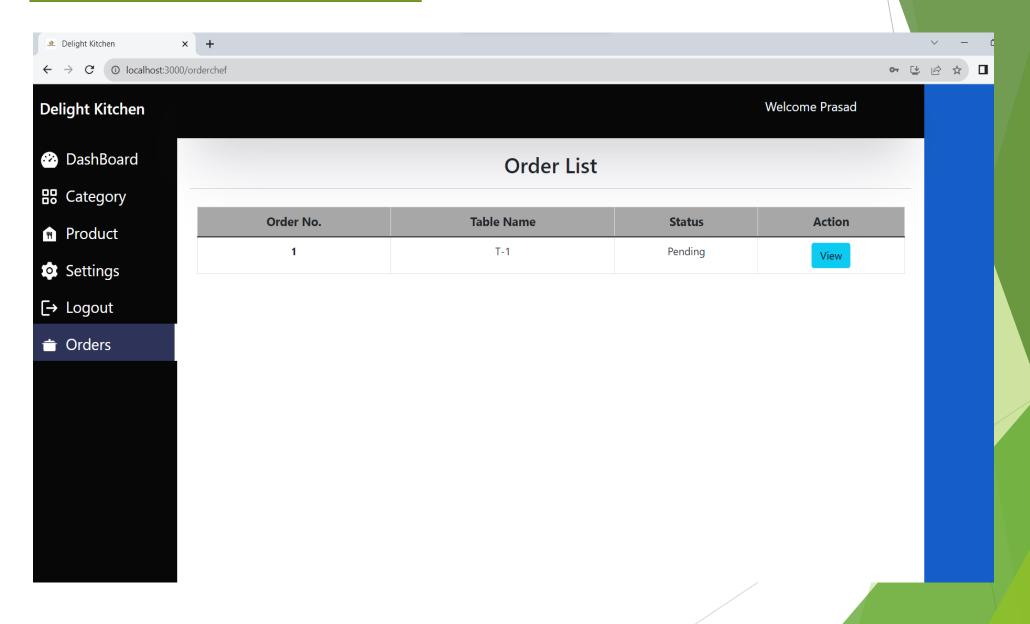
WAITER CAN CHANGE HIS PASSWORD, NAME OR USERID FROM SETTING SECTION



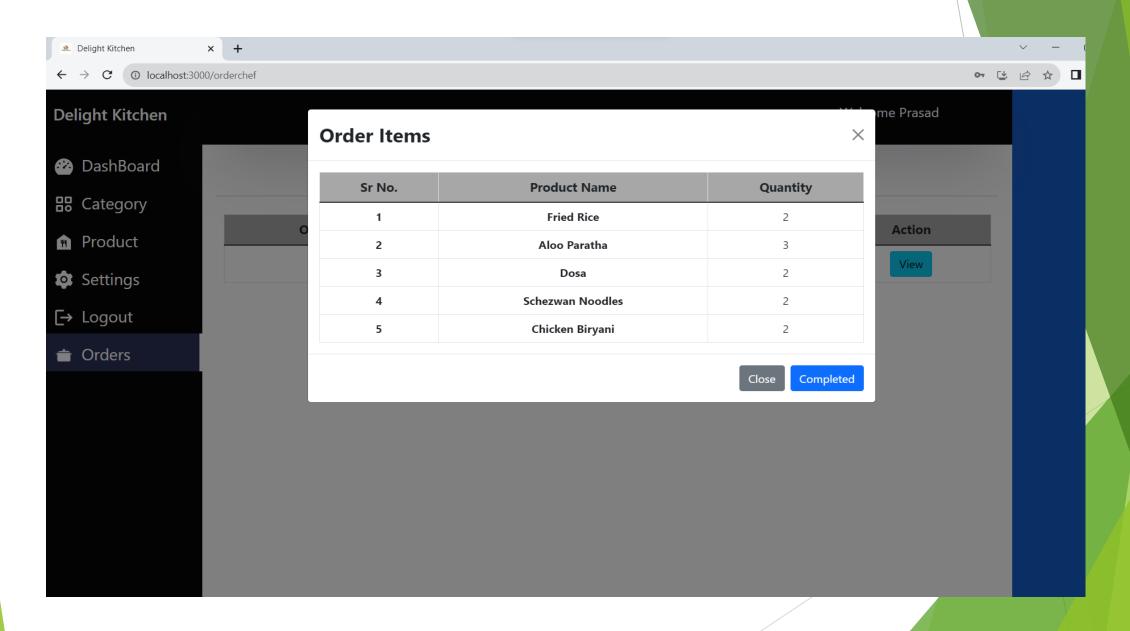
CHEF (Prasad) logged in



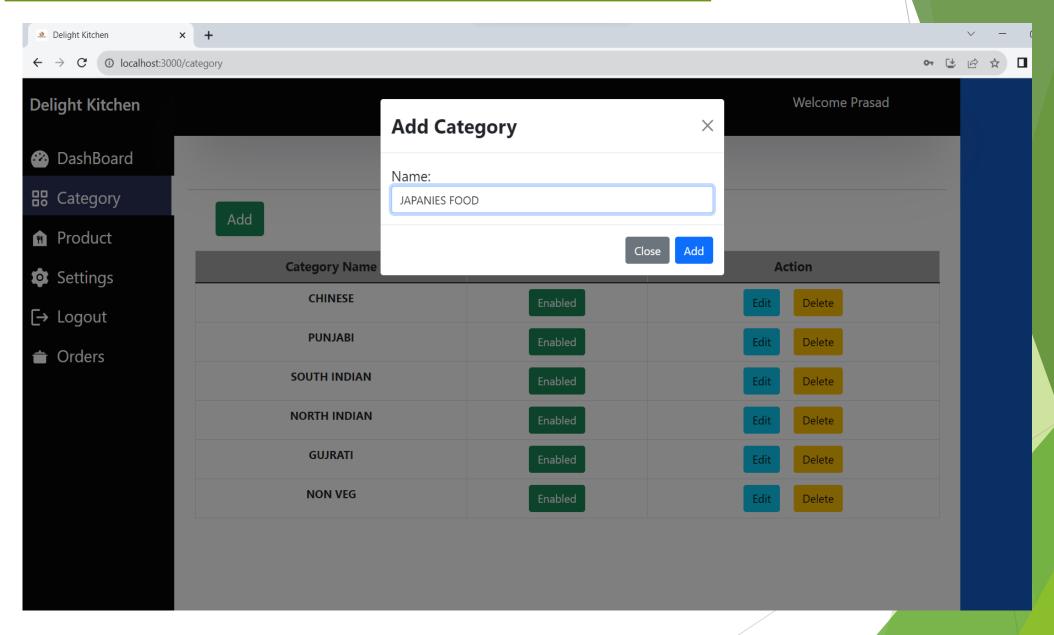
CHEF CAN SEE PENDING ORDER LIST



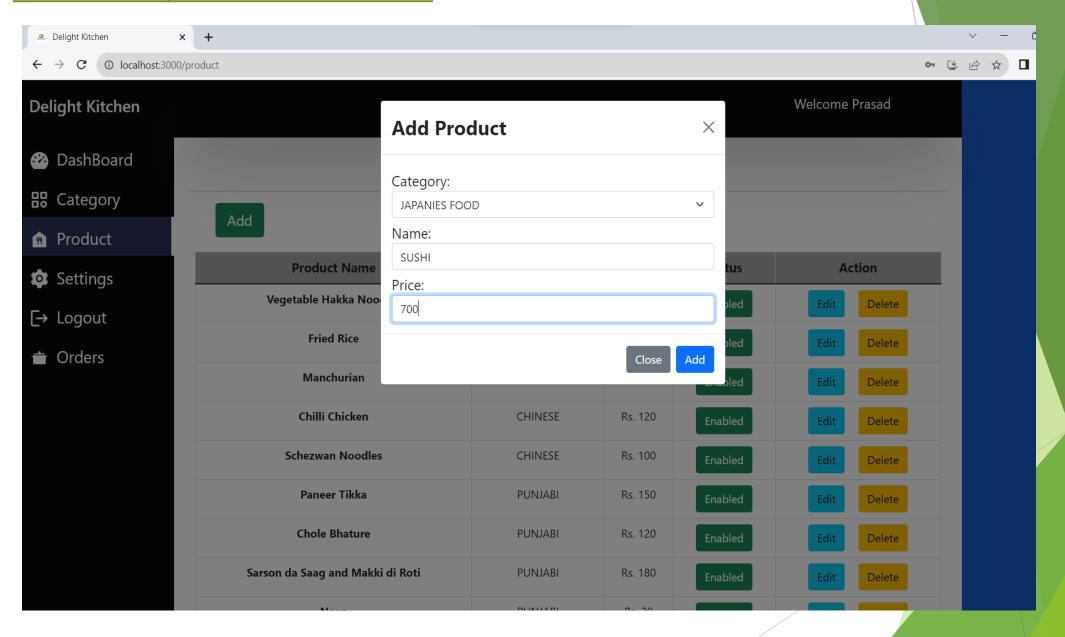
CHEF CAN MANAGE APPROVE/ COMPLETE ORDER



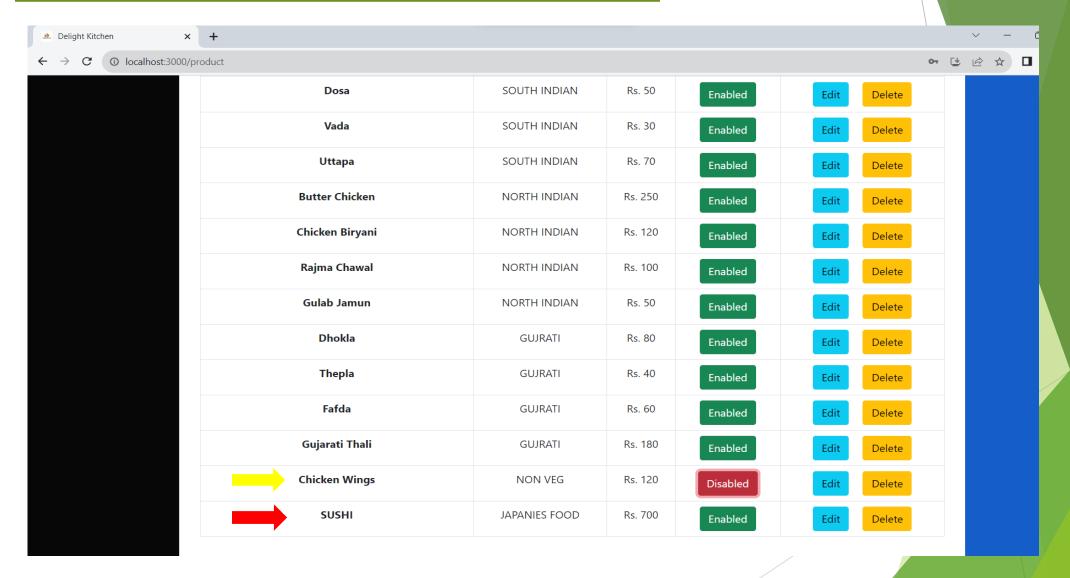
CHEF CAN ADD/DELETE/DISABLE/ENABLE /EDIT FOOD CATEGORIES



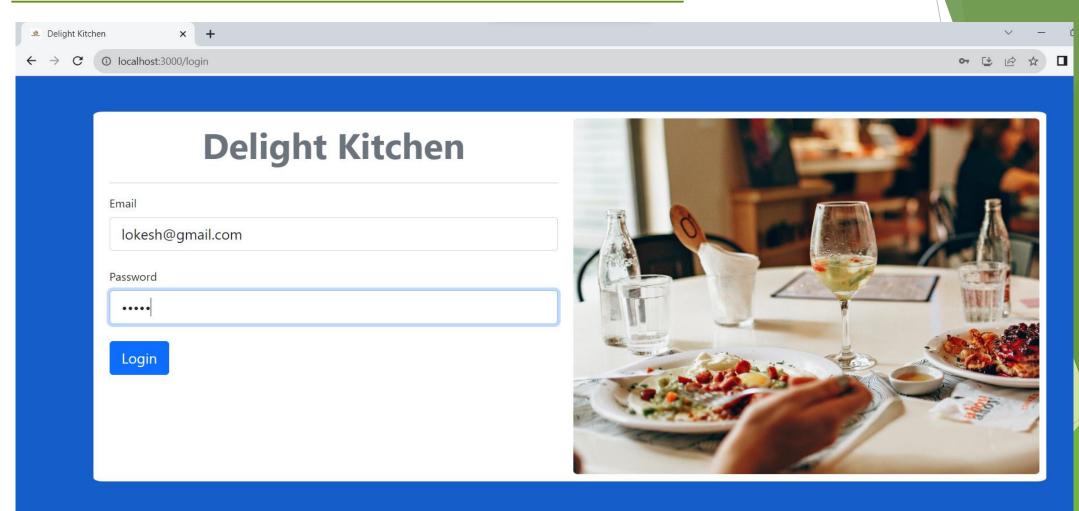
CHEF CAN ADD/DELETE FOOD PRODUCT



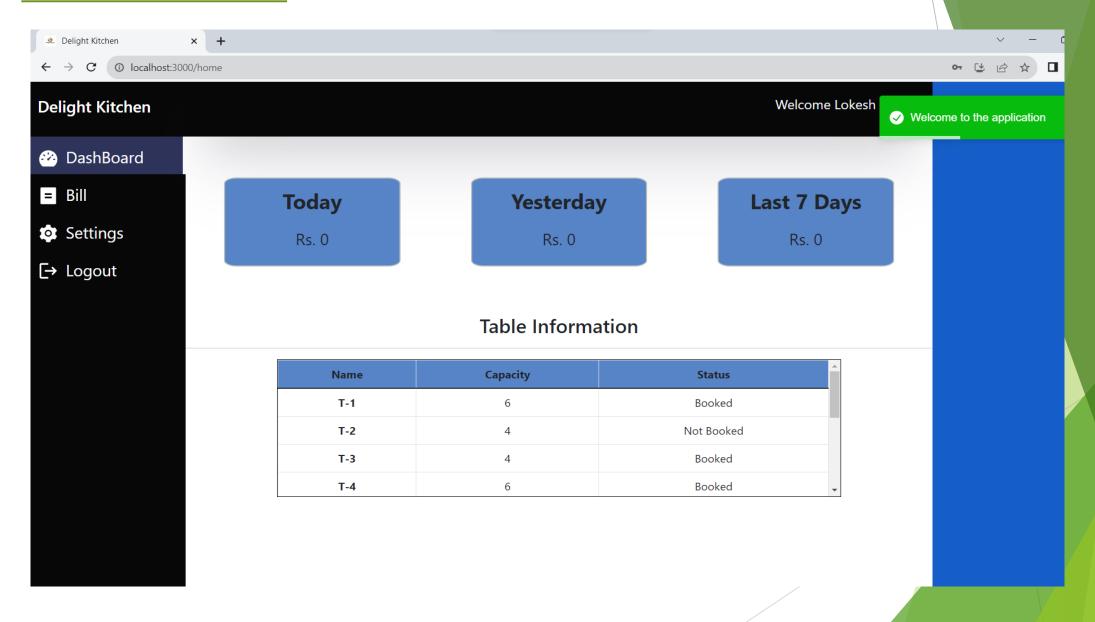
JAPANIES FOOD PRODUCT SUSHI ADDED BY CHEF CHICKEN WINGS DISABLED BY CHEF DUE TO ANAVAILABILITY



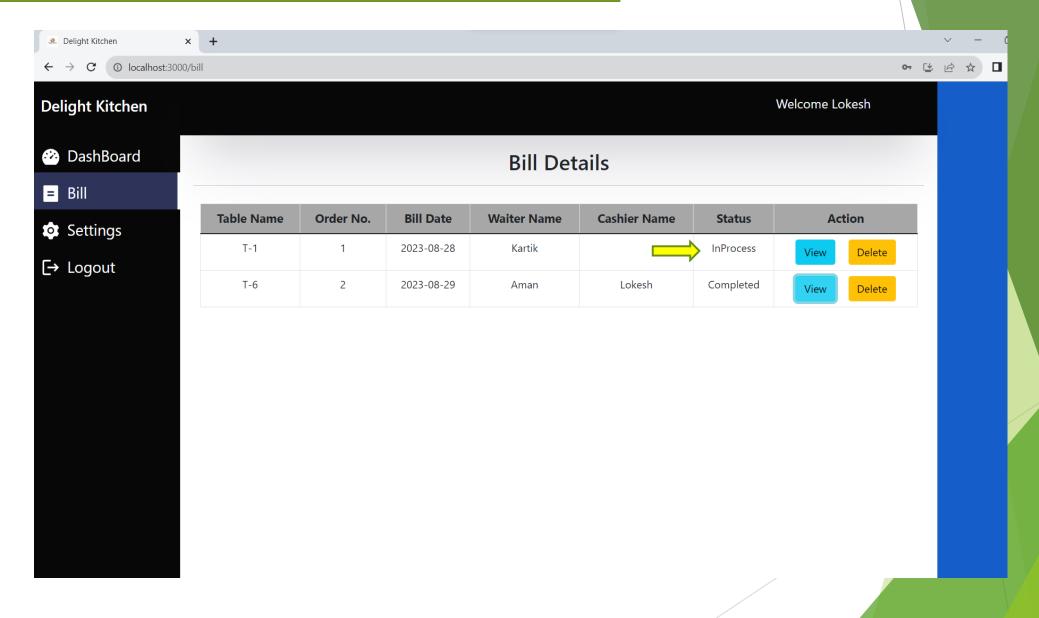
LOKESH CHOUDHARY LOG IN AS A CASHIER USING CREDIENTIAL



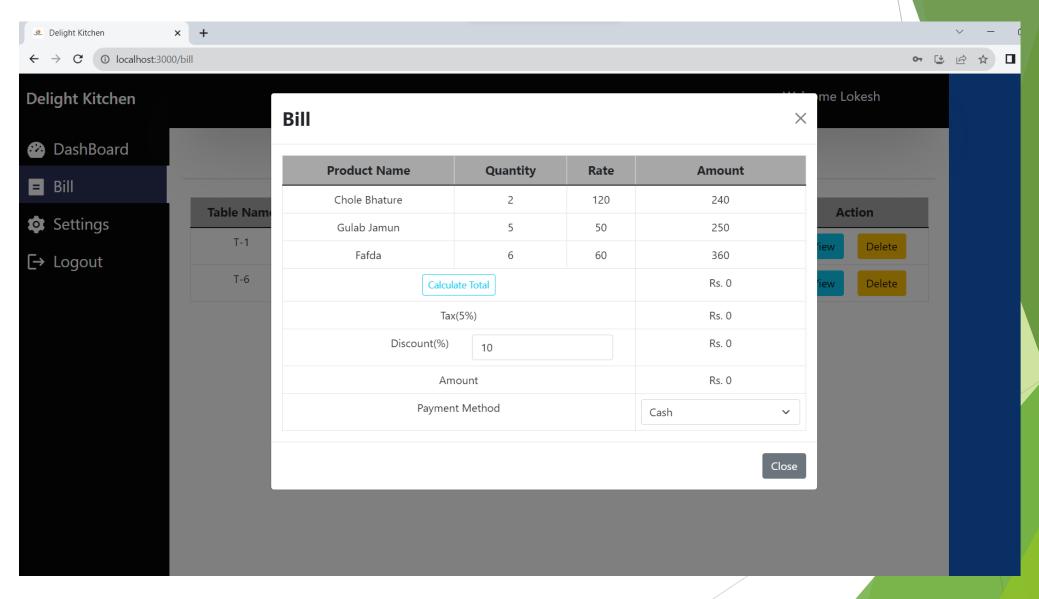
DASHBOARD OF CASHIER



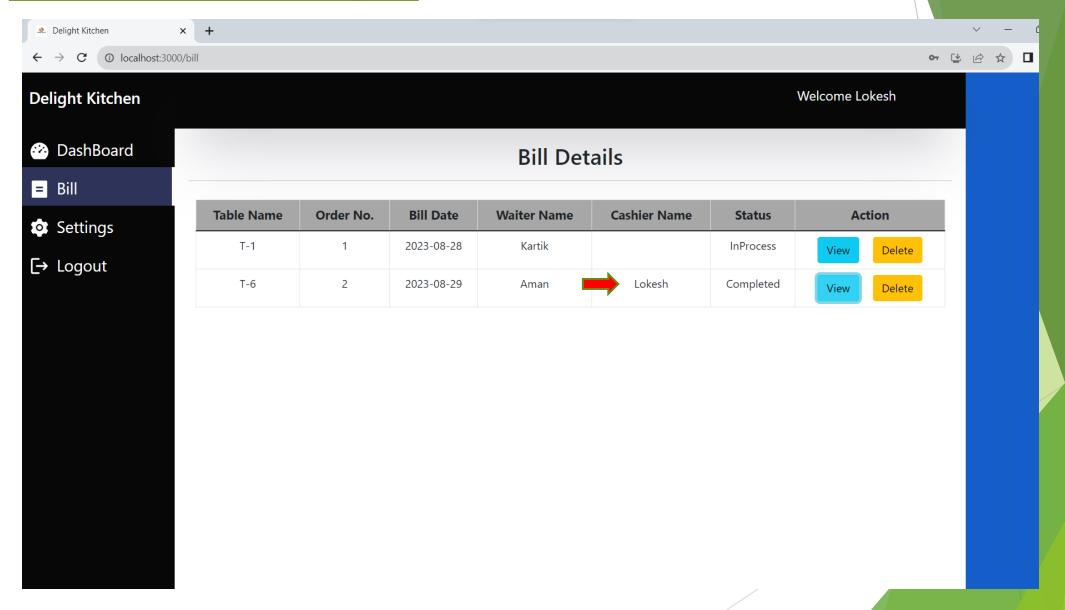
CAHIER CAN VIEW COMPLETED AND PENDING PAYMENT BILLS



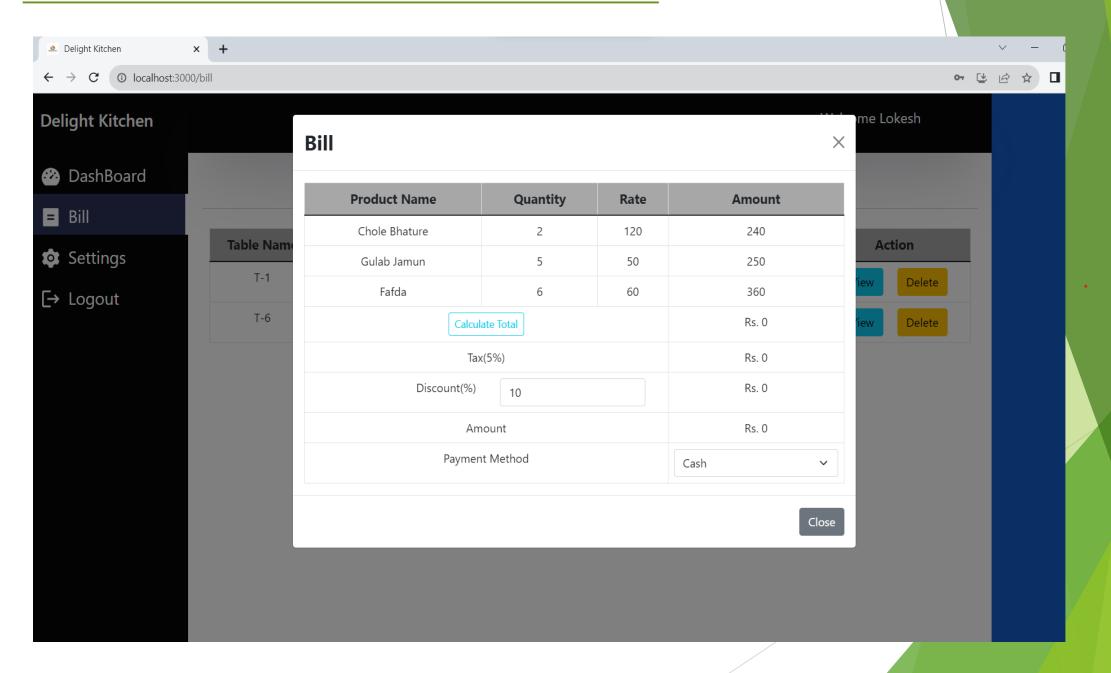
CAHIER CAN GENERATE BILLS AND CAN APPLY DISCOUNDS AND TAXES TOO



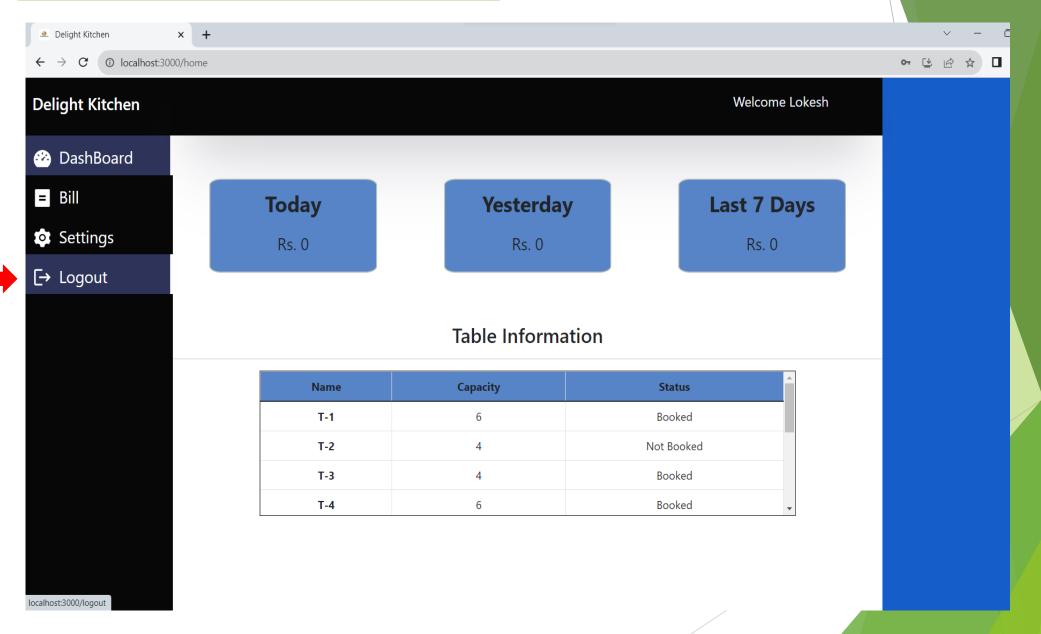
Payment done and order is completed



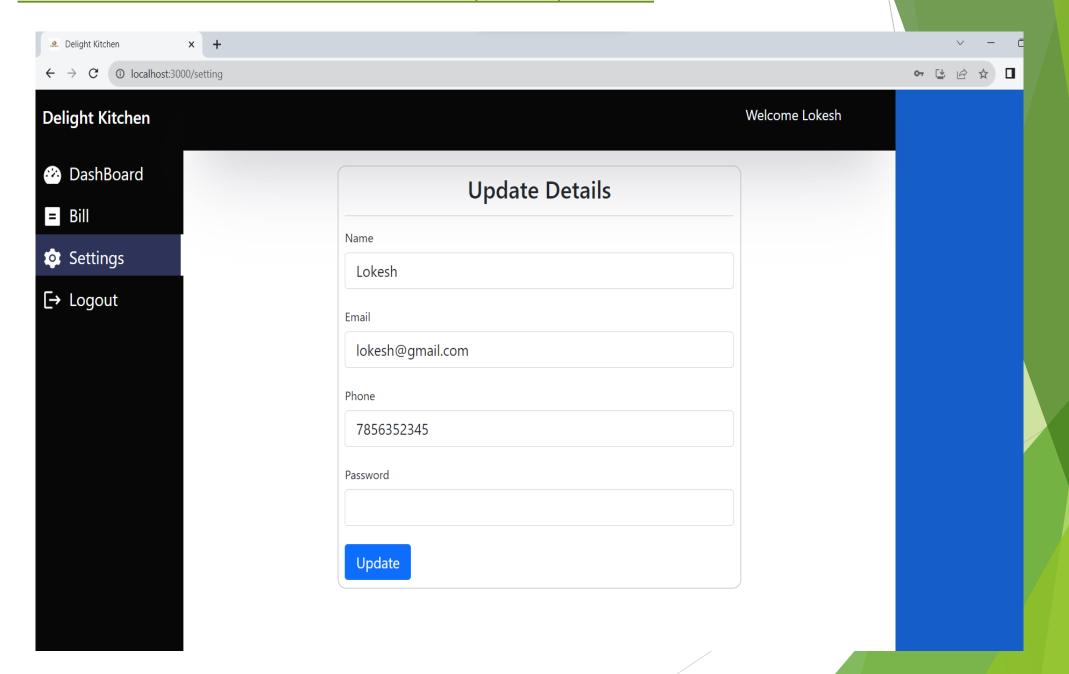
CAHIER CAN SEE PAYMENT HISTORY AND COMPLETED BILLS



ALL THE USERS(STAFF) CAN LOGOUT FROM APPLICATION FROM LOGOUT SECTION OF THERE RESPECTIVELY UI



CAHIER CAN ALSO CHANGE HIS PASSWORD / NAME / USERID



Conclusion

Restaurant management system puts forth the actual working of a restaurant. Staff management, food item and category management, bill management, order management, table management, etc. similar to a restaurant are the key features of our project. Staff person having their job can access different functionalities of the application to service the visited customer effectively and additionally manager can there to monitor the workflow of the whole restaurant.

Future Scope

As the saying goes, necessity is the mother of invention, and nothing spurs innovation in technology for better restaurant management we are comes with this application which will improve the customer experience, there is no confusion due to large number of orders because of this application.

Now in future we can add some additionally feature in this application like cloud kitchen, different type of online payment method and like home delivery options like feature we can add in future, this single application can use by restaurant to restaurant management, online food ordering, employees payroll management like everything related to restaurant we can manage A to Z.

In futures we can improve better UI so the user experience also becomes smothering.

95% of restaurant operators view the ability to improve guest satisfaction and the quality of the guest experience as one of the biggest benefits one can expect to gain with the right restaurant management

This system will help to manage the restaurant business systematically. In this management system, we will provide a web application that can be used by the Manager along with the staff of that restaurant to manage the food orders given by the customers, so that the manager of that restaurant can monitor and ensure the smooth conduct of the whole system.

This will lead to serving food faster and ultimately a better kitchen place to revisit it again. In addition to this, the system is capable of hiring different job roles required for a restaurant, the required information about staff will be saved in the system which can be only accessed by the system admin.

Thank You!!