Project team 10 - <Restaurant Automation System>

Project Proposal

Introduction

Many of the restaurants have lot of manual intervention like waiters which demands human effort and time, as synchronization among chef and customers may take time. Restaurants use menu cards and notepads which involves paper work.

Our project "Restaurant Automation System (RAS)" is web application to restaurant management which is focused on saving labor, cost, time, and paper by replacing all with this   application. This system focuses to provide service facility to restaurant . The services that are provided is food ordering,reservation table management,customer information management and waiter information management, menu information management and chef information managemnt.

Project Overview and Statement of Proposal

We are aiming to build a software for placing orders in a restaurant. The application aims in providing services like view the restaurant menu, view the ratings for the items given by other customers, place an order and update the order within specific time period.

Furthermore, this project will improve restaurants management and enhance business. This project develops a software system to help restaurant personnel coordinate their activities and improve their services, and for the management to track business growth and create future plans.

> **Statement of Proposal:** *We propose to develop an application which can be used in any restaurant with just one time investment. The application is accessible only to the Customers, Manager and the Chef so that all can have the view of the orders placed. Main objective is to build the system that creates a working software system which can handle the ordering process; in particular to the flow and storage of order information. Payment system will be included in the application for customers to pay the bills.*

Project Scope and Objectives

Placing an Order:
Manager and Chef can view the orders placed
Customer can create, update, cancel an order

Menu Items:
Customers, Manager and Chef can view the menu items
Chef can edit the menu based on daily specialities/ Happy Hours

Payment Option:
Customers can pay the bill using their cards directly which facilitates ease of payment

PROS:
Labour cost is saved
Time can be saved
Reducing the use of Paper
Providing synchronization among Chef, Manager and Customers
Easy modification/ updation/ cancellation of the order within a specific time