*Project Proposal*

*For*

*Restaurant Management System*

BCIS Department

Apex College

**POKHARA UNIVERSITY**

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To,

Research and Extension Centre

Apex College

Pokhara University

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# ABSTRACT

This project titled as “Restaurant Management System” is developed in Php using HTML, bootstrap, javascript and CSS. We have used HTML, CSS, Laravel and VEU.JS in front end and SQL developer and database as back end. This is a concept of placing orders in a Restaurant via web application and reserving table from any places using the restaurant web application by the users. In this system the admin can login and store the food menu item, their price list and user as well as other admin information from the system. This system is developed to provide service facility to restaurant and also to the customer. This restaurant management system can be used by employees in a restaurant to handle the clients, their orders and can help them easily find free tables or places orders. The admin can access, add, update and delete the menu list of the restaurant as well as also can view the number of order list they are getting and also can view the reservation of table done by the online user. This system also enables the delivery of food to the customer at desired location by selecting food online. Our system would also be enabled as a POS (Point of Sales) in the restaurant. The guest user can only view the menu provided by the restaurant and get detail about the restaurant by sending message to the restaurant. The user must be login to order the menu from the restaurant and the order places are sent to user cart for further information where the user can edit their order or delete the order as well also can view the bill.

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# List of Abbreviation:

* HTML: Hyper Text Markup Language
* CSS: Cascading Style Sheet
* SQL: Structured Query Language
* DBMS: Database Management System
* PHP: PHP Hypertext Preprocessor

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# CHAPTER 1

## Introduction:

Restaurant Management Systems are the crucial technology components that enable a single outlet or enterprise to better serve its customers and aid employees with food and beverage transactions and controls. A point of sales system is either a stand-alone machine or a network of input and output devices used by restaurant employees to accomplish their daily activities including food and beverage orders, transmission of takes to the kitchen and other remote areas, guest-check settlement, credit card transaction processing, and charge posting folios.

Restaurant Management System is a web application for manage the restaurant business. This system is developed to automate day to day activity of a restaurant. Restaurant is a kind of business that serves people all over the world with ready-made food. This system is developed to provide service facility to restaurant and also to the customer. This restaurant management system can be used by employees in a restaurant to handle the clients, their orders and can help them easily find free tables or places orders. The Restaurant Management System helps the restaurant manager to manage the restaurant more effectively and efficiently by computerizing meal ordering, billing, inventory control, sell management, employee management, and report generator. The users can do online payment through khalti app otherwise they can do payment at cash on delivery.

Many restaurants have a lot of difficult to manage the business such as customer ordering and reservation table. By using manual customer ordering it is difficult for the employee to keep the correct customer information and may lose the customer information. Nowadays, many restaurants manage their business by manual especially take customer ordering. Today, restaurant waiter takes the customer ordering by manual system with using paper. This is problem for restaurant waiter the probability lost and duplicates customer information. Additionally, it would affect to reputation restaurant in operate management of ordering, hides the restaurant waiter information also by manual system kept use paper and this is difficulty for restaurant administrator to find waiter information, probability missing the paper and difficult to arrange the schedule. Sometimes, waiter information and customer information is important to restaurant administrator for reference in the future. Therefore, this restaurant management system will have contain a higher level of security which is known as cross site request forgery and ordering and reservation management will become easier and systematic to replace traditional system.

The best way to optimize these activities is growing the business online as well. Today’s generation encourages high-tech services especially over the internet. Hence, the project is developed proficiently to help restaurant owners automate their business operations. This project serves the best way of maintaining customer’s information and caters their needs.

## Objectives:

### Academic Objectives:

* To complete the minor-project we mentioned by the university in a specified time.
* For the partial fulfillment of requirement for the degree of BCIS.
* To learn about time management and explore more on group work with environment.
* To improve skill in information technology and database management system.
* To encourage and motivate team members.
* To utilize the theoretical knowledge and bring it into practical form.

### Specific Objectives:

* To learn about the real time working of web development fundamental concept.
* To develop a viewable platform on any devices with 100% responsiveness.
* To develop a web based application, which can easily and effectively manage ordering and billing of food items.
* To help reduce manual, repetitive and paperwork.

## Theoretical Background and Working Summary

### Theoretical Knowledge Required for the Project:

In order to complete this project we required some theoretical knowledge about the internet technology and about its components and networking like HTML, LARAVEL, GIT BASH, VUE JS, and CSS. For the storage management of the data of the proposed system we also have knowledge about database management like MYSQL.

### Context Flow Diagram:

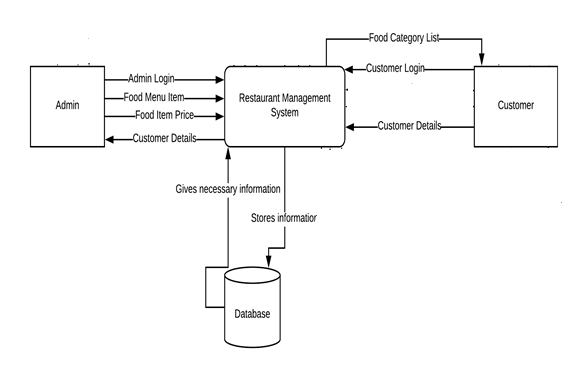


Figure 1.Context Flow Diagram

## 1.3.3Working Principle of the Project:

The proposed project will be useful mainly for the restaurant businesses and customer who love to prefer the readymade food, organizing seminars and events. Nowadays, people prefer the home delivery services for the food products as well as restaurant businesses use the manual system for booking of hall, customer orders. But, with the help of this management system it provides dedicated services to restaurant business as well as customer too. In this system, restaurant can manage their inventory, sales, account, billing as well as food item and employees of their work place. Besides these, the system lets you effortlessly manage your entire restaurant inventory, bar, confectionery, coffee shop and sweets shop. Table management tool keeps updating the table bookings information by providing them color codes for easy understanding. You can connect you whole restaurant chain with the system to import and export data related to inventory, sales and bookings. The system operates flawlessly, making you more customers focused. It ultimately results in better user experience and the guests feel like visiting your restaurant again and again. Convenience is a key business driver in the hospitality industry, and the restaurant offering the convenience of table booking, payments and food options to the guests get more customers too.

# 

# CHAPTER 2

## 2.1 Literature Review:

Restaurant Management System, a proper and systematic system which deals with the management activities of the restaurants in this competitive 21st century. We came to know about this project from visiting the renowned restaurant and café Red Mud Café of Jhamsikhel. We visited there for our refreshment and we got to know that they have digital way of taking order from the customer and digital billing view for the customers.

By seeing the management service at the Red Mud Café we were inspired and decided to do this project and implement in real time for the restaurant those who are seeking for the systematic and ease way of providing their services to the people within their business place as well as out of their business area like home based order. We want to develop this system to make the restaurant business to operate smoothly and customer to get enough satisfaction as well as help the restaurant to operate in the competitive market and sustain for a long period of time. This system gives its user an easy way to perform their tasks effectively.

For making this project, we surveyed many restaurant and café to know whether any of them has used this system. But we got to know that only few renowned restaurant are using these kind of system but they lack the online order system in their used system. In development of this project, we need to know all the components that are attached to restaurant in order to include in the new system so that user can feel easy to operate with this system.

For the further enhancement, we are searching for more features and conducting more research in order to build this system effectively with more features.

# CHAPTER 3

**Testing**

Test of the System

|  |  |  |
| --- | --- | --- |
| **S.No** | **Topic** | **Remarks** |
| 1. | User Register | Pass |
| 2. | User Login | Pass |
| 3. | Admin Login | Pass |
| 4. | User Menu View | Pass |
| 5. | User Menu Order | Fail |
| 6. | Admin Menu Upload | Pass |
| 7. | Admin Menu Edit | Pass |
| 8. | Admin User View | Pass |
| 9. | Admin Registration | Not Included |
| 10. | Admin Registration using Laravel Eloquent (Tinker) | Pass |