

REQUIREMENT ANALYSIS DOCUMENT

Restaurant Automation System

-----**Team 5**

Team Name : **Friendly Feasts**

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Introduction:

Restaurant automation systems are designed to streamline and enhance the various operations involved in running a restaurant. By integrating advanced technology and software solutions, these systems help improve efficiency, reduce errors, and provide a better overall experience for both customers and staff.

Objective:

The objective of a restaurant automation system is to streamline operations, enhance efficiency, and improve accuracy across all aspects of the restaurant's functions. This leads to increased customer satisfaction, reduced operational costs, and data-driven decision-making for better business outcomes.

Technologies Required:

- (1)HTML
- (2)CSS
- (3)PHP
- (4)MYSQL
- (5)JAVA SCRIPT
- (6)JSP SERVELET
- (6)DATABASE CONNECTION(JDBC)

Purpose of the system:

The purpose of a restaurant automation system is to optimize and streamline the various operational processes within a restaurant. By automating tasks such as order processing, inventory management, billing, and customer relationship management, these systems aim to enhance efficiency, reduce errors, and provide a seamless and satisfying experience for both customers and staff.

Ultimately, the goal is to improve overall productivity, ensure consistent service quality, and support data-driven decision-making for better business management and growth.

USERS:

They are mainly six types of users are there:

- (1) Restaurant Owner
- (2) Manager
- (3) Sales clerk
- (4) Cheff/Kitchen Staff
- (5) Accountant
- (6) Customers
- (7) Restaurant Database

Functionality of each user:

(1)Restaurant Owner:

- a.He view the count of staff and monitors the restaurant profit and loss.he provides the capital for running of the restaurant.
- b.Checks the feedback given by the customer and updates the restaurant according to the feedback. views the financial status.

(2)Manager:

- a.Views custsomer orders, check stock levels, updates the items and prices according to the availability of item.
- b.Monitors the staff attendance.provides the billing details to the Accountant.checks the order status.views the stock details.confirms the payment process.

(3)Sales Clerk:

- a.Viewing the assigned orders of the customers.updating the food items and there availability.
- b.Providing the new food items.deleting the food item if its stock is completed.

(4)Cheff/Kitchen Staff:

- a.Checks the details of the orders placed by the customers. Makes the food item ordered by the coustomer.
- b.Updates the availability of the food item and raw material to the manager.

(5)Accountant:

- a.Provides the capital invested on the stock and the profit/capital earned in a day/month to the manager.
- b.Monitors the daily base transactions of the restaurant and provides this data to the manager.

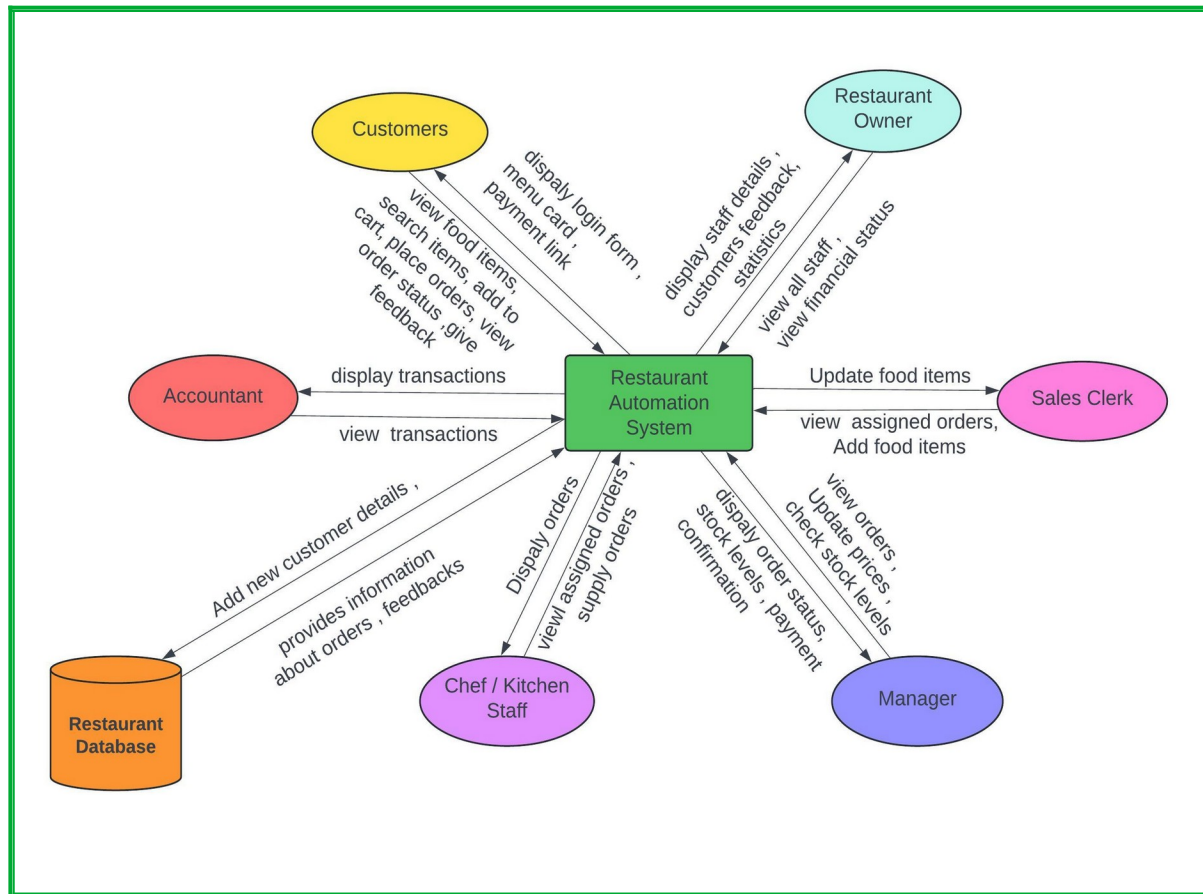
(6)Coustomer:

- a.enters the login details on the website.Checks the menu provided by the restaurant.search th food item.checks the price of the food item.
- b.add the food item into cart.place the order and selects the payment type.
- c.Gives feedback to restaurant according to behaviour towards him.

(6)Restaurant DataBase:

- a.Adds the coustomer details in it.provide the information about the customer orders and feed back to the manager.

CONTEXT DIAGRAM :



Requirements(or)Functionalities:

They are several functionalities such as:

1. Order Processing
2. Billing
3. Accounting
4. Inventory Management
5. Menu and Pricing

- 6.Statistical Report
- 7.Supply Ordering
- 8.User Interface
- 9.Security
- 10.Payment and Processing

Information about each functionality:

(1)Order Processing :

- a.Patiently taking orders from the customers.
- b.Ensuring orders are delivered efficiently to the kitchen for preparation.

(2)Billing :

- a.Capability to process bills and gather them.
- b.It provides information about its employees and billing history.

(3)Accounting:

- a.Documenting all financial transactions like profit, loss, inventory on hand, cash flow, etc.
- b.Accounting is the most important job in the restaurant because all the profit and loss was calculated by him/her only.

(4)Inventory Management :

- a.The process of storing, ordering, and selling of goods and services.

b.It also involves managing the flow of raw materials.

(5)Menu and Pricing:

a.The process of setting individual menu prices based on key metrics.

b.Such metrics often include restaurant overhead expenses, especially various food costs and labor costs.

(6)Statistical Report:

a.The process of maintaining the food order levels from the customers on a daily basis and also stock of the raw materials.

b.By these report we can estimate budget that is spend per day(or)per year.

(7)Supply Ordering:

a.It is a document that lists the items requested by the restaurant from its vendors or suppliers.

(8)User Interface:

a.It is a process of maintaining details of customers and their orders in the system.

b.By these owner can known who is current working staff details easily.

(9)Security:

a.Determines the theft and other potential crimes, both during and after business hours.

b.Maintaining the alarms, CCTV.

(10)Payment and Processing:

- a.Payment processors ensure secure and efficient payments using advanced authentication protocols, risk management systems, and fraud prevention tools.
- b.These is important phase in system because by these we can estimate the profits.