Lakshitha Bake House Scenario

"Lakshitha Bake House," which has been in business for several years and has gained a loyal customer base in the community. The bakery specializes in freshly baked bread, pastries, cakes, and other confectionery items. And it has three branches located in Gelioya Town. The Bakery has employed around 14 employees to their business. First started with just one small shop, the owner Mr. Lakshitha Jayasinghe was able to expand his business into three branch bakery link in the town.

Mr. Jayasinghe has always relied on handwritten records and cash registers to keep track of their sales and inventory. However, with the growing demand for the bakery and the increasing complexity of the operations, Mr. Jayasinghe has decided to explore the option of expanding into an electronic database and has contacted our company to deal with it.

As our companies Back-end developer, I got the opportunity to work on the project. I was able to conduct an analysis of the bakery’s operations, including sales, inventory management, production, and customer data. Then I was able to identify the areas where the bakery can benefit from an electronic database, such as automating order processing and streamlining inventory management.

After information gathering, We suggested moving on to an electronic database which provides, features such as inventory management, order tracking, customer relationship management, and sales reporting. The database system is designed to be user-friendly, allowing the owner and his employees to easily enter and access data through an intuitive interface.

The electronic database also streamlines the bakery's operations by automating several manual processes, such as inventory counting and order tracking. This automation reduces the chances of errors and frees up staff time to focus on more critical tasks, such as customer service and product quality. By our expansion our goal is to, please the bakery owner with the return on investment from implementing the electronic database system and plans to continue to use it as the bakery expands and grows in the future.

Entities of the Bakery

1. Customers: people who come to the bakery to purchase baked goods.
2. Products: the baked goods sold by the bakery, including bread, pastries, cakes, cookies, and other confectionery items.
3. Inventory: the raw materials and supplies used to make the bakery's products, including flour, sugar, eggs, butter, and other ingredients.
4. Suppliers: the businesses or individuals that provide the bakery with the raw materials and supplies needed to make their products.
5. Employees: the people who work at the bakery, including bakers, sales staff, and managers.
6. Equipment: the machines and tools used to produce and sell the bakery's products, including ovens, mixers, display cases, and cash registers.
7. Orders: the requests made by customers for specific baked goods or products.
8. Sales: the revenue generated by the bakery from the sale of its products.
9. Marketing: the strategies and tactics used by the bakery to promote its products and attract new customers.
10. Location: the physical space where the bakery operates, including the storefront, kitchen, and storage areas.

Attributes of the Bakery

1. Product attributes: these are the characteristics of the bakery's baked goods, such as flavor, texture, shape, size, and appearance.
2. Pricing attributes: the pricing strategy of the bakery, including whether they offer competitive prices, premium prices, or discounts for certain products.
3. Location attributes: the physical location of the bakery, such as the accessibility of the storefront, proximity to other businesses, and foot traffic.
4. Service attributes: the level and quality of customer service provided by the bakery, including friendly staff, efficient order fulfillment, and a welcoming atmosphere.
5. Brand attributes: the unique personality and identity of the bakery, including its logo, marketing messages, and overall image.
6. Operational attributes: the systems and processes used by the bakery to produce and sell its products, including production efficiency, inventory management, and order fulfillment speed.
7. Sustainability attributes: the bakery's commitment to environmentally friendly practices, such as using sustainable ingredients, reducing waste, and using energy-efficient equipment.
8. Reputation attributes: the bakery's reputation in the community, including its customer reviews, word-of-mouth recommendations, and social media presence.
9. Innovation attributes: the bakery's ability to offer new and creative products, such as seasonal specialties or unique flavor combinations.
10. Quality attributes: the quality of the bakery's products, including freshness, consistency, and overall taste.