Schema Design

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Schema Designs

Designing a working schema that allows a restaurant to track live information can help that company to keep track of what items they are using, the frequency at which they’re using those items, and the popularity of those items. It can be particularly helpful to gauge how popular a certain dish is. Having access to this information can help a restaurant understand their costs for ingredients, and can help them to know which items they’re going through the most to make sure that they’re not over buying or under buying individual ingredients, that can be wasteful not only of the products, but wastes money too.

There are plenty of ways to manage inventory, and there are plenty of programs out there that can handle non-perishable items, or rather packaged items. Chicken breasts are easy enough to keep track of, so long as they’re packaged up and have a barcode. But buying items in bulk and then separating them out for individual use can cause issues. For any restaurant to keep inventory of ingredients, there must be some way to account for wasted ingredients and for tracking usage. Any time an order is entered into the register system, it could access the ingredients database and deduct the ingredients out of the totals. Plus, if someone asks for an order with a customization, it can be entered into the system and the appropriate alterations will also appear in the inventory system. The trickiest bit will be getting the newly acquired inventory into the database, chances are it will have to be added manually off of the receipts. Especially if the chef shops at their local farmers market. There would be no way to add those ingredients to the database since the markets that they buy the produce typically don’t manage their inventory digitally.

Live inventory reporting could be attained using the same database system that pharmacy inventory databases use. As the information is updated, it can be viewed at any time and display the accurate number of individual items, all the orders are tracked live and can be updated as needed as they go through the process. The nice thing about live reporting is that as soon as an ingredient runs out, the staff will know that there aren’t any more of that particular item available and can stop taking orders for that thing. Especially if it’s a key ingredient, like a core protein. That way, the servers can know before the chef even dose, that something has already had the maximum number of orders. This will also allow the chef to know that this is a popular dish, and he can order more quantities of the ingredients for next time.

Monthly reports for a restaurant can also be handy, there are plenty of reports that can help the owners and chefs to understand what dishes cost the most to make, what dishes are popular, which ingredients they’re over ordering and which ingredients they are running out of on a regular basis. This will help them to make sure that they’re not wasting money on expensive ingredients if they’re not getting used, or even ordering too much stuff that goes bad.

Some potential queries that the restaurant could try could be for ingredients with a value of 0 in their quantities. This would display and ingredients that they’re completely out of. Similarly, if they need to know how many of each vegetable they have, they could ask the data base to display all quantities for ingredients under the general description of “vegetables”. The data could be grouped into different categories, and then narrowed down into sub categories. Within each sub category each ingredient could be listed under its product name, so that each ingredient could be searched for individually, or by its sub category, which could be something like “root vegetable” for carrots and parsnips, and then could be searched in the larger category of just vegetables. It would also be wise to have the ingredients for each meal linked together, so that the chefs could search for a recipe that they want to cook for that days meals, and could look up what ingredients they already have, and what they need to get. Plus, this would be how each order could be accounted for as its being ordered. When the waiter enters the order into the system, it subtracts each ingredient out of the overall totals, and alerts them when the quantities start getting too low.

There are plenty of reasons for any business to have a solid inventory system. Among keeping track of what is available, it is helpful to keep track of average prices for what the restaurant is paying for. This can help them to make sure they’re still making a decent enough profit on the dishes to cover their overhead and pay the employees while still having some left over. A good inventory system can help the employees be ahead of the kitchen, knowing what dishes are available, and what is sold out before it becomes an issue for their customers.