

1.0 INTRODUCTION

This chapter covers background to the study, problem statement, and objectives of project, significance of the project, scope of the study and limitations of the study, schedule and budget planning, project inspiration and impact& contributions.

1.1 Background

Soup salesman named Boulanger opened the first modern restaurant 250 years ago in Paris. But when one historian went looking for proof, she found things were not so clear.

Back in the 18th century, few city-dwellers had the means for personal kitchens at home. So, before a brasserie sprung up on every corner, they ate from communal platters laid out for inn guests or bought oysters and such from street vendors. If they had a little more time and money to spend, they could visit multiple *traiteurs* (cook caterers) specialized in particular trades or guilds, like roasting meat or baking bread.

Everything changed with Monsieur Boulanger around 1765, at least, according to the bible of French gastronomy, Larousse Gastronomique.

The sign allegedly proclaimed, “Boulanger débite des restaurants divins,” (“Boulanger sells restoratives fit for the gods.”) Now, the word restaurant here refers to rich broths then considered capable of restoring one’s health. Restaurant used in many languages today actually comes from the French verb *restaurer*, meaning “to restore or refresh.”

According to Larousse and other encyclopedic food tomes, all seemed to be going deliciously until Boulanger had the nerve to serve sheep’s feet in a white sauce -pieds de mouton à la sauce poulette.

While the sheep’s feet probably tasted as expected, this problematic menu tested the rules of the time. Boulanger’s competitors said his new dish took soup to stew status. That’s because until the French Revolution, authorities required butchers, bakers and other makers to stick to their own trade.

As the story goes, Boulanger found himself forced to convince the courts that by separately preparing the egg yolk-enriched sauce on the side, then pouring it over the cooked mutton he did not step on the *traiteurs*’ territory of slowly cooking multiple ingredients together in a *ragout*.

Apparently, he won, because Boulanger’s first restaurant still tops many of the history books.

Boulanger’s place was likely a pretty basic affair. Larousse Gastronomique credits the Grande Taverne de Londres, which opened in 1782, as the “first Parisian restaurant worthy of the name” for its varied menu and individual table ambiance.

1.2 Problem statement

After taking my time and see where our world reach in technology I face some issues in current restaurants because their use manually system, first issues is menus which are sometime contain food or beverage which are not available because they not able to update menu at the time food or beverage are not around in their stocks, others issues are to consume resource when their print menus when there is some changes on menus happen like increasing of prices of food or drink and also there is no platform that can help you to find restaurants which are near you that can give chance to request food or beverage through in that platform .

1.3 Objectives

1.3.1 General Objectives

The purpose of this project is to implement automated system which will provide the good service to the customers using restaurants daily life.

1.3.2 Specific Objectives

- To update Menus at the time something changes
- To generate report of daily works
- To save money and time
- It's will help to give better service to the clients
- To make platform will help all people to know restaurants are next to them

1.4 Impact and contribution

In this project there are some people and restaurant owners that will set impact and contribution as you're going to see them.

- Restaurants current work they will help me to collect data and how they work what the issues already have and if it's as how I thought before in problem statement.
- Workmates they will give me some ideas in building this system as the expert in this field.
- Owner Restaurants wants to be partner

1.5 Project inspiration

Nowadays technology is an important thing which simplifies daily life, so as a programmer I feel in myself that I can do something good which can make easy work for owners' restaurants with their clients so after to get ideas from you and compare with all restaurants I visited, I remembered that and saw that almost of them they have some same issues, I asked myself, how can I make changes through in my skills(programming languages) as my contribution to my country which always encourages us to keep improving in technology.

After this, I expect to make them both owners' restaurants and clients be satisfied by reliable service and management, in details owners' restaurants will be easy to make good management and serve reliable service clients, then clients also will be happy for reliable service they get for that restaurants.

1.6 Schedule and budget planning

1.6.1 Schedule

This project will take time to build it in 80 days

Schedule of project	Description
5 days	To collect data
3 days	To analyze data
12 days	for building structure of system
5 days	for analyzing and build database
25 days	To make API will consume by front end
30 days	For front end

1.6.2 Budget planning

API WE NEED TO BUY	Reason	Cost
PayPal API	PayPal API which will help in payment	
Google Map API	Google maps API which will help customers to track where restaurants are locate.	

Existing system

Many Restaurants store and maintain their day to day transactions manually. But some of them are having automation system which is helping them to store the data. But such restaurants storing the information about the orders and the customers information. They don't have facility to store the information of feedbacks and favorite orders of customers over some period of time and they don't have the way to make their Menus be update at the time food or beverage are not available.

Restaurants are having standalone application so at one time, they have the facility of many screens or many operations which is happening at one time. So, they are storing them and then at last, the restaurant managers will able to see the data of last day.

The software which restaurants are using is very costly and their maintenance is very expensive

The software that we tried to get the information was called "Food Delivery" This software is free to download but the restaurants have to pay after sometimes.

2.4.1 Food Delivery

Food delivery is a system which are using restaurants in Kigali including JUMIA FOOD, Sole Luna, MR Chips etc... to order online food then they delivery that food at your home but they can't receive reservation table so, that make not easy to someone near of that restaurants want to take food on that restaurant instead of bring it at home.

2.4.1.1 Disadvantage of that system

- You can't send table reservation if you're near of that restaurants
- They delivery food only, they don't have space to sit for clients wish to sit

2.4.2 Camellia Restaurants software

Are restaurants which have different blanch in Kigali, they sell food and beverage but they don't give opportunities to the client to check menus and order they wishes online according to what they have in the stock of food and beverage, they have tried it but they fail as you can see on their website which order closed it you see only menu but you can't make order visit this site to check yourself <https://www.camelliarw.com/menu>.

2.4.2.1 Disadvantage of that system

On their platform they only show range of prices and beverages instead of publishing the menus to their customers that will need to visit their restaurants knowing what their have or if they want to order before their reach to that restaurants.

2.5 Summary

This chapter clarifies different terms used, the comparison, criticism and it gives the right way of making an improvement by implementing Food Ordering System. Also, this chapter I talked to some existence system which are similar to food ordering system how it's works and the disadvantage of their works.

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References

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