Project planning

**Project Overview**

There are four main types of information in the catering industry: personnel management, sales statistics, cost management and warehouse management.

Handling this information manually is not only tedious and complicated, but it is also prone to errors and confusion. The effective management of information using a computer can not only achieve standardization of management, but also avoid errors and improve efficiency. This system is designed and manufactured for information management in the catering industry. We plan to set up a system for chain restaurants, so there will be different permissions settings in the management system.

**Key functions**

**Login interface**: This module is used for user login, logout and logout. The login interface will automatically assign different permissions and interfaces according to different accounts.

**Main interface**: display all functional components

**Personnel management interface**: This module is used by administrators. Administrators can use it to add and delete employee information and maintain information records of the entire restaurant service staff.

**Login management interface**: The module gives users different management rights according to different types of users. Low-level users cannot access individual functions of high-level users, while high-level users can use all system functions of low-level users.

**Menu management interface**: This module integrates the restaurant's menu information through standardized management operations, so that the price, ingredients, effects and pictures of the dishes can be completely presented to the customer, so that the customer can easily choose the food they want. The permission-based design of this module will restrict ordinary employees from modifying the menu information to prevent menu prices from being maliciously modified, thereby ensuring the normal and reliable operation of the restaurant. Managers can add recipes to the system and perform daily maintenance (including modifying the price of dishes, etc.). The system can manage the entire menu by category, which can distinguish cold dishes, hot dishes, soups, and drinks.

**Order management interface**: The traditional food ordering process is made easy and convenient through the food ordering module. The food ordering information management module will check the use of the table booked by the customer while ordering food, to avoid the problem of the coincidence of traditional food ordering. And this module will give the prices of the dishes that have been booked when customers order food, helping customers to spend happily and reasonably.

**Sales statistics interface**：statistics on the current day's sales and total revenue.

**Collection interface**: the system can automatically settle the consumption situation, and can display all consumption conditions of the consumer.

**System architecture diagram**

