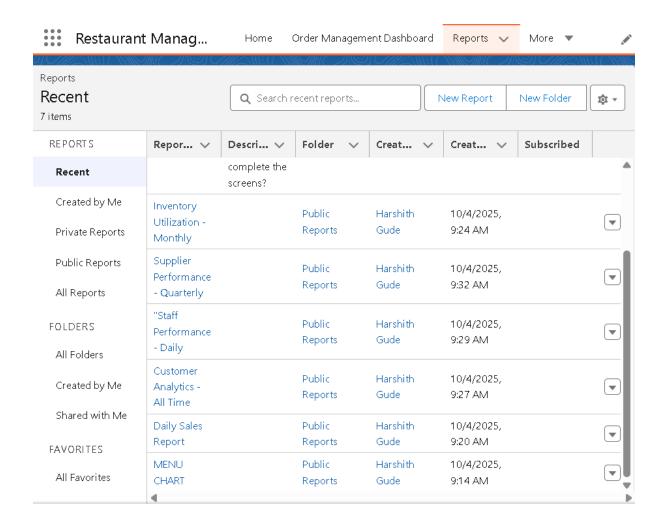
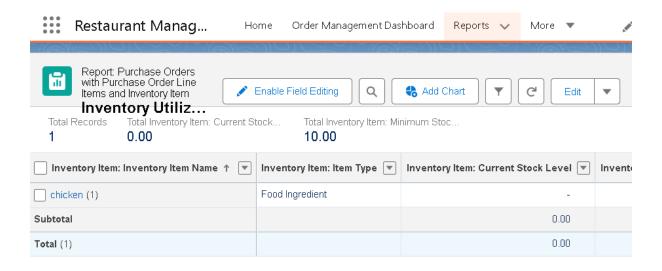
Phase 9: Reporting, Dashboards & Security Review

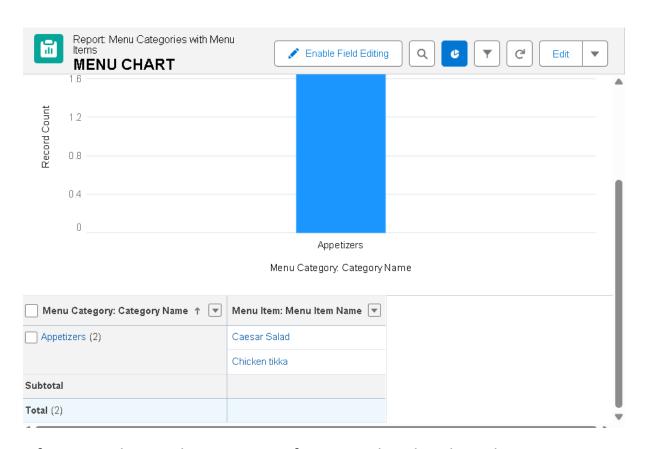
In Phase 9 of the *360-Degree Restaurant Lifecycle Management Platform*, I focused on building detailed **reports**, **interactive dashboards**, and conducting a comprehensive **security review** to ensure the application's reliability and data protection. This phase was all about transforming the large volumes of restaurant data collected throughout the system into meaningful insights that help managers make informed decisions.

I began by designing and developing a series of reports that cover different operational areas of the restaurant. These reports included Daily Sales Reports, Menu Performance Reports, Inventory Utilization Reports, Customer Analytics, Supplier Evaluation, and Profit & Loss Statements. Each report was customized with the necessary filters, groupings, and calculated metrics to provide actionable information. For example, the Daily Sales Report provided a complete breakdown of revenue, order types, and payment modes for a given day, while the Menu Performance Report helped identify best-selling and underperforming dishes based on profitability and sales volume. Similarly, the Profit & Loss Report consolidated financial data to provide a clear view of revenue, cost of goods sold (COGS), and net profits.



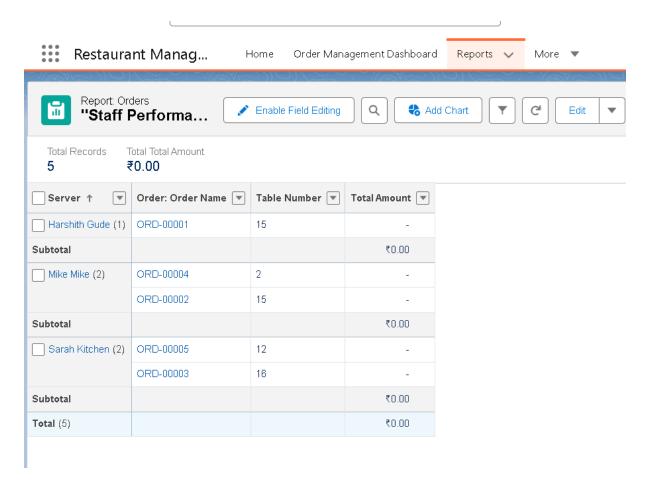


Next, I created **custom report types** to combine data across multiple related objects such as Orders, Menu Items, Inventory, and Suppliers. This allowed for advanced analysis and flexible report creation across the application. These relationships helped in understanding deeper patterns — for instance, how supplier performance impacted stock availability or how specific menu items influenced order frequency and revenue growth.



After completing the reporting framework, I developed **interactive dashboards** to visualize all this information in a more engaging and real-time format. The **Executive Dashboard** provided a high-level overview of restaurant operations, including total revenue, order trends, customer satisfaction, and stock alerts. It included dynamic charts, leaderboards, and real-time performance indicators that refreshed automatically and even sent scheduled summaries to

management. The **Operational Dashboard** was designed for the kitchen and inventory teams to monitor live order queues, track preparation times, and ensure that ingredients and supplies were adequately stocked.



Finally, I conducted a **security review** to validate that all the reporting and dashboard data respected user permissions and access controls. Role-based visibility was implemented to ensure that sensitive financial data was accessible only to authorized users such as managers and administrators. Field-level security and sharing settings were reviewed to prevent data leaks or unauthorized report access. These steps ensured compliance with best practices in data governance and privacy.

Overall, Phase 9 marked the completion of the platform's analytical layer — converting data into valuable insights and making restaurant management more data-driven, transparent, and secure.