

# UNIVERSIDAD TECNOLÓGICA DE TIJUANA DESARROLLO DE SOFTWARE MULTIPLATAFORMA

# Final Document Servicio de comedor para fabricas Equipo #7

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3D

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## Introduction

The dish service for factories is designed to provide employees with a convenient and healthy food option within the workplace. This system aims to mitigate the problem of long and slow waiting lines of employees in the cafeteria area by converting them into virtual orders, which employees can place and pay for through the platform, all from the comfort of their own space.

# **System functioning**

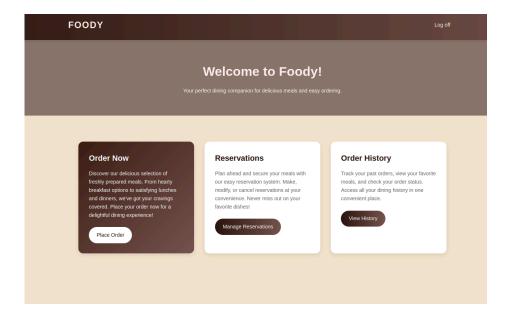
#### Home

It is the main page of the system, where the user can access all the available functionalities. Depending on the logged-in user, it redirects them to their specific home page.



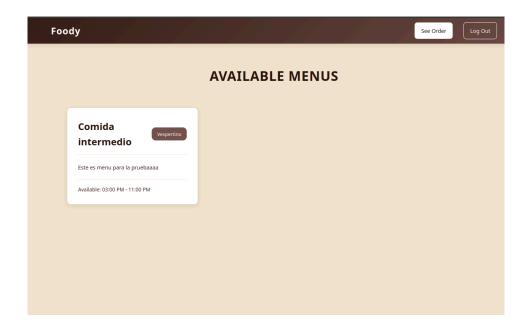
**Home Employee** 

It is the page where employees can access available menus to place their orders or manage the ones they have already made.



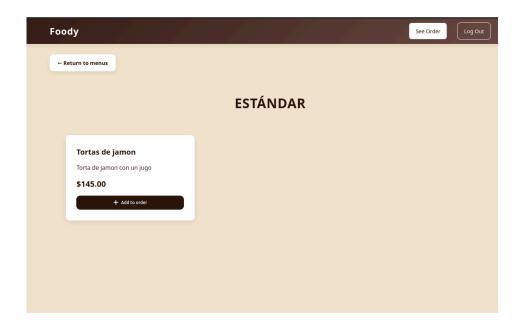
#### **Available Menus**

This section displays the menus available to customers in the system, according to the time of day when the inquiry is being made.



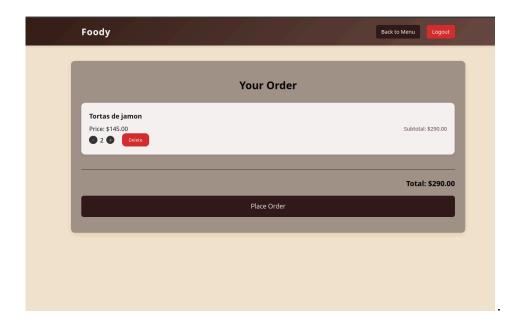
#### **Categories**

This is the section where dishes are organized into categories (Economy, Standard, and Premium) to facilitate searching.



Add to order

This section shows the option that allows the employee to add a dish to the current order being processed

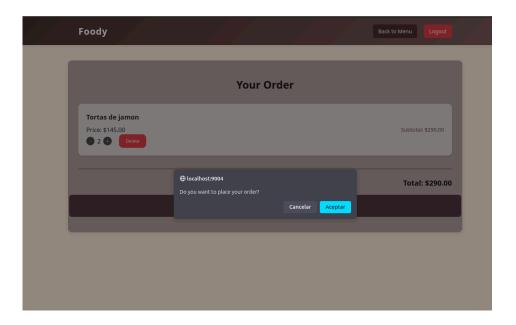


See order

This function allows viewing the dishes that have been added to the order before proceeding to the next step, which is confirmation.

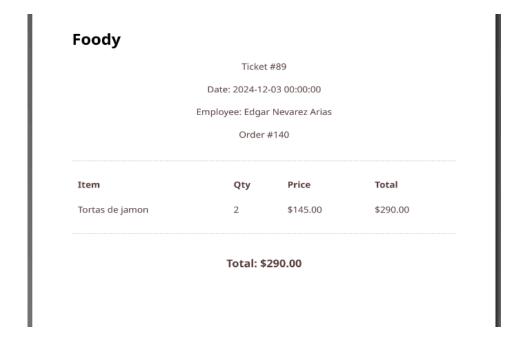
#### **Confirm order**

In the same section as "See order," there is the option to confirm or cancel the order, which is at the employee's discretion. In the first case, it finalizes the selection process, confirming that the dishes in the order are correct and ready to be processed. In the second case, the order is deleted.



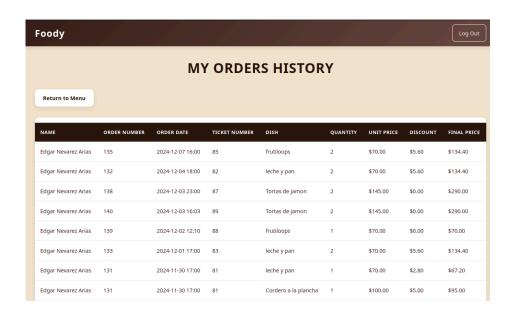
#### **Generate/print ticket**

A function that creates or prints a receipt or proof of the order made, used for the employee to show the customer the receipt upon receiving their order.



#### **Orders History**

This is the section that stores and displays the record of all previous orders, allowing users to check details of past orders.



## **Home General Manager**

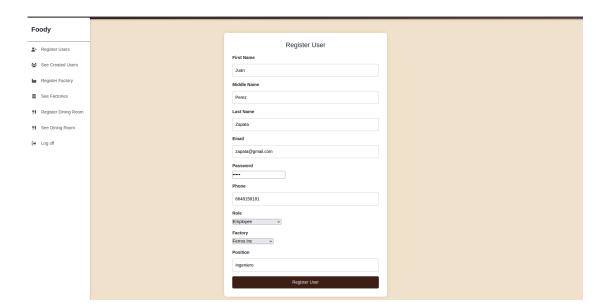
It is the page for general managers, where they can access more advanced

administrative functions, such as managing employees, dining room managers, and menus.



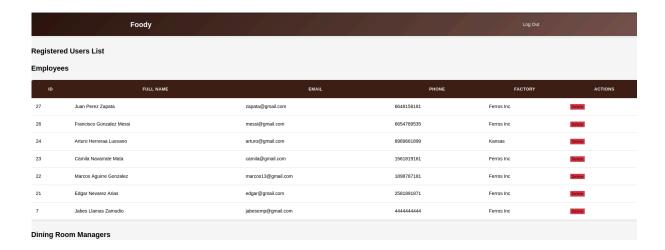
## **Register Users**

In this section, the general manager carries out the process of creating a new user account in the system. They enter relevant information such as name, email, password, and other necessary details to activate the profile and grant access to the platform.



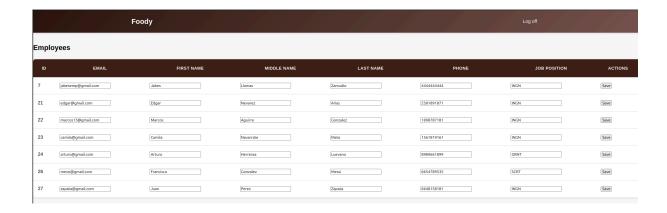
#### **See Created Users**

This section allows an administrator to access the list of users who have registered in the system. This includes viewing account details such as names, emails, and the option to delete the account.



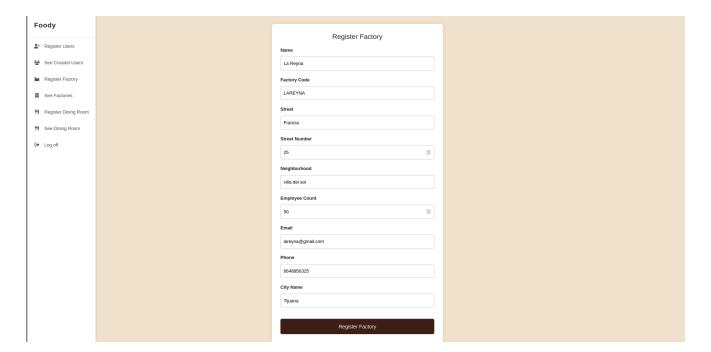
#### **Edit Users**

In this section, the information of an existing user can be modified. This includes updating personal details, changing passwords, or adjusting settings related to their account in the system.



# **Register Factory**

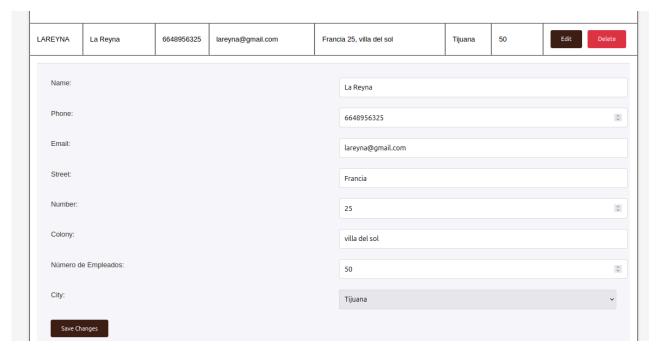
In this section, the process of entering and registering the information of new factories in the system is carried out. This may include details such as the factory name, location, responsible persons, and other key information needed to manage the factories within the platform.



#### See and Edit Factories

This allows you to view and edit the information of the factories registered in the system, such as their name, location, and responsible persons.





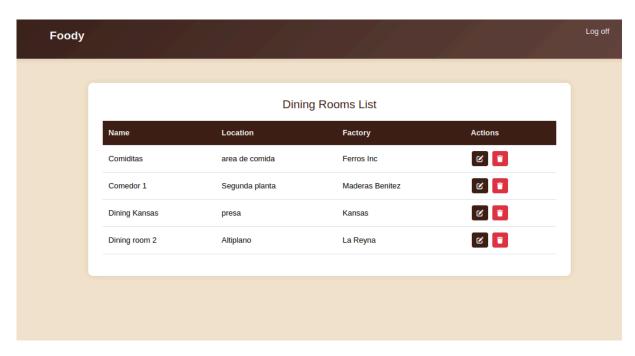
# **Register Dining Room**

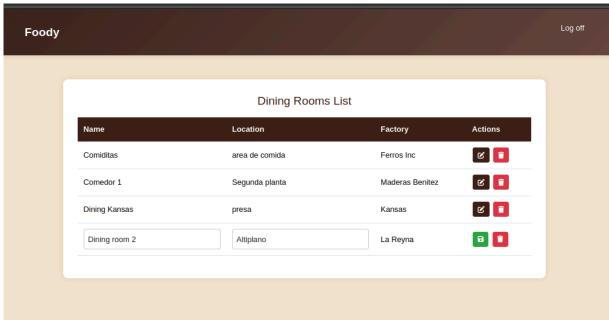
In this section, the process of registering a new dining room in the system is carried out, including details such as its name, location, and the factory it belongs to.

Register Dining Room	
Name Dining room 2	
Location	
Altiplano	
Factory  La Reyna	
Register Dining Room	

#### See and edit Dining Room

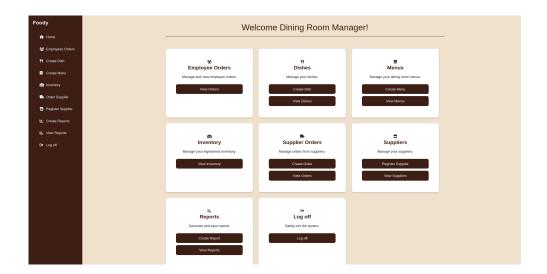
In this section, you can view the existing dining rooms with the option to modify the information of the current dining rooms, such as their layout, name, or the factory they belong to.





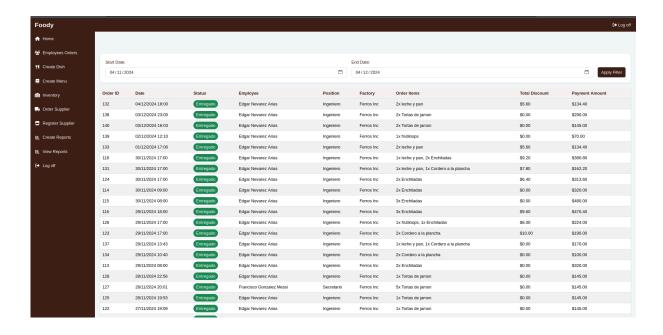
#### **Home Dining Room Manager**

It is the section for the person in charge of managing operations within the dining rooms, overseeing aspects such as dishes, employee orders, menus, and supplier orders.



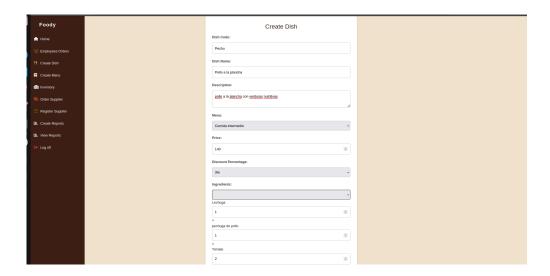
#### **Employee orders**

It allows managing and viewing the orders made by employees to maintain control, as well as searching based on applied date filters.



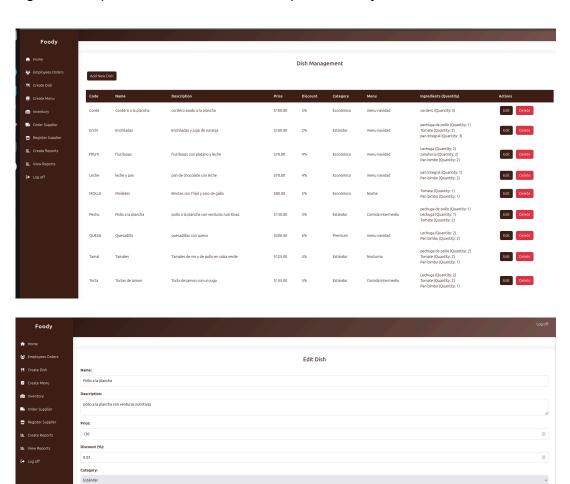
#### **Create Dish**

This section allows the dining room manager to create a new dish in the system, adding details such as name, ingredients, price, and applied discount.



# See, edit and delete Dishes

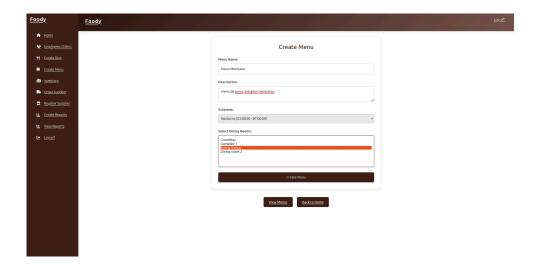
The dining room manager can view the dish information, with the option to modify ingredients, price, or even delete them permanently.



○ × Tomate 2

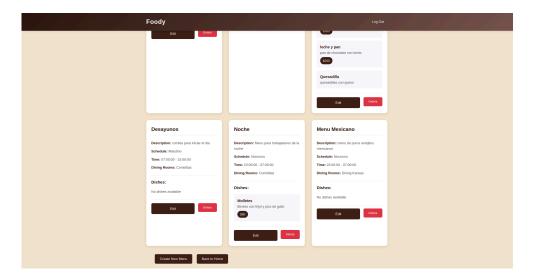
#### **Create Menu**

This section allows the dining room manager to create a new menu in the system, adding details such as name, description and the dining room it belongs to.



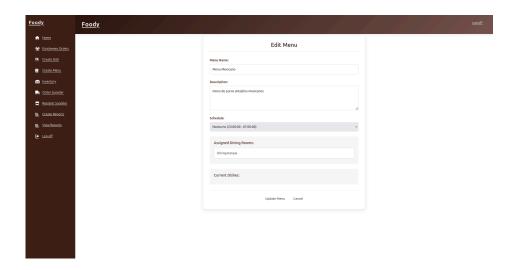
#### See Menu

In this section, the dining room manager can view the existing menus in the system for review or consultation, with the options to edit or delete the menu.



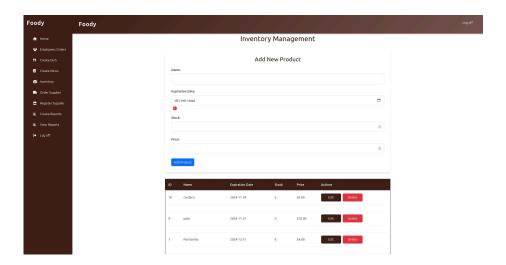
#### **Edit Menu**

Here, the dining room manager is able to modify an existing menu, including adding, removing, or changing dishes, descriptions, names, and categories according to the schedule.



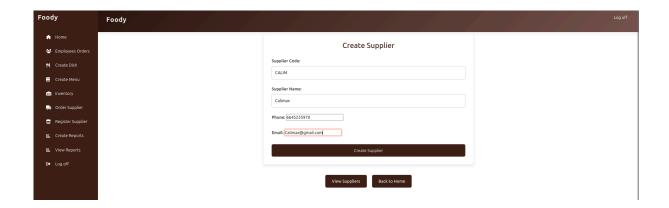
## Inventory

It is the section where the ingredients available in the inventory are managed, allowing for stock control, replenishment needs, and the addition of new ingredients to the system.



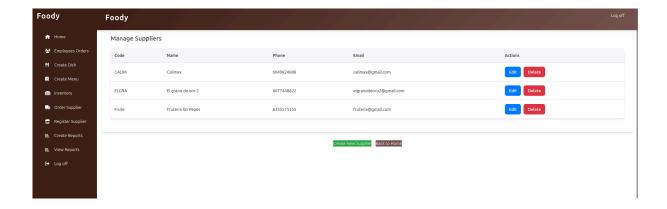
#### **Create Supplier**

The process of registering a new supplier in the system, including information such as the code, name, contact, and email.



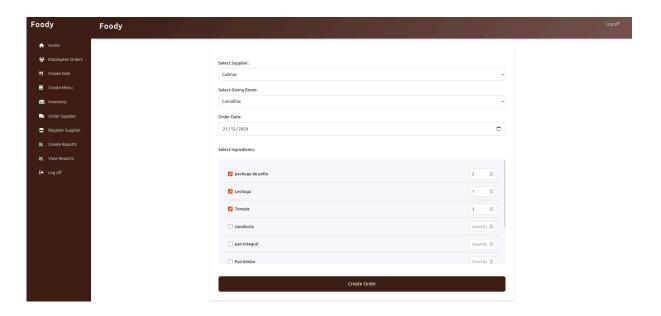
# See, edit and delete Supplier

In this section, you can view the registered suppliers, as well as modify their information or delete the suppliers registered in the system.



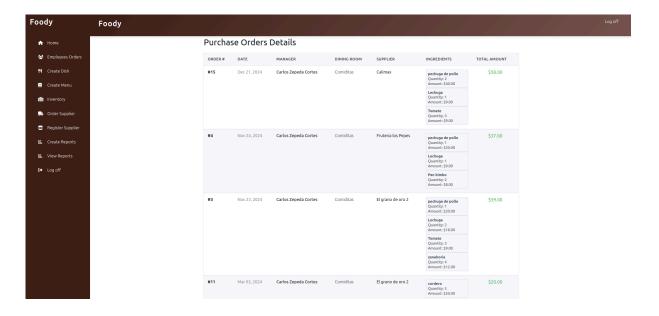
# **Order Supplier**

In this section, the dining room manager can place orders with registered suppliers, specifying the ingredients and quantities needed.



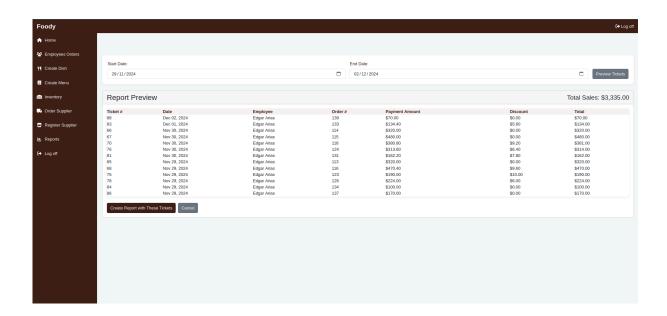
## **See Orders Supplier**

In this section, the manager can view the orders that have already been registered in the system, along with their details and totals.



## **Create Reports**

In this section, the manager generates reports within the system for the weekly sales, including all sales data extracted from the tickets already generated in the system.



#### **View Reports**

In this section, the dining room manager can view the generated reports, facilitating data analysis and decision-making, as well as filter reports based on date searches.

