

# Problem Statement

Restaurateur needs a way to overcome inventory shrinkage and wastage so that a proper amount of investment can be made in running a profitable restaurant.

Inventory shrinkage is a major issue that causes shortage of food which should be analysed and controlled to prevent unavailability of eatery.

Hotels are facing many difficulties that include wastage of inventories and foods so we need to predict the proper quantity of raw materials.

Share market values play a vital role in restaurants so proper supply chain management can be made to prevent loss in market share.

Restaurants are dealing with poor demand prediction so we need to make a adequate prediction by collecting numerous internal data sources from several proprietary systems and historical mission data

The gap between the long lead times and when the order is placed creates a considerable amount of uncertainty and thus requires an accurate forecasting model to serve the customers.