|  |  |
| --- | --- |
|  | Project Scope Statement Restaurant Management System |
| Title | Restaurant Management System (Complete POS) |
| Project Justification | The Restaurant Management System with POS project aims to develop a comprehensive software solution for managing restaurant operations and streamlining the point-of-sale process. The system will provide a user-friendly interface for efficient Shift Management, order management, menu customization, table management, Kitchen orders Tracking and Dispatches and reporting. The project will have complete control over Inventory purchasing, POS, Promos and discounts, Production and User wise activities Performed. |
| Project Scope | This Application main scope is to develop a user-friendly interface that allows restaurant staff to easily manage orders, browser menus, maintain deals running, select items and apply customization or special requests. The system should support all types of deliveries like Dine-In, Take aways, Deliveries, Third party, Car Service etc. This system must support Discounts offers, user wise discounts rights handling, kitchen staff orders processing, delivery time management, shift wise closing consolidation and Inventory consumption depending upon there Bill of Material already entered in system. |
| High Level Requirements | * **Shift Opening.** After software successfully login the main entry point is to start a shift there could be 2 types of shift morning and evening. The system must allow to transfer orders from morning shift to evening but this option must be controlled by Administrators. If Admin allows someone to shift orders from morning to evening then system should allow else at the time of closing shift the system must check if all the running orders are completed in that particular user Shift. * **Tables Management.** No of tables there numbering etc. will be entered in system so that at the time of order they can be selected if they are vacant. * **Menus Customization & Deals Management**. The system must allow user to add Menus and register deals running in particular time period in software. They can enter No of Items in deals, there price list, additional options which the customer can add as well while placing orders, Deals can be validate in particular week day or in specific date ranges. Like Evening deals, weekend deals, general deals etc. Similarly, user can update price list for any of the running deals or items. * **Promos**. The system must allow to handle promos on selected products categories, deals or in single product as well. The promos could be in discount percentage, rates discounts or are also applicable on Deals registered in software as well. * **Point Of Sale**. The POS form interface must have an option to select products in different categories, deals. The Order can be of any type like Dine-In, take-away, car service or delivery etc. Each option will have some selections like,   + If Delivery is selected then user must be able to select phone number through which order was placed, customer name usually with number if new customer then automatically should be able to register a new one on same form, customer delivery address those addresses can also vary if old customer then address must auto show and if old customer want different delivery place, then new address must also be linked with the same customer. So, a customer can have multiple addresses. KOT Remarks and Invoice remarks, KOT Remarks will be printed on Kitchen Print and Invoice remarks will be printed on invoice.   + **For Dine** in Option user must be able to select table No.   + Kitchen Print must be auto sent to all the linked printers’ categories wise registered in Software. Like fries printer, burger printer, Pizza printer etc.   + User can add particular notes on each Product selected in order. Like extra cheese etc.   + While Selecting Deals from the menu bar system must have restriction to select only allowed no of items in deals like if 3 pizza deal is selected then from the list of pizza only 3 flavors must be selected not more than that similarly for cold drinks, user can select cold drink brands but that should also be in allowed limit.   + If there are any running Promos then discount should be auto applied and if administrator has given rights to some particular user to enter manual discount, then manual discount interface will appear otherwise it would be locked. * **POS Dashboard**.   + In Pos dashboard all the orders which are either in processing or pending state must appear as per there type. Like Dine-In order must be shown in Dine-In list with details like POS counter user who registered the order, order registration time, expected delivery time, kitchen time to prepare the order, or order state like processing, pending served or dispatched etc.   + In each of the order list options for payment, order discard, print etc. must also be appear so that user can select as per his needs. * **Kitchen Dashboard**.   + In kitchen Dashboard all the running orders with their running time, special remarks and Order taker details etc must be shown.   + Kitchen Staff can change the state of the orders can push notifications to the Order taker that order is prepared etc. Can see order latency or order priorities. * **Delivery List**. This will be a menu where all the running orders which needs to be delivered will be shown where user can select rider and set their status to on the way etc. * **Dispatcher List**. This is riders side module where each rider can see his/her assigned order and their time of picking and delivery etc. On Successful delivery rider can change the status to delivered. * **Kitchen + Inventory Management**.   + Under this module user can enter Products type, variants, categories, food departments, printers attached to departments, order template notes etc. Basically, this is a setup module just like inventory setup and departments setup. * **Payments Closing**. They can record restaurants expenses in payments and approval against each entry would be required.   + **Closing Mechanism.** Upon Session or shift closing the cashier will enter his/her cash and will select the cash handed to shift in charge. The closing mechanism will work only if none of the orders are pending or running. But even if someone want to close his/her session then he/she needs to transfer orders to someone else who will take care of them for that transfer orders form would be required and other cashier will accept transfer note then those orders will be transferred to another user. After this the current user can close the session. * **Reports.** Numerous reports comparisons would be required like hourly sales, weekly sales, product wise sales, category wise sales etc. Moreover, user will give us formats to develop them. * **Accounts.** Complete accounting system would be required as well which is general accounting system. * **Purchases.** General Purchasing system like GRNs, Pos, Inwards and Purchase Invoices. |
| No of Modules Required | * **Accounts** * **Inventory** * **Purchases** * **POS** * **Kitchen Handling Includes Production recipe consumption as well** * **User’s Management. Like their roles, rights etc.** |