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With Deep Reverence,

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## **ABSTRACT**

The Online Restaurant Management System provides convenience for the customers. It overcomes the disadvantages of the traditional queuing system. This system increases the takeaway of foods than visitors. Therefore, this system enhances the speed and standardization of taking the order from the customer. It provides a better communication platform. The user's details are noted electronically. This System setup menu online and the customers easily places the order with a simple mouse click. By using the food menu online anyone can easily track the orders, maintain customer's database and improve food delivery service. This system allows the user to select the desired food items from the displayed menu. The user orders the food items. The payment can be made online or pay-on-delivery system. The user's details are maintained confidential because it maintains a separate account for each user. This web application for restaurant management system will provide service facility to restaurant and also to the customer.

The services that are provided is food ordering and reservation table management and party organisation by the customer through the system online, customer information management and staff information management, menu information management and report. Restaurant requires to move to a computerized solution. This will help to run their operations smoothly and in more efficient manner. Suggested system allows Selena restaurant to increase the scope of the business. Current trend is also going for an online solution.

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