Northeastern University

IE 6700 Data Management for Analytics USECASE MILESTONE 1 & 2 & 3 & 4 & 5

FINAL REPORT

Integrated Hotel and Restaurant Management Database System

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Sarma

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Problem Statement:

Over the past few years, there have been substantial changes in the hotel and restaurant management business, mostly due to changes in customer behavior and the effects of situations like the COVID-19 pandemic. Various types of establishments are adapting and looking for new tactics to be competitive and relevant in this industry that is changing. This adaptability includes looking into innovative approaches to meet various wants of customers. Our plan intends to alter the hotel and restaurant management industry by fusing independently owned hotels and the online restaurant model into a single, competitive service provider on a nationwide scale.

Theory:

Every Hotel and Restaurant needs an orderly and systematic way to keep their data given the incoming Customer and order details. The maintenance of All the entities in the databases must be handled by each Hotel and Restaurant's administration. These databases' records provide basic information including room details, order details, employee details, payment details, etc.

Our solution involves the development of an integrated system with multiple modules, including Customer, Employee, Delivery System, and Hotel/Restaurant Details. This system will automate and consolidate information, allowing data to be easily passed from one entity to another. Here's an example of how this system would work:

Customer will interact with the system for various purposes, such as making reservations, placing orders, or tracking their requests. They will have unique identifiers, such as a Cust ID, to access their information within the system.

Employees in hotels and restaurants will have access to the system to manage guest requests, orders, and reservations. When a guest inquires about the status of their order or reservation, the staff can easily retrieve this information by entering the customer's ID.

Our primary objective is data-driven approach, we aspire to offer actionable information that can guide the restaurant in marking strategies, and overall operations. Ultimately, our analysis will empower the restaurant to make informed decisions and enhance its competitiveness in an ever-evolving industry.

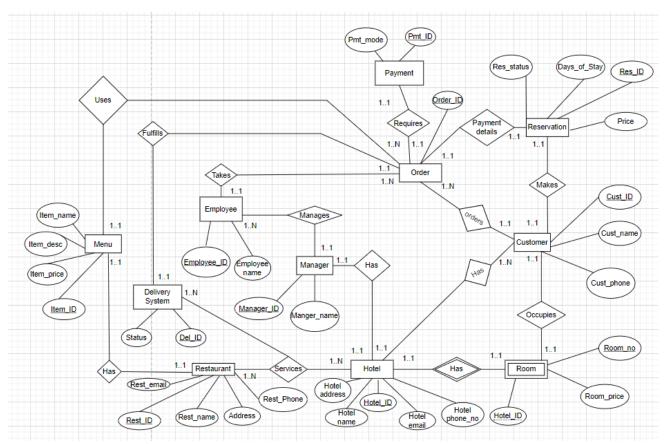
Data Requirements:

- 1. Menu Data
- 2. Customer Data
- 3. Employee Data
- 4. Payment Data
- 5.Delivery system Data
- 6. Order Data

Referential Data: Customer, Employee, Hotel and Restaurant data is used for the reference.

Transactional data: Delivery system, Order and Payment table is considered for the transactional data

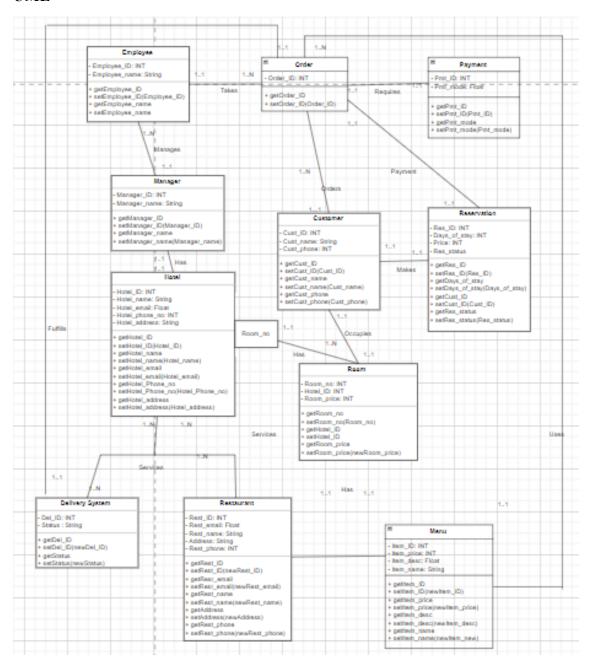
Conceptual data model using the EER model:



Relationships between entities:

- 1. A Hotel has a manager, who manages Employees.
- 2. A Hotel has many customers, having that a customer can book a room by reservation and one can order items for the delivery system option.
- 3. Employee works on different levels in the restaurant like chef, Cashier, and Catering.
- 4. A delivery System can deliver one or many orders at a time.
- 5. One customer can place many orders and can perform one payment for the orders.
- 6. The customer has to reserve a Room to use in services provided by the restaurant.
- 7. Order uses a menu for selecting items.
- 8. Restaurant and Delivery System serves the hotel.

UML



Relational model mapped from the Conceptual model:

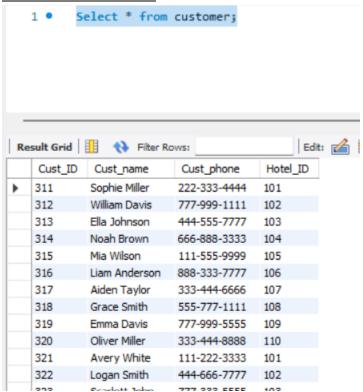
- 1.Customer(<u>Cust ID</u>, Cust name, Cust phone, <u>Hotel ID</u>)
 - Hotel ID is Foreign Key referencing Hotel ID in Hotel NOT NULL
- 2.Reservation(Res ID, Days of stay, Res status, Price, Cust ID)
 - Cust ID is Foreign Key referencing Cust ID in Customer NOT NULL
- 3.Hotel(<u>Hotel ID</u>,Hotel email,Hotel phone no,Hotel name,Hotel address)
- 4.Room(Room_no, Hotel_ID, Room_price, Cust_ID)
 - Hotel ID is Foreign Key referencing Hotel ID in Hotel NOT NULL
 - Cust ID is Foreign Key referencing Cust ID in Customer NOT NULL
- 5.Menu (<u>Item ID</u>,Item name,Item desc,Item price)
- 6.Restaurant(Rest ID,Rest email,Rest name,Address,Rest phone,Menu ID)
 - Item ID is Foreign Key referencing Item ID from Menu NOT NULL
- 7.Order(Order ID, Cust ID, Item ID, Employee ID, Res ID, Item ID)
 - Cust ID is Foreign Key referencing Cust ID in Customer NOT NULL
 - Item ID is Foreign key referencing Item ID from Menu NOT NULL
 - Res ID is Foreign Key referencing Res ID from Reservation NOT NULL
 - Item ID is Foreign Key referencing Item ID from Menu NOT NULL
 - Employee ID is Foreign Key referencing Employee ID from Employee NOT NULL
- 8.Manager(Manager ID, Manager name, Hotel ID)
 - Hotel ID is Foreign Key referencing Hotel ID in Hotel NOT NULL
- 9.Employee(Employee ID,Employee name,Manager ID)
 - Manager ID is Foreign Key referencing Manager ID in Manager NOT NULL
- 10.Payment(Pmt ID,Pmt mode, Order ID)
 - Order ID is Foreign Key referencing Order ID from Order NOT NULL
- 11.Delivery system(Del ID, Status, *Order ID*)
 - Order ID is Foreign Key referencing Order ID from Order NOT NULL
- 12.Delivery Supply Chain(*Del ID, Hotel ID, Rest ID*)
 - Del ID is Foreign Key referencing Del ID from Delivery system NOT NULL
 - Hotel ID is Foreign Key referencing Hotel ID from Hotel NOT NULL
 - Rest ID is Foreign Key referencing Rest ID from Restaurant NOT NULL

Normalizing the above Relations:

• The above tables are already normalized as there is no transitive or trivial dependency in our relations.

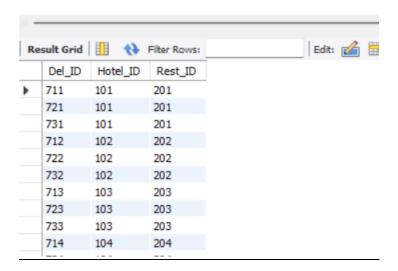
<u>Sql</u>

Data for customer

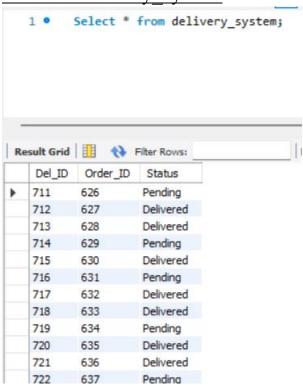


Data for delivery supply chain

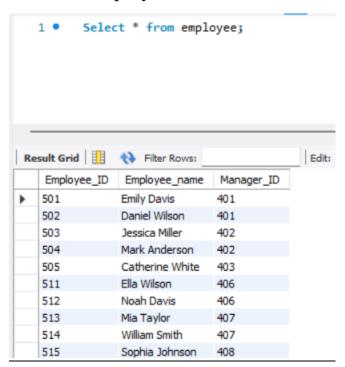
1 • Select * from delivery_supply_chain;



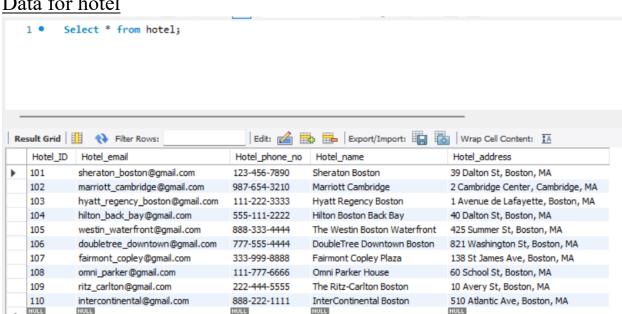
Data for Delivery system



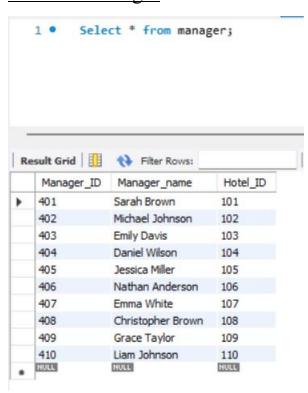
Data for Employee



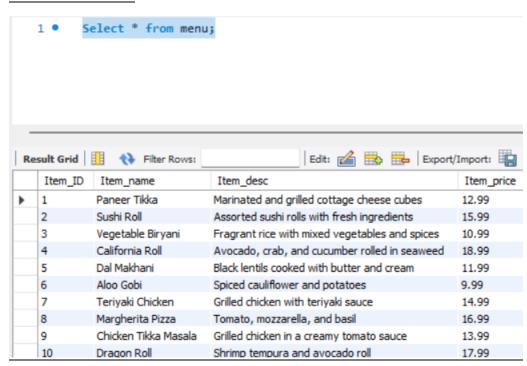
Data for hotel



Data for Manager

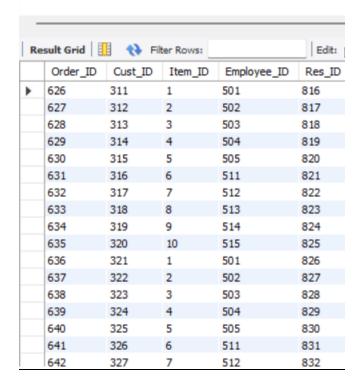


Data for Menu



Data for Orders

1 • Select * from or_order;

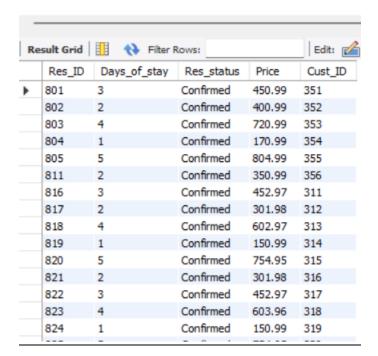


Data for Payments



Data For reservation

1 • Select * from reservation;



Data for Restaurant

1 • Select * from restaurant;

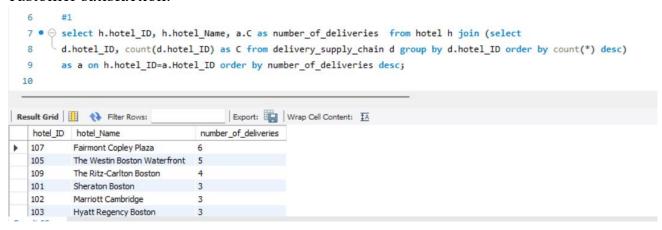


Data for Room

Analytical Queries

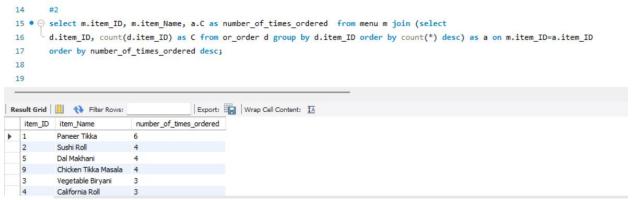
1. Hotel name and number of deliveries it got

Reasoning: The number of deliveries can be indicative of a hotel's popularity and customer demand for its services. High delivery counts suggest that a hotel is in demand for food delivery, possibly indicating a strong market presence and customer satisfaction.



2. Number of times each item is ordered

Reasoning: Analysis of item popularity helps in understanding customer preferences. It enables businesses to tailor their offerings to align with customer tastes and potentially introduce new items based on popular trends.



3. Average price of items

Reasoning: The average item price is indicative of the value perception customers have for the menu items. It helps businesses understand how customers perceive the pricing relative to the perceived value of the offerings.

4. Type of payment methods and how many times they have been used

Reasoning: The primary objective of the query is to understand the distribution of payment methods used by customers. This information is crucial for assessing the popularity and prevalence of different payment options.



5. Hotel name and number of customers it has

Reasoning: Hotel managers can use the insights from the query to tailor marketing strategies. Hotels with a larger customer base may focus on retention strategies, while those with fewer customers may prioritize attracting new customers.

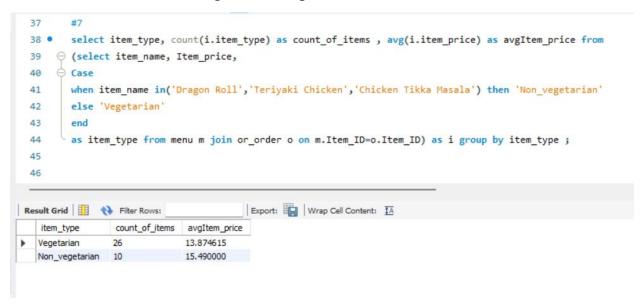


6. Delivery Status

Reasoning: The primary objective of the query is to evaluate the performance of the delivery system by understanding the distribution of delivery statuses.

7. Number of times vegetarian and non-vegetarian items were bought, along with their average price.

Reasoning: The query results provide insights into the popularity of vegetarian and non-vegetarian items on the menu. This information is crucial for menu optimization and understanding customer preferences.



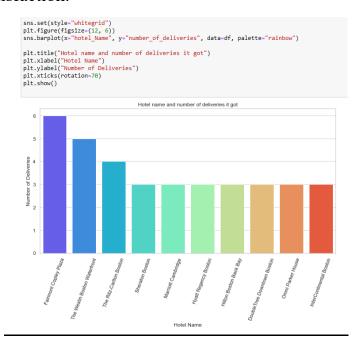
8. Bill per customer based on stay at hotel along with orders from restaurant.

Reasoning: The query enables customer segmentation based on spending behavior. Businesses can identify high-value customers who contribute significantly to overall revenue and tailor marketing efforts accordingly.

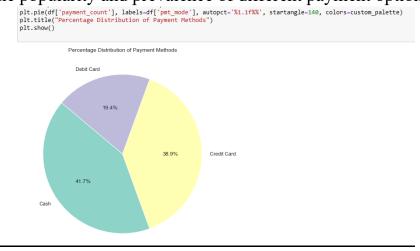


Python

1. The number of deliveries can be indicative of a hotel's popularity and customer demand for its services. High delivery counts suggest that a hotel is in demand for food delivery, possibly indicating a strong market presence and customer satisfaction.



2. The primary objective of the query is to understand the distribution of payment methods used by customers. This information is crucial for assessing the popularity and prevalence of different payment options.



3. The query results provide insights into the popularity of vegetarian and non-vegetarian items on the menu. This information is crucial for menu optimization and understanding customer preferences.

```
barWidth = 0.25
r1 = range(len(df['item_type']))
r2 = [x + barWidth for x in r1]
plt.bar(r1, df['count_of_items'], color-palette[0], width=barWidth, edgecolor='grey', label='Count of Items')
plt.bar(r2, df['avgItem_price'], color-palette[1], width=barWidth, edgecolor='grey', label='Average Item Price')
plt.xlabel('Item_Type', fontweight='bold')
plt.xticks([r + barWidth/2 for r in range(len(df['item_type']))], df['item_type'])
plt.legend()
plt.title('Comparison of Count of Items and Average Item Price by Type')

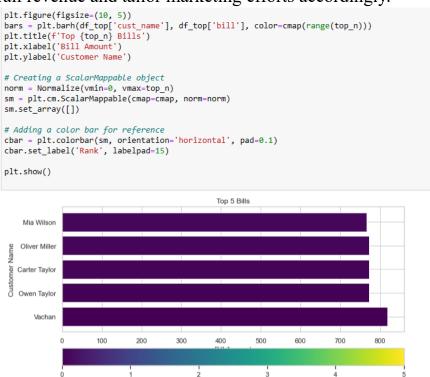
Comparison of Count of Items and Average Item Price by Type

Count of Items
Average Item Price

Non_vegetarian

Non_vegetarian
```

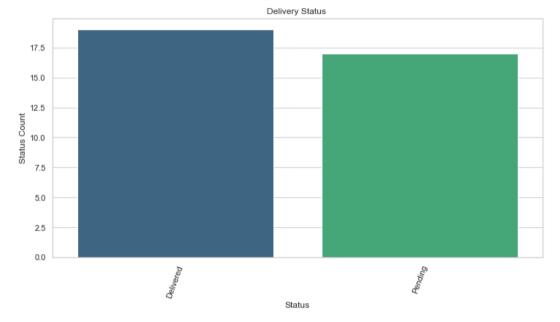
4. The query enables customer segmentation based on spending behavior. Businesses can identify high-value customers who contribute significantly to overall revenue and tailor marketing efforts accordingly.



Rank

5. The primary objective of the query is to evaluate the performance of the delivery system by understanding the distribution of delivery statuses.

```
sns.set(style="whitegrid")
plt.figure(figsize=(12, 6))
sns.barplot(x="Status", y="status_count", data=df, palette="viridis")
plt.title("Delivery Status ")
plt.xlabel("Status")
plt.ylabel("Status Count")
plt.xticks(rotation=70)
plt.show()
```



NOSQL

Least expensive item

To provide more Pocket friendly options Hotel's can use this query and promote dishes as budget friendly.

```
db.menu.aggregate([ {
  $sort: { Item_price: 1 }
 },
  $limit: 1
 },
  $project: {
   _id: 0,
   Item_ID: 1,
   Item_name: 1,
   Item_desc: 1,
   Item_price: 1
  }
])
   Item_name: 'Aloo Gobi',
   Item_desc: 'Spiced cauliflower and potatoes',
```

Delivery Status

The primary objective of the query is to evaluate the performance of the delivery system by understanding the distribution of delivery statuses.

```
db.delivery_system.aggregate([
{
  $group: {
   _id: "$Status",
   status_count: { $sum: 1 }
  }
 },
 {
  $sort: {
   status_count: -1
  }
 }
]);
    _id: 'Delivered',
    status_count: 19
    _id: 'Pending',
```

Number of times each item is ordered

Analysis of item popularity helps in understanding customer preferences. It enables businesses to tailor their offerings to align with customer tastes and potentially introduce new items based on popular trends.

```
db.menu.aggregate([
  $lookup: {
   from: "or_order",
   localField: "Item ID",
   foreignField: "Item_ID",
   as: "order_details"
 },
  $unwind: "$order_details"
  $group: {
    id: "$Item ID",
   item_name: { $first: "$Item_name" },
   number_of_times_ordered: { $sum: 1 }
 },
  $sort: {
   number_of_times_ordered: -1
 },
  $project: {
    id: 0,
   item_ID: "$_id",
   item_name: 1,
   number_of_times_ordered: 1
]);
```

```
< {
   item_name: 'Paneer Tikka',
   number_of_times_ordered: 6,
   item_ID: 1
 }
   item_name: 'Chicken Tikka Masala',
   number_of_times_ordered: 4,
   item_ID: 9
 }
 {
   item_name: 'Dal Makhani',
   number_of_times_ordered: 4,
   item_ID: 5
 {
   item_name: 'Sushi Roll',
   number_of_times_ordered: 4,
   item_ID: 2
   item_name: 'California Roll',
   number_of_times_ordered: 3,
   item_ID: 4
```

Hotel name and number of deliveries it got

Number of deliveries can be indicative of a hotel's popularity and customer demand for its services.

```
db.hotel.aggregate([
  $lookup: {
   from: "delivery supply chain",
   localField: "Hotel_ID",
   foreignField: "Hotel ID",
   as: "delivery_details"
 },
  $unwind: "$delivery_details"
  $group: {
   id: {
    hotel_ID: "$Hotel_ID",
    hotel_Name: "$Hotel_Name"
   },
   number of deliveries: { $sum: 1 }
 },
  $sort: {
   number_of_deliveries: -1
 },
  $project: {
   id: 0,
   hotel_ID: "$_id.hotel_ID",
   hotel Name: "$ id.hotel Name",
   number_of_deliveries: 1
}
]);
```

```
}
}
 number_of_deliveries: 4,
}
 number_of_deliveries: 3,
 hotel_ID: 110
}
 number_of_deliveries: 3,
 hotel_ID: 104
}
 number_of_deliveries: 3,
 hotel_ID: 108
```

Hotel name and number of customers it has

Number of deliveries can be indicative of a hotel's popularity and customer demand for its services.

```
db.hotel.aggregate([
  $lookup: {
   from: "customer",
   localField: "Hotel_ID",
   foreignField: "Hotel_ID",
   as: "customer_details"
 },
  $group: {
   _id: {
    hotel_id: "$Hotel_ID",
    hotel_name: "$hotel_name"
   },
   number_of_customers: { $sum: 1 }
 },
  $sort: {
   number of customers: -1
}
]);
```

```
},
}
{
}
{
}
  hotel_id: 106
 },
}
{
```

Summary:

The successful implementation of our hotel and restaurant management database marks a pivotal achievement in streamlining operations and maintaining data accuracy. The structured schema ensures a user-friendly and error-free environment, promoting smooth restaurant functionality. Consistent updates guarantee up-to-date information, enhancing the overall efficiency of the system. The database lays a robust foundation for organized data storage and retrieval, crucial for informed decision-making.

Future Recommendations:

Future scope: 1. Strategies can be developed to either capitalize on the popularity of a meal at a specific restaurant at a specific hotel, or an effort can be made to promote other dishes in order to enhance income.

- 2. Building on the previous suggestion, a menu consisting solely of well-liked products unique to the hotel could make it easier for patrons to get the greatest meals, increasing the likelihood that they would use the services again.
- 3. In order to expand their services to hotels that interest them and boost earnings for both hotels and restaurants, restaurants can be provided with information about the money hotels receive from food orders.