Restaurant POS System with Inventory Management

Description:

A comprehensive Point-of-Sale system for restaurants that handles order processing, customer management, inventory tracking, and staff performance monitoring. Designed for single and multi-location restaurant operations with real-time efficiency and detailed analytics.

Required Features:

Core POS Features

Order Management

- Table & floor plan management (drag-and-drop seating)

- Menu customization (categories, modifiers, combo meals)

- Quick order entry

- Split & merge bills

- Order modifications

- Hold & recall orders

- KOT (Kitchen Order Ticket) printing or digital display

Payment Processing

- Multiple payment methods (cash, card, mobile wallets, QR codes)

- Discounts & promotions

- Tax & service charge automation

- Receipt printing/emailing

Customer Management

- Customer database

- Loyalty programs

- Order history

- Feedback collection

Inventory & Stock Management

Real-Time Inventory Tracking

- Auto stock deduction

- Low stock alerts

- Batch & expiry tracking

- Waste & spillage logging

Supplier & Purchase Orders

- Vendor management

- Purchase order generation

Reporting & Analytics

Sales Reports

- Hourly/daily/weekly/monthly sales trends

- Top & least selling items

- Void & refund tracking

Inventory Reports

- Stock movement history

- Wastage analysis

- Theft & shrinkage alerts

Employee Performance

- Sales by staff

- Shift logs & hours worked

Employee & Admin Features

- Role-based access (admin, manager, cashier, chef)

- PIN/password protection

Optional Features:

- Multi-location support

- Offline mode with data sync

This is a brief overview of the project. Feel free to improve it by adding any additional features you believe would enhance usability, performance, or customer satisfaction. If you come up with a unique idea that adds value, you're encouraged to include it.