A PRELIMINARY REPORT ON

"Restaurant Management

System"

SUBMITTED TO THE SAVITRIBAI PHULE PUNE UNIVERSITY, PUNE IN THE PARTIAL FULFILLMENT OF THE REQUIREMENTS FOR THE ACADEMIC OF

THIRD YEAR OF COMPUTER ENGINEERING

SUBMITTED BY

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SAVITRIBAI PHULE PUNE UNIVERSITY

2021 -2022

Project -(Guidelines and Report) Third Year Engineering Year 2022-2023

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Project Title: RESTAURANT MANAGEMENT SYSTEM

Name of Guide: Ms. P. R. Dholi Mam



CERTIFICATE

This is to certify that the project report titles

"RESTAURANT MANAGEMENT SYSTEM"

Submitted by

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has successfully completed the work associated with **Project** titled as "**RESTAURANT MANAGEMENT SYSTEM**" and has submitted the Report associated under my supervision, in the partial fulfillment of Third Year degree of Computer Engineering

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Date: / / 2022

Introduction:

Restaurant management system is basic desktop application that reduce paper work and it help to manage think like addition and deletion of items in menu to gather feedback from customer to keep track on payment and customer. The restaurant management system has become important factors .Every organization whether big or small has challenges to overcome and managing the information category food item, Order Payment, Confirm order. Every Restaurant management system has different food items need therefore we design there are two model Admin and Cashier .Restaurant Management System rapid growth in the use of ordering and the technologies associated with it, the several opportunities are coming up on the desktop application . This is made possible through the use of payment system.

The system will become an important tools use for restaurant to improve the management aspect by use of computer system to connected each and every food ordering transaction instead of data record on it. In addition, it can also provide efficiency for the restaurant by reducing time consuming, minimize human errors or delivery and providing good quality and service to customers. In terms of the integrity and availability of the system provided, it can be concluded that this system is a suitable solution.

Problem Statement

Restaurant Management System is a desktop application it is one of the unique idea .A restaurant management system is proposed to which will keep track on uses orders smartly Basically they implemented a good food system for different type of hotel or restaurant in which manager track on the orders and the items present in the menu and payments

The restaurant management system sets up a food menu and customers can easily place the order as per they like. Also, the food ordering customers can easily track their orders. The management maintains customer's database, and improve food ordering service. This system also provides a feedback system in which user can rate the food items. Also, the proposed system can recommend hotels, food, based on the ratings given by the user, the hotel staff will be informed for the improvements along with the quality. The payment can be made online or cash or payon-delivery system. For more secured ordering separate accounts are maintained for each user by providing them an ID and a password.

LITERATURE REVIEW

Restaurant management system for customer managing food items generate bill of customer food and saved the bill data by using SQL database .Admin can handling the managing the adding and delete the food items and they gives the payment receipt or total price of food for customer admin can check the montly summary or one day summary. We are using database for bill generation admin login, food items.

In an automated restaurant management system is proposed which will keep track of user orders smartly. Basically, they implemented a restaurant management system for diff event type of restaurants in which user will make order or make custom food by one click only. By means of desktop application for this system was implemented. The front end was developed using JAVA, and at the backendMySQL database was used.

PROPOSED SYSTEM

To overcome the limitations of above system, an Restaurant Management System based. It is a desktop application restaurant management system using food item. To develop a reliable, convenient and accurate restaurant management System is considered as a general Objective of the study. To develop

a system that will surely satisfied the customer service will be considered as an objective. One of the Objective is to design a system that is able to accommodate huge amount of orders at a time and automatically compute the bill. To evaluate its performance and acceptability in terms of security, user-friendliness, accuracy and reliability is an important objective. To improve the communication between the client and customers is one of the objective.

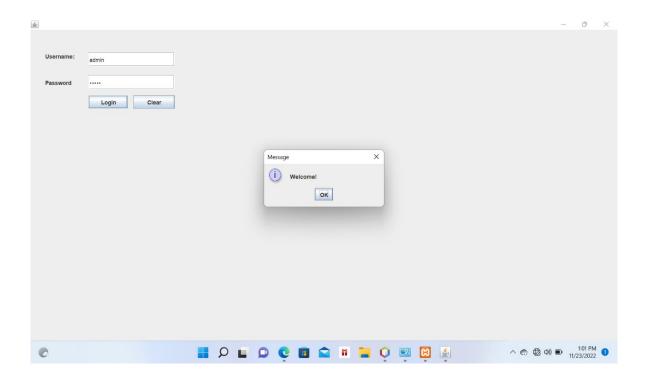
Hardware Requirement

- Intel Core i3 processor,
- 8 GB RAM
- 100 GB HDD

Software Requirement.

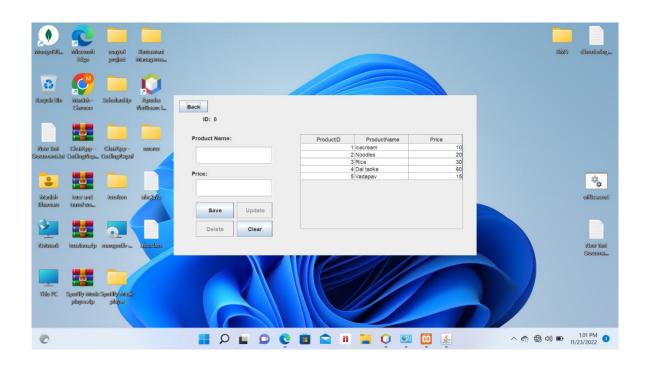
- Java
- Apache Netbeans
- Xampp
- MySQL server
- MySQL to JAVA connector

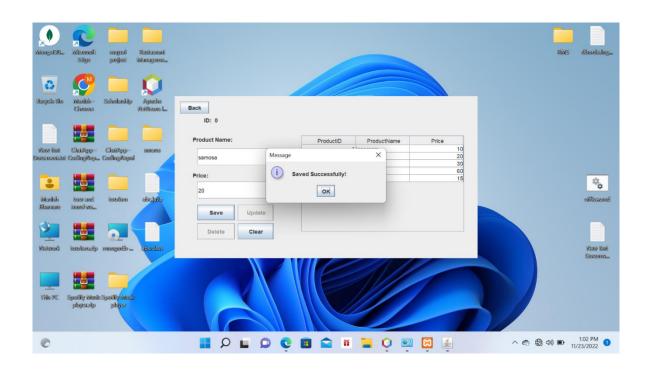
Project Output:

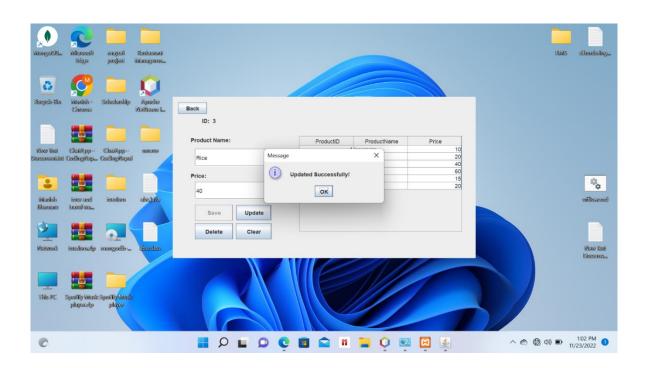


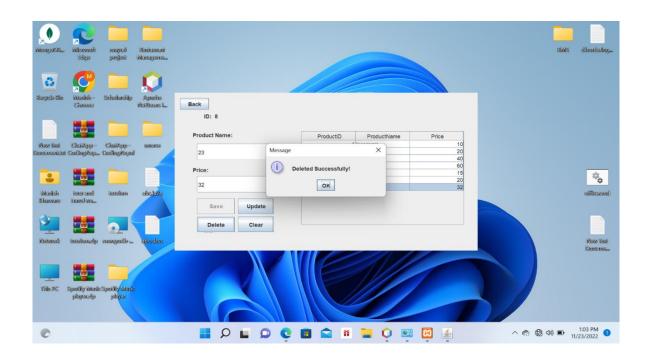


Maintenance Module:

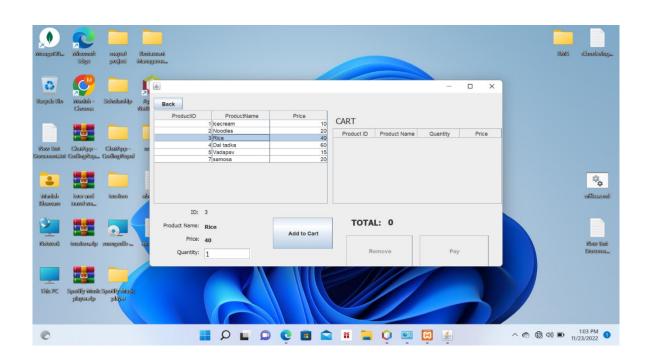


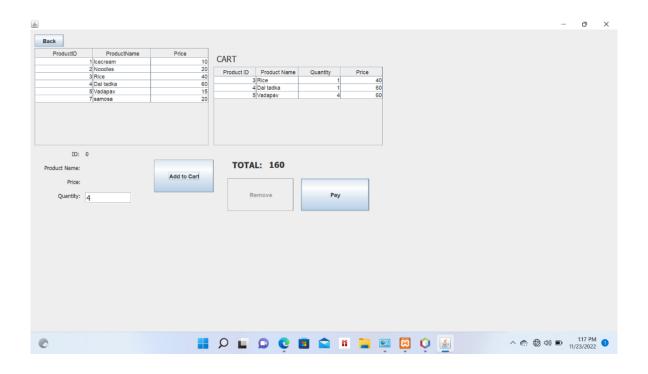


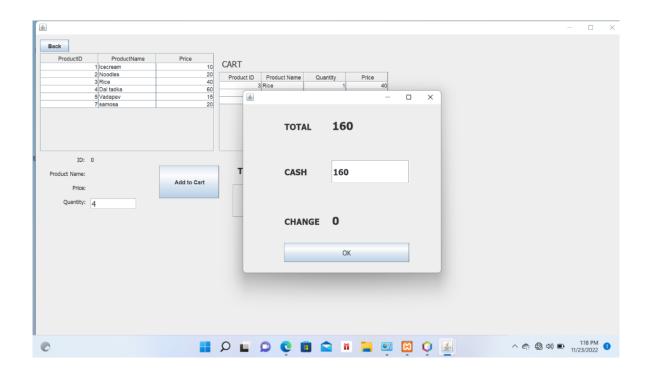


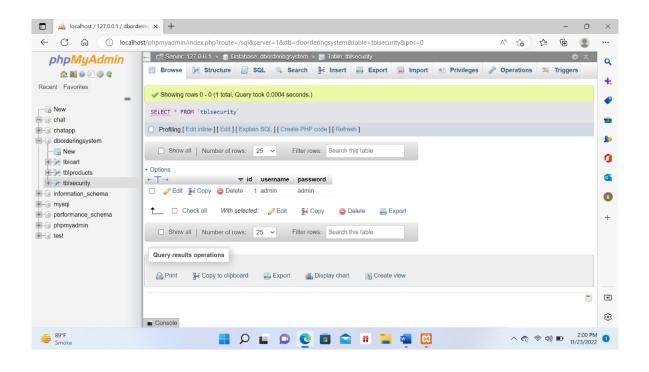


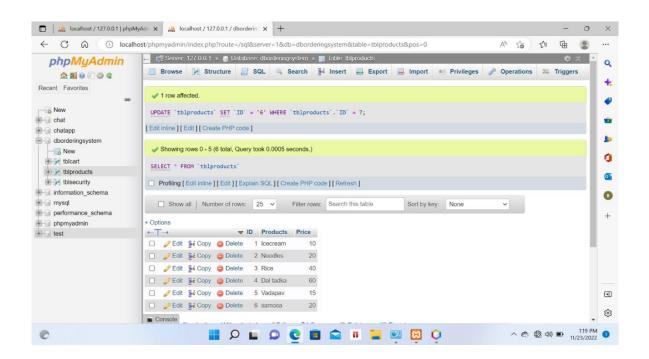
Cashier Module:











Advantages:

- It manages data
- Time Consuming
- Help to reduce paper work
- Help to reduce consumption of time.

Disadvantages:

• Staff have to do manual work like telling receptionist about the menu.

Reference:

https://www.academia.edu/4935972/RESTAURANT_MANAGEMENT_SYSTEM_PROJECT_PROPOSAL

