Hardware Requirements

Tablet/Phone/Computer (Client side)

- Modern web browser with JavaScript support
(i.e. Google Chrome, Mozilla Firefox, Safari).
- Wireless Network Card
- High Resolution Display

Server

- 8GB RAM
- Quad-core Processor
- Network Card
- Modern Operating System that supports NodeJS
(i.e. Windows Server, Windows 7+, and macOS, Mac
OS X, Linux distributions, etc.)

Restaurant Automation

Group: 02

i Restaurant

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Project website:
https://github.com/Mitbits

iRestaurant

iRestaurant allows the customer's restaurant to run more efficiently and profitably. It provides packages that handles employees, finances, inventory, and customers of the restaurant. Restaurant owners can easily manage their restaurant remotely. iRestaurant provides its' customers with the latest technology and minimalistic and user-interface

iRestaurant Features

Food Tracking: With this feature the waiter is able to view the progress of the food and how much longer it will take.

Automated Reservation: If the time slot is available, a customer will be able to reserve a table online. This reservation automatically checks with other reservation and the current floor plan to give a table to the customer.

Paperless Ordering: The waiter is able to send the customer's order to the order-queue using his/her tablet. The tablet includes the menu items that the waiter can easily access.

Order ID	Item	Type	Qty	Cook Time	Special Requests	Actions
1	Hot Wings	APPETIZER	1	10:46	Less Oil	
1	Nachos Supreme	APPETIZER	1	08:49	Less Oil	
5	Chicken Fingers	APPETIZER	1	14:08	Less Oil	
3	Roasted Spring Chicken	ENTREE	1	20:00	None	
4	Stuffed Salmon	ENTREE	1	15:00	Less Oil	

Above is a screenshot of the order-queue.

Order-Queue Priority: When the waiter enters the customer's order the order-queue gets updated automatically, allowing the chef to see what item should be created next for time efficiency. This allows the chef to quickly look at what needs to be made next rather than going through papers and figuring out what to make next.

Real-Time Floor Plan: This feature allows the restaurant employees to see a live view of what is occurring at each table. It displays if a table is available, currently taken, or if it needs to be cleaned. It will also display a customer reservation if one was made. Below you can see how the Floor-Plan view would look like.

Table 1 — 2/4 — Print Bill	Table 2 — 0/4	Table 3 — 0/4	Table 4 — 0/4
Table 5 — 0/4	Table 6 — 0/4	Table 7 — 3/4 — Print Bill	Table 8 — 3/4 — Print Bill
Table 9 — 0/4	Table 10 — 1/4	Table 11 — 0/4	Table 12 — 0/4
Table 13 — 4/4	Table 14 — 0/4	Table 15 — 1/4 — Print Bill	Table 16 — 4/4 — Reserved for: Nill — 7:00 P.M.