# **RESTAURANT MANAGEMENT SYSTEM(RMS)**

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# **Project Overview**

The Restaurant Management System (RMS) is designed to streamline restaurant operations by managing orders, reservations, customer details, staff records, and inventory efficiently. Utilizing a relational database in MySQL, the system ensures seamless data storage, retrieval, and management, improving overall service quality and customer satisfaction.

## **Purpose of the Report**

This report provides a comprehensive analysis of the Restaurant Management System, detailing its objectives, structure, relationships, and managerial implications. It serves as a reference for restaurant managers, database administrators, and IT professionals to understand the system's design and functionality.

# **Objectives**

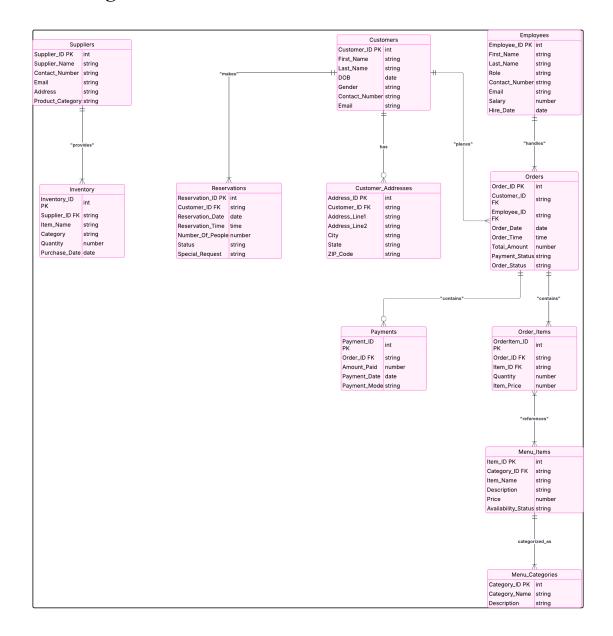
The primary objectives of the Restaurant Management System are:

- To centralize restaurant data for efficient management of operations.
- To improve customer experience through fast order processing and seamless reservation handling.
- To facilitate structured inventory management and minimize food wastage.
- To enhance staff productivity and track employee records.
- To ensure secure access control, protecting sensitive data and maintaining privacy.
- To integrate real-time analytics for better decision-making and operational efficiency.

# **Database Description**

The database consists of 11 relational tables, each serving a specific function. The structure follows normalization principles to reduce redundancy and maintain data consistency.

## **ERD Diagram**



## **Detailed Features of the Tables**

## **Key Features**

- Customer Management: Stores customer details, including name, contact, and reservation history.
- Menu and Categories: Organizes menu items under specific categories.
- Order Processing: Tracks customer orders and order status in real-time.
- Staff Management: Maintains employee details, roles, and work schedules.
- Inventory Management: Tracks stock levels to optimize purchases and reduce waste.

- **Reservations:** Allows customers to book tables in advance.
- Billing and Payments: Manages order payments and billing records.
- Security and Scalability: Implements role-based access control (RBAC) and supports future system expansions.

# **Table Descriptions & Attributes**

#### 1. Customers

- o **Stores:** Personal details of customers.
- o **Primary Key:** customer id (INT, PRIMARY KEY)
- Attributes: first\_name, last\_name, contact\_number (unique), email, reservation\_history.

#### 2. Customer Address

- Stores: Customer address details.
- o **Primary Key:** address id (INT, PRIMARY KEY)
- o Attributes: customer\_id (FOREIGN KEY), street, city, state, zip\_code.

#### 3. Menu Categories

- o **Stores:** Categories for menu items.
- o **Primary Key:** menu category id (INT, PRIMARY KEY)
- o Attributes: category name, description.

#### 4. Menu Items

- o Stores: Details of menu items.
- o Primary Key: menu id (INT, PRIMARY KEY)
- o **Attributes:** menu\_name, menu\_category\_id (FOREIGN KEY), price, description.

### 5. Orders

- o **Tracks:** Customer orders.
- o **Primary Key:** order id (INT, PRIMARY KEY)
- o Attributes: customer id (FOREIGN KEY), order date, status.

#### 6. Order Items

- o **Stores:** Individual items in an order.
- o **Primary Key:** order item id (INT, PRIMARY KEY)
- Attributes: order\_id (FOREIGN KEY), menu\_id (FOREIGN KEY), quantity, total price.

#### 7. Reservations

- o **Tracks:** Customer table bookings.
- o **Primary Key:** reservation id (INT, PRIMARY KEY)
- Attributes: customer\_id (FOREIGN KEY), table\_number, reservation\_date, time\_slot.

#### 8. Employees

- Stores: Employee records.
- o **Primary Key:** employee id (INT, PRIMARY KEY)
- o Attributes: first name, last name, job position, salary, contact number.

#### 9. **Inventory**

- o Tracks: Stock levels.
- o **Primary Key:** inventory id (INT, PRIMARY KEY)

o Attributes: item name, quantity available, last restocked.

### 10. Suppliers

- o **Stores:** Supplier details.
- Primary Key: supplier\_id (INT, PRIMARY KEY)
- Attributes: supplier\_name, contact\_person, contact\_number, email, supplied\_items.

## 11. Payments

- o **Stores:** Payment transactions.
- o **Primary Key:** payment id (INT, PRIMARY KEY)
- Attributes: order\_id (FOREIGN KEY), payment\_method, amount\_paid, payment status.

## **Relationships in Detail**

### • Customers $\rightarrow$ Orders (1:M)

- A customer can place multiple orders, but each order belongs to only one customer.
- o Foreign Key: customer id in ORDERS references CUSTOMERS.customer id.

### • Orders $\rightarrow$ Order Items (1:M)

- o An order can have multiple menu items, but each order detail entry is linked to one order.
- o Foreign Key: order id in ORDER ITEMS references ORDERS.order id.

## • Menu Items $\rightarrow$ Order Items (1:M)

- A menu item can appear in multiple orders, but each order detail entry refers to a single menu item.
- o Foreign Key: menu id in ORDER ITEMS references MENU ITEMS.menu id.

### • Menu Categories → Menu Items (1:M)

- A category can have multiple menu items, but each menu item belongs to one category.
- Foreign Key: menu\_category\_id in MENU\_ITEMS references MENU\_CATEGORIES.menu\_category\_id.

## • Customers → Reservations (1:M)

- A customer can make multiple reservations, but each reservation belongs to only one customer.
- Foreign Key: customer\_id in RESERVATIONS references CUSTOMERS.customer\_id.

#### • Employees $\rightarrow$ Orders (1:M)

- An employee can process multiple orders, but each order is handled by a single employee.
- o Foreign Key: employee id in ORDERS references EMPLOYEES.employee id.

### • Suppliers $\rightarrow$ Inventory (1:M)

- A supplier can provide multiple inventory items, but each inventory item comes from a single supplier.
- o Foreign Key: supplier id in INVENTORY references SUPPLIERS.supplier id.

#### • Orders $\rightarrow$ Payments (1:1)

o Each order has one payment transaction associated with it.

o Foreign Key: order id in PAYMENTS references ORDERS.order id.

# **Managerial Implications**

## **Impact on Restaurant Administration**

- **Improved Efficiency:** Automated tracking of orders, reservations, and inventory reduces manual workload.
- **Better Menu Organization:** Categorization ensures optimal menu structuring and faster retrieval.
- Compliance with Health and Safety Standards: Proper inventory tracking reduces food wastage and ensures compliance.
- **Seamless Integration:** The database can integrate with POS systems and mobile ordering apps.

## **Impact on Customers**

- **Personalized Dining Experience:** Order history enables better service and customized recommendations.
- Faster Service: Automated order processing reduces wait times.
- Reservation Convenience: Online booking enhances customer satisfaction.

## **Impact on Staff and Management**

- Optimized Workforce Management: Staff schedules and roles can be managed efficiently.
- **Data-Driven Decision Making:** Insights from customer preferences and sales trends assist in menu optimization.
- Enhanced Financial Management: Real-time billing and expense tracking improve financial accuracy.

### Conclusion

The Restaurant Management System is a scalable and secure solution designed to optimize restaurant operations. With real-time analytics, seamless integration, and enhanced security, it ensures improved service delivery, efficient resource management, and enhanced customer satisfaction.