**Mini Project**

**On**

**BEST FOOD HOTEL**

**MANAGEMENT SYSTEM**

***Supervised by:***

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***Department:***

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MURANG’A UNIVERSITY OF TECHNOLOGY.

**DECLARATION**

I hereby Declare that Best Food Hotel Management system is my original work done under the supervision of Dr. Benson Angatia .this project Report is not submitted to any other University or institution for the award of a degree or diploma or published any time before .I also declare that there is no copy of the source code in the project but my own workings.

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**ABSTRACT**

The project is based on based on the database ,object oriented and networking techniques. As there are many areas we keep records in then database for which I used the Access Database Component of Microsoft office which is one of the simplest software to understand and also keep our information. This Project uses VISUAL BASIC as the front end which is an Object Oriented programming language and has a connectivity with the database.

This project was custom built and meets the requirements of many small scale and large scale Hotels across the globe. The database is expandable in accordance and one can built several databases for one Hotel as a mass storage component.

This project consist of Four Main Modules: Admin’s portal, Waiter’s Portal, Kitchen portal and the Cashier’s Portal. Every user in the system has a scope of data he/she can access and manipulate the system with only restricted privileges to their portals and not any other portal.

**ACKNOWLEDGEMENT**

Firstly I would like to thank the Almighty God for the gift of Life, knowledge and patience to learn and successfully complete this project and reach this far.

I also would like to thank My supervisor and Close friend Dr. Aaron Muuo and Dr .Benson Angatia for their tireless and gruesome efforts to see me succeed in my project. They were there for me whenever I needed them May God bless them Abundantly.

I also and cordially would like to thank my Parents mostly my Aunt Belinda Musyoka for the support both emotional and financial ,Without her I honestly don’t know What would have happened to me and my Education. My uncle Vincent, Grandmother Patricia and My mom Salome and all the other family members.

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**CHAPTER ONE**

**INTRODUCTION**

Management is key in every firm and different organizations in our country need to be managed in a proper manner so as to ensure their success. Man in all Aspects tries as much as they can to make the organization management more simpler and feasible to other human beings. Money and the reduction of stock in every business is key and humans beings being human ought to have faults on these areas. The main aim of coming up with this project and all the research work done is to give man the best of management in terms of Hotel management just as BEST FOODS does to our today’s world.

PROBLEM STATEMENT.

I toured many Hotels around My home county over the past one year and saw how the administration suffers in management department trying to achieve their day to day goals and make the management of such hotels easy to handle and also saw how the mishandling of funds and uncommitted transactions lead to loses .Food disposing at the end of the day is also evident in such situation therefore , I decided to come up with BEST FOODS to curb such incidences.

Automation of Transactions and management services in our local Hotels will help boost the income these organizations get from this food ordering and management system which will also in turn benefit the Users in coming Up with solutions to day to day Problems which arise from Theft and mishandling of Property mostly in the case of Food.

**OBJECTIVE**

Perhaps I cannot claim that this project will inaudibly cover for all the flaws identified in the Food sector ,it will definitely curb and enhance the defects of the current system and also improve our service in the delivery of Services in an Hotel .It will prevent loss of vital data and transactions since once they are committed ,they will not be erasable and transparency in the handling of money will be witnessed through such project. Inarguably ,the system will provide security of data at every level of the User system interaction and also provide robust and reliable storage and back up facilities .It will aid in reducing errors encountered in our day to day food service and delivery related commodities.

**SCOPE**

The proposed software product is the FOOD MANAGEMENT SYSTEM (FMS) .The system will be used in big and small Hotels to help in management of the day to day activities and also be able to store data and the transactions that are carried out day to day. The main intention of such a system is to reduce the running costs and increase the profits made in the organization.

**CHAPTER TWO**

**PROJECT MANAGEMENT.**