Restaurant Management System

Few industries are more vital than food. Tastes may change from person to person, but one thing's for certain: everyone needs to eat. The astronomically high volume of food lovers means there are a lot of potential customers. And a wide variety of product offerings means that no matter how many food retailers enter the market, there's always room for one more. Food Business is the booming business in American Industry. But it has a lot more competition. Staying above the competition and making profits is one of the main motives of the business. To maintain stability and to make profits we are designing a database for the restaurant with multiple branches.

Data Requirements:

Restaurant:

Restaurant has more than one branch.
Each branch has a unique id, Location, rating, expenditure and sales.
    In order to calculate the Profits we have to do Store sales-Store Expenditure.
    Each branch has at least one employee.
Each branch has at least one different menu.

Details: Branch Id, Branch address, Email, Phone number, sales, Expenditure, no. of employee's

Employee:

    Employees are the people working at the restaurant. Employees are assigned to their specific departments in which they are eligible.
 Each employee has a unique ID.
    An employee can work at a single branch at a time.
    Employee gives at least one receipt.
 Employee serves at least one customer.
    Designation: There are many types of employees such as Restaurant managers, Supervisors, Chefs, Servers, Maintenance workers.

 Details: ID, Name, Age, Gender, Experience, Department, Branch id, Address, Salary.

Customer:

    Customers are the people who either come to the restaurant to eat or to take away
    Customer has also two options whether it is takeaway or dine in.
 Customers' orders at least one dish from the menu.

Customers are served by one employee.
Customers gets at least one receipt.
He will give rating and also give details like any mistake is made in his order.

Details: Branch Id, Name of the Customer, number of people, order id, table number ,phone number, Number, Rating, Order type (date , time), Waiting time, Mistakes(yes(or) no).

Receipt:

Receipt is the payment confirmation given to the customer.
At least one receipt is issued to one customer.
At least one receipt is issued for one order.

Details: include number of dishes ordered, Menu id, date, time, table number, total cost, Payment type (cash/card), change exchange if any, tax details, tip percent, transaction number, and the employee name who gives the receipt.

Menu:

Menu as the options from which a customer order his order.
One customers orders at least one item from the menu.
At least one receipt is generated for the ordered items.
The data we store in the menu table will has data like Item id, Item Name, Menu Type which means whether it is main course, appetizer or drink or dessert.
Then we have type which tells whether it is veg or non veg, drink, dessert and Price

Details: Menu id, Name, Menu type, Type, Price.

In general there will be many dishes which will be very complex so to add constraints there will be only five in each of them

Functionalities:

1. Cube operation to find out sales report for Each Branch Under Chef and Incharge?

2 Roll Up Operation to find out Rating Report For Each Branch Under Chef and Incharge?

3 Over Clause to find out Salary Report For Employees?

4. Top Costly Dishes Ordered by Customers?
5.Which branch has a higher rating?
6.Which Branch has more sales?
7.Which type of menu (veg/non-veg) is ordered most by the customers?
8.Which product is getting more sales?
9.Under whose surveillance the turnaround time is less?
10Under who's in charge less mistakes are being made?

Team Information:

SLNo	Team Number	Name of the Student	UTAID
1	8	Rohith Peta	1001966013
2	8	Lakshmi Geethika Nainala	1001837234
3	8	Deepthi Rishitha Pamisetty	1001964972
4	8	Keerthi Chittineni	1001967726