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**P**ROFESSIONAL  
**U**NIVERSITY

## **Computer Science and Engineering**

**Subject:INT213**

**Project Topic: Restaurant Management System**

### **SUBMITTED BY**

1. Sabbir Hasan-----11900603
  1. Section : K19AM
  2. Roll: 02
2. Kazi Zafar Ahmmed Sabbir-----11900347
  1. Roll: 01
  2. Section: K19AM
3. Preeti Kumari----- 11901407
  1. Section: K19AM

### **Submitted To:**

- **Chavi Kapoor**

## **Introduction:**

Online Restaurant management system is the system for managing the restaurant business. Online Restaurant Management System" is a web application. This system is developed to automate day to day activity of a restaurant. Restaurant is a kind of business that serves people all over world with ready-made food. This system is developed to provide service facility to restaurant and also to the customer. This restaurant management system can be used by employees in a restaurant to handle the clients, their orders and can help them easily find free tables or place orders. The services that are provided is food ordering by the customer through the system online, customer information management and waiter information management, menu information management and report. The restaurant menu is organized by categories of menu items. Main objective build the system this is to provide ordering and reservation service by online to the customer. Each menu item has a name, price and associated recipe. A recipe for a menu item has a chef, preparation instruction sand associated ingredients. With this system online, ordering and reservation management will become easier and systematic to replace traditional system where are still using paper.

## **Motivation:**

We want to make this project for the purpose of making a restaurant management system easier. We know that managing a restaurant in old tradition is very costly and time consuming .To make the overall system efficient I want to make this management system.

## **Without Online Restaurant Management System Problem:**

Nowadays, many restaurants manage their business by manual especially take customer ordering. . In traditional booking system, a customer has to go to restaurant or make a phone call in order to get his meal reserved. Today, restaurant waiter takes the customer ordering by manual system with using paper.

Customer does some formal conversation like hello, hi, etc. Then he demands for today's menu and do some discussion over menu items then he orders. It takes 5 to 10 minutes to book the order and waiter book the order on paper so there is probability of lost and duplication of customer information. Restaurant management system puts the order in a queue with specific priority according to time and quantity, and then a cook is assigned for the specific order to complete it.

Besides, the restaurant waiter information also by manual system kept use paper and this is difficult for restaurant administrator to find waiter information, probability missing the paper and difficult to arrange the schedule. Initial problem is that the customer has to get connected over the phone; it would be harder if the restaurant is very popular and busy. Sometimes, waiter information and customer information is important to restaurant administrator for reference in the future. The chances of committing mistakes at the restaurant side in providing a menu list for a specific time would be more.

## **Features:**

- **On Place Features:**

- Add, delete, update staff info.
- Add, delete, update food items, items price, equipment's and ingredients.
- Prepare billing info.

- **Customer Feature:**

- They can Order food easily
- They don't need to stand on line for order food
- payment are easy
- They can saw there total bill when they order the food

## Advantages:

1. Decreases workload
2. Save time
3. Customer order food easily

## How its work:

### customer Home view :

When customer go to restaurant they can saw this out put on the self order touch screen monitor ..

They can saw the name of item which is available on that restaurant . They also see the time and calculator .. if they want calculate total price before the food order they can calculate the total price on that screen..

The screenshot displays a self-order touch screen interface. At the top, a timestamp reads "Thu Oct 29 20:47:32 2020". The interface is divided into two main sections: a form for ordering and a calculator.

**Ordering Form:**

Order No.	<input type="text"/>	Drinks	<input type="text"/>
Fries Meal	<input type="text"/>	cost	<input type="text"/>
Lunch Meal	<input type="text"/>	Service Charge	<input type="text"/>
Combo Item	<input type="text"/>	Tax	<input type="text"/>
Pizza	<input type="text"/>	Subtotal	<input type="text"/>
Cheese burger	<input type="text"/>	Total	<input type="text"/>

Below the form are four buttons: **PRICE**, **TOTAL**, **RESET**, and **EXIT**.

**Calculator:**

7	8	9	+
4	5	6	-
1	2	3	*
0	c	.	/
=			

## Price list:

If customer want to see the price of that food they need to just click on the price button they can saw the price of that food its make help to take decision to order specific food form the restaurant .

Price List	
ITEM	PRICE
Fries Meal	25
Lunch Meal	40
Combo Item	35
Pizza	50
Cheese Burger	30
Drinks	20

## Food Order process:

As you saw the value in the picture these are the quantities of the food items... than how many quantities you want to order from that restaurant. You just go to the self-order machine and add the quantity like fries meal 1 and combo item 1 when you complete the quantity you just tap the button place order and you saw the total bill of your item and how many tax and service tax you got... Main part you got one order number please take that order number and give your order number on counter to get your food. That's it.

Restaurant Management System			
Sun Nov 1 20:38:35 2020			
Order No.	17699	Drinks	2
Fries Meal	1	cost	Rs. 405.00
Lunch Meal	1	Service Charge	Rs. 4.09
Combo Item	2	Tax	Rs. 133.65
Pizza	1	Subtotal	Rs. 405.00
Cheese burger	3	Total	Rs. 542.7409090909091
PRICE	Place Order	RESET	EXIT

  

7	8	9	+
4	5	6	-
1	2	3	*
0	c	.	/
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-By Group 3			

There is some draw backs o this projects and I want to fix that problem . I think its make easy to order food in restaurant .. you don't need to wait for order the food ... you go and order the food and enjoy your meal ...

## **ADMINISTRATOR:**

Administrator or manager is the person who will manage the entire system. He is allowed to reassign the cook according to his priority; he can edit the menu information such as its price, items available currently, etc.

## **CUSTOMER:**

This user will register to be a member to use the online system of this online restaurant management system. This online ordering divided into two type of customer; it is customer dine-in ordering and takeaway ordering.

## **DINE IN ORDERING:**

Dine in ordering, customer will view menu, make online ordering and than come and sit table. This system allows customer to place an order or allow him to cancel the book order.

## **TAKE AWAY ORDERING:**

But takeaway ordering, customer can view menu and online ordering without Sitting in the table.

GitHub link: <https://tinyurl.com/yyqj85nm>

THANK YOU ...