

**VISVESVARAYA TECHNOLOGICAL UNIVERSITY
BELGAUM**



A Mini Project Report On

“Restaurant Portfolio Website”

Submitted in partial fulfilment of the requirements for the award of the 5th sem of

**BACHELOR OF ENGINEERING
IN
INFORMATION SCIENCE AND ENGINEERING**

Submitted by:

JEET ROY KUMAR SHIVAM SANKET BANERJEE SIDHARTH N
[1VE18IS022] [1VE18IS019] [1VE18IS043] [1VE18IS048]

Under the guidance of

Mrs.PANKAJA R

Asst. Prof, Dept. of ISE



DEPARTMENT OF INFORMATION SCIENCE AND ENGINEERING-

SRI VENKATESHWARA COLLEGE OF ENGINEERING

**Affiliated to VTU Belgaum & Approved by AICTE New Delhi) an ISO 9001: 2008 Certified Kempegowda International Airport road, Vidyanagar,
Bengaluru, Karnataka, India-562157**

2020-2021

SRI VENKATESHWARA COLLEGE OF ENGINEERING

(Affiliated by A.I.C.T.E and approved by V.T.U)



CERTIFICATE

This is to certify that WEB TECHNOLOGY mini project [18] work entitled “**Restaurant Portfolio Website**” submitted in partial fulfilment of the requirement for VI semester bachelor of engineering in Information science and engineering prescribed by the **Visvesvaraya Technological University, Belgaum** is a result of the Bonafede work carried out by **Sanket Banerjee [1VE18IS043], Sidharth N [1VE18IS048], Jeet Roy [1VE18IS019], Kumar Shivam [1VE18IS043]** during the academic year **2020-21**. It is certified that all corrections/suggestions indicated for Internal Assessment have been incorporated in the Report deposited in the departmental library. The project report has been approved as it satisfies the academic requirements in respect of Project work prescribed for the said Degree.

.....

Signature of Course Teacher

Mrs. Pankaja R

Asst. Prof, Dept. of ISE

SVCE, Bangalore

Name of the examiners:

1:

2:

.....

Signature of HOD

Dr. SHOBAM

Dept. of ISE

SVCE, Bangalore

Signature with date

.....

.....

ACKNOWLEDGEMENT

The satisfaction and euphoria that accompany the successful completion of any task would be incomplete without complementing those who made it possible, whose guidance and encouragement made our efforts successful.

My sincere thanks to highly esteemed institution SRI VENKATESHWARA COLLEGE OF ENGINEERING for grooming up me in to be software engineer.

We express our sincere gratitude to Dr. SURESHA, Principal, SVCE, Bengaluru for providing the required facility.

We are extremely thankful to Dr. SHOBA M, HOD of ISE, SVCE for providing support and encouragement.

We are grateful to Mrs. PANKAJA R, Asst. Professor, Dept. of ISE, SVCE who helped me to complete this project successfully by providing guidance, encouragement and valuable suggestion during entire period of the project. I thank all my computer science staff and others who helped directly or indirectly to meet my project work with grand success.

Finally, we are grateful to my parents and friends for their invaluable support guidance and encouragement.

JEET ROY	KUMAR SHIVAM	SANKET BANERJEE	SIDHARTH N
[1VE18IS043]	[1VE18IS019]	[1VE18IS043]	[1VE18IS048]

DEPARTMENT VISION

Global Excellence with Local relevance in Information Science and Engineering Education, Research and Development.

DEPARTMENT MISION

M1) Strive for academic excellence in Information Science and Engineering through student centric innovative teaching-learning process, competent faculty members, efficient assessment and use of ICT.

M2) Establish Centre for Excellence in various vertical of Information Science and Engineering to promote collaborative research and Industry Institute Interaction.

M3) Transform the engineering aspirants to socially responsible, ethical, technically competent and value added professional or entrepreneur.

ABSTRACT

The purpose of the project is to develop a web application which is user friendly simple, fast, and cost-effective. It deals with the collection of food dishes available in a restaurant. Traditionally, it was done manually. The main function of the app is to create, edit and retrieve the details of food dishes and also to manipulate these details meaningfully. This website is accessible to the users who wants to view the restaurant and dishes served. Only user can view and post comments and feedback into the website. The data can be retrieved easily. The data are well protected for personal use and makes the data processing very fast.

CONTENTS

Chapter no.	Page no.
1. Introduction	1
1.1 Objectives	
1.2 Project Module	
2. Tech Stack	2
2.1 Front End	
2.2 Back End	
3. Project Design	3
3.1 Operations Performed	
4. Implementation	4
4.1 Source Code	
5. Snapshots	6
7. Conclusion and Future Enhancement	10
8. References	10

Chapter 1

INTRODUCTION

1.1 Overview

This is a restaurant portfolio website where the restaurant can showcase their different dishes and customers can write comments and feedbacks on the website.

1.2 Project Module

The website contains 5 webpages:

1. Home page
2. About Us page
3. Menu Page
4. Dish Detail Page
5. Contact Us Page

Chapter 2

Tech Stack

2.1 Front End:

1. HTML
2. CSS
3. Bootstrap

2.2 Back End:

1. JSON Database
2. HTTP Server
3. Server Communication is promise based

The front end and back end are integrated by React (JS Framework).

Chapter 3

PROJECT DESIGN

3.1 Operations Performed

- ✓ Showcases all the dishes on the menu page dynamically.
- ✓ The website has many animation and on scroll animations have also been added.
- ✓ It has a rich UI/UX which provides a good browsing experience.
- ✓ Viewers of the website can post comments on the selected dish.
- ✓ Viewers can send their feedback and the feedback is recorded.

Chapter 4

IMPLEMENTATION

4.1 Source Code

```
import React, { Component } from 'react';
import Home from './homeComponent';
import Header from './headerComponent';
import Footer from './footerComponent';
import Menu from './menucomponent';
import DishDetail from './dishdetailcomponent';
import Contact from './ContactComponent';
import About from './AboutComponent';
import { Switch, Route, Redirect, withRouter } from 'react-router-dom';
import { connect } from 'react-redux';
import { postComment, fetchDishes, fetchComments, fetchPromos, fetchLeaders,
postFeedback } from '../redux/ActionCreators';
import { actions } from 'react-redux-form';

const mapStateToProps = state => {
  return{
    dishes: state.dishes,
    comments: state.comments,
    leaders: state.leaders,
  }
}

const mapDispatchToProps = (dispatch) => ({
  postComment: (dishId, rating, author, comment) => dispatch(postComment(dishId,
rating, author, comment)),
  fetchDishes: () => {dispatch(fetchDishes())},
  resetFeedbackForm: () => {dispatch(actions.reset('feedback'))},
  fetchComments: () => {dispatch(fetchComments())},
  fetchLeaders: () => {dispatch(fetchLeaders())},
  postFeedback(😊 values)=>postFeedback(values),
})
class Main extends Component {

  constructor(props){
    super(props);
  }
  componentDidMount(){
    this.props.fetchDishes();
    this.props.fetchComments();
    this.props.fetchLeaders();
  }
  render() {
```

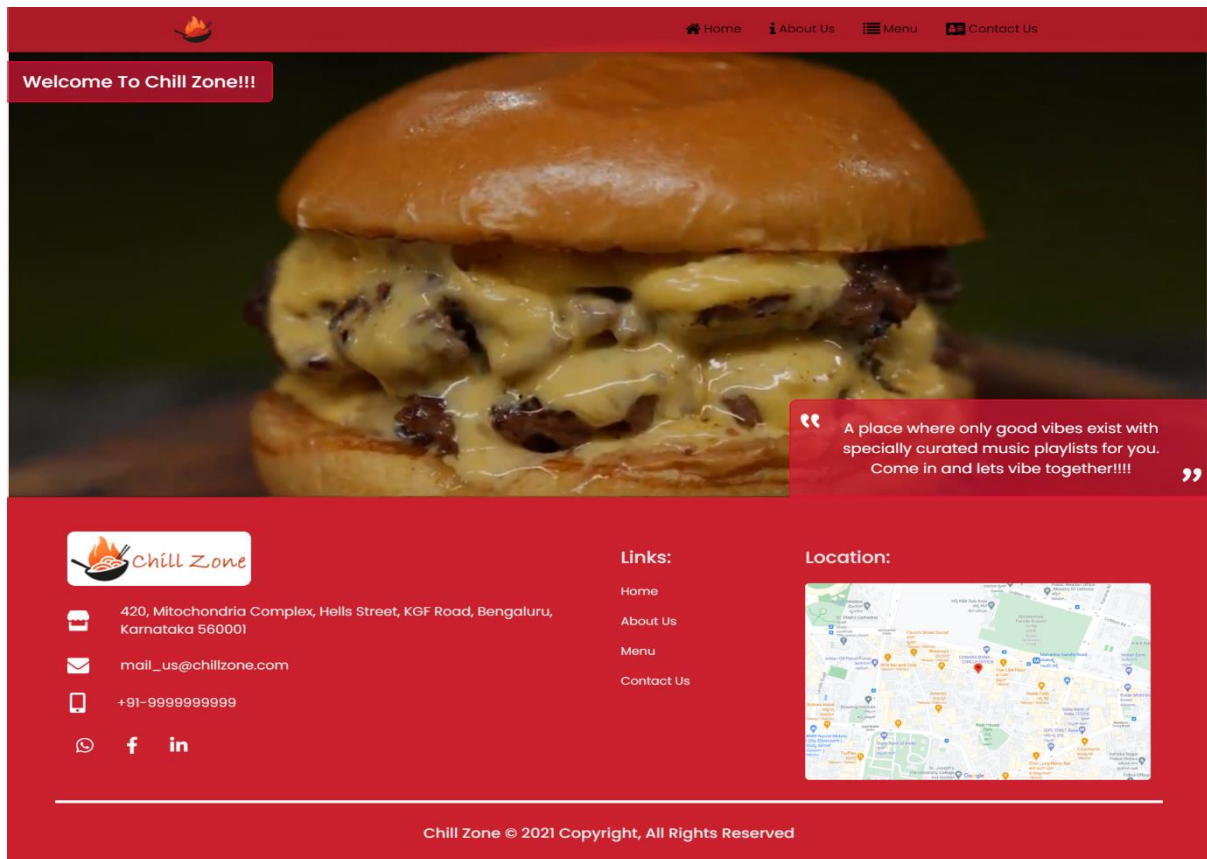
```

const DishWithId = ({match}) => {
  return(
    <DishDetail dish={this.props.dishes.dishes.filter((dish) => dish.id ===
parseInt(match.params.dishId,10))[0]}
    isLoading={this.props.dishes.isLoading}
    errMess={this.props.dishes.errMess}
    comments={this.props.comments.comments.filter((comment) =>
comment.dishId=== parseInt(match.params.dishId,10))}
    errMess={this.props.comments.errMess}
    postComment={this.props.postComment}
    />
  );
}
return (
  <div>
    <Header />
    <Switch>
      <Route path="/home" component={Home} />
      <Route path="/aboutus" component={() => <About
leaders={this.props.leaders} />} />
      <Route exact path="/menu" component={() => <Menu
dishes={this.props.dishes} />} />
      <Route path="/menu/:dishId" component={DishWithId} />
      <Route path="/contactus" component={() => <Contact
resetFeedbackForm={this.props.resetFeedbackForm}
postFeedback={this.props.postFeedback}/>} />
      <Redirect to="/home" />
    </Switch>
    <Footer />
  </div>
);
}
}
export default withRouter(connect(mapStateToProps, mapDispatchToProps)(Main));

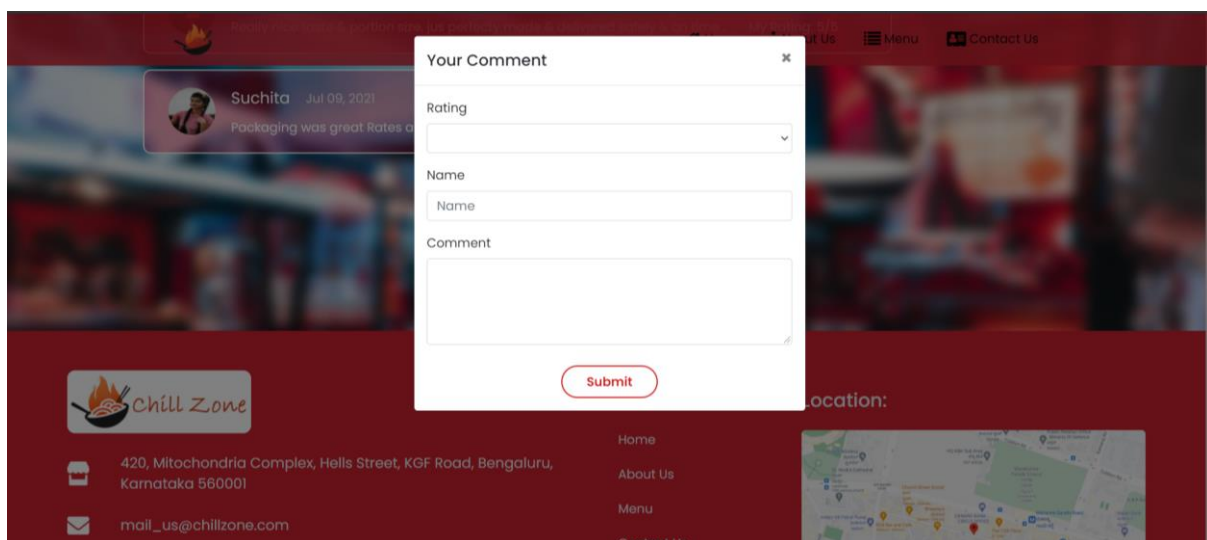
```

Chapter 5


SNAPSHOTS



Home Page






Posting Comments Section


[Home](#)
[About Us](#)
[Menu](#)
[Contact Us](#)

[Home](#) / [About Us](#)

About Us


Started in 2010, Chill Zone quickly established itself as a culinary icon par excellence in India. With its unique brand of world fusion cuisine that can be found nowhere else, it enjoys patronage from the A-list clientele in India. Featuring four of the best three-star Michelin chefs in the world, you never know what will arrive on your plate the next time you visit us.

The restaurant traces its humble beginnings to **The Frying Pan**, a successful chain started by our CEO, Mr. Robert Downey, Jr., that featured for the first time the world's best cuisines in a pan.

Facts At a Glance


Started	20 Apr. 2020
Major Stake Holder	Stark Industries
Last Year's Turnover	\$420,069
Employees	69 + Robots

Corporate Leadership




Tony Stark
Chief Executive Officer

Our CEO, Peter, credits his hardworking parents who undertook the arduous journey to achieve greatness in America with the intention of giving their children the best future. His mother's wizardry in the kitchen whipping up the tastiest dishes with whatever is available at the supermarket, was his first inspiration to create the fusion cuisines for which The Frying Pan became well known. He brings his zeal for fusion cuisines to this restaurant, pioneering cross-cultural culinary connections.




Annabeth Chase
Chief Marketing Officer

Our CMO, Anny, as she is affectionately referred to by her colleagues, comes from a long established family tradition in farming and produce. Her experiences growing up on a farm in the Australian outback gave her great appreciation for varieties of food sources. As she puts it in her own words, "Everything that runs, wins, and everything that stays, pays!"




John Wick
Chief Public Relations

John is a man of focus, commitment, and sheer will. Well, John isn't exactly 'the public person' but he is the one you want to take care of the public person. Once he took care of an entire media house with a pencil... With a PENCIL!!!



Marco Pierre White
Chief Testing Officer

Steward with the most discerning gustatory sense, Marco, our CTO, personally ensures that every dish that we serve meets his exacting tastes. Our chefs dread the tongue lashing that ensues if their dish does not meet his exacting standards. He lives by his motto, "You click only if you survive my lick."



Gordon Ramsay
Executive Chef

Award winning three-star Michelin chef with wide International experience having worked closely with who's-who in the culinary world, he specializes in creating mouthwatering Indo-Italian fusion experiences. He says, "Put together the cuisines from the two craziest cultures, and you get a winning hit! Amma Mia!"

Famous Quotes

You better cut the pizza in four pieces because I'm not hungry enough to eat six.

-Tony Stark

It's cool to be a female character who gets to be really strong and tough.

-Annabeth Chase

Peace is never an option. If you want peace, prepare for war.


-John Wick

All great chefs have two things in common. First, they respect nature as the true artist, and they are just cooks. Second, everything that they do is an extension of them as a person.

-Marco Pierre White

I don't like looking back. I'm always constantly looking forward. I'm not the one to sort of sit and cry over spilt milk. I'm too busy looking for the next chicken.

-Gordon Ramsay



405, Mitochondria Complex, Halls Street, KGF Road, Bengaluru, Karnataka 560001


mail_us@chillzone.com

+91-9999999999

[f](#) [in](#)

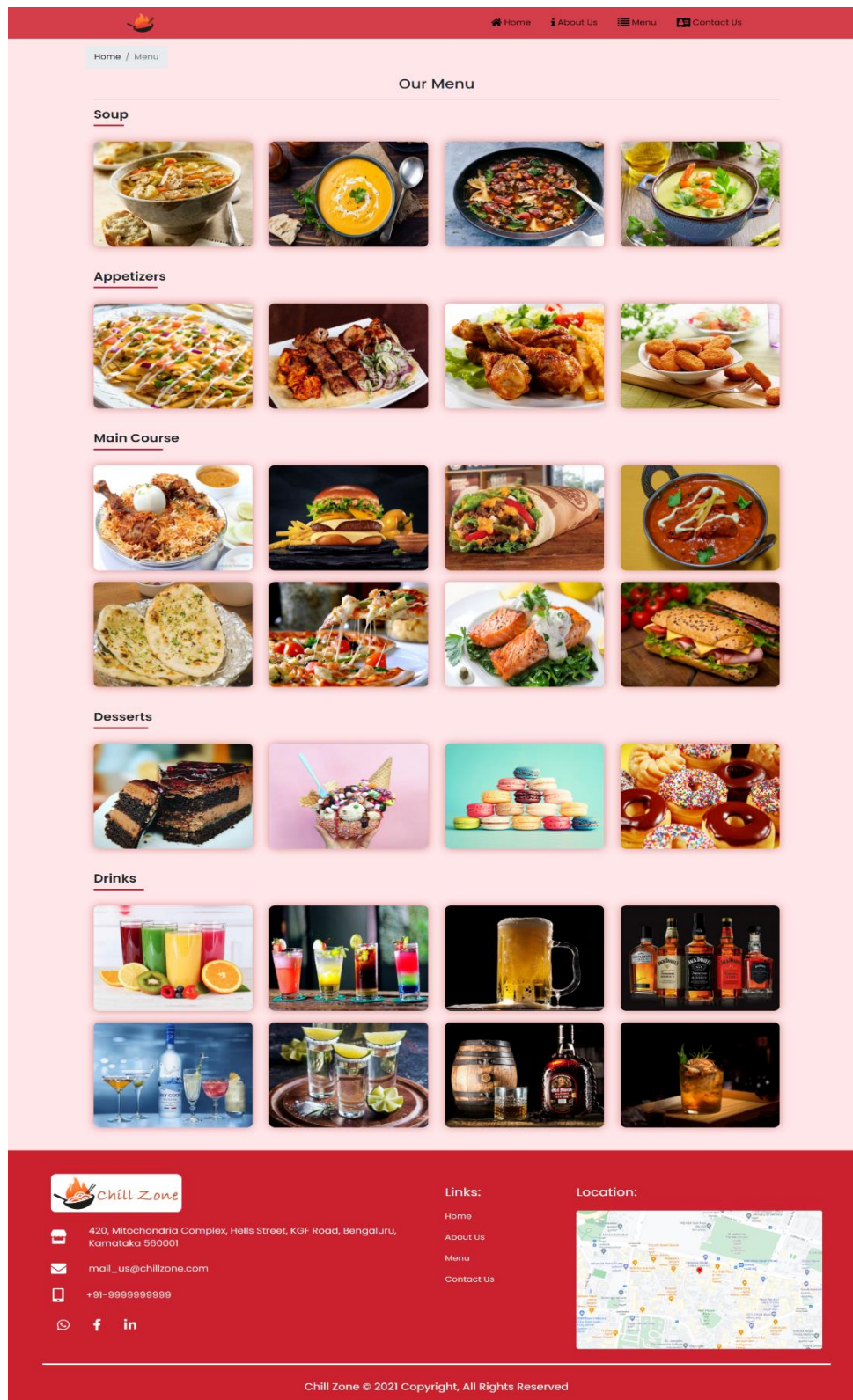
Links:

- [Home](#)
- [About Us](#)
- [Menu](#)
- [Contact Us](#)


Location:


Chill Zone © 2021 Copyright, All Rights Reserved

About Us Page




Menu Page


[Home](#)
[About Us](#)
[Menu](#)
[Contact Us](#)

Menu / Chicken Kabab


Chicken Kabab





Chicken Kabab \$ 6.59


This glazed kebab infused with sauce is just splendid!


Comments



Noah Jul 09, 2021
 Loved the preparation. Kebabs here are juicy and scrumptious. Highest quality of kababs had in a long time. My Rating: 5/5
 Also the naan and butter garlic naan are highly recommended. I also liked their combos which are a combination of dal makhni and kebab.


Swetha M Jul 09, 2021
 Loved the service, the food and goodness and kindness these people have. As we had a request in order we paid extra with a tip and the person returned my tip back. Such a great gesture and amazing food. Much much recommended My Rating: 5/5



Oliver Jul 09, 2021
 Kebabs were juicy and the dalmakhni with it made it heavenly. finally a place with decent kebabs and rolls My Rating: 5/5


Liam Jul 09, 2021
 Really enjoyed every bite of the food. Food: 5/5 Quality: 5/5 My Rating: 5/5


Avijit Bose Jul 09, 2021
 Really nice taste & portion size. jus perfectly made & delivered safely & on time. My Rating: 5/5


Suchita Jul 09, 2021
 Packaging was great Rates are very affordable My Rating: 4/5

Post A Comment




420, Mitochondria Complex, Hells Street, KGF Road, Bengaluru, Karnataka 560001

mail_us@chillzone.com

+91-9999999999


[f](#) [in](#)

Links:
[Home](#)
[About Us](#)
[Menu](#)
[Contact Us](#)

Location:


Chill Zone © 2021 Copyright, All Rights Reserved

Dish Detail Page


[Home](#)
[About Us](#)
[Menu](#)
[Contact Us](#)

Home / Contact Us

Send us Your Feedback

First Name

Last Name

Contact Tel.

Email

☐ May we contact you?

Tel.

Your Feedback


Send Feedback

You can also reach us by:

+91-9999999999

mail_us@chillzone.com

420, Mitochondria Complex, Hells Street, KGF Road, Bengaluru, Karnataka 560001



420, Mitochondria Complex, Hells Street, KGF Road, Bengaluru, Karnataka 560001

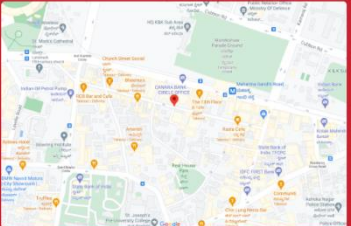
mail_us@chillzone.com

+91-9999999999

Links:

[Home](#)
[About Us](#)
[Menu](#)
[Contact Us](#)

Location:



Chill Zone © 2021 Copyright, All Rights Reserved

Contact Us Page

ISE, SVCE, Bangalore

Page | 10

Chapter 6

CONCLUSIONS

This website is for made for customers to view different dishes, check out the restaurant brand, post comments and send feedbacks. The website has a rich UI and UX to make it user friendly. The restaurant owner can even add more dishes by updating the database. Animation on scroll is used in all pages to enhance the user experience.

FUTURE ENHANCEMENT

- More Menu Items can be added.
- Creating an admin panel to add new dishes to the menu.
- Creating a login system.
- Creating a table reservation system.

REFERENCES

- W3 Schools (<https://www.w3schools.com/w3css/default.asp>)
- Stack Over Flow (Debugging and error solutions)
- Coursera (React Tutorial)
- Animation On Scroll Library for React (<https://michalsnik.github.io/aos/>)