

RESTAURANT BILLING SYSTEM

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INTRODUCTION

- A Restaurant Billing System is software that automates the process of generating customer bills.
- It helps manage orders, calculate totals, apply taxes/discounts, and produce receipts.
- Increases efficiency and accuracy within restaurant operations.

OBJECTIVES OF THE SYSTEM

- Automate the billing process
- Reduce human errors
- Improve customer service
- Saves time.
- Maintain digital records of orders and payments.





KEY FEATURES

1. Prints Menu.
2. Asks user to enter the order items.
3. Converts all the items ordered in Upper case.
4. Reconfirms the items ordered by the customer.
5. Computes Taxes.
6. Calculates total amount= Subtotal + taxes
7. Generates bill and displays it.

A large, rectangular slice of Baklava is the central focus. It has a golden-brown, flaky texture with a dense layer of crushed pistachios on top. Walnuts are scattered across the surface and some are visible on the sides. The Baklava is served on a dark, round plate. In the background, there are two white bowls: one containing whole walnuts and the other containing pistachio powder. There are also some pistachio shells scattered around the plate.

ADVANTAGES

- Faster billing process
- Eliminates calculation mistakes
- Better inventory & sales tracking
- Improves customer satisfaction
- Easy to update menu and prices
- Paperless and environmentally friendly

FUTURE ENHANCEMENT

- Mobile app for billing.
- Integration with inventory management.
- Provide multi user access with authentication.



CONCLUSION

- A Restaurant Billing System is essential for modern restaurants.
- It improves accuracy, speed, and operational efficiency.
- It supports business growth through automation and data insights.



THANK YOU