

NMAM INSTITUTE OF TECHNOLOGY

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Nitte - 574 110, Karkala taluk, Udupi Dist., Karnataka

Pepartment of Computer Science and Engineering RDBMS PROJECT REPORT ON RESTAURANT DATABASE MANAGEMENT SYSTEM

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PROJECT GUIDE

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ABSTRACT

The purpose of the project "RESTAURANT DATABASE MANAGEMENT SYSTEM" is to manage the online transactions made by users from a particular restaurant. The system is aimed to make it as easy for the users to place online orders at a restaurant in the simplest and quickest way possible. The frontend of this system displays all the available menu items on a particular day along with its price and a brief description about the same. The website is accessible by customers/managers of the restaurant (admins). Users are required to login with their already existing account credentials or create an account if they may wish to. Customers are then redirected to the main website wherein they may select the item and quantity of the same at the end of which they are redirected to the transaction page where the final bill is displayed.

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CERTIFICATE

Certified that the project work carried out by SHREELATA .S. KINI (4NM18CS175) and SHREEMA .S. SUVARNA (4NM18CS176) bona fide students of NMAM Institute of Technology, NITTE in fulfilment for the Relational database Management System Lab (18CS502) in Computer Science and Engineering during the academic year 2020-2021.

Signature of the Examiners:

Signature of the Guide:

- 1.
- 2.

ACKNOWLEDGEMENT

The satisfactions that accompany the successful completion of any task would be incomplete without the mention of the people who made it possible. So we acknowledge all those whose guidance and encouragement served as a beacon of light and crowned our efforts with success.

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Shreelata .S. Kini Shreema .S. Suvarna (4NM18CS175) (4NM18CS176)

CHAPTER 1

INTRODUCTION

INTRODUCTION

The first online food ordering service, World Wide Waiter (now known as Waiter.com), was founded in 1995. By the late 2000s, major pizza chains had created their own mobile applications and started doing 20–30 percent of their business online. With increased smartphone penetration, and the growth of both Uber and the sharing economy, food delivery start ups started to receive more attention. By 2015, online ordering began overtaking phone ordering. Online ordering services over the last few months have seen a record high surge in their market share owing to the lockdown, as most restaurants and independent food website owners moved from "dine in" for their customers to selling food online.

WHAT IS RESTAURANT MANAGEMENT SYSTEM?

Restaurant Management system is developed to automate day to day activity of a restaurant. This system is developed to provide service facility to restaurant managers and also to the customers. This restaurant management system can be used by employees in a restaurant to handle their customers, help them easily place orders their orders, and check the delivery status of these orders.

FEATURES

- Login page for Admin
- Login page for Customers
- Menu page for displaying items on the menu, location of restaurant and special items of the day
- Admin page for adding, updating or deleting items on the menu
- Page for editing the items in the order before placing the order
- Transaction page for the final bill

GENERAL OBJECTIVES

- To provide fast, efficient and reliable system by the way of managing the records of all their transaction.
- To provide users the ease of ordering food on their fingertips and having food delivered at their doorstep as quickly as possible.

CHAPTER 2

PROBLEM STATEMENT

PROBLEM STATEMENT

To manage the information of all online orders of a particular restaurant. The details of the existing orders (along with delivery status) are retrieved by the system. New customers place orders using the website which are added to the system. Along with order details, employee and customer information is also maintained. Admin may insert, update or delete an item off the menu at any time.

SIGNIFICANCE OF RESTAURANT DATABASE

Restaurant Database is mainly used to store customer order details. We collect information about customers like address, phone number and email number and store it in the database. Customers may only place orders after having logged into the website. The information later helps us deliver to their location.

We also store all the employee's details. These are helpful in retrieving order status as to whether a particular order has been delivered or is still pending to be delivered.

Admin is given the permissions to change anything on the menu on a particular day subject to its availability, or disable the existing menu items.

Apart from the people working at the restaurant, we store information about the food items being served on the menu on a particular day.

CHAPTER 3:

ER DIAGRAM

SCHEMA

CHAPTER 4:

FRONT END TECHNOLOGY

In our project, we have made use of:

HTML5

HTML5 is a markup language used for structuring and presenting content on the World Wide Web. We have made use of it in laying out the webpage.

CSS3

Cascading Style Sheets is a style sheet language used for describing the presentation of a document written in a markup language such as HTML. CSS is a cornerstone technology of the World Wide Web, alongside HTML and JavaScript. We have used it to stylise our webpages.

BOOTSTRAP

Bootstrap is a free and open-source CSS framework directed at responsive, mobile-first front-end web development. It contains CSS- and JavaScript-based design templates, some of which have been used for our interface components like Glyphicons, forms and navigation bars on our website.

CHAPTER 5:

BACK END TECHNOLOGY

In our project the following back end technologies have been used:

PHP

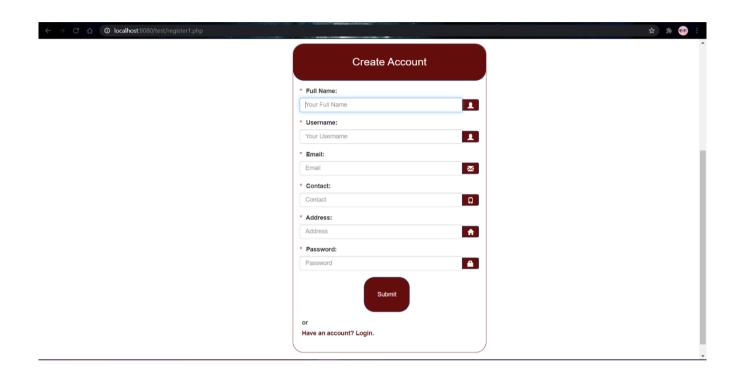
PHP is a server side scripting language. that is used to develop Static websites or Dynamic websites or Web applications. PHP stands for Hypertext Pre-processor, that earlier stood for Personal Home Pages.

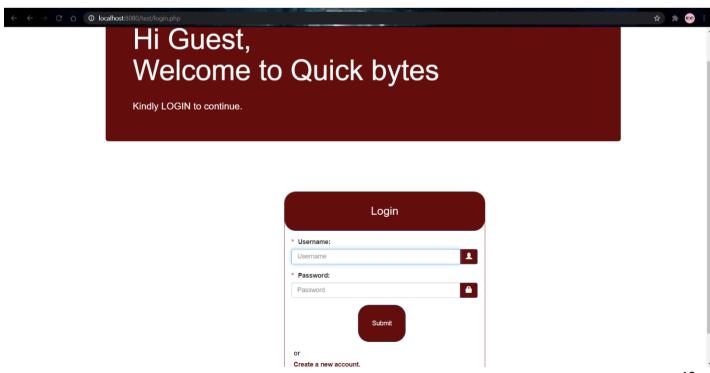
XAMPP Server

XAMPP is a free and open-source cross-platform web server solution stack package developed by Apache Friends, consisting mainly of the Apache HTTP Server, MariaDB database, and interpreters for scripts written in the PHP and Perl programming languages.

CHAPTER 6: SCREENSHOTS

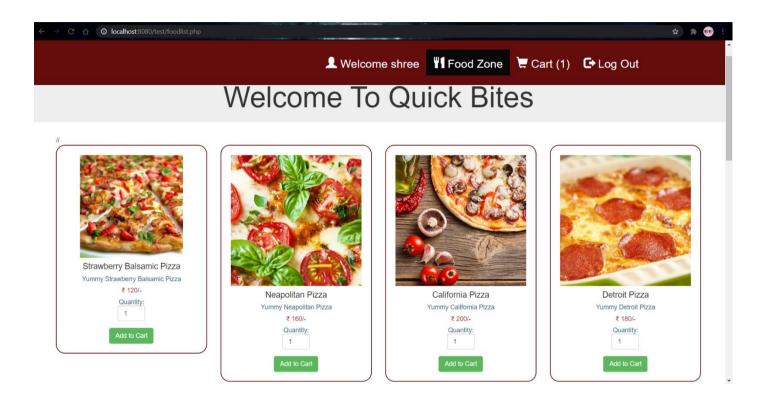
Customer View:

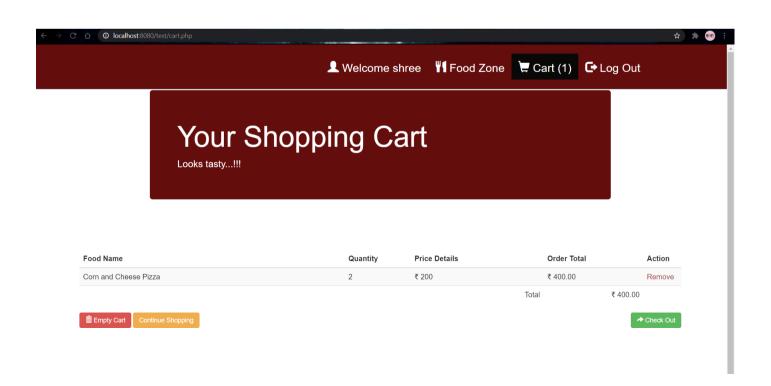




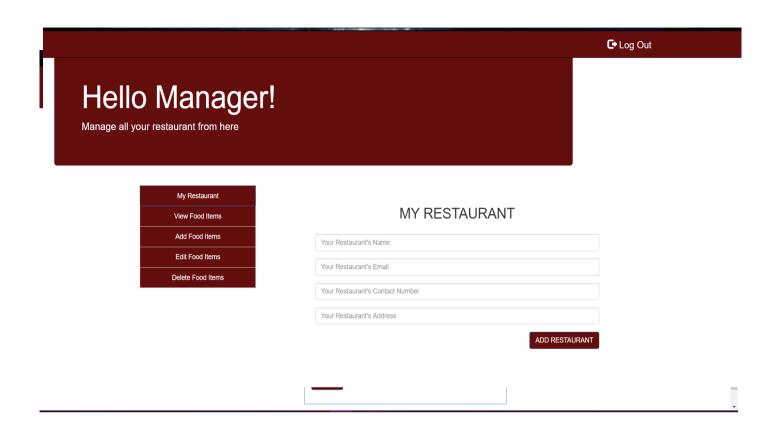
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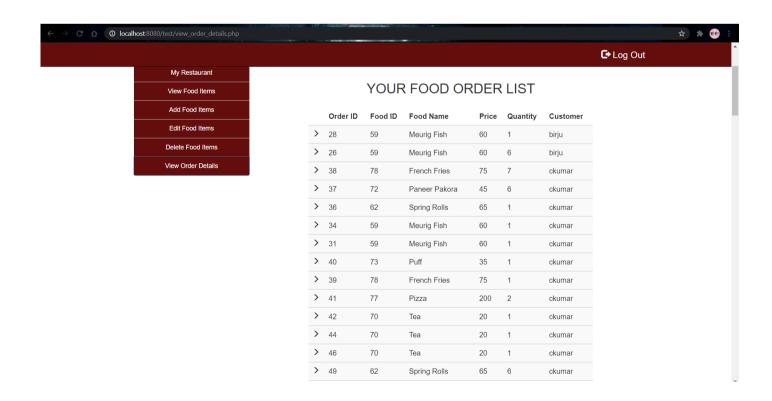
Customer order:

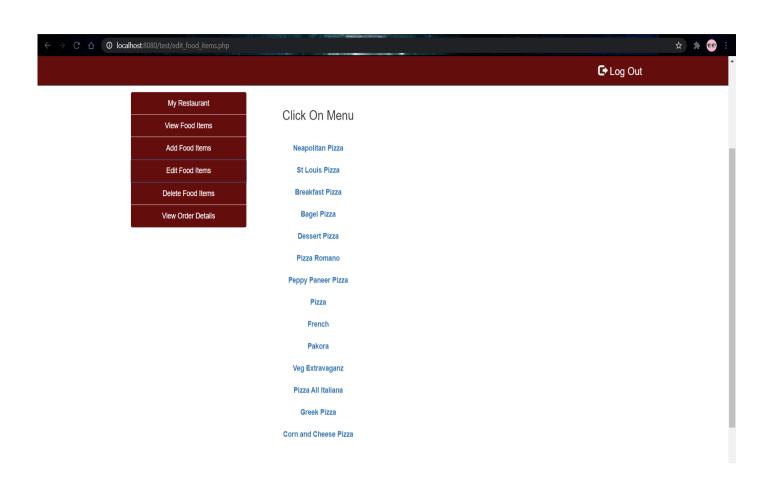


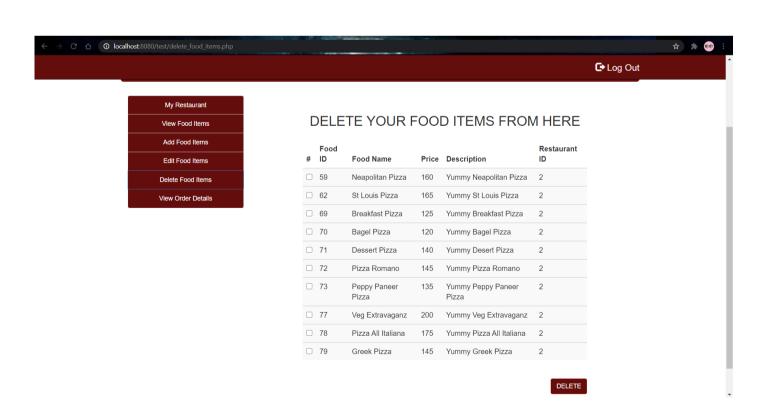


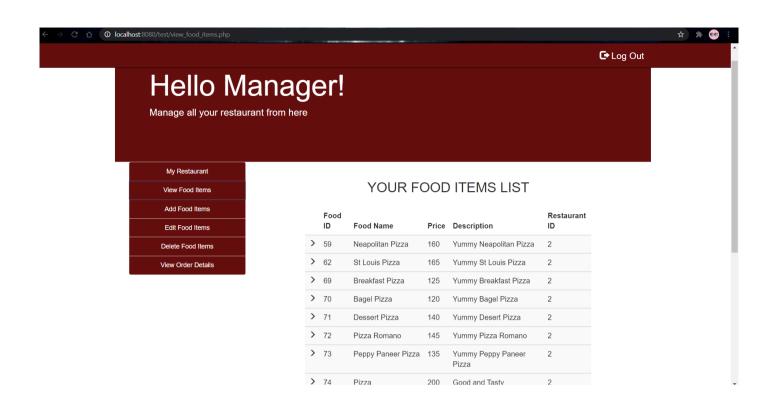
Manager View:



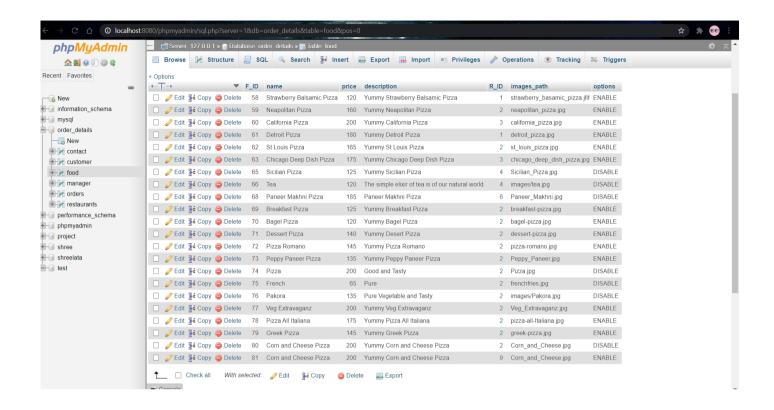


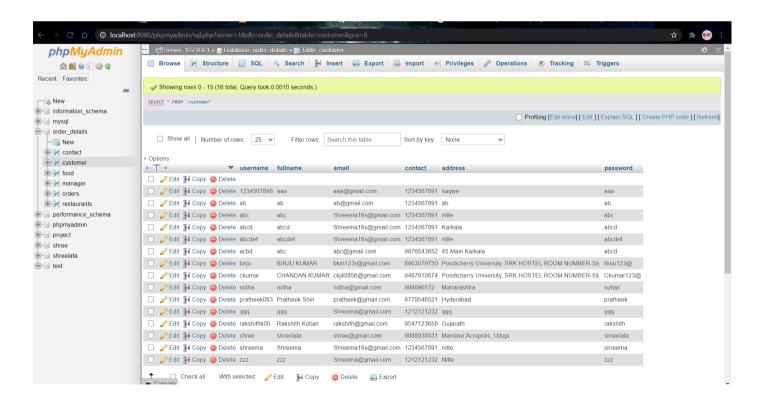


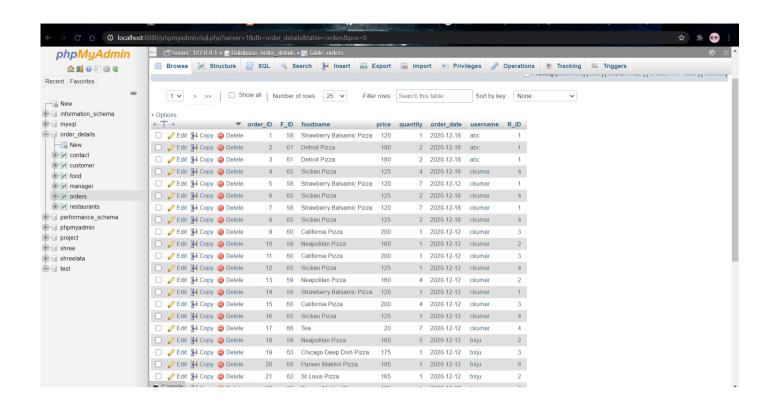


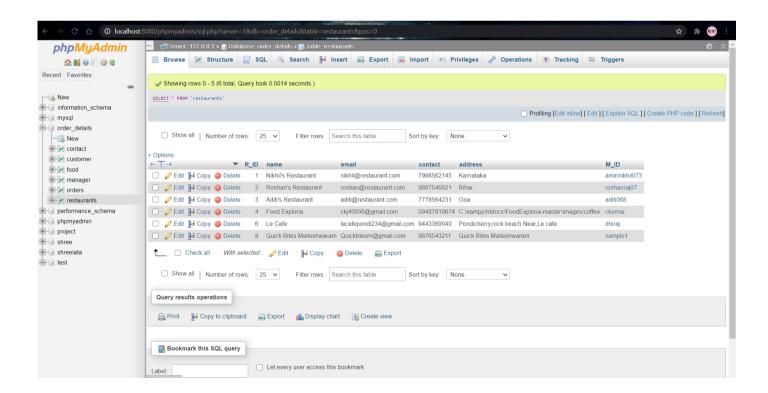


Database View of various tables:









CHAPTER 7: CONCLUSION

Restaurant Management System is helpful in a lot of different ways. Some of these are daily, weekly or even monthly analysis of sales (Reports), Food Costing, Users and their Roles, ease of access for Customers, restaurant maintenance, etc.

Investing in cutting-edge technology like installing a highly efficient POS software would help one's restaurant immensely by delighting connoisseurs and adding up to their dining experience.

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