Database Project

COMP 2650

Fall 2020

Prof. Nguyen Thai

Database Project Timeline

Activities	Credit	Due
Project title	10%	09/27/2020
Business statement	15%	10/11/2020
Data modeling	20%	11/01/2020
Database design	20%	11/15/2020
 Database implementation 	າ 20%	11/29/2020
Project report	15%	12/06/2020

Database Project Title

- In this semester, you are developing a database for a restaurant
- You have a choice of working on your own or working as a team of two students
- You and your optional teammate are to choose a traditional restaurant for your project
 - Non-traditional restaurant food services such as coffee shops, bakeries, fast foods and food trucks are not allowed
 - A sit-down restaurant with waiter/waitress is required

Database Project Title Examples

- Here are some examples of the traditional restaurant types
 - Italian restaurants
 - Greek restaurants
 - Mexican restaurants
 - Chinese restaurants
 - o etc.
- You need to pick a name for your restaurant
- Do not use the names of real restaurants

Database Project Document

- After you have chosen the type of food and named your restaurant, create a Word document called database_project_document.docx
- All your works on the project are to be captured in the database_project_document.docx
- Only the database_project_document.docx will be graded, unless I ask for other materials to be submitted

Project Document Title Page

- Title page format
 - Restaurant name
 - School name
 - Course name
 - Course number
 - Professor name
 - Date of submission
 - Your name and optional teammate name

Restaurant Services Definition Page

- Write one to two paragraphs describing the type of food and services your restaurant provides
- Page format
 - 12-points Arial font
 - Double-line spacing
 - 1-inch page margins

Project Submission

- Each student must submit a copy of the database_project_document.docx to get credit
 - Must submit the actual Word document
 - Do not submit links, zip files or images
- You will not get credit for your work if you failed to submit your copy, even though your optional teammate submitted his/her copy on time
- If you and your optional teammate submitted different works, the lower grade will be given to both students
- Due 9/27/2020

- Your database must support multiple locations
- Your business statement must contain the following criteria
 - Identify key components of the business operations.
 - a. What products do you provide?
 - Pasta, meats, sandwiches, soups, etc.
 - b. What facilities and equipment are used in the business operation?
 - Cooking wares, storages, etc.
 - c. How are employees and finance are managed?
 - Full time and/or part time employees, mortgage, etc.

- 2. Identify the business operation rules that are used to manage the business.
 - a. Do you buy certain food and make certain food?
 - b. Restaurant operations:
 - i. What types of food are served in all stores?
 - ii. Are all products prepared at each store?
 - iii. Do all employees only work in a single store?
 - c. Do you also provide take-outs and caterings?
 - d. Do you accept cash only, credit cards only or both?
 - e. Do you provide online reservations, online ordering for take-outs?
 - f. How does the store handle customers with special dietary restrictions?

- 3. Track operating cost and identify cost that are rising or above to similar business in the industry.
 - a. Store location:
 - i. Own (mortgage?)
 - ii. Rent (increasing every year? When lease expires?)
 - iii. Do you pay parking spaces for your customers if you do not have parking spaces?
 - b. How do you pay for inventories (food and supplies)?
 - c. Do you have ingredients that are weather dependent or political conflict?
 - d. Do you have to pay high salaries to attract certain type of workers?

- 4. Provide data and information to track important date-to-date operations related to customers.
 - a. Certain days are better for business (more customers)
 - i. Is your business more weekdays oriented?
 - Serving professional workers in business districts?
 - ii. Is your business more weekend oriented?
 - o In the mall, shopping plaza
 - b. Is your business seasonal?
 - c. How well does your business do on holidays?

- 5. Provide relevant business operation information to help managers improve business competitiveness.
 - a. Hours Open (Comparing to your competitors)
 - b. Peak Hours (When do most people come to dine at your restaurants?)
 - c. Any specials offered (What deals you are able to offer to your customers)
 - d. Prices (How do they compare to other restaurants in the vicinity?)
 - e. Set yourself apart from other places (Offer a different atmosphere than regular restaurants?)
 - f. Disadvantages
 - i. No parking
 - ii. Located in the bad neighborhood
 - g. Identify a few ideas to make the business more competitive

Business Statement Documentation

- Business statement must be five pages long in Word paragraphs.
- Format for the business statement is 12 points Arial font with double spacing
- Page margins are one inch wide
- Add the business statement to the bottom of your database_project_document.docx
 - Start new page after Restaurant Services Definition
- Submit the database_project_document.docx to Blackboard for grading
- Due 10/11/2020

Data Modeling

- Your data models must consist of entity lists and entity-relationship diagrams for:
 - 1. Food items (meals/dishes) the restaurants serve
 - 3 to 5 food types
 - 2. Facilities and equipment
 - 3. Employee work hours and salaries
 - 4. Tracking day-to-day cash flow
 - Income and spending
 - 5. Competitive
 - Renovation cost and extra earned income
 - Promotion cost and extra earned income

Data Modeling

- Create a list of entities and their attributes from your business statement
 - You will lose points if you do not create the list of entities and their attributes
- 2. Create (draw) the entity-relationship diagrams (ERDs and EERDs) for your database using:
 - a. lists of entities from (a) and
 - b. business rules from your business statement
- 3. Review lecture notes and labs

Data Modeling

- Capture your data modeling entity lists, ERDs and EERDs in the database_project_document.docx
 - Start new page after the business statement
- Submit the database_project_document.docx to Blackboard for grading
- Due 11/01/2020