Restaurant Management System

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The simplicity and ease of access of a menu are the main things that facilitate ordering food in a restaurant. Over the years, technology has tremendously revolutionized the restaurant industry. But much of the innovation has been with point-of-sale (POS) operations. Yet other areas of a restaurant are ripe for innovation, such as the menu. Development of a restaurant management system to keep track of orders and provide cohesion between the three main elements of a restaurant business - the restaurant floor, the kitchen, and the back office. Waiters have an interface they can use to take orders, the order then shows up on an interface for the kitchen staff to complete. The manager can use another interface to edit the menu, generate reports/analyse statistics, and perform stock control. The User have ability to order foods. Food items are listed asdefined by manager. Manager act as admin he can control overall system.

MODULES

- Admin(Manager)

- User

- Waiter

- Kitchen Staff

SOFTWARE SPECIFICATION

- Front End : Python

- Back End : MySQL