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UNIVERSITY INSTITUTE OF COMPUTING

MINI PROJECT

Program Name: BCA

Subject Name/Code: Data interpretations(22CAP-354)

Submitted by:

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Section: B

Project Title: Restaurant Meal Tracker System

Technologies Used: Microsoft Excel, Excel Formulas (Multiplication, SUM, LOOKUP), Excel Charts (Bar Chart, Pie Chart), Pivot Tables, Conditional Formatting

Live Link: Not applicable – Excel-based project

GitHub Link (Optional): None provided

1. Abstract

This project is an Excel-based Meal Tracker system designed for local restaurants to monitor daily plate sales, calculate total revenue based on fixed prices, and visualize dish popularity through charts. It simplifies tracking and improves decision-making for stock and menu management.
This system supports local restaurant businesses in reducing paper-based records, automating sales tracking, and improving business intelligence using visual dashboards. It is especially useful in small- to mid-sized restaurants where digital adoption is growing.

2. Demo and Code

The project is implemented entirely in Microsoft Excel. It contains:

- Plate Tracker Sheet

- Summary Sheets (Daily, Weekly, Monthly, Yearly)

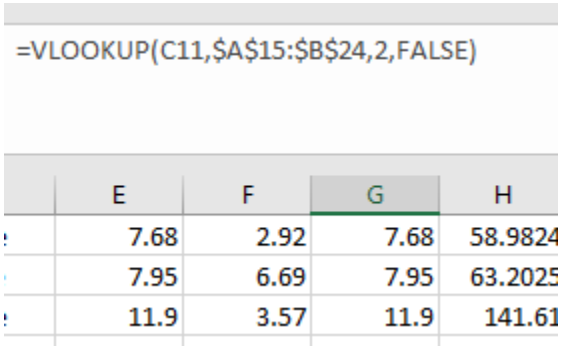
- Performance Dashboard

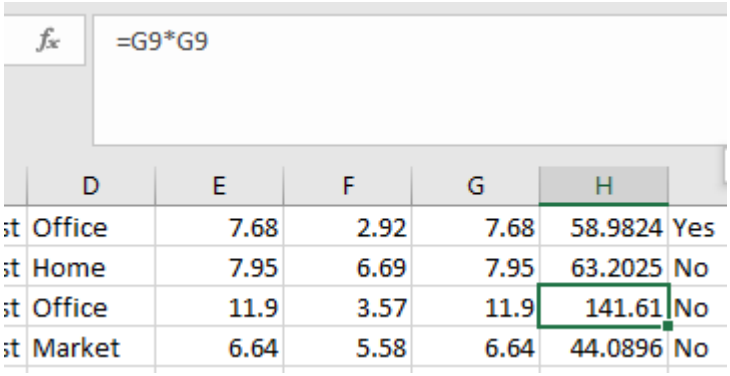
- Fixed Pricing Mechanism

- Charts and Pivot Tables

Plate Tracker Screenshot

Date	Dish Name	Plates Sold	Price
2025-04-01	Jollof Rice	3	5.0
2025-04-02	Sadzaa	2	5.0
2025-04-03	Egusi Soup	4	5.0
2025-04-04	Fufu	1	5.0
2025-04-05	Chapati	5	5.0
2025-04-06	Rice and Chole	2	5.0
2025-04-07	Nsima	3	5.0
2025-04-08	Banku	4	5.0





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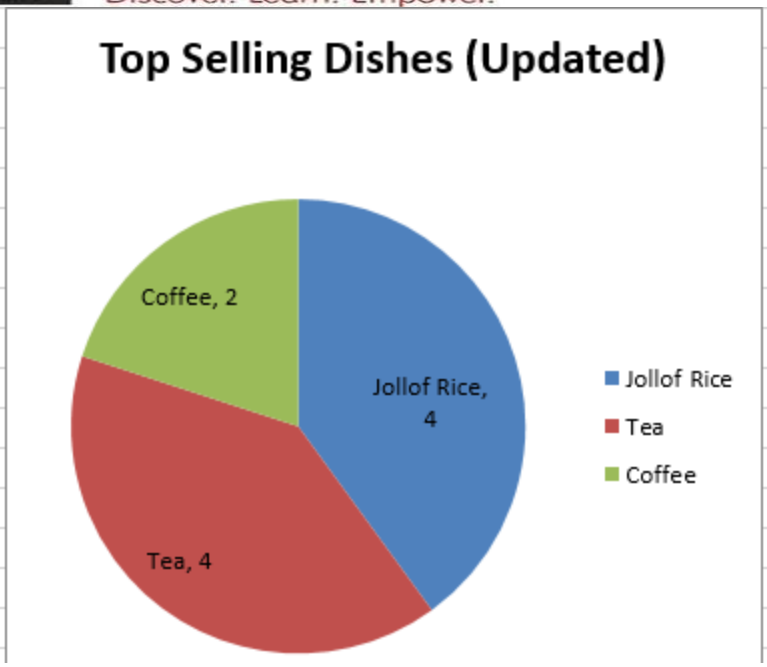

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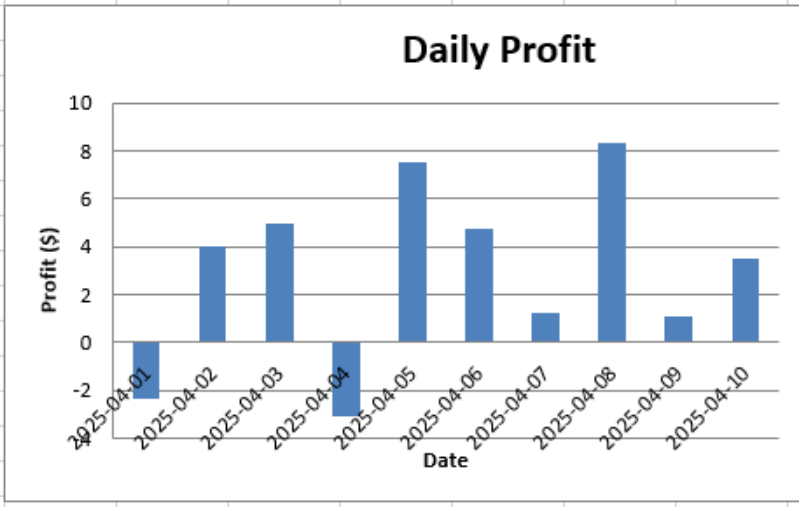
Total Plate	Total Inco	Total Cost	Total Profit ($)
1	6.39	8.76	-2.37
1	9.65	5.66	3.99
1	14.79	9.85	4.94
1	5.79	8.84	-3.05
1	13.43	5.89	7.54
1	7.68	2.92	4.76
1	7.95	6.69	1.26
1	11.9	3.57	8.33
1	6.64	5.58	1.06
1	11.89	8.4	3.49



This chart provides a visual summary of the total profit generated from daily meal sales over a 10-day period.

- Y-axis: Represents the **profit in dollars ($).

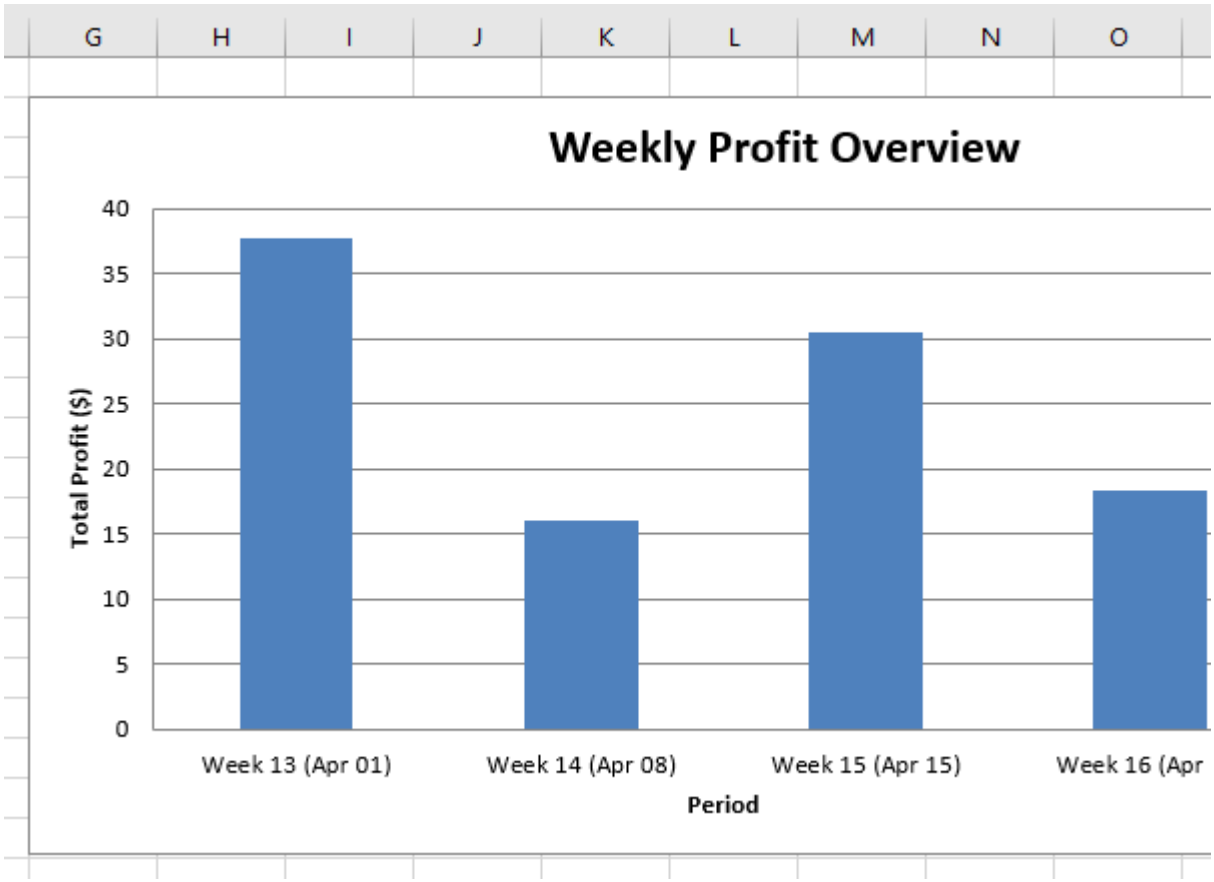
- X-axis: Displays the date of the transaction (from 2025-04-01 to 2025-04-10).

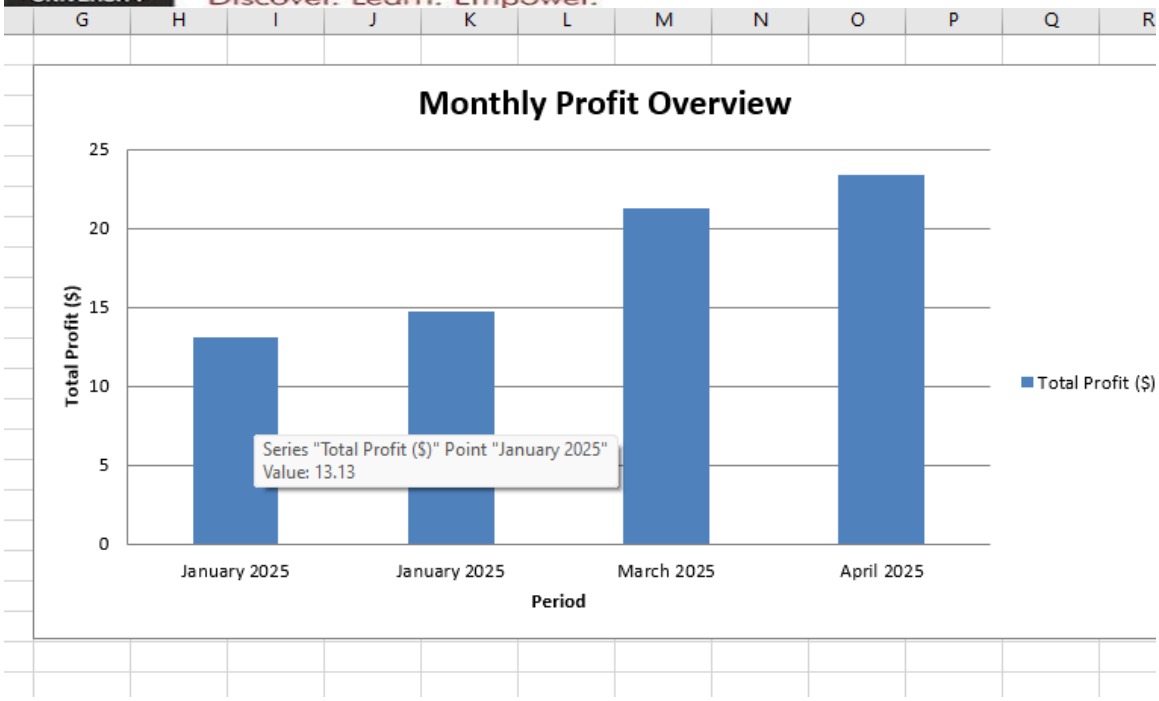
- Bar Height: Indicates the amount of profit or loss made on a particular day.

- Negative Bars:Show days with a loss (e.g., 2025-04-01 and 2025-04-04).

- Positive Bars: Show days with a profit, with the highest on 2025-04-08 ($8.33).

This visual helps the restaurant track which days are most profitable, detect patterns (such as weekends performing better), and make data-driven decisions on restocking and marketing.





3. Project Objectives

- Track number of plates sold for each meal

- Apply fixed prices to calculate total revenue

- Identify popular dishes using charts

- Provide summaries: Daily, Weekly, Monthly, Yearly

- Enhance restaurant data organization and analysis

4. Technologies Implemented

- Microsoft Excel

- Excel Functions: Multiplication, SUM, VLOOKUP/XLOOKUP

- Excel Charts: Bar, Pie, and PivotCharts

- Table Structures and Named Ranges

- Conditional Formatting

- Dashboard Techniques

5. Project Features

- User-friendly meal entry interface
- Auto-calculation of revenue
- Fixed price referencing from lookup tables
- Top-selling dishes displayed with charts
- Pie chart and bar chart visualizations
- Auto-updating PivotTables based on new entries
- Dashboard-style overview for decision-making

6. Development Process

The project began with designing a plate tracking system. Next, we defined fixed prices and applied lookup functions for accuracy. Summaries were developed for different time frames. Charts were added to visualize performance, and a dashboard was built to provide a snapshot of trends. Screenshots were taken and added into a PowerPoint, and a Word document was generated for reporting.

7. Conclusion

This Meal Tracker in Excel makes restaurant data tracking efficient and insightful. From fixed pricing to automated summaries and dynamic charts, the system supports better planning, smarter decision-making, and streamlined operations for small restaurants.