The Restaurant Chain Management System

Team Member:

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Project Documents:

GitHub : [GitHub](#)

Mission Statement:

A comprehensive database system for a restaurant to manage daily operations across multiple locations efficiently through careful use of resources while continuously improving customer experience and service quality.

Mission Objectives:

Objective	Description
Financial Tracking	The system analyzes sales data, tracks all transactions and processes payments across all restaurant locations to ensure accurate financial management.

Performance Analytics	The system collects and analyzes customer feedback and evaluates marketing performance to support continuous improvement.
Supply Chain Control	The system will manage vendors, purchase orders, and ingredient deliveries to ensure a stable and efficient supply chain.
Customer relationship management	The system will capture, store and utilize customer data to connect with prospective and current customers and offer them discounts/rewards for continued loyalty. This objective will require information such as transaction history, communication consent or feedback.
Employee management	The system will help manage the restaurant staff by handling their schedules, paychecks, and keep track of the chain of command from executive down to frontline workers.
Inventory management	The System will track ingredient inventory with expiration dates provided by suppliers, link menus with required ingredients, and update the stock when orders are placed.
Orders management	The system will comprehensively track dine-in, takeout, and delivery orders; seamless linking of orders to specific tables,customers,and assigned employees.
Location and Facility Management	The system is capable of managing multiple restaurant locations , each with its own specific layout, seating capacity, while also supporting table and section tracking.