

### 1. Project Overview?

ONLINE CATERING SYSTEM is to automate the existing manual system which help us to track the customer data along with billing. It's a fully equipped system that alone manage the entire functioning of catering.it maintains customer information and also manage the food items.the system is even equipped to manage customer billing and data storage.there is a sub category for each food items.

### 2. To what extend the system is proposed for?

The system is proposed for the management of the catering system.The system may provide view to specialist variety of food collection.The system serves the users to search for certain varieties of food such us non vegetarian and vegetarian foods.Users can also view the dishes .Admin manages all the functionalities in the catering system.The system provides an efficient management of Catering service.

### 3. Specify the Viewers/Public which is to be involved in the System?

The viewers involved in the system are the general public they can view the dishes in the service. the most dishes of the catering service can be viewed by the public.The public can order the dishes by registering and logging into the system

4. List the Modules included in your System?

- User profile module: Here customer can view his orders and billing records. Anyone can view food details but to order the dishes user need to be registered to the system by entering name, emailid, password etc.
- Catering\_agent module: Here agency's can manage the product and payment according there category.
- Admin Module: They can update the application according to the user's need. They can approve and manage the agency and manage the offers.

5. Identify the users in your project?

The project has mainly 3 users they are

- Admin
- User/customer
- Catering agency

6. Who owns the system?

\*Admin

7. System is related to which firm/industry/organization?

\*The system is related to Catering management system.

8. Details of person that you have contacted for data collection?

Interview Q&A With staff sree catering and events, kottathoor P.O  
kaithakody.  
9544417016.

9. Questionnaire to collect details about the project? (min 10 questions, include descriptive answers, attach additional docs (e.g. Bill receipts, certificate models), if any?)

- **How do you manage the Catering system?**

We spit according the size of the order and we only accept order of we have a minimum of one week preparation time.

- **How do you manage the labours?**

We manage the labour by assigning them into small groups and give them to task.

- **How many dishes do you offer?**

We provide almost all the food as per customer requirements.

- **How do you manage the cost of the products?**

Food prices may vary according to the pricing of the raw materials but ,we have a specific price range.

- **How much will be the advanced amount a customer has to pay ?**

We demand atleast 20% of the total price as an advance.

- **How do you manage the delivery?**

We have delivery boys to deliver the food.

- **Do you provide any online services?**

As of now,we don't provide any online services.

- **How do you manage the pricing of each dishes?**

Food prices may vary according to the pricing of the raw materials but ,we have a specific price range.

- **Will the price change is there is any inflation in the pricing of raw material?**

There will be a slight change in the pricing but we intend to keep the price in a specific range and not to go above or below that range.

- **Which is the most popular dishes in your service?**

Biriyani is the most popular among all the orders.