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**Student ID**: 202105103

**Course**: Internship (ITAD299)

**Location**: Global iTS

**Task**: Create a business

**Selected type**: Restaurant

**Title**: AQWE Restaurant

**Major**: Associate Diploma of IT

**University**: University of Bahrain

College of Information Technology

# Explanation of the system.

I am given the task of creating a system for my business as a restaurant. My system should work in such a way that the customer gives an order to the cashier, and it gets processed throughout the restaurant. Once the cashier receives the order, he/she should show the total price of that specific order to that customer with full details. The details should show the price of each item that makes up the full price. The customer cannot give the order just like that; he/she should see the menu to select from before ordering. Since my business is a restaurant, there should be tables and a reservation. The customer should be able to select the table with the number of seats for a reservation. The reserved tables should not be shown to those customers who have not reserved a table yet. Especially, the new customer. The menu can be edited dynamically. It is better to include the approximate time it takes to make the order ready, depending on each item in the order. The length of the order to be ready must be calculated using a convertible unit. It is also better to include the confirmation of each step during the order process in a way that shows the status of the order. The order status can be seen by the customer who made the order and the whole restaurant. Other customers should not see the order status.

# List the requirements before creating the system.

* **Person data**: name, ID, birthdate, and contact information.
* **Login data**: email and password.
* **Register data (inherit from person and login)**.
* **Date data**: day, month, year, date (string).
* **Customer (inherited from person)**: reservation and order.
* **Employee data (inherited from person)**: shift and position.
* **Cashier (inherited from Employee)**: description and task.
* **Waiter data (inherited from Employee)**: description and task.
* **Chef data (inherited from Employee)**: description and task.
* **Manager data (inherited from Employee)**: task, management.
* **Owner data (inherited from Person)**: restaurant name.

# Stakeholders = Customers.

* **Mission**: To help the customers order meals to satisfy their hunger and needs at all costs.
* **Vision**: To ensure customer satisfaction with their order prices.
* **Core value**: Affordable, Comfortable, Predictable, and Global.

# Research about restaurants:

A **restaurant** is an establishment that prepares and serves [food](https://en.wikipedia.org/wiki/Food) and [drinks](https://en.wikipedia.org/wiki/Drink) to [customers](https://en.wikipedia.org/wiki/Customer).[[1]](https://en.wikipedia.org/wiki/Restaurant#cite_note-1) [Meals](https://en.wikipedia.org/wiki/Meals) are generally served and eaten on the [premises](https://en.wikipedia.org/wiki/Premises), but many restaurants also offer [take-out](https://en.wikipedia.org/wiki/Take-out) and [food delivery services](https://en.wikipedia.org/wiki/Delivery_(commerce)). Restaurants vary greatly in appearance and offerings, including a wide variety of [cuisines](https://en.wikipedia.org/wiki/Cuisine) and [service](https://en.wikipedia.org/wiki/Customer_service) models ranging from inexpensive [fast-food restaurants](https://en.wikipedia.org/wiki/Fast-food_restaurant) and [cafeterias](https://en.wikipedia.org/wiki/Cafeteria) to mid-priced [family restaurants](https://en.wikipedia.org/wiki/Family_restaurant), to high-priced luxury establishments.

Reference: Wikipedia.

The cloud kitchen management software provides all the features to help cloud kitchen owners operate better, gather business & customer data, & analyse data for predictions.

* **Manage the Orders**

Receive & manage online orders directly on the Cloud kitchen software for quick and timely deliveries.

* **Chain of Cloud Kitchen**

Keep track of the food inventory in your cloud kitchen with the cloud kitchen inventory management system.

* **Manage Categories**

Manage the various cuisines and dishes you offer in different categories to make ordering a breeze for customers.

* **Manage Menu**

Create & edit the cloud kitchen menu anytime, add or remove food dishes, upload images, and update prices seamlessly.

* **Manage Promotions**

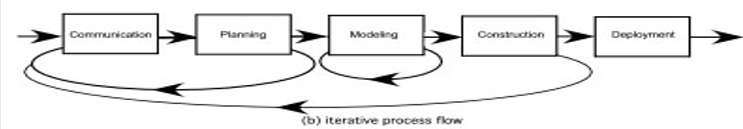
Increase your cloud kitchen sales by running promotional campaigns, providing discount coupon codes, and special offers.

* **Manage Payments**

Receive the payments instantly via the Online ordering system for cloud kitchens with complete security.

Reference: <https://www.foodiv.com/cloud-kitchen-ordering-system/>

# Models used





communication

Quick

plan

Modeling

Quick design

Construction

of prototype

Deployment

delivery &

feedback