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**Annexure: I**

**Restaurant Management System**

* **Brief introduction :-**

The Restaurant Management System helps the restaurant manager to manage the restaurant more effectively and efficiently by computerizing meal ordering, billing and inventory control. This management system is designed for a Chinese Restaurant and the interface will be in Chinese. The system processes transaction and stores the resulting data. Reports will be generated from these data which help the manager to make appropriate business decisions for the restaurant. For example, knowing the number of customers for a particular time interval, the manager can decide whether more waiters and chefs are required.

* **Aim of project :-**

1. The main point of developing this system is to help restaurant administrator manage the restaurant business.
2. Main objective build the system this is to provide ordering and reservation service by online to the customer.
3. Customer for online ordering and reserve table.

* **Resources required :-**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Sr.no** | **Name of resources** | **Specification** | **Qty** | **Remark** |
|  | Computer system | Computer i7  Ram 6GB | 1 | Ok |
|  | Website | Google | 1 | Ok |
|  | Enterpreneurship  Development | Book | 1 | Ok |

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* **Action plan :-**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Sr.no** | **Detail of activity** | **Planned start date** | **Planned finished date** | **Name of students** |
| 1. | Raw data | 06-04-2021  3:30 to 4:15 | 16-04-2021  3:30 to 4:15 |  |
| 2. | Design | 26-04-2021  3:30 to 4:15 | 04-05-2021  3:30 to 4:15 | Mohite krishna |
| 3. | Prepare coding | 07-05-2021  3:30 to 4:15 | 11-05-2021  3:30 to 4:15 | Bhalerao Sourabh |
| 4. | Testing of project | 18-05-2021  3:30 to 4:15 | 21-05-2021  3:30 to 4:15 | Awad Deepak. |
| 5. | Display output | 25-05-2021  3:30 to 4:15 | 28-05-2021  3:30 to 4:15 | Karke Irnath. |
| 6. | Prepare report | 04-06-2021  3:30 to 4:15 | 08-06-2021  3:30 to 4:15 |  |

* **Name of team member :-**

1. Mohite Krishna Vishwanath.
2. Awad Deepak Fulchand.
3. Bhalerao Sourabh Baliram.
4. Karke Irnath Siddheshwar.

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**Annexure: II**

**Restaurant Management System**

* **Brief description :-**

The Restaurant Management System helps the restaurant manager to manage the restaurant more effectively and efficiently by computerizing meal ordering, billing and inventory control. This management system is designed for a Chinese Restaurant and the interface will be in Chinese. The system processes transaction and stores the resulting data. Reports will be generated from these data which help the manager to make appropriate business decisions for the restaurant. For example, knowing the number of customers for a particular time interval, the manager can decide whether more waiters and chefs are required.

* **Aim of project :-**

1. The main point of developing this system is to help restaurant administrator manage the restaurant business.
2. Main objective build the system this is to provide ordering and reservation service by online to the customer.
3. Customer for online ordering and reserve table.

* **Course outcomes :-**

1. Develop comprehensive business plans.
2. Use the support system to zero down to your business idea.
3. Prepare plans to manage the enterprise effective.

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* **Actual procedure followed :-**

* **Executive summary**
* **Costs included in this plan are on the basis of industry trends.**
* **This business plan is derived from a secondary detailed market analysis.**
* **A buffer is included in the startup cost to ensure that the business is not under financed.**
* **We have also determined the traditional and nontraditional risk associated with failure of the restaurant.**
* **Objectives**
* Keeping food costs at less than 35% of revenue.
* Promoting and expanding the restaurant concept as unique restaurant.
* Expanding our marketing and advertising in Noida to increase our customer base.
* **Company summary**
* One will be in the restaurant mainly for dinning purpose and families.
* order will be outdoor for the customers who want something not so heavy like lunch and dinner
* There will be chair provided and roof will be in the style of hut in new the restaurant the Indian look and also to differentiate from others.
* **Company startup**
* We are currently negotiating a restaurant space to a rented of a latur tuition area and will open on this week.
* our setup cost are mostly expanded equipment, furniture, painting, reconstruction, rent, start up, and legal and consulting cost associated with opening ours Restaurant.

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* **Location and operation criteria**
* In front of college.
* It also have coaching institute and computer Café.
* It doesn't not have even a single restaurant near a kilometer.
* service will be during the following hour:-
* Lunch – 11:00am to 04:00pm
* Dinner – 06:00am to 11:00pm
* Breakfast – 08:00am to 12:00pm and 04:00pm to 07:00pm
* Home delivery will available on the order for more than Rs.300.

* **Menu**
* Aloo paratha.
* Dosa.
* Ideli.
* Upma,.
* Besan chilla.
* Vada.
* Palak paratha.
* Masala dosa.
* Uttappa, very much.
* **Kitchen**
* South Indians chef with considerable experience in different restaurant.
* Cooks and work directly with with chef.
* Prepare cooks dishwater.
* People cleaning the restaurant.
* Water rides.
* **Market analysis**
* My business is based on a preconceived ideas for market analysis I had taken the help of secondary data available.
* Today in India the trend of specified restaurants is increasing.
* Dining experience.
* Responsible price.

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* **Strategy and implementation**
* We intend to success by giving people a combination of excellent and interesting food in an environment.
* We will focus on establishing a strong identity in our community with a grand opening.
* We will create an appealing and entertaining environment with unbeatable quality at an exceptional price.
* All menu items are moderately prices for the area.

* **Resources required :-**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Sr.no** | **Name of resources** | **Specification** | **Qty** | **Remark** |
|  | Computer system | Computer i7  Ram 6GB | 1 | Ok |
|  | Website | Google | 1 | Ok |
|  | Enterpreneurship  Development | Book | 1 | Ok |

* **Learning Outcomes:-**

1. I studied that how to classify restaurants in terms of their ownership, affiliation, and levels of service.
2. Describe how restaurants are organized, and explain the roles and responsibilities of the various departments and job positions.
3. Identify and define important concepts related to the successful management and operation of restaurants.

* **References:-**

1. [www.google.com](http://www.google.com)
2. [www.books.com](http://www.books.com)

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