

Assignment 4

Points: 100. Chapter 15, Exercise 15.9, Pages 636 & 637.

Instructions

Follow the author's instructions, and develop the application as **you** see it. It just needs all of the elements, but that doesn't mean they have to be exactly as shown below.

Author's rendition, ordering in progress ...

Restaurant Bill Calculator

Restaurant

Waiter Information

Table number: 14

Waiter's name: William

Menu Items

Beverage: Coffee

Appetizer: Potato Skins

Main course: Chicken Alfredo

Dessert: Apple Pie

Subtotal: \$36.05

Tax: \$2.61

Total: \$38.66

[Continued]

A completed order ...

Restaurant

Waiter Information

Table number: 14

Waiter's name: William

Menu Items

Beverage: Coffee

Appetizer: Potato Skins

Main course: Chicken Alfredo

Dessert: Apple Pie

Clear Bill

Subtotal: \$36.05

Tax: \$2.61

Total: \$38.66

A Few Minimum Modifications and Requirements

1. Using Drop-down combo boxes only works well if you have selections to choose from; therefore, do not be brief. Use all of the names, categories and prices shown on both pages. Yes, you may add additional items of your choosing, too.
2. Use a tax rate of your choosing; however, as a side note, zero tax is not humorous or realistic, and with an employer's testing of your skills, you would fail because employers want to know if you can calculate it and accurately incorporate it into the totals.
3. Incorporate your name into the Title Bar.
5. Use the Hot Keys with the Calculate Button to make the first "C" the underlined Alt-activated.