

Order System

Step-by-Step → Procedure.

① Customer Enters the Restaurant.

→ check whether any table is empty

① If empty → Alloc

② else → wait

If allotted

② Show them the Menu

③ Customer will choose the

Items from Menu,

④

After Successful Ordering, wait for certain time until the Order gets Served.

⑤ Order get Served.

⑥ Finished - Eating

→ [Give a review on Items (which are not good)]

→ else - Not Required. + (review for service)

⑦ Show the bill

(Ask for any coupons & check if they are valid & add them to bill)

⑧ Payment & Feedback

⑨ Clear - Table / Exit

Constants

Each-table → 4 persons (default capacity)

If more than 4, Need to merge (2 or more) according to Number of people in the Group

Order, wait, till other-tables are freed.

Max-wait-time → 20 minutes

Menu → { Continental
Chinese
Indian }

Continental { } Chinese { } Indian { }

* Maintain - Inventory (for Items & Ingredients)

(If not available, mention them, that it's not available, and ask them if they need any other Items in place of them)

(Each item has min-time to get prepared)

[If Order-get's delayed, more than max wait-time a Customer can wait, 10% for every 5 minutes (Gradual decrease)]

[Average-Eat-time = $\frac{n(\text{Items})}{n(\text{Persons})} \times 15$ minutes.]

[If the item taste = bad / Not-good, → 50% Return (on that item)]

[Max Return → 25% of (Total) Order-Value]

* Ask-whether any Coupons are available

[Show the bill including Coupons, & Refunds]

[If more like, Rate-them & give them payments options.]

[After payments - Ask-them to give a feedback & add table to Empty tables for New/Next Customers]