

Order-System

Step-by-Step → Procedure.

- ① Customer- Enter 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, → { Veg/ Non-Veg }
- ④ After Successful. Ordering, wait for Certain-time until the Order gets Saved.
- ⑤ Order get Saved.
- 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 & { Give coupon? (if order is eligible) }
- ⑨ Clear- Table / Exit

Constraints

Each-table → 4 persons (default capacity)

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

Or else, 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 = $\left(\frac{n(\text{Items})}{n(\text{Persons})} \times 15 \right)$ minutes.]

[If the item taste is 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, Recommend & give them payments options.]

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