

# **RESTAURANT WEBSITE**

## **“URBAN TADKA RESTAURANT”**

### **END TERM REPORT**

*by*

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## **Student Declaration**

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## **BONAFIDE CERTIFICATE**

Certified that this project report “RESTAURANT WEBSITE” is the bonafide work of “ Syam Sai, Nitin Kumar, Surajmani Kumar” Who carried out the project work under my supervision.

Signature of the supervisor

Name of Supervisor : Dr. Dhanpratap Singh

ID of Supervisor : 25706

Department of Supervisor : School of CSE

## **INTRODUCTION**

"Urban Tadka Restaurant" is a web application. This system is developed to automate day to day activity of a restaurant. Restaurant is a kind of business that serves people all over world with ready made food. This system is developed to provide service facility to restaurant and also to the customer. This restaurant management system can be used by employees in a restaurant to handle the clients, their orders and can help them easily find menu and gallery.

The services that are provided to see a Food menu, Gallery, offers and Healthy tips by the customer through the system online, customer information management and waiter information management, menu information management and report. The restaurant menu is organized by categories (appetizers, soups, salads, entrees, sides and drinks) of menu items. Main objective build the system this is to see a restaurant food menu service by online to the customer.

Each menu item has a name, and associated recipe. A recipe for a menu item has a chef, preparation instruction and associated ingredients. With this system online, restaurant website will become easier and systematic to replace traditional system where are still using paper. To enter by using <https://urban-tadka.web.app/>

Restaurant website is the system for manage the restaurant business. After successful the customer can access the menu page with the items listed according to the desired time. The main point of developing this system is to help restaurant administrator manage the restaurant business and help customer for online food menu and Healthy tips. In proposed system user can search for a menu according to his choice i.e. according to their category of food and later he can order a meal.

The project is developing because; many restaurants have a lot difficult to manage the business such as customer ordering. If the customer book an order and later wants to cancel the order, he is permitted to do this only within a specific time period. By using manual customer ordering is difficult to waiter keep the correct customer information and maybe loss the customer information. The customer is also given with the facility to view the status of the order and if the order is ready then he can go and get it.

So, online restaurant website system will develop to help the restaurant administrator to manage restaurant management and for customer make to see a food menu.

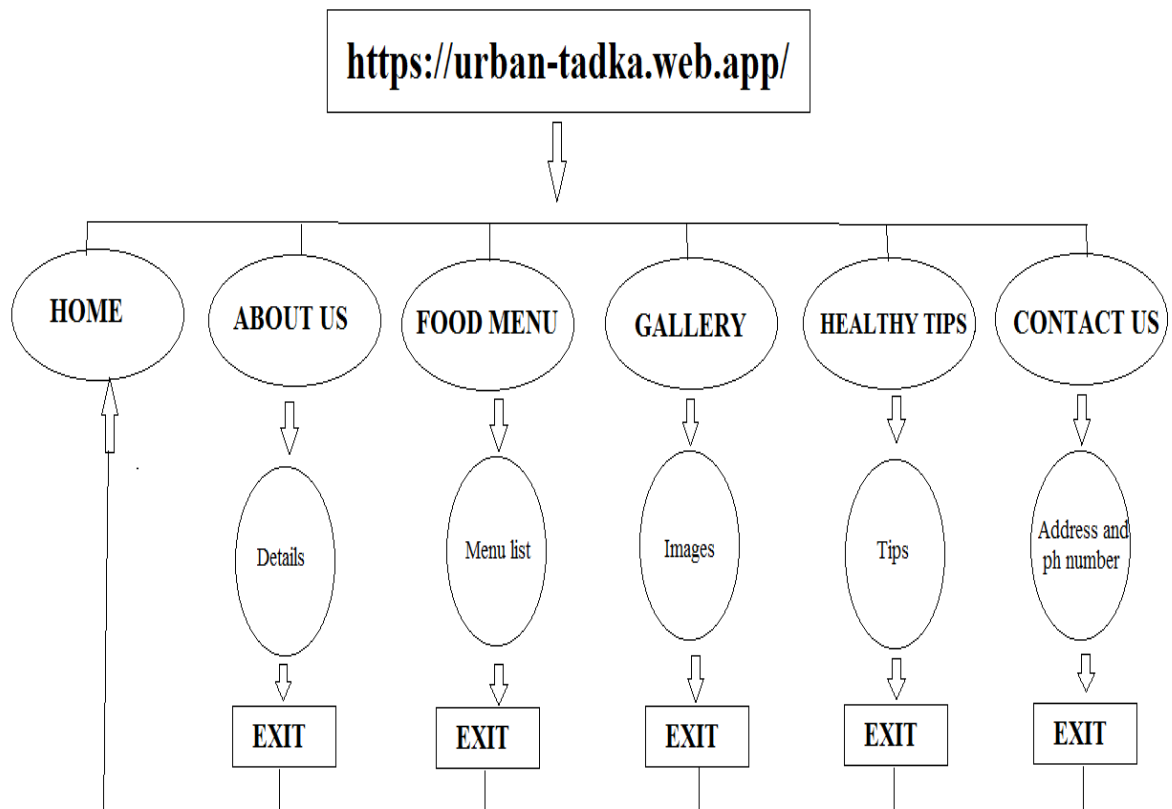
## **Background restaurant website system**

Nowadays, many restaurants manage their business by manual especially take customer ordering. . In traditional booking system, a customer has to go to restaurant or make a phone call in order to get his meal reserved. Today, restaurant waiter takes the customer ordering by manual system with using paper. Customer does some formal conversation like hello, hi, etc. Than he demands for today's menu and do some discussion over menu items then he orders. It takes 5 to 10 minutes to book the order and waiter book the order on paper so there is probability of lost and duplicates customer information. Restaurant website system is very useful to see a food menu and time will be reduced.

Besides, the restaurant waiter information also by manual system kept use menu list and this is difficult for restaurant administrator to find waiter information, probability missing the menu list and difficult to arrange the schedule. Initial problem is that the customer has to get connected over the phone, it would be harder if the restaurant is very popular and busy. Sometimes, waiter information and customer information is important to restaurant administrator for reference in the future. The chances of committing mistakes at the restaurant side in providing a menu list for a specific time would be more.

Furthermore, restaurant side needs management in the section menu. This is the important to restaurant waiter to manage the menu. As customer won't have the menu list with him, it would be harder for him to remember the entire list (with price as well...!) and come to a decision, i.e. customer is provided with less time to make decision. Besides this section is for customer viewer the menu that restaurant prepared and make their ordering.

There might be some communication problems or sometimes language might be a barrier. As a result, the current system (manual system) is not effective and efficient to use anymore. As entire booking has to be done manually at the restaurant end, the chances of occurrence of mistakes is high as well. The current system cannot save, manage and monitor the restaurant waiter information, menu information, customer ordering information and generate report well. Even assigning orders (or some menu from the order) to a specific cook can be cumbersome if it is done parallel with the bookings of the order.



## Customer

This user will be open URL to use the online system of this online restaurant management system. This online website divided into six type of customer; Home ,About us, Food menu, Gallery, Healthy tips and contact. This system allows customer to collect information. But takeaway ordering, customer can view menu . During in website, the costumer has to enter the food menu, and the menu items will appear accordingly. As availability of items differ from time to time. After customer visit to restaurant, waiter can take ordering the date that customer was choose during make online menu . Customers can search menu according to price range and the category as well, Event though, customer must confirm online menu whether by email or phone. customer can give the feedback.

## Role and Responsibility

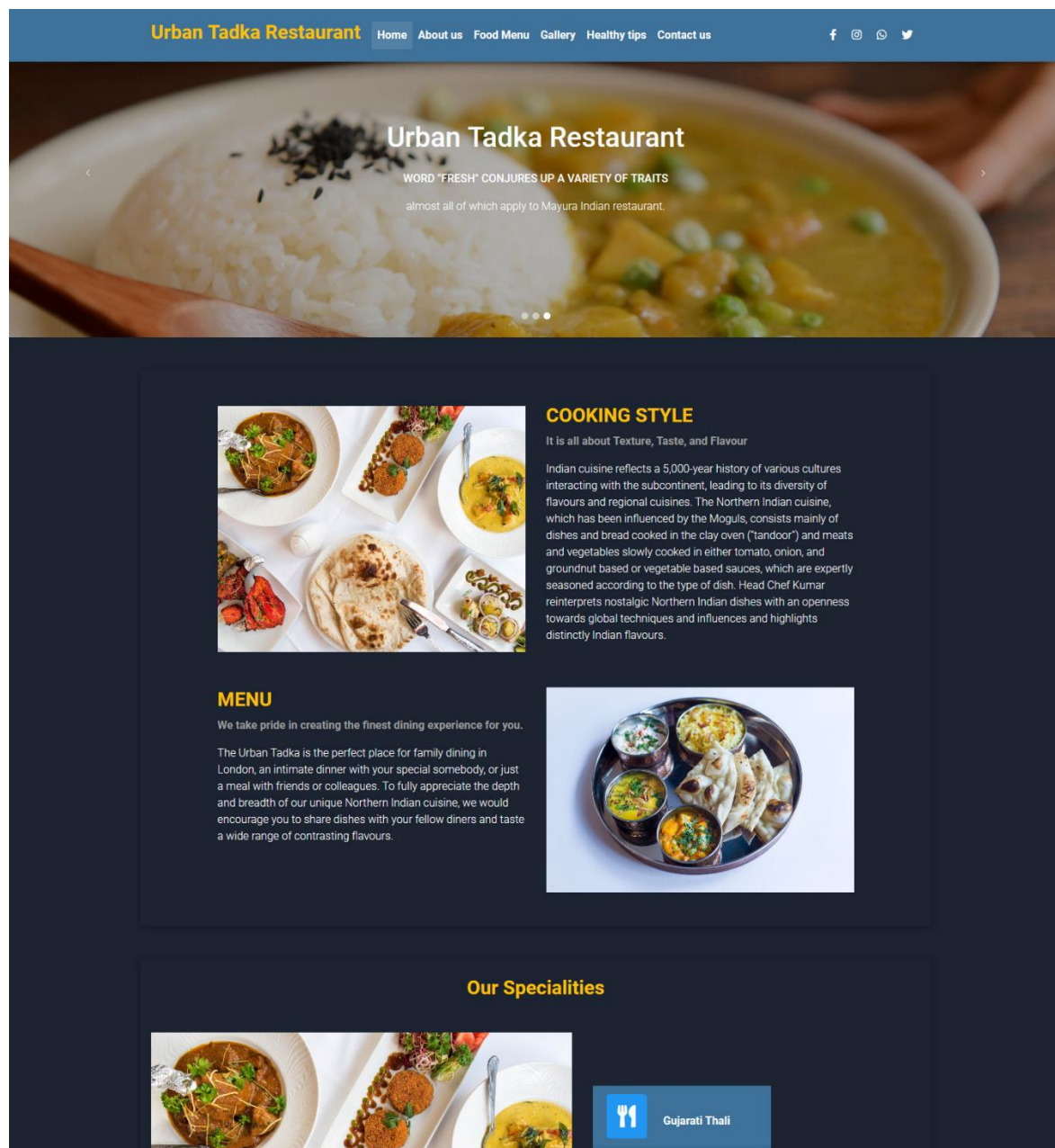
**Content Writer-** Siddabhhattula Syam Sai

**Frontend -** Nitin Kumar

**Backend-** Surajmani Kumar

## Module Wise Description

**1. Home :** This index page will be linked with all pages. Also this Page show off the enticing array of the food and make easy for customer to find necessary information.






2. **About us** : This page will describe about the restaurant. This page describes customer about the speciality of the restaurant, attract new customers, and raise the overall profile of the establishment outside the physical location.

**Urban Tadka Restaurant** [Home](#) [About us](#) [Food Menu](#) [Gallery](#) [Healthy tips](#) [Contact us](#) [f](#) [@](#) [v](#) [t](#)

## Find the **best rated** restaurants near you.

Mayura comes from the language of Sanskrit meaning peacock, widely regarded as a symbol of elegance and grace. Here at Mayura, we believe that food is a celebration of life and that traditional foods are an enduring part of our culture. Family owned and operated, we challenge ourselves everyday to live up to our name by preparing and serving traditional, Indian home style meals with devotion, elegance, and grace. Each of us has special memories of home-made-food - the kind that keeps us longing for it when we are away from home. Capturing this authentic flavor has become a critical undertaking for Mayura and we are proud to continue to cook traditional meals from recipes perfected from over thousands of years.

An Indian food-lover's dream, Mayura's food is prepared for you using the finest seasonal ingredients in separate vegetarian and non-vegetarian kitchens by our specially trained chefs. Good food has the ability to delight your sense of taste and leave you happier. Our menu features a large range of vegetables, meats and delicious desserts from India's rich culture including authentic south Indian cuisine that tastes like it came straight from Kerala. Each menu item is specifically tailored with flair and attention to detail is characteristic of Mayura for every occasion, whether it be a large dinner party, family outing, intimate first date. Regardless of the occasion, you can always expect a great atmosphere with great food at the Mayura.



### URBAN TADKA RESTAURANT

The Urban Tadka restaurant is a classy and elegant Indian restaurant established in 2020. Authentic style décor incorporates classic feel – a place where traditional setting and delicious Indian food triumphs. Our culinary philosophy is deceptively simple. We celebrate the very best of Indian food. The Urban Tadka cuisine is an extraordinary combination of flavours, delicate seasonings, freshly ground spices, marinades, and complex tastes. We use only fresh and locally sourced ingredients. Our dishes will capture your hearts.

[f](#) [@](#) [v](#) [t](#) [in](#)

#### USEFUL LINKS

[Menu](#)  
[About](#)  
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#### CONTACT

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### 3. Food Menu:

A food menu in a place that serves food to the public is a list of what foods are offered so you can choose what you would like to dine on. Even restaurants have a daily menu, usually having Breakfast, Lunch and Dinner on it.


Here are some types of menus:

- A la Carte menu. each food item is priced separately so if you want meat and string beans there will be two fees
- Static Menu...
- Either Veg /Non veg / Dosas / Uthappam.


**Urban Tadka Restaurant** Home About us Food Menu Gallery Healthy tips Contact us

**Our Menu**


Vegetarian Dishes Non Vegetarian Dishes Dosas Uthappam




ALOO GOBI





ALOO PALAK



CHANA MASALA







**VEG**

**NON VEG**

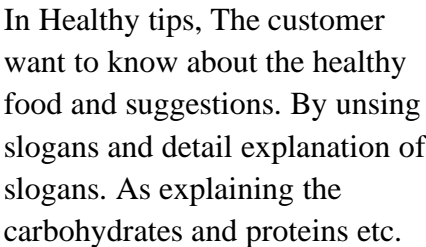
**DOSAS**

**UTHAPPAM**

**4. Gallery :** This page will contain all images of the restaurant. Also to represent the history of the restaurant Pictures of celebrations and event. To represent all type of varieties of dishes either veg or non veg.



Example: Base your meals on higher fiber starchy carbohydrates





## 6. Feedback and Contact us:

The customer can give feedback and opinion regarding to restaurant and website.

The customer can contact us by using feedback system in website.

In home page the feedback system is available.

**Urban Tadka Restaurant** Home About us Food Menu Gallery Healthy tips **Contact Us** f @ WhatsApp Twitter

### Contact Us

Your name

Your email

Subject

Your message

**SEND**

**Address**  
Lovely Professional University  
BH-4 Food Court  
Jalandhar  
Punjab, India

**Phone**  
+91 98765 43210

**Email**  
info@urbantadka.web.app

The customer can give feedback by using Name ,Email ,Subject and your Message.

As same as the instructions the customer can contact us.

## **Restaurant Customer Design**

While the basic aesthetics aren't all that important (a blue vs. green background or Courier vs. Times Roman), creating a survey that is clearly branded is important, not only to further associate a name or a logo, but because it gives the impression of direct communication to the stakeholder.

The respondents aren't talking to a third party survey company lacking investment in the results – they are talking to you, the party most invested, both emotionally and financially. People tend to provide more thoughtful feedback when they know it will be received and not ignored, but given due attention by a decision maker.

Also very important to keep in mind is the idea survey fatigue, and the significance of avoiding it. Survey fatigue, like any other fatigue, is a tiring to an action or process. In this case, it is the tiring of providing feedback.

How do you avoid it? The best way to is to keep your surveys as short as possible. But shortening a twenty-question survey into one long table question isn't the solution. The Golden Rule can be applied to survey fatigue – if you wouldn't want to take it, don't try to give it. Keep it short, keep it easy, and be thankful.

### **The Best Question Types For A Restaurant Customer Survey**

As with many survey opportunities, including both quantitative and qualitative questions is going to be key in covering all bases. Over time, having quantitative feedback will help show performance improvements that you can then report on to owners, employees, and any other invested individual or group.

However, without having a face-to-face conversation with each customer after their visit, you won't be able to collect specific advice on what needs improvement and what you are doing well. That's where qualitative text boxes come in handy.

## **Restaurant Customer Implementation**

Online vs. paper customer surveys – why not both? While online survey software is incredibly valuable in its ability to help your restaurant to collect, analyze and then compare historical data, not everyone will still be thinking about their experience after walking out the door of your establishment. Nor will they want to seek out a survey link on your website, even if it is mobile compatible.

For better or worse, we live in a time where businesses thrive and fail based solely on how easy their products and services are to access and use. The lesson? If you put the onus on the user anymore than absolutely necessary, you will fail to collect data.

You've undoubtedly been handed a bill at the end of a meal with a paper customer survey behind it, and this is actually a very effective strategy to gather data, while the experience is still fresh in the customer's mind. The other often used tactic is a box or container of paper surveys that sit on the table, usually accompanied by those little yellow golf pencils.

While this may appeal to some for its passivity, it's most often a resource only utilized when people are having an extreme experience, either positive or negative, that they feel needs to be shared. Perhaps their server was very attentive and friendly, and they want management to hear their praises. Or, maybe the steak was served cold and no one seemed to care – another reason you, as a patron, would want to voice your likely pejorative opinion to a stakeholder.

The point is, these individual surveys may contain short-term actionable feedback (reprimand or reward), but the data collected won't be much help for long-term analysis in terms of strategy, as it really doesn't paint an accurate picture without the perspective of an average experience.

So is there another way? The answer is clearly, yes. Always yes. As feedback and research analysis continues to become a necessary tool for small and medium sized business to succeed, the technology will grow with it.

## **Restaurant Customer Surveys**

Evolve websites like Yelp give customers an opportunity to rate and promote, while also posting photos and creating a communal discussion around a restaurant. And though it is important to monitor for trends and interact with your Yelp page, the 5-star scale is a bit limited in its insights.

We've recently seen businesses adopt simple payment systems like Square and Stripe, and the opportunity to implement a feedback loop within that payment process is ripe. After the swipe of a card through a Square plug-in, you're asked to select a tip percentage, and then sign to authenticate the transaction. That usually ends the payment process and you're free to leave and think of other things, like why Boagrius would be a suitable name for your archetypal first-born son, or why car insurance isn't based on a per-mile pricing model.

Adding an additional step, a one-question customer survey to that payment process, would be a great way to seek well-sampled quantitative feedback. And it doesn't need to be the same question every time – it could be randomly chosen from a bank of three or four questions. If the quality of the ambience, service, and food are the most important factors for you to track over time, you can have one of those three questions appear as a slider after every completed payment.

## **Conclusion:**

The above projections are just an average figure to get almost a close to reality figure about what should be the minimum amount of business required to be done.

With tourism starting to boom in India ,if an ideal location is selected in Colombo with a vision to expand the outlet to other parts of the island the prospects of success looks very positive. The quality of food and service should be maintained without any compromise and frequent promotional activities will ensure long term success.

“It all comes back to the basic. Serve customers the best  
-tasting food at a good value in a comfortable restaurant, and they'll keep coming back.”