RESTAURANT WEBSITE

"URBAN TADKA RESTAURANT"

Pre-Submission Report

by

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SYNOPSIS

TITLE: To Design a Restaurant Website

ABSTRACT:This report is conducted in order to set the foundations upon which the final project. The

title of the restaurant is: "Urban Tadka Restaurant" and

 The main target of this report is to conduct a thorough and in-depth analysis of the vast field of Software engineering and at the same time explore the opportunities and the conditions that could lead into building a successful Android app. The simplicity and ease of access of a menu are the main things that facilitate ordering food in a restaurant. A Tablet menu completely revolutionizes the patron's dining experience. Existing programs provide an website that restaurants can use to feed their menus into iOS & Android based tablets and make it easier for the diners to flip, swipe & tap through the menu. We here aim to provide the restaurants with a tablet menu that would recommend dishes based on a recommendation algorithm which has not been implemented elsewhere. In addition to this we run the app on an Android based tablet & not on an iOS based tablet which is more expensive alternative. We use a cloud-based server for storing the database which makes it inexpensive & secure

INTRODUCTION: This Online Restaurant website project is for managing the food menu, gallery and healthy tips for customers in a restaurant.

The traditional system is a restaurant paper menu and ordering system is replaced with an electronic medium i.e. a website. Due to a digitalized system, the risk of manual errors is eliminated, thus eliminating the communication barrier. The website displays all the information the customer needs to know about the order he has placed.

PROJECT OBJECTIVE: The objective of this project is to build an electronic restaurant management system using all of the skills and techniques from the field ensuring that no common development mistakes are reproduced. Project management is critical to all students and keeping to a project plan will be of similar importance. One of the main objectives of any business is to maximize profit by increasing efficiency and de-creasing overheads without compromising customer satisfaction. Currently, many restaurants use apaper-based system to communicate between the restaurant and kitchen which can be shown to be one of the least efficient approaches.

AIM: The aims of the restaurant management system will be to:-

1. Increase efficiency of the restaurant by decreasing process time. This

will speed up table turning which will result in an increase in profit.

2. Simplify communication between the restaurant and kitchen staff. All orders taken by the staff will result in a request on the monitors in the kitchen with all orders being separated by table and cooking time.

3. Provide planning for the future. Ingredient usage will be taken into account providing approx-imation into ingredient demand. This will help keep stock levels to the minimum increasing the average freshness of the produce.

4. Ease of setup for the end user – adding ingredients, costs, menus etc to the system.

5. Ease of figure generating: revenue, turnover, profit, and operating costs.

6. Design a user friendly front end whilst still allowing all combinations of options and extras forevery meal.

OBJECTIVES

Food Menu:

A food menu in a place the 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 restaurant have a daily menu, usually having Breakfast, Lunch and Dinner on it

Here are some types of menus:

- 1) A la Carte menu. each food item is priced separately so if you want meat and string beans there will be two fees
- 3) Static Menu...like veg. non-veg , dosa etc

Gallery:

To represent the history of the restaurant

Pictures of celebrations and events

To represent all type of varities of dishes either veg or non veg

Healthy Tips:

To give suggestions for customers

Example: Base your meals on higher fiber starchy carbohydrates

#Admin of the Restaurant

1) Admin should log in and he can upload the menu items like North, south and Chinese and in that he should upload the name of the food item, image, price.

2) And admin should be able to manage the food orders from the users.

3)Feedback system management.

OPERATIONAL DEFINITION:

System provides an option for generate a report. The contents of the report as thefollowing:

The report of customer ordering and reservation table.

Customer's information and waiter information.

Suggestion or comment that customer insert at feedback form

profit business for restaurant

HYPOTHESIS:

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 management system puts the order in a queue with specific priority according to time and quantity, and than a cook is assigned for the specific order to complete it.

REFERENCES:

1)Wiki How.

2)Comments of Social media.

3)News papers and Magazines.

DATA COLLECTION INSTRUMENT:

WEBOCITY Research Methodology ,Biostatistics& Medical writing workshop.