

SHAHEED BHAGAT SINGH STATE UNIVERSITY

A PROJECT REPORT ON ONLINE CATERING SERVICES

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Introduction of project

- Nowadays, most of the “Catering Reservation Ordering System” around the world using the manual ordering system. This system needs a person to take an order from the customers. This system relies on large numbers of manpower to handle customer reservation, inquiry, ordering food, placing order, reminding dishes. This typical method is kind of wasting of time and energy when there are a lot of customers at that time. Moreover, it may be cause a misunderstanding between the customer and the person taking the order. However, if there are too many waiters to be hired, it may be waste of resource during nonpeak hour. It also will give an extra-work to the cashier to record all the transaction. There are some early efforts have been made to replace this manual ordering process. However, this system is only replacing paper and pen used by the waiter to take an order. This system requires the customer to make an order through their web-based application. Therefore, the research has been done to develop a system which will give a lot more benefit to both catering owner and customers. Customer can directly place an order from the system and misunderstanding between customers and waiters can be reduced to minimum. Moreover, it also will improve the data collection since order make by the customer is directly sent to the database. It will reduce time waiting by the customer and catering owner can reduce the expenses on manpower

Modules of the project

- **Administrator Module**
- **User module**

Administrator module

- Admin is the main key in this project. He can add rates of products and services on the site. He can also add exciting new offers to attract more customers on the site.
- 1. Dashboard: In this section, admin can briefly view the total subscriber, total registered users, and total bookings.
- 2. Food Category: In this section, admin can manage category(Delete).
- 3. Bookings: In this section admin can view the booking details and they have also right to change status according to current status.
- 4. Subscriber: In this section, admin can view the email id of subscribers.

User module

User is the surfer on this site. He can check all the services and their rates on this site. He can also book catering services for a particular function like marriage, birthday, anniversary, etc. through the website. He can also select the time and address on the website.

User

- View Menu
- Give Feedback

View Product:

User enters this system view the product via direct and search option.

Menu:

User can see the menu available by the catering service company.

Functionalities

The menu essentially performs two functions: (a) it informs the customer or consumer about what is available, and (b) the catering staff about what is to be prepared. A well planned menu reflects careful thought. It represents three points of view (a) the customer gets value for money in terms of the quantity of food served, variety and the palatability as well as the way the food is served, (b) the employees who have to translate the written menu into the actual food products, and (c) the management who get satisfaction in terms of profit, good reputation, satisfied customers who will come back to the establishment. In profit making establishments, the menu creates an image which also reflects the overall style of the restaurant. Attractive, well designed menus help to promote sales and can be a means of advertising. There are several kinds of menus which are very interesting and challenging, particularly for those who have keen interest in varied cuisines.

Features

- Users can view latest offers.
- Users can view various services provided.
- Users can give feedback about the site.
- Users can online book for any service.
- User can give feedback.
- Admin can reply to user feedbacks.

Hardware requirement

- 1.SYSTEM TYPE - 64-bit OS
- 2.RAM - 4GB
- 3.HDD - 512 GB
- 4.INTERNET SPEED - 512 KBPS
- 5.PROCESSOR SPEED - 2 GHZ

Software requirement

- 1.OS : WIN 10/7/8.1
- 2.FRONT END : HTML5 & CSS3
- 3.BACK END : SQLite 3
- 4.WEB SERVER : DJANGO LOCAL SERVER
- 5.DESIGNING SOFTWARE : VS CODE
- 6.FRAMEWORK : DJANGO

Input requirement

- User registers on the site.
- User enters his or her feedback.
- Admins enter his or her user id and password.
- Admin can reply to user feedbacks.

Output requirement

- User can view various services and menu.
- User gets reply from admin.
- Users can book any service.
- Admin gets feedback.

User Interfaces

BLOG

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User Interfaces



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-Silver services is oriented for a right-handed waiter. Thus to serve the food, the waiter stands behind the guest and to the guest's left, hold or supports the platter with their left hand, and service the food with their right hand. It is common for the waiter to hold the serving-fork above the serving-spoon both in the right hand, and use the finger to manipulate the two as a pincer for picking up and transferring the food.

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Amanda Flinch
Co-founder, chef



Joseph Verder
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Anthony Mann
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