# RESTAURANT MANAGEMENT SYSTEM

## *USER SCENARIOS*

**USERS:**

1. Admin
2. Accountant
3. Chefs
4. Waiters
5. Customers

**ADMIN**

1. Clicks on Log In in the main Page
2. Enters his/her credentials
3. Will be redirected to Admin Page, with all the functionalities provided for the admin status such as
   - CRUD options for software users
   - Table Management
   - Food Products Management
   - Add on Menu

**ACCOUNTANT**

1. Clicks on Log In in the main Page
2. Enters his/her credentials
3. Will be redirected to Accountant Page, with all the functionalities provided for the accountant status such as:
   - Communication with food companies (suppliers)
   - List of products and their specifications + search option
   - Management of workers' salaries
   - PDF files documenting every transaction

**CHEFS**

1. Clicks on Log In in the main Page
2. Enters his/her credentials
3. Will be redirected to Chef Page, with all the functionalities provided for the chef status such as:
   - Order Management
   - Add new items in the menu
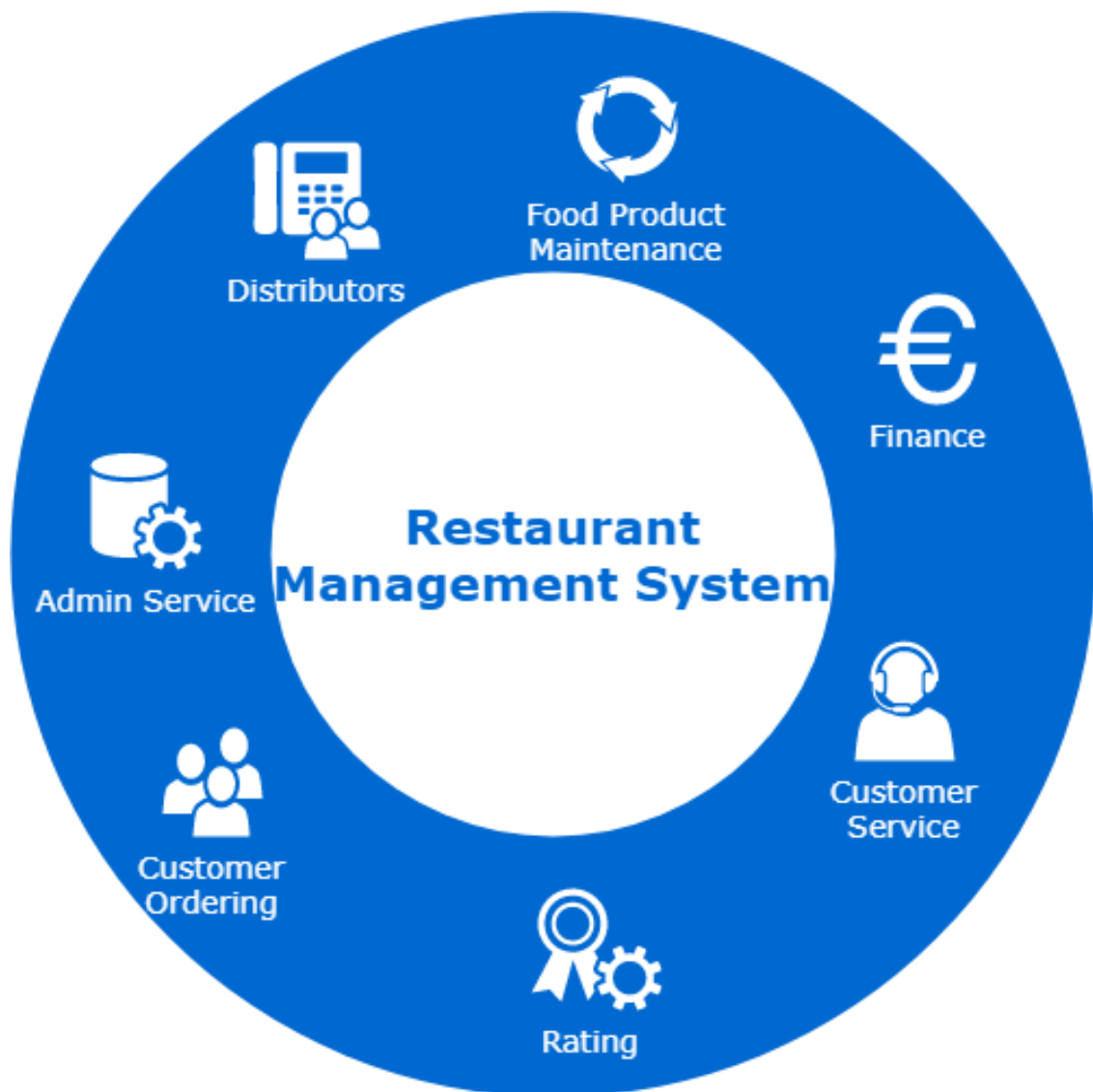   - Make requests about new kitchen equipment

**WAITERS**

1. Clicks on Log In in the main Page
2. Enters his/her credentials
3. Will be redirected to Waiter Page, with all the functionalities provided for the accountant status such as:
   - Table Management (reserved/busy/available)
   - Order payment confirmation
   - Receipt printing

**CUSTOMERS (USING TABLES ACCOUNT)**

1. The tablet on their table displays the menu page.
2. Customer chooses one of the categories (pizza, pasta, meat etc.) and clicks on one of the dishes, in order to add it to the order list.
3. Customer confirms the order, by clicking SEND ORDER.
4. As soon as the order is confirmed, the customer is displayed a page, showing time left and another ADD TO ORDER option.
5. As soon as the order is completed, the customer is displayed another option RATE, where he can rate the food using stars from 1-5.

**PS:** *You can find the handwritten designed schemas under the folder Schemes. Notice that they might not be the final schemas, as things might change during the implementation process.*

# Software functionalities

# USE-CASE DIAGRAM

## WORKFLOW

Customer → Selects the dishes from the ordering menu → Send Order → Receives order. Confirms it. ← Chef

Customer → Customer rates service and food

Receives order. Confirms it. → The customer is displayed the remaining time + order more option → If costumer wants to order again → Selects the dishes from the ordering menu

Receives order. Confirms it. → Respective products needed for the dishes are subtracted to the food database

If order is personalised, chef might subtract the extra food manually

Respective products needed for the dishes are subtracted to the food database → When dishes are ready, chef clicks DONE → Is notified → Waiter

Respective products needed for the dishes are subtracted to the food database → If some product quantity is under a threshold value or any missing gadgets → is notified → Accountant

Upon receiving the food products from the suppliers, quantities are updated ← Accountant

Accountant → Transactions

Transactions → Other transactions

Transactions → Salaries

Transactions → Suppliers

Transactions → Upon receiving the food products from the suppliers, quantities are updated

Waiter → Confirms payment and tables. → when paid → Transactions