

# Restaurant Management System

## (Evaluation by Group10)

Score: 9.75/10

### POSITIVE POINTS

- The software can be very easily deployed and is well integrated.
- The documentation is self-sufficient to serve the purpose of the user. The inline documentation and technical documentation suffice for a programmer to update the software and to modify it. The user manual provides all the details to use the software properly.
- The graphs provide a very good insight view of the sales, stock, expenditure and profit of the restaurant. The graph has zoom feature.
- The addition of stock item is facilitated by a dynamic search and the food items displayed in the menu are upper bounded by the number of items in the stock (required for that particular dish).
- The inner GUI (other than the login page) is eye catching and the software is easy to use.
- The software has a well-established features as far as the first version is considered and has quite a good scope for the beta version.
- Database is properly maintained and the changes are updated as soon as the information is changed/entered.
- The software as of now is error-free and the warnings, errors and exceptions are carefully handled.

### NEGATIVE POINTS

- One of the drawbacks in the present software is the GUI of the login page because it is virtually empty.
- Another drawback is that the chef does not have too many options/features regarding the way of processing the order with him.

- They have not taken into consideration that their stock might get rotten as they are dealing with perishable goods. Also they have not accounted human errors like noting the wrong order, spilling of dishes while delivering ,etc.
- Their data is not stored anywhere else other than the database for recovery.
- They are deleting the employee's data after the employee is fired which may prove costly in certain cases.
- The application does not always close from the title bar.

## SCOPE IN FUTURE FOR THE NEXT VERSION

- Provide some automatic technique to prompt the user when to order the stock. Use of artificial intelligence for the same will enhance the use of software.
- Home delivery system can be included and advance booking for table should be taken through tele-communication also.
- A feedback system and an SMS system can be deployed in the software to provide user friendly environment.
- The chef should have more rights regarding how and when to execute and finish the order.