

RESTAURANT MANAGEMENT SYSTEM

Problem Statement:

It involves complex tasks to manage a restaurant, right from order processing and inventory management to customer service and performance analysis. Manual processes often face problems like getting errors, increased costs, and limited insight. We are faced with the challenge of improving restaurant operations through a restaurant management system based on a robust database management system (DBMS) and data visualization tools.

Purpose:

- Implement an RMS (record management system) to automate order processing, table management, and inventory tracking, reducing errors and improving efficiency.
- automating order processing, table management, and inventory tracking, billing , reducing errors and improving efficiency using database management systems.
- Provide a user-friendly interface for customers to make reservations, view menus, and provide feedback.
- generating insights of sales trends, customer preferences, and inventory levels for future analysis.

Scope:

Restaurant Management System project scope is to keep track of raw materials inventory and intimate the inventory manager if anything goes below a certain level. It also helps in booking the reservations for customers in a hassle free manner. The Restaurant Management System is also maintaining all the available food items list for order, so that the menu can be auto updated if any item is over. It will also track the orders given by customers and make sure it is served/ delivered correctly. It also helps in storing the feedback and comments given by customers and helps in improving the quality.