<u> User Manual - Restaurant Management System</u>

All business are run with the purpose of profit. To measure the exact profit is very hard. Profit can be measured approximately. First thing that needs to be done to measure the profit is capture data (Software). This data helps you make business decisions and help you grow your business. (Business should be done with the idea of growth)

When someone starts a business he does not know how much daily/weakly/Monthly/yearly profit he will gain from his business. After running business for some time (Maturity) he will come to know how much profit the business will give him daily/weakly/Monthly/Yearly. After Maturity change of business strategy is required for growth. If business strategy is not changed there is probability of decline in business.

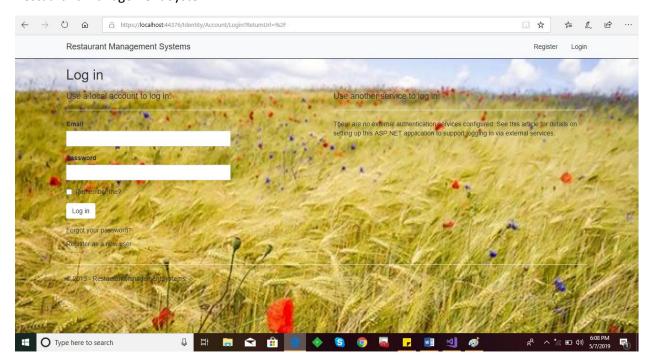
Why should we should shift from manual to software systems?

Computer Software's basic power is associated with computing large data. This involves (adding/multiplying/minus/divide etc...) Computing large amount of together like adding all the customer's order totals for a day.

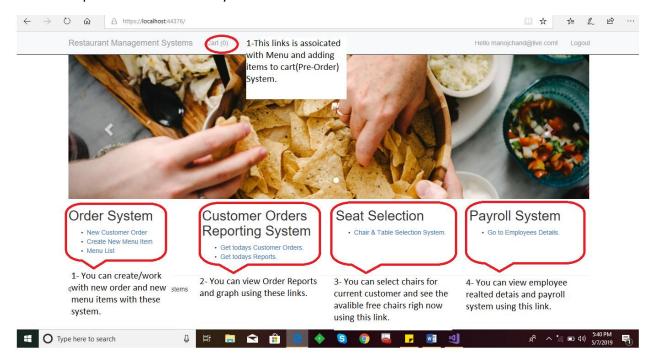
Restaurant Management System is divided in multiple sub systems-

- 1. Menu and Customer Order Management System
- 2. Customer Order Reporting System
- 3. Table & Chair Booking System
- 4. Payroll System
- 5. Inventory Control and Purchase System

Restaurant Management System-

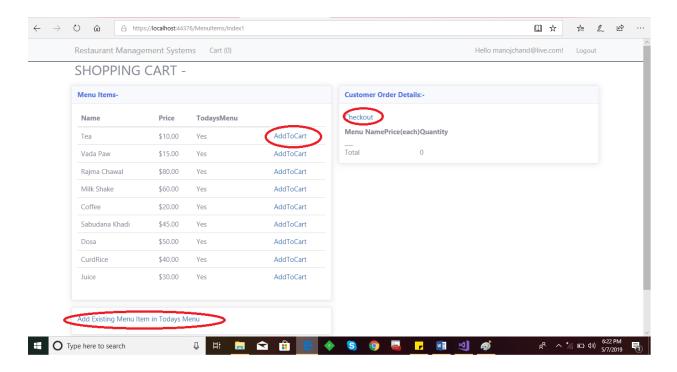


1. Everyone need to authorize before accessing Restaurant Management System (RMS). Only authorized person can access the systems.



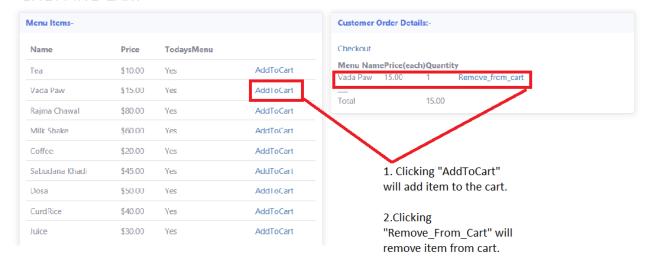
2. The home page have following links relater to different sub system's RMS.

Menu and Customer Order Management System



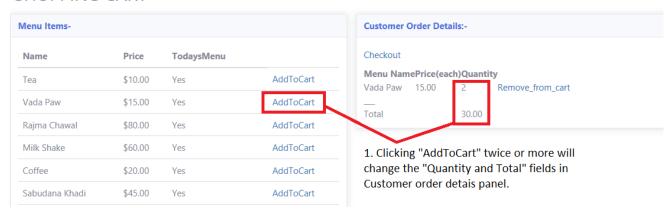
1. The 1st new order menu and cart menu in home page will take you to the Shopping Cart page. Which has two panels. First one listing the Menu Items and second showing current customer order details.

1. SHOPPING CART -

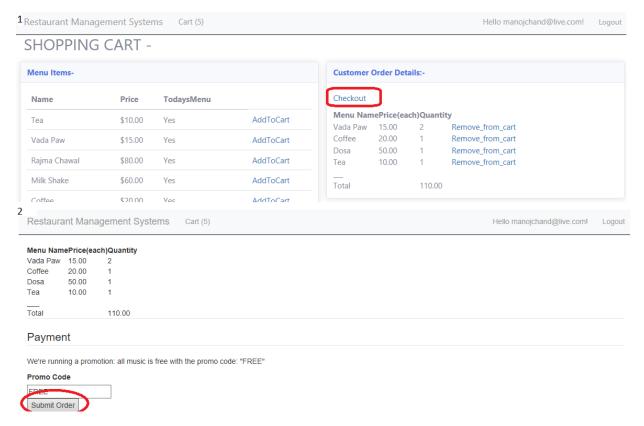


2.

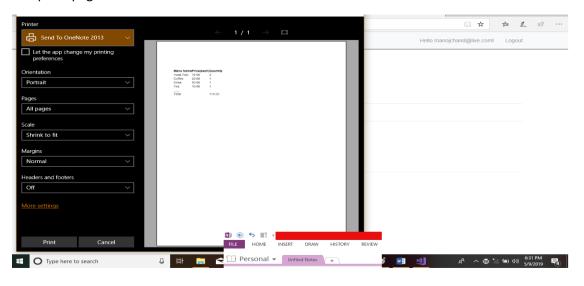
SHOPPING CART -



2. The first panel have a link named "AddToCart" right in front of every menu item. Second panel have "Remove from Cart" link and Checkout link. "AddToCart" & "Remove from Cart" links use is given above.

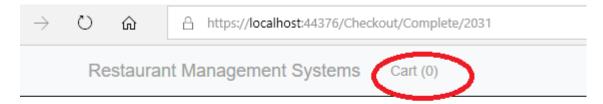


3. Clicking on "Checkout" link on shopping cart page will take you to payment page where you have "Submit Order" button. On clicking this button will print the customer order and take you to checkout complete page.



Vada Paw 15.00 2
Coffee 20.00 1
Dosa 50.00 1
Tea 10.00 1
Total 110.00

4. Print Order



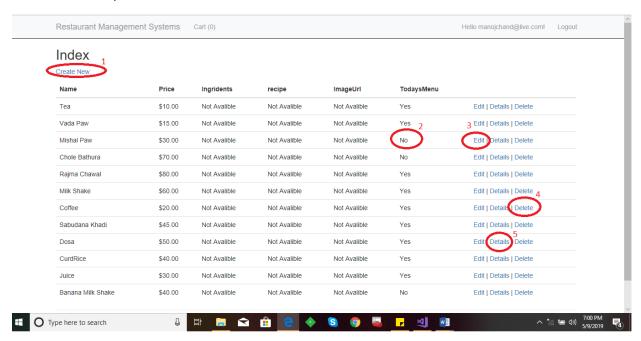
Checkout Complete

Thanks for your order! Your order number is: 2031

Click for New Order store

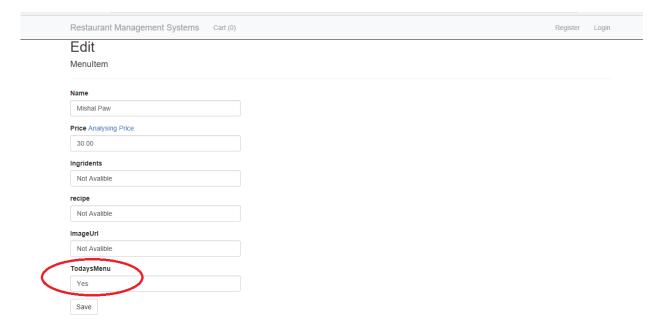
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5. Checkout Complete.



- 1. Going back to "Shopping Cart" Page there is a link in the last saying "Add existing Menu Item in today's Menu" (+Links shown in Home page Order System). Clicking on page will take you to menu list page.
 - Frist link is used for creating new menu item.
 - Second link is showing that the menu item is not (No) available for selection in shopping cart.

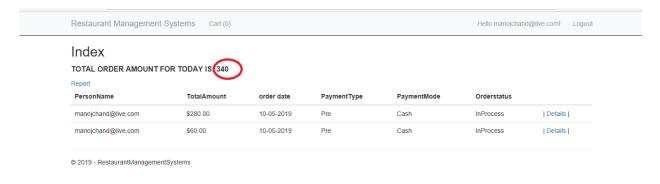
- Third link is used to make menu item (Yes) available for selection in shopping cart.
- Fourth link is used to permanently delete the menu item for ever.
- Fifth menu item is used to view the details of menu item.



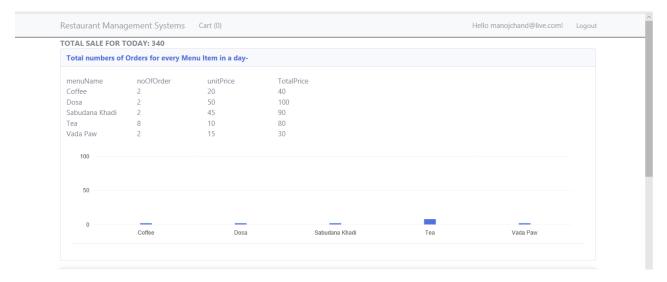
2. Making Menu item available (Yes) for adding to cart in shopping cart page.

Customer Order Reporting System

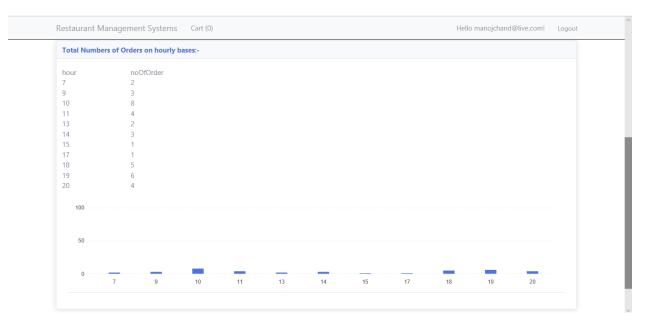
Reporting system is designed to give you the following information-



1. It tells you the total sales orders for the day. If compare with the purchase order it can tell you the profit.



2. It tells you the highest and lowest soled item in the day using graph. You can make decision to have an item in menu or not.



3. It tells you the sales order by hour bases using graph. You can see what the busiest hours are in restaurant and make management decision based on that.