

## Enhancement Recommendation Discussion

Project: Dalandangan Pizza Ordering System

Proponents: Dalandangan, Narullah M.

Date: \_\_\_\_\_

Document:

System:  
\* Hindi align yong mga buttons mo and iba yong Admin  
sa cashier. yong cashier is belong na sa staff  
\* Ichi better to align yong clear na label pud.

☐ Approve Minor Revision  
Defense

☐ Re-Checking Major Revision

☐ Re-

John Crister Gilazar

John Crister Gilazar

Alvin John



Figure 1: Dalandangan Pizza

## Dalandangan Pizza

A lot of food businesses experience challenges in managing their food ordering operations. Many pizza shops struggle with orders because they don't use digital systems, which results in no online menus, difficulty in managing menu changes, problems tracking orders and updating customers, and customer frustration from long lines, order mix-ups, and inconvenient payment processes. The Dalandangan Pizza Ordering System addresses these challenges by providing a digital food ordering platform that connects customers and the pizza store in one smooth process. Customers can view menus, place orders, pay easily, and track their food, while the store staff manage orders more efficiently, reduce mistakes, and improve customer satisfaction. With the Dalandangan Pizza Ordering System, ordering becomes simpler, faster, and more reliable for both the business and its customers. Additionally, digital ordering platforms like the Dalandangan Pizza Ordering System give pizza businesses useful insights into customer preferences, demand, and operations. These tools help manage inventory, staffing, and menu planning. In today's competitive market, using technology is essential for growth and customer loyalty. The Dalandangan Pizza Ordering System enables the business to follow industry trends, strengthen its brand, and provide a dining experience that matches modern customer expectations [1].

### Problem 1: Manual Order Taking Process

Manual order taking in restaurants causes customers and staff to experience operational inefficiencies. During peak hours, long queues delay both ordering and food service. These delays reduce customer satisfaction and decrease the likelihood of repeat visits. In addition, manual systems are often prone to human error, as orders may be misheard, forgotten, or duplicated. This leads to inaccuracies, customer dissatisfaction, wasted resources, and revenue loss for the business. Customers also become disappointed when, after waiting in line, they discover that the product they wanted has already run out. For students and professionals with limited mealtime breaks, long waiting times often prevent them from eating, which affects their well-being and reduces the restaurant's sales. Overall, manual ordering decreases efficiency, increases errors, and harms the dining experience. These challenges highlight the need for digital order management systems, which can enhance operations, reduce mistakes, shorten waiting times, and improve customer satisfaction [2].

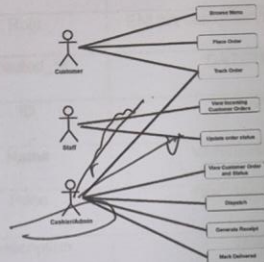
ayaw gamit VC)  
semicolon every  
time mag label  
ka sa table and  
figure use dot /.

## TOOLS

Python3 Main programming language used for the system.  
 Tkinter GUI framework for creating the interface.  
 Tkbootstrap Used to enhance Tkinter's appearance and add modern themes.  
 SQLite / MySQL Backend database for storing user, order, and product information.  
 Pillow (PIL) For loading and displaying images, such as the system logo.  
 ReportLab For generating PDF receipts for customer orders.

## USE CASES

ngano na  
admin ang  
cashier?



Pada ko-na  
ang size  
ni

Figure 5 Dalandangan Pizza Use Cases

## Entity Relationships Diagram (ERD)

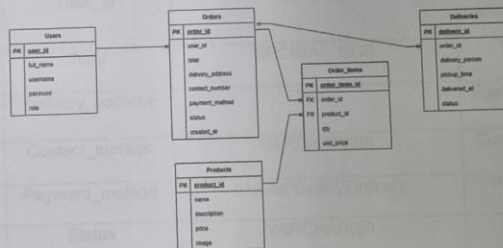


Figure 6 Dalandangan Pizza ERD

## Data Dictionary

ayaw putla ibaba



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### Document:

Angay gant ug semicolon way time mag label  
ka sa table and figure use dot'.

Angay na admin ang cashier padako ang  
ayaw putla ibaba - Data Dictionary size sa use case

System: Remove item in the menu <sup>then size</sup> 50/50  
Customer Registration <sup>Then make sure the</sup> Add to cart  
instead of username to email <sup>The upper and</sup> Lower case

Then the cashier/Admin since lahi sila dala yoo say  
Paako ang staff panel

Password kay visible and not visible

Then table is padako in the cashier  
the important button is right then at taas then the  
boarder is gone as 10% Receipt kay order id is charge  
Reference id proper using casing make it sure na nakatransform  
Very not professional charge need ug charge sa receipt Boarder

Approve Minor Revision

Re-Checking Major Revision

Re-Defense

Traje, Arnel Juy

Panel

Castones, Jam Van

Panel

Panel