# **PROJECT TITLE:**

# Restaurant Management System

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Version Number	Date	Author/Owner	Description of Change
1	18/08/2024	Madhu Sri	Problem Statement and Requirement Specification
2	1/09/2024	Madhu Sri	ER Diagram and Object Model
3	15/09/2024	Madhu Sri	Relational model Mapping from ER/EER to Relational model
4	29/09/2024	Madhu Sri	Implementation of Relational model SQL CODE
5	12/10/2024	Madhu Sri	Application Code which accesses this DB

## 1. REQUIREMENT SPECIFICATION

a. Problem Statement & Requirements Definition:

#### RESTAURANT MANAGEMENT SYSTEM

In today's fast-paced culinary landscape, restaurant operations are increasingly complex, requiring efficient coordination between inventory management, customer service, employee scheduling, and financial oversight. Many restaurants, especially smaller or family-owned establishments, continue to rely on outdated methods such as paper records, manual calculations, and disjointed software systems. These inefficiencies lead to common problems such as overstocking or understocking ingredients, inconsistent service quality, delayed order processing, and difficulty in tracking financial performance.

The lack of an integrated system exacerbates issues like food wastage, customer dissatisfaction due to long wait times, and errors in billing, all of which directly impact the restaurant's bottom line. Additionally, managers often struggle with employee scheduling and payroll management, leading to staffing issues that further hinder smooth operations. The absence of real-time data also limits a restaurant's ability to respond to changing customer preferences and market trends.

# **Requirements Definition**

The Restaurant Management System (RMS) is designed to address these challenges by providing an innovative, all-in-one solution that streamlines every aspect of restaurant operations. This system will replace manual processes with automated workflows, ensuring greater accuracy, efficiency, and real-time visibility into all critical areas of the business.

## **Key Features and Functionalities:**

- 1. Integrated Inventory Management:
  - Real-time tracking of ingredient levels, automatic reordering based on predefined thresholds, and notifications for expiring stock.
  - Predictive analytics to forecast demand based on historical sales data, seasonal trends, and current promotions.
- 2. Order Processing and Table Management:
  - A digital order system that syncs with kitchen displays, reducing wait times and minimizing errors.
  - Reservation and table management features that optimize seating arrangements and reduce customer wait times.

## 3. Customer Relationship Management (CRM):

- A loyalty program that tracks customer preferences and purchase history, enabling personalized marketing and promotions.
- Feedback collection and analysis to improve customer satisfaction and service quality.

## 4. Employee Scheduling and Payroll:

- Automated scheduling that considers employee availability, labor laws, and peak hours to optimize staffing levels.
- Payroll integration with time-tracking features to ensure accurate compensation and reduce administrative burden.

## 5. Financial Management and Reporting:

- Real-time tracking of sales, expenses, and profit margins, with customizable dashboards for easy monitoring.
- Comprehensive reporting capabilities that provide insights into daily operations, financial performance, and cost-saving opportunities.

#### 6. Web Access:

- A friendly interface for managers and staff to access the system on-the-go, allowing for remote monitoring and management.
- Customer-facing features like online ordering, reservations, and loyalty program management via a dedicated website.

## 7. Compliance and Security:

- Built-in compliance checks for health regulations, food safety standards, and labor laws, ensuring the restaurant operates within legal requirements.
- Advanced security protocols to protect sensitive data, including customer information, financial records, and employee details.

By implementing the RMS, restaurants will experience a significant reduction in operational inefficiencies, leading to improved service quality, better inventory control, and enhanced financial oversight. The system's real-time data capabilities will empower restaurant managers to make informed decisions quickly, adapt to market changes, and ultimately drive profitability. Moreover, the automation of routine tasks will free up staff time, allowing them to focus on delivering exceptional customer experiences.

This innovative approach to restaurant management will not only solve existing problems but also position restaurants to thrive in an increasingly competitive market. The RMS aims to transform the way restaurants operate, creating a seamless, efficient, and customer-centric environment that drives success.

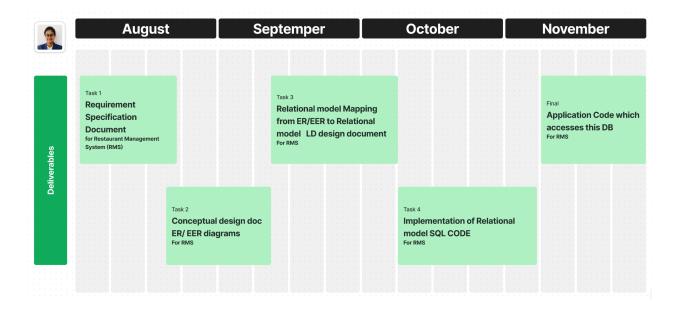
## b. Project features identified

Feature ID	Feature Name	About the feature
1	Login	Authentication and success takes you to your respective dashboard based on the privileges.
2	Admin Dashboard	Admin has high privileges, This will give the admin the ability to manage inventory, employees, customers, and view payments.
3	Customer Dashboard	For customers to book tables, view the menu, and place orders.
4	Chef Dashboard	For chef to view and prepare orders.
5	Employee Dashboard	For staff to log in, take orders, and send notifications to the chef.

#### c. Software and hardware details

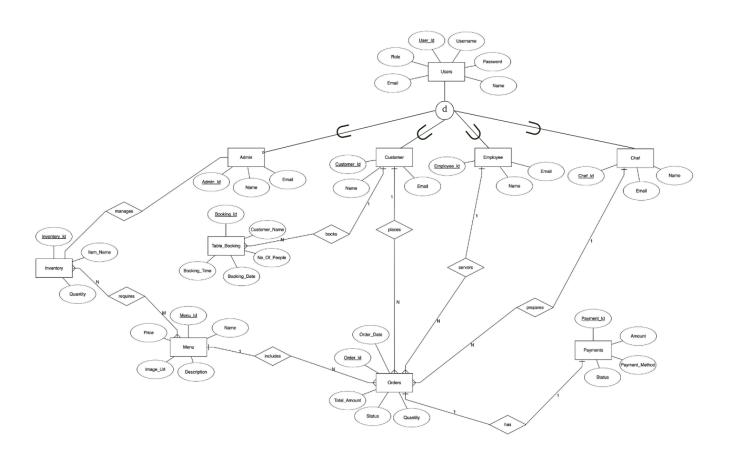
Platform	Desktop-Based Application
FrontEnd/Console	Flask, Python
Backend/server	Flask, Python, SQLite
Database	SQLite
Programming Language : Frontend	Python
Backend/Server: Programming	Python
Language	

# d. Project Plan



# II. CONCEPTUAL DESIGN:

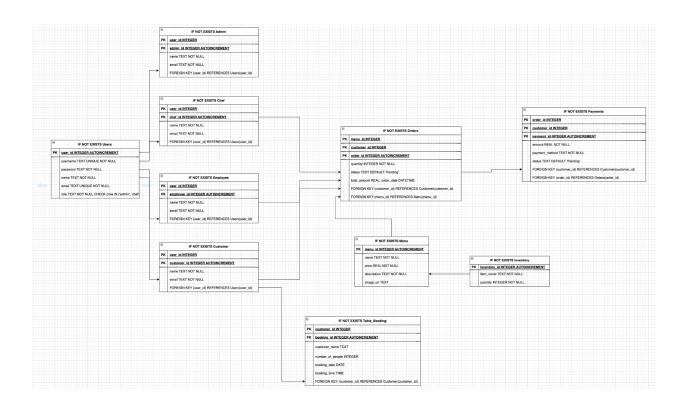
# a. Entity Relationship Model



### **Relationships and Foreign Key Constraints**

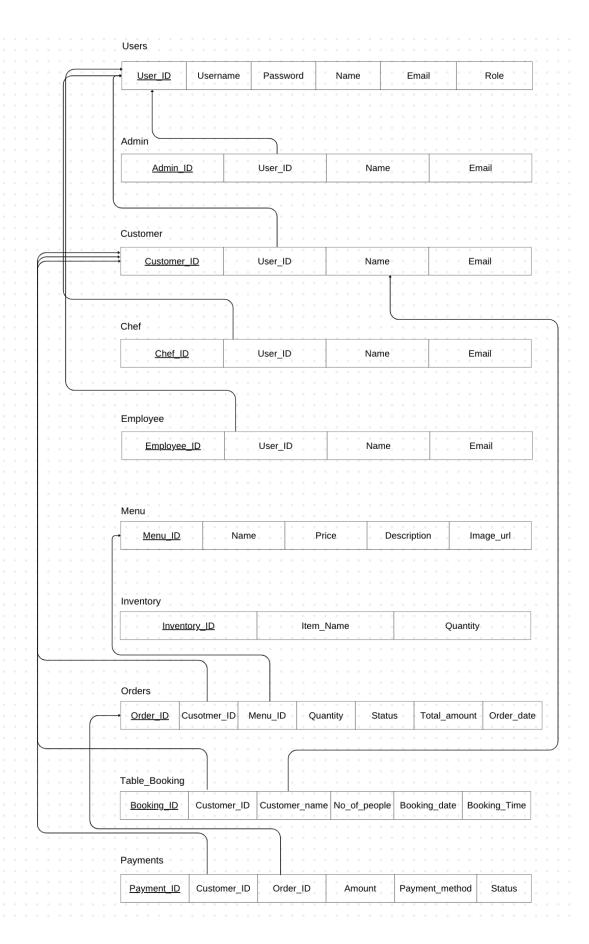
- 1. Users  $\leftrightarrow$  Customer, Chef, Admin, Employee:
  - user\_id in Customer, Chef, Admin, and Employee tables references user\_id in Users.
- 2. Customer  $\leftrightarrow$  Orders:
  - customer\_id in Orders references customer\_id in Customer
     (1 relationship, Total Participation on Orders side).
- 3. Customer ↔ Table Booking:
  - customer\_id in Table\_Booking references customer\_id in Customer (1 relationship, Total Participation on Table\_Booking side).
- **4.** Customer ↔ Payments:
  - customer\_id in Payments references customer\_id in Customer (1 relationship).
- 5. Menu  $\leftrightarrow$  Orders:
  - menu\_id in Orders references menu\_id in Menu (M relationship, Total Participation on Orders side).
- 6. Orders  $\leftrightarrow$  Payments:
  - order\_id in Payments references order\_id in Orders (1:1 or N:1 relationship, Total Participation on Payments side).

## b. Object Model



## III LOGICAL DESIGN

## a. Relational Database Schema



## **Functional Dependencies:**

```
Users(user id, username, password, name, email, role)
user_id → username, password, name, email, role
username → user id
Customer (customer id, user id, name, email)
customer id → user id, name, email
user id \rightarrow customer id
Chef(chef id, user id, name, email)
chef_id → user_id, name, email
user id \rightarrow chef id
Admin(admin id, user id, name, email)
admin_id → user_id, name, email
user_id \rightarrow admin_id
Employee(employee_id, user_id, name, email)
employee id → user id, name, email
user id \rightarrow employee id
Menu(menu id, name, price, description, image url)
menu_id → name, price, description, image url
Inventory (inventory id, item name, quantity)
inventory id → item name, quantity
item name → quantity
Orders(order id, customer id, menu id, quantity, status, total amount, order date)
order id → customer id, menu id, quantity, status, total amount, order date
customer_id, order_date → order_id
Table Booking booking id, customer id, customer name, number of people, booking date,
booking_time)
booking id → customer id, customer name, number of people, booking date, booking time
customer id, booking date, booking time → booking id
Payments(payment id, customer id, order id, amount, payment method, status)
payment id → customer id, order id, amount, payment method, status
order_id → payment_id
```

#### b. Normalization

#### 1. Users Table

- Initial Schema: Users(user\_id, username, password, name, email, role)
- Primary Key: user\_id
- Functional Dependencies:

```
o user_id → username, password, name, email, role
```

- Analysis: This table already adheres to 1NF, 2NF, and 3NF because each non-key attribute is directly dependent on the primary key.
- Final 3NF Schema: No changes are required.

#### 2. Customer Table

- Initial Schema: Customer(customer\_id, user\_id, name, email)
- Primary Key: customer\_id
- Functional Dependencies:

```
o customer_id → user_id, name, email
```

- **Analysis**: Since customer\_id is the primary key and all non-key attributes depend on it directly, this table is already in 1NF, 2NF, and 3NF.
- Final 3NF Schema: No changes are required.

#### 3. Chef Table

- Initial Schema: Chef(chef\_id, user\_id, name, email)
- Primary Key: chef\_id
- Functional Dependencies:

```
o chef_id → user_id, name, email
```

- Analysis: This table is in 1NF, 2NF, and 3NF as chef\_id determines all other attributes without transitive dependencies.
- Final 3NF Schema: No changes are required.

#### 4. Admin Table

- Initial Schema: Admin(admin\_id, user\_id, name, email)
- Primary Key: admin\_id
- Functional Dependencies:
  - o admin\_id → user\_id, name, email
- Analysis: This table is in 1NF, 2NF, and 3NF as admin\_id determines all other attributes directly.
- Final 3NF Schema: No changes are required.

#### 5. Employee Table

- Initial Schema: Employee(employee\_id, user\_id, name, email)
- Primary Key: employee\_id
- Functional Dependencies:
  - o employee\_id → user\_id, name, email
- Analysis: This table is already in 1NF, 2NF, and 3NF since employee\_id uniquely
  determines all other attributes.
- Final 3NF Schema: No changes are required.

#### 6. Menu Table

- Initial Schema: Menu(menu\_id, name, price, description, image\_url)
- Primary Key: menu\_id
- Functional Dependencies:
  - o menu\_id → name, price, description, image\_url
- Analysis: This table is already in 1NF, 2NF, and 3NF since menu\_id uniquely determines all other attributes.
- Final 3NF Schema: No changes are required.

#### 7. Inventory Table

- Initial Schema: Inventory(inventory\_id, item\_name, quantity)
- **Primary Key**: inventory\_id
- Functional Dependencies:
  - o inventory\_id → item\_name, quantity
- Analysis: This table is already in 1NF, 2NF, and 3NF because inventory\_id uniquely
  determines the item details.

• Final 3NF Schema: No changes are required.

#### 8. Orders Table

- Initial Schema: Orders(order\_id, customer\_id, menu\_id, quantity, status, total\_amount, order\_date)
- Primary Key: order\_id
- Functional Dependencies:

```
    order_id → customer_id, menu_id, quantity, status,
total_amount, order_date
```

- **Analysis**: The table is in 1NF (each column contains atomic values) and 2NF (no partial dependency on the primary key).
- However, total\_amount could be a transitive dependency if calculated as the sum of quantity \* price for items in the Menu table.
- **Solution**: Remove total\_amount from the **Orders** table to eliminate the potential transitive dependency.
- Introduce a JSON column, items, to store multiple menu items and their quantities for a single order.

#### Final 3NF Schema:

```
Orders(order_id, customer_id, menu_id, quantity, status, order_date)
```

#### Analysis:

- The table is in 1NF (each column contains atomic values) and 2NF (no partial dependency on the primary key).
- However, total\_amount could be a transitive dependency if calculated as the sum of quantity \* price for items in the Menu table.

#### Solution:

- Remove total\_amount from the Orders table to eliminate the potential transitive dependency.
- Introduce a JSON column, items, to store multiple menu items and their quantities for a single order.

#### **Explanation of items Column Format:**

 The items column stores a JSON array, with each element containing menu\_id and quantity.

For example, an order with two items (menu ID 1 with quantity 2, and menu ID 3 with quantity 1) would be stored as:

```
{"menu_id": 1, "quantity": 2},
    {"menu_id": 3, "quantity": 1}
```

#### **Total Amount Calculation:**

- total\_amount can be calculated dynamically by:
  - Parsing the items column,
  - Retrieving prices for each menu\_id from the Menu table,
  - Multiplying each price by its respective quantity, and
  - o Summing the values for the final total.

#### Final 3NF Schema Summary:

```
Orders(order_id, customer_id, items, status, order_date)
```

### 9. Table\_Booking Table

- Initial Schema: Table\_Booking(booking\_id, customer\_id, customer\_name, number\_of\_people, booking\_date, booking\_time)
- Primary Key: booking\_id
- Functional Dependencies:
  - booking\_id → customer\_id, customer\_name, number\_of\_people, booking\_date, booking\_time
- **Analysis**: The table is in 1NF and 2NF, but customer\_name is a transitive dependency since it can be derived from the Customer table.
- **Solution**: Remove customer\_name from Table\_Booking.

#### Final 3NF Schema:

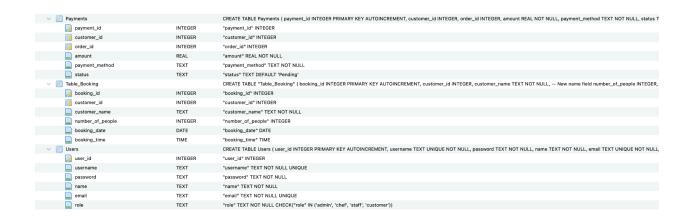
Table\_Booking(booking\_id, customer\_id, number\_of\_people, booking\_date, booking\_time)

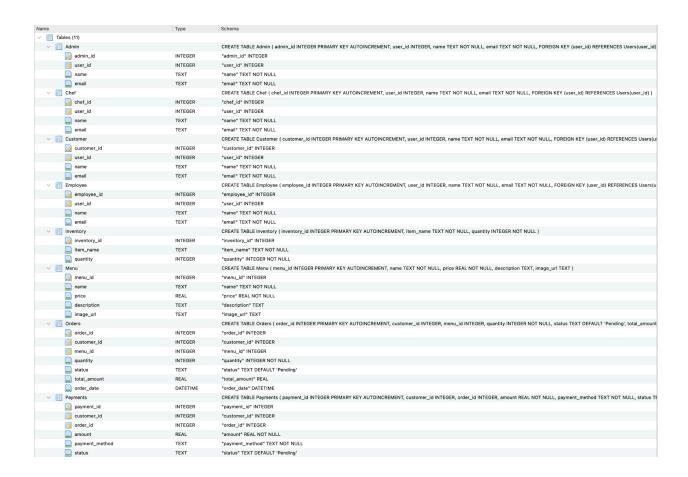
### 10. Payments Table

- Initial Schema: Payments(payment\_id, order\_id, amount, payment\_method, status)
- Primary Key: payment\_id
- Functional Dependencies:
  - payment\_id → order\_id, amount, payment\_method, status
- Analysis: This table is in 1NF, 2NF, and 3NF because payment\_id determines all other attributes directly.
- Final 3NF Schema: No changes are required.

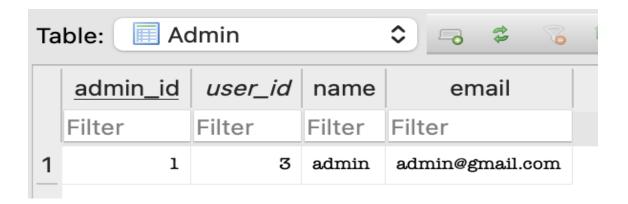
## c. Data Dictionary

#### Table definition

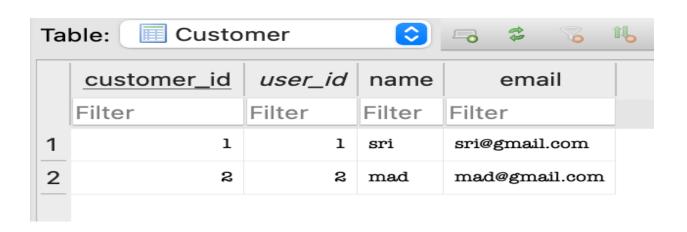




#### **Data contents**

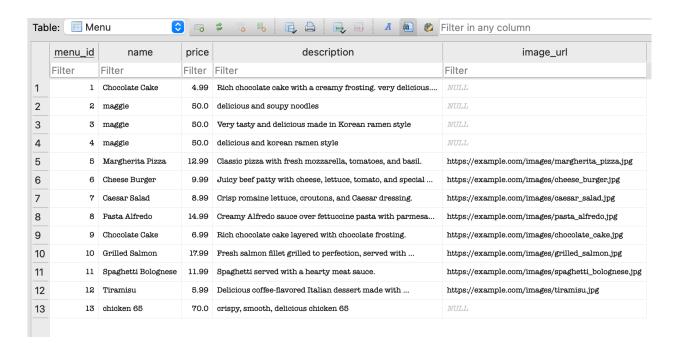


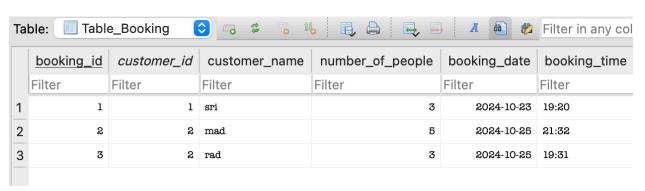


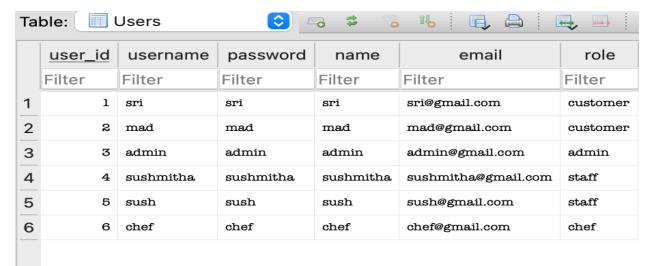


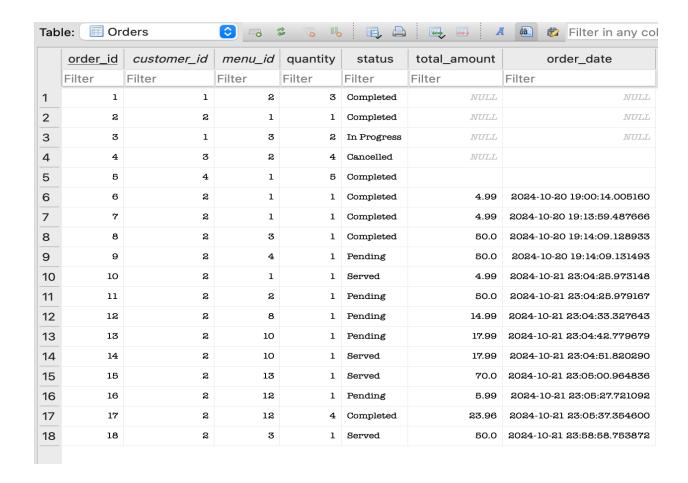


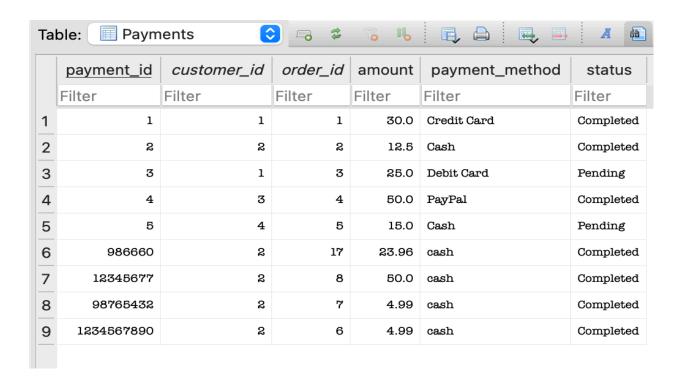
Tab	Table: Inventory 😊 👨 🕏 🕫			
	inventory_id	item_name	quantity	
	Filter	Filter	Filter	
1	1	Tomatoes	5560	
2	2	Onions	30	
3	3	Chicken Breast	102	
4	4	Mozzarella Cheese	40	
5	5	Olive Oil	25	
6	6	Pasta	60	
7	7	Basil Leaves	15	
8	8	Garlic	മഠ	
9	9	Pepperoni	35	
10	10	Ground Beef	45	
11	11	Lettuce	20	
12	12	Mushrooms	50	
13	13	Red Chili Flakes	10	
14	14	Parmesan Cheese	25	
15	15	Bread	50	











## IV PHYSICAL DESIGN

## 1. SQL Statements

```
CREATE TABLE Users (
    user_id INTEGER PRIMARY KEY AUTOINCREMENT,
    username TEXT UNIQUE NOT NULL,
    password TEXT NOT NULL,
    name TEXT NOT NULL,
    email TEXT UNIQUE NOT NULL,
    role TEXT NOT NULL CHECK (role IN ('admin', 'chef', 'staff',
'customer'))
);
CREATE TABLE Customer (
    customer_id INTEGER PRIMARY KEY AUTOINCREMENT,
    user_id INTEGER UNIQUE,
    name TEXT NOT NULL,
    email TEXT NOT NULL,
    FOREIGN KEY (user_id) REFERENCES Users(user_id)
);
CREATE TABLE Chef (
    chef_id INTEGER PRIMARY KEY AUTOINCREMENT,
    user_id INTEGER UNIQUE,
```

```
name TEXT NOT NULL,
    email TEXT NOT NULL,
    FOREIGN KEY (user_id) REFERENCES Users(user_id)
);
CREATE TABLE Admin (
    admin_id INTEGER PRIMARY KEY AUTOINCREMENT,
    user_id INTEGER UNIQUE,
    name TEXT NOT NULL,
    email TEXT NOT NULL,
    FOREIGN KEY (user_id) REFERENCES Users(user_id)
);
CREATE TABLE Employee (
    employee_id INTEGER PRIMARY KEY AUTOINCREMENT,
    user_id INTEGER UNIQUE,
    name TEXT NOT NULL,
    email TEXT NOT NULL,
    FOREIGN KEY (user_id) REFERENCES Users(user_id)
);
CREATE TABLE Menu (
    menu_id INTEGER PRIMARY KEY AUTOINCREMENT,
```

```
name TEXT NOT NULL,
    price REAL NOT NULL,
    description TEXT NOT NULL,
    image_url TEXT
);
CREATE TABLE Inventory (
    inventory_id INTEGER PRIMARY KEY AUTOINCREMENT,
    item_name TEXT NOT NULL,
    quantity INTEGER NOT NULL
);
CREATE TABLE Orders (
    order_id INTEGER PRIMARY KEY AUTOINCREMENT,
    customer_id INTEGER,
    menu_id INTEGER,
    quantity INTEGER NOT NULL,
    status TEXT DEFAULT 'Pending',
    order_date DATETIME,
    FOREIGN KEY (customer_id) REFERENCES Customer(customer_id),
    FOREIGN KEY (menu_id) REFERENCES Menu(menu_id)
);
```

```
CREATE TABLE Orders (
    order_id INTEGER PRIMARY KEY AUTOINCREMENT,
    customer_id INTEGER,
    items TEXT NOT NULL,
    status TEXT DEFAULT 'Pending',
    total_amount REAL,
    order_date DATETIME,
    FOREIGN KEY (customer_id) REFERENCES Customer(customer_id)
);
CREATE TABLE Table_Booking (
    booking_id INTEGER PRIMARY KEY AUTOINCREMENT,
    customer_id INTEGER,
    number_of_people INTEGER,
    booking_date DATE,
    booking_time TIME,
    FOREIGN KEY (customer_id) REFERENCES Customer(customer_id)
);
CREATE TABLE Payments (
    payment_id INTEGER PRIMARY KEY AUTOINCREMENT,
    order_id INTEGER,
    amount REAL NOT NULL,
```

```
payment_method TEXT NOT NULL,
status TEXT DEFAULT 'Pending',
FOREIGN KEY (order_id) REFERENCES Orders(order_id)
);
```

#### 2. Indexes

To improve performance, indexes are created on frequently searched columns:

```
CREATE INDEX idx_user_username ON Users(username);
CREATE INDEX idx_order_customer ON Orders(customer_id);
CREATE INDEX idx_inventory_item ON Inventory(item_name);
```

## 3. Triggers

Triggers maintain database integrity and automate certain processes.

#### **Trigger to Update Inventory on Order Creation**

This trigger adjusts inventory quantities when an order is placed.

```
CREATE TRIGGER adjust_inventory_on_order

AFTER INSERT ON Orders

FOR EACH ROW

BEGIN

DECLARE item_id INT;

DECLARE item_qty INT;

DECLARE menu_id INT;

-- Parse items JSON and update inventory based on quantity

DECLARE cursor_items CURSOR FOR

SELECT menu_id, quantity FROM JSON_TABLE(NEW.items, "$[*]"

COLUMNS(menu_id INT PATH "$.menu_id", quantity INT PATH

"$.quantity"));

OPEN cursor items:
```

**Explanation**: This trigger checks the ordered items' quantities and deducts them from the inventory. JSON parsing may vary by SQL system support.

## **Trigger to Update Payment Status**

This trigger marks an order as "Completed" once the payment status is "Paid."

```
CREATE TRIGGER update_order_on_payment
AFTER UPDATE ON Payments
FOR EACH ROW
WHEN NEW.status = 'Paid'
BEGIN
          UPDATE Orders
          SET status = 'Completed'
          WHERE order_id = NEW.order_id;
END;
```

**Explanation**: Automates order completion when payment is finalized.

#### 4. Stored Procedures

Stored procedures streamline complex operations like placing orders or updating inventory.

#### **Procedure to Place Order**

This procedure handles placing an order and updating related records.

```
CREATE PROCEDURE PlaceOrder(
    IN cust_id INT,
    IN items JSON,
    IN order_status TEXT
)

BEGIN
    DECLARE total_amount REAL DEFAULT 0;

-- Insert Order
    INSERT INTO Orders (customer_id, items, status, order_date)
    VALUES (cust_id, items, order_status, NOW());

-- Update Inventory based on ordered items
    CALL UpdateInventory(items);

END;
```

#### **Procedure to Update Inventory**

```
WHILE (FETCH_STATUS = 0) D0
          UPDATE Inventory
        SET quantity = quantity - item_qty
          WHERE item_name = (SELECT name FROM Menu WHERE menu_id = item_id);

          FETCH cursor_items INTO item_id, item_qty;
          END WHILE;

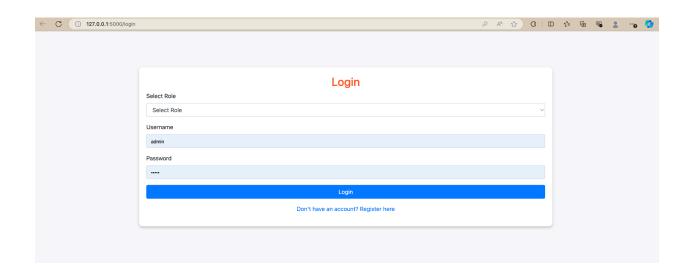
CLOSE cursor_items;
END;
```

#### 4. Front End

## a. Login Page

The Login Page provides a secure entry point for users to access their respective dashboards. **Key Features:** 

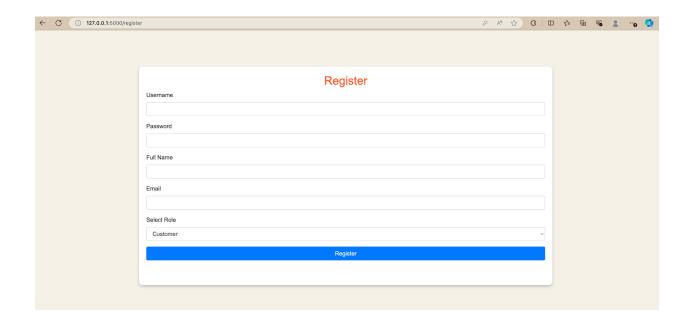
- User Authentication: Users can log in using their registered email and password.
- Role-based Access Control: Depending on the user's role (Admin, Chef, Staff, Customer), they are directed to the corresponding dashboard.
- Error Handling: Provides feedback for incorrect credentials and other login issues.
- **Session Tracking**: Maintains user sessions, ensuring users remain logged in while interacting with their dashboard.



## b. Registration Page

The Registration Page allows new users to create accounts to access the system.

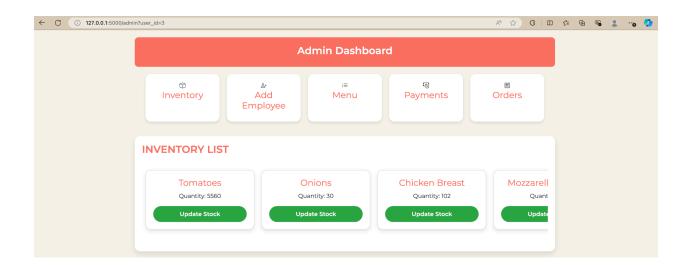
- User Information Collection: Users can enter their name, email, password, and role (if applicable) during registration.
- Validation: The system validates input fields for completeness and correctness (e.g., email format).
- User Creation: Upon successful validation, the user account is created, allowing them to log in immediately.
- Feedback Mechanism: Users receive confirmation of successful registration or errors in the registration process.
- **Error Handling**: Alerts users to any missing or incorrectly entered information, guiding them through the registration process.

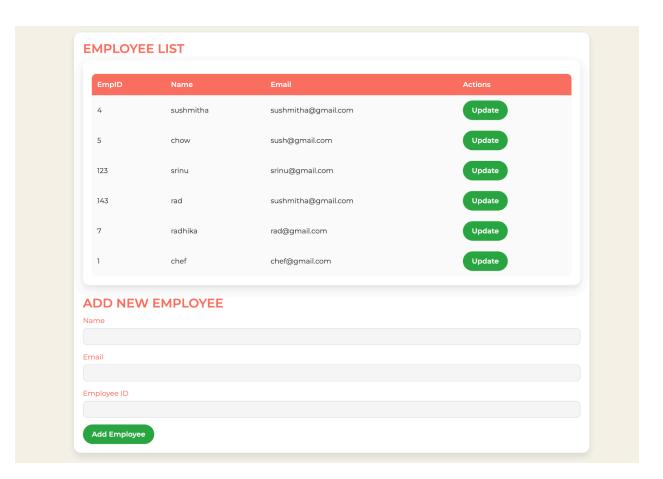


#### c. Admin Dashboard

The Admin Dashboard provides administrative control over the restaurant's operations, enabling the management of various components of the system.

- **User Management:** Admins can add, edit, or remove users (staff, chefs, customers) from the system.
- **Menu Management:** Admins can add new menu items, update existing items, and delete items from the menu.
- **Inventory Management:** The dashboard allows tracking and updating of inventory levels for food and beverage items.
- **Order Management:** Admins can view and manage all customer orders, including their status (Pending, Prepared, Served, Completed).
- **Reporting:** Admins can generate reports on sales, inventory usage, and employee performance to make informed decisions.
- Notifications: Admins can view alerts for critical system updates or inventory levels.





#### **MENU ITEMS** Chocolate Cake maggie maggie maggie Price: \$4.99 Price: \$50.0 Price: \$50.0 Price: \$50.0 delicious and soupy Very tasty and delicious Rich chocolate cake with delicious and korean a creamy frosting. very made in Korean ramen noodles ramen style delicious, madhu style Margherita Pizza Cheese Burger Caesar Salad Pasta Alfredo Price: \$12.99 Price: \$9.99 Price: \$8.99 Price: \$14.99 Juicy beef patty with Creamy Alfredo sauce Classic pizza with fresh Crisp romaine lettuce, mozzarella, tomatoes, over fettuccine pasta cheese, lettuce, tomato, croutons, and Caesar and basil. and special sauce. with parmesan. madhu dressing. madhu sri sri Margherita Pizza Caesar Salad Cheese Burger Pasta Alfredo Edit Item Edit Item Chocolate Cake Grilled Salmon Spaghetti Tiramisu Bolognese Price: \$6.99 Price: \$17.99 Price: \$5.99 Price: \$11.99 Rich chocolate cake Fresh salmon fillet grilled Delicious coffee-flavored layered with chocolate to perfection, served Italian dessert made Spaghetti served with a frosting. with vegetables. with ladyfingers and hearty meat sauce. mascarpone. Chocolate Cake Grilled Salmon Spaghetti Bolognese Tiramisu chicken 65 Price: \$70.0 crispy, smooth, delicious chicken 65 Edit Item **ADD NEW MENU ITEM** Item Name Item Price Item Description

## **ORDER LIST**

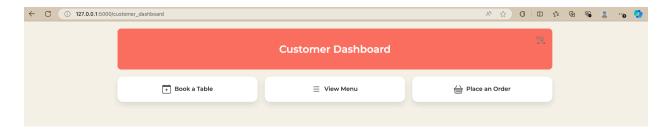
1         1         Completed         Update Order           2         2         Completed         Update Order           3         1         In Progress         Update Order           4         3         Cancelled         Update Order           5         4         Completed         Update Order           6         2         Completed         Update Order           7         2         Completed         Update Order           8         2         Completed         Update Order           9         2         Pending         Update Order           10         2         Served         Update Order           11         2         Pending         Update Order           12         2         Pending         Update Order           13         2         Pending         Update Order           14         2         Served         Update Order           15         2         Served         Update Order           16         2         Pending         Update Order           17         2         Completed         Update Order	Order ID	Customer	Order Status	Actions
1 In Progress Update Order  1 In Progress Update Order  2 Cancelled Update Order  4 Completed Update Order  5 4 Completed Update Order  7 2 Completed Update Order  8 2 Completed Update Order  9 2 Pending Update Order  10 2 Served Update Order  11 2 Pending Update Order  12 2 Pending Update Order  13 2 Pending Update Order  14 2 Served Update Order  15 2 Pending Update Order  16 2 Pending Update Order  17 2 Completed Update Order  18 Update Order  19 Update Order  10 Update Order  11 Update Order  12 Served Update Order  13 Update Order  14 Update Order  15 Update Order  16 Update Order  17 Update Order	1	1	Completed	Update Order
4 3 Cancelled Update Order 5 4 Completed Update Order 6 2 Completed Update Order 7 2 Completed Update Order 8 2 Completed Update Order 9 2 Pending Update Order 10 2 Served Update Order 11 2 Pending Update Order 12 Pending Update Order 13 2 Pending Update Order 14 2 Served Update Order 15 2 Pending Update Order 16 2 Pending Update Order 17 2 Completed Update Order 18 Update Order 19 Update Order 19 Update Order 19 Update Order 10 Update Order 11 Update Order	2	2	Completed	Update Order
5 4 Completed Update Order 6 2 Completed Update Order 7 2 Completed Update Order 8 2 Completed Update Order 9 2 Pending Update Order 10 2 Served Update Order 11 2 Pending Update Order 12 2 Pending Update Order 13 2 Pending Update Order 14 2 Served Update Order 15 2 Served Update Order 16 2 Pending Update Order 17 2 Completed Update Order	3	1	In Progress	Update Order
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Pending Update Order  14 2 Served Update Order  15 2 Served Update Order  16 2 Pending Update Order  17 2 Completed Update Order	11	2	Pending	Update Order
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Pending Update Order  Completed Update Order	14	2	Served	Update Order
17 2 Completed Update Order	15	2	Served	Update Order
	16	2	Pending	Update Order
18 2 Served Update Order	17	2	Completed	Update Order
	18	2	Served	Update Order

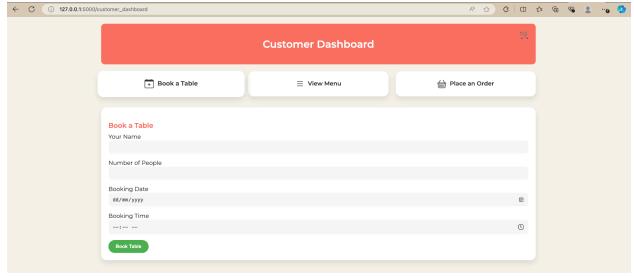


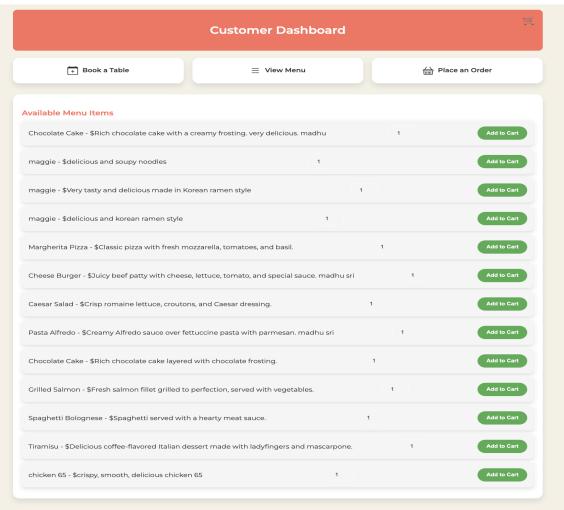
#### d. Customer Dashboard

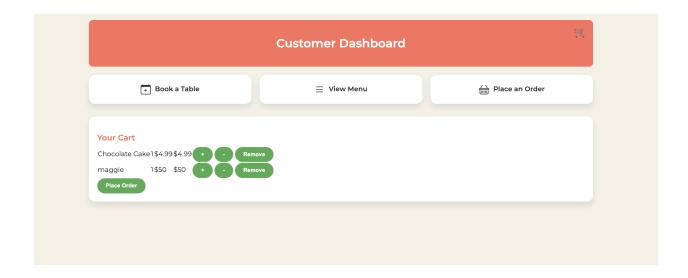
The Customer Dashboard provides a user-friendly interface for customers to manage their dining experience.

- Menu Browsing: Customers can view the full menu with images, descriptions, and prices.
- Table Booking: Customers can book tables for dine-in experiences.
- Order Placement: Customers can add items to their cart and place orders for takeout or delivery.
- **Notifications:** Alerts for special offers, order status updates, and promotions.





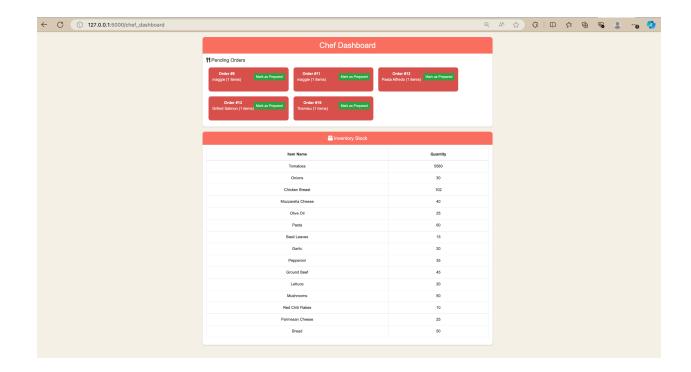




#### e. Chef Dashboard

The Chef Dashboard is designed for kitchen staff to manage food preparation and order fulfillment effectively.

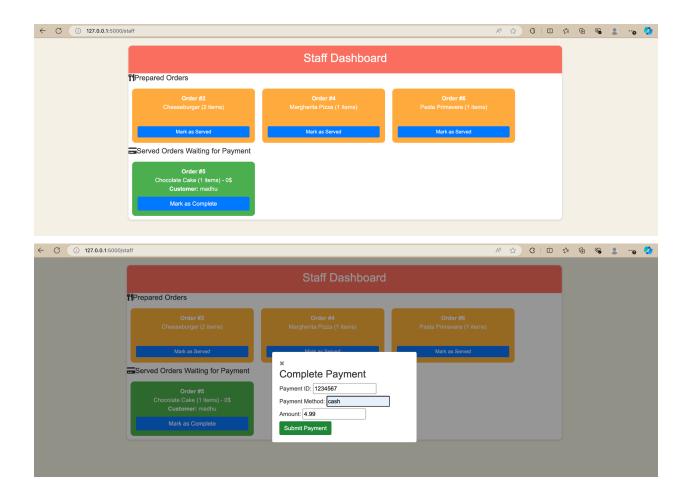
- View Prepared Orders: Chefs can see a list of prepared orders that need to be served.
- Order Notifications: Notifications for new orders and updates on order status (e.g., marked as prepared).
- **Order Management:** Chefs can update the status of orders once they are prepared, signaling to the staff that the orders are ready to be served.
- **Menu Access:** Chefs have access to the menu items to ensure they know what to prepare based on customer orders.



#### f. Staff Dashboard

The Staff Dashboard supports restaurant staff in managing orders and customer interactions efficiently.

- **Pending Orders:** Staff can view a list of prepared orders that need to be served.
- Order Management: Staff can mark orders as served and completed after payment is received.
- **Customer Interaction:** Staff can access customer details and order history to assist them better.
- **Notifications:** Staff receive alerts for new orders, changes in order status, and customer requests.
- **Payment Processing:** Staff can process payments for the orders through various methods (credit card, QR code) and update the order as completed.



#### V FINAL DOC

#### a. Demo Video of the RMS:

https://drive.google.com/file/d/1rXTOuuDdBzYTakQrBQgLANCsanzD3 CS/view?usp=sharin

# b. Complete project folder link with code:

https://drive.google.com/drive/folders/1VoGLzDXy6PZSN\_KuX4rBeQ1gkZCbLoCr?usp=sharing