

Project Planning Report

1. Since going to restaurants during the corona is thought to be dangerous, we have taken some precautions. Before entering our restaurant, the customer will select the table and the food order on the screen and complete the payment on the screen. The waiter will only serve and leave, so the waiter and the customer will not communicate face to face. After the customer leaves, the waiter will clean the table.
2. Customers will be able to eat in a safer and more practical way, and the incident of coming face to face with the waiters will be eliminated and the distance rule will be observed.

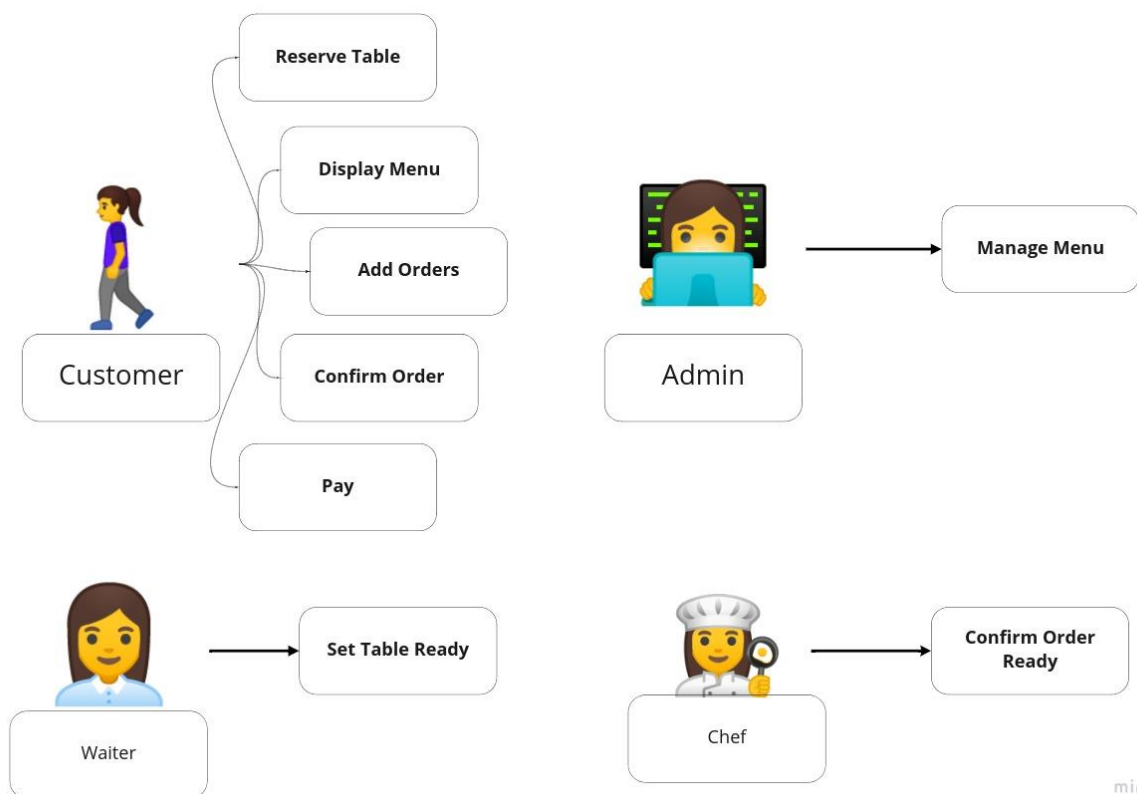
3. use case

customer = orders and pays from the screen

chef = prepares the order shown on the screen

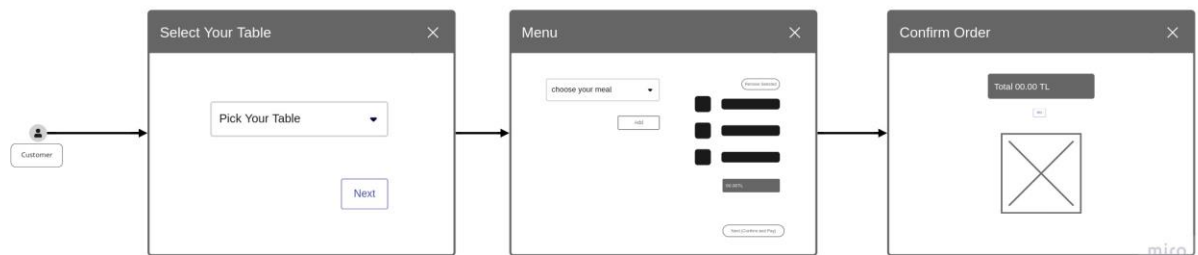
waiter = serves food and clears the table after the customer leaves

admin = allows customers to enter orders from the screen

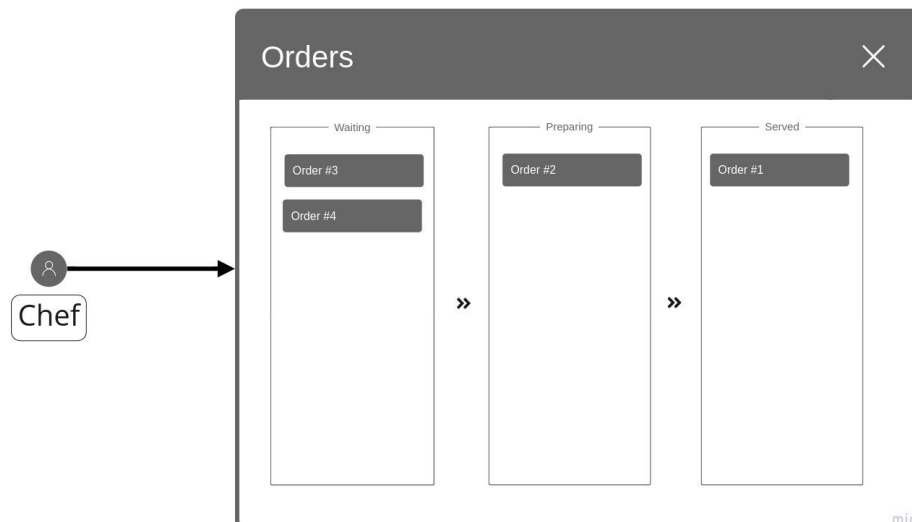


4. Screens

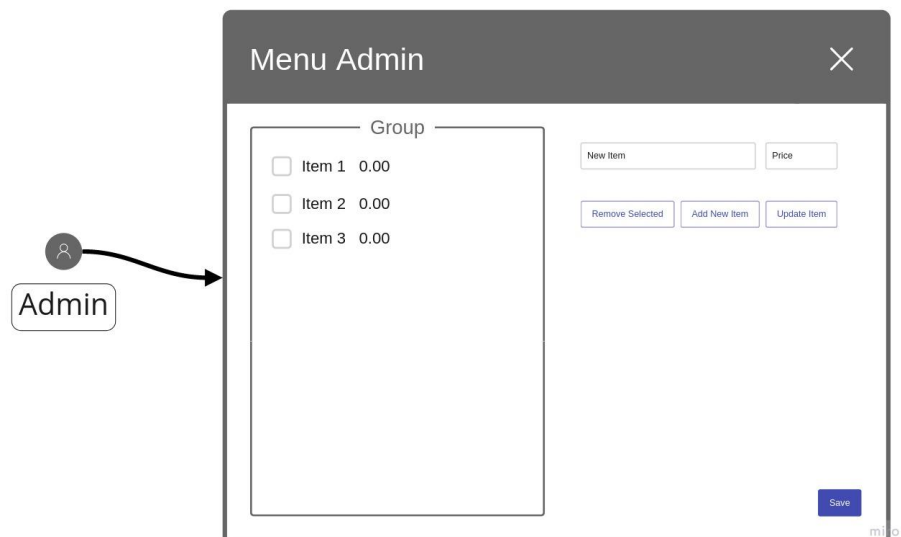
a.choosing a table > menu and order creation> confirm and pay



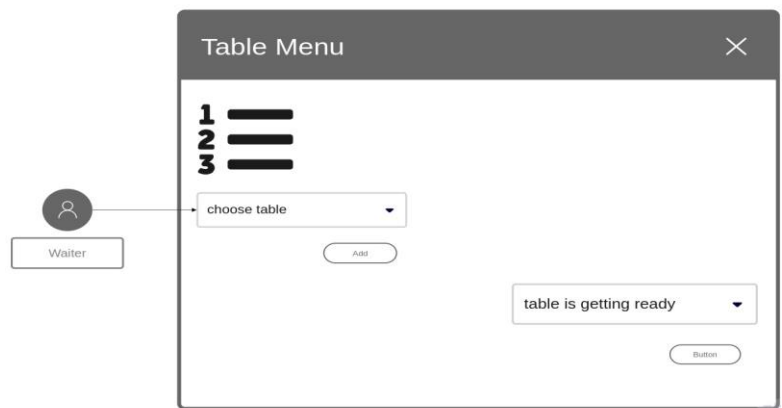
b.the order has arrived / getting ready/ ready to serve



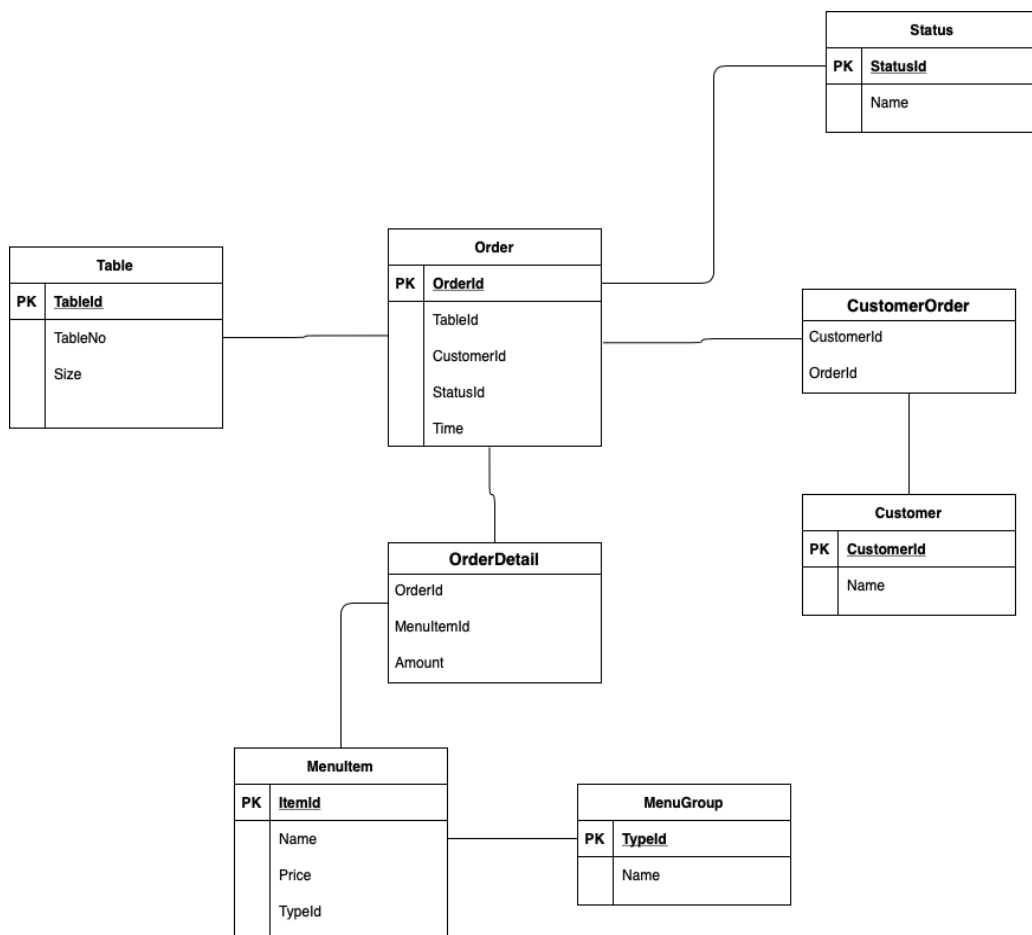
c.add a new product / delete the product / update the product



d.The table is cleared and ready to use



5. database diagram



- Order detail will consist of more than one line

OrderDetail

| OrderId | MenuItemId | Amount |
|---------|------------|--------|
| 4 | 12 | 2 |
| 4 | 55 | 1 |
| 4 | 22 | 1 |

MenuItem

| MenuItemId | Name | TypeId |
|------------|-----------|--------|
| 12 | Hamburger | 1 |
| 22 | Cola | 2 |
| 55 | Water | 2 |

MenuGroup

| TypeId | Name |
|--------|-------|
| 1 | Food |
| 2 | Drink |