RESTAURANT DATABASE

INTRODUCTION

The restaurant ordering system is very important for a restaurant to be successful because it affects how happy customers are and how much money the restaurant makes. The old way of writing orders on paper can be slow and mistakes can happen, which can make customers upset and cause the restaurant to lose money. To solve these problems, our SQL project on the restaurant ordering system aims to provide a comprehensive solution to manage the restaurant's ordering process efficiently and accurately.

We made a plan (called a *schema*) that uses different tables to store information about customers, their orders, menu items, and staff.

The **customer table** stores important information like their name, address, phone number and email.

The **menu item table** has information about all the food and drinks the restaurant serves, like their names and prices.

The **orders table** is used to store data on customer orders, which include order ID, order date, customer ID and total cost of the order.

The **staff table** stores data on the restaurant staff, including staff ID, name, position, hourly rate, and hire date.

Our SQL code includes create table statements for each table, which define the table's structure by specifying its attributes, such as the data types, size, and constraints that need to be followed.

The tables' *primary keys* are used to ensure data integrity and to link the tables using *foreign keys*.

There is a *one-to-many* relationship between the "*customer_id*" column in the "*customer*" table and the "*customer_id*" column in the "*order*" table.

This means that each customer can have many orders placed by them, but each order can only belong to one customer. This relationship is established through the use of foreign keys, where the "customer_id" column in the "order" table references the "customer_id" column in the "customer" table.

To sum up, our restaurant ordering SQL project is a helpful and easy-to-use solution that helps restaurants manage their orders, menu items, and staff with accuracy and ease. The project can be adjusted as needed, with tables, features, and rules being added or removed with ease. This flexible design provides a practical and economical solution for managing restaurant operations and increasing customer happiness and income.

ER DIAGRAM

An entity-relationship diagram (**ERD**) is a *visual* representation of entities, attributes, and relationships between them in a database.

ERDs are useful for visualizing and designing the structure of a database. By using an ERD, we can get a better understanding of the relationships between the different entities in our database and ensure that they are properly defined and optimized for efficient querying and data retrieval.

Below is an E-R Diagram of our database



SQL Commands are mainly categorized into the following categories

Data Manipulation Language (DML) Keywords : INSERT, UPDATE, DELETE

Data Query Language (DQL)
Keyword : SELECT

Data Control Language (DCL) Keywords : GRANT, REVOKE

Transaction Control Language (TCL) Keywords : COMMIT, ROLLBACK

My project demonstrates how these keywords are used for various purposes

To begin, I will create a *database* for our restaurant, The Food Palace



Creating tables:

Customers

```
SQL Worksheet

1 CREATE TABLE Customers (
customer_id NUMBER PRIMARY KEY,
first_name VARCHAR2(50),
last_name VARCHAR2(50),
email VARCHAR2(100),
phone_number VARCHAR2(20),
address VARCHAR2(200)
);

Table created.
```

Orders

```
SQL Worksheet

1  CREATE TABLE Orders (
2  order_id NUMBER PRIMARY KEY,
3  customer_id NUMBER,
4  order_date DATE,
5  total_cost NUMBER(10,2),
6  CONSTRAINT fk_customer_id FOREIGN KEY (customer_id) REFERENCES Customers(customer_id)
7 );

Table created.
```

Menu Items

Staff Info

```
SQL Worksheet

1 CREATE TABLE Staff (
2 staff_id NUMBER(5) PRIMARY KEY,
3 first_name VARCHAR2(50),
4 last_name VARCHAR2(50),
5 position VARCHAR2(50),
6 hourly_rate NUMBER(8, 2),
7 hire_date DATE
8 );

Table created.
```

Inserting data in tables:

→ Customers

```
SQL Worksheet

1 v INSERT INTO Customers (customer_id, first_name, last_name, email, phone_number, address)
2 vALUES (1, 'John', 'Wick', 'johnwick@example.com', '123-456-7890', '123 Main St');
3
4 v INSERT INTO Customers (customer_id, first_name, last_name, email, phone_number, address)
5 vALUES (2, 'Jane', 'Austin', 'janeaustin@example.com', '123-456-7891', '456 Oak St');
6
7 v INSERT INTO Customers (customer_id, first_name, last_name, email, phone_number, address)
8 vALUES (3, 'Bob', 'Builder', 'bobbuilder@example.com', '123-456-7892', '789 Elm St');
9
10 v INSERT INTO Customers (customer_id, first_name, last_name, email, phone_number, address)
11 vALUES (4, 'Samantha', 'Jones', 'sjones@example.com', '123-456-7893', '246 Maple St');
12
1 row(s) inserted.
1 row(s) inserted.
```

→ Orders

```
Instract Into Orders (order_id, customer_id, order_date, total_cost)

VALUES (1, 1, To_DATE('2022-01-01', 'YYYY-MM-DD'), 25.00);

Instract Into Orders (order_id, customer_id, order_date, total_cost)

VALUES (2, 2, To_DATE('2022-02-01', 'YYYY-MM-DD'), 35.00);

VALUES (3, 3, To_DATE('2022-03-01', 'YYYY-MM-DD'), 20.00);

VALUES (3, 3, To_DATE('2022-03-01', 'YYYY-MM-DD'), 20.00);

Instract Into Orders (order_id, customer_id, order_date, total_cost)

VALUES (4, 4, To_DATE('2022-04-01', 'YYYY-MM-DD'), 15.00);

1 row(s) inserted.
```

→ Menu Items

```
SQL Worksheet

② Clear Prind Actions Clear

1 VINSERT INTO Menu_Items (menu_item_id, name, description, price, category)

2 VALUES (1, 'Butter Chicken', 'Tender chicken cooked in a creamy tomato-based sauce with butter and spices', 12.99, 'Entree');

3

4 VINSERT INTO Menu_Items (menu_item_id, name, description, price, category)

5 VALUES (2, 'Chana Masala', 'Chickpeas cooked in a spicy tomato-based sauce with onions and cilantro', 9.99, 'Vegetarian');

6

7 VINSERT INTO Menu_Items (menu_item_id, name, description, price, category)

8 VALUES (3, 'Aloo Gobi', 'Potatoes and cauliflower cooked in a blend of spices', 10.99, 'Vegetarian');

9

10 VINSERT INTO Menu_Items (menu_item_id, name, description, price, category)

11 VALUES (4, 'Palak Paneer', 'Cubes of paneer cheese in a creamy spinach sauce with spices', 11.99, 'Vegetarian');

1 row(s) inserted.
```

→ Staff Info

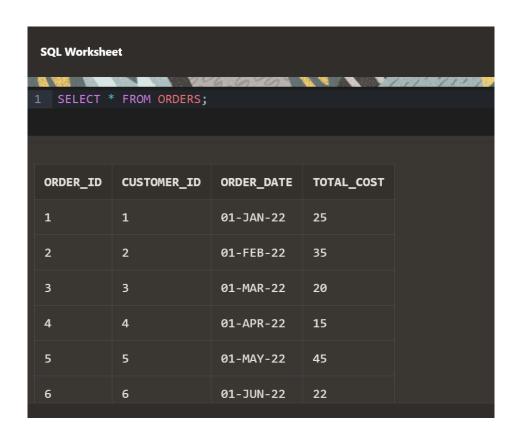
```
I VINSERT INTO Staff (staff_id, first_name, last_name, position, hourly_rate, hire_date)
2 VALUES (1, 'Samidha', 'Guru', 'Server', 12.50, TO_DATE('2022-01-15', 'yyyy-mm-dd'));
3
4 VINSERT INTO Staff (staff_id, first_name, last_name, position, hourly_rate, hire_date)
5 VALUES (2, 'David', 'Smith', 'Chef', 20.00, TO_DATE('2022-02-01', 'yyyy-mm-dd'));
6
7 VINSERT INTO Staff (staff_id, first_name, last_name, position, hourly_rate, hire_date)
8 VALUES (3, 'Jasmine', 'Punjabi', 'Server', 12.50, TO_DATE('2022-02-15', 'yyyy-mm-dd'));
9
10 VINSERT INTO Staff (staff_id, first_name, last_name, position, hourly_rate, hire_date)
11 VALUES (4, 'Mohammed', 'Ali', 'Cook', 15.00, TO_DATE('2022-03-01', 'yyyy-mm-dd'));
12
1 row(s) inserted.
```

Querying Data:

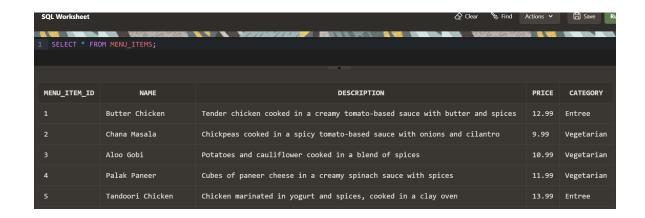
Customers

| SQL Worksheet 1 SELECT * FROM CUSTOMERS; 2 | | | | | | | | | |
|---|------------|-----------|------------------------|--------------|--------------|--|--|--|--|
| CUSTOMER_ID | FIRST_NAME | LAST_NAME | EMAIL | PHONE_NUMBER | ADDRESS | | | | |
| 1 | John | Wick | johnwick@example.com | 123-456-7890 | 123 Main St | | | | |
| 2 | Jane | Austin | janeaustin@example.com | 123-456-7891 | 456 Oak St | | | | |
| 3 | Bob | Builder | bobbuilder@example.com | 123-456-7892 | 789 Elm St | | | | |
| 4 | Samantha | Jones | sjones@example.com | 123-456-7893 | 246 Maple St | | | | |
| 5 | James | Brown | jbrown@example.com | 123-456-7894 | 135 Oak Ln | | | | |
| 6 | Amy | Lee | alee@example.com | 123-456-7895 | 369 Pine Ave | | | | |

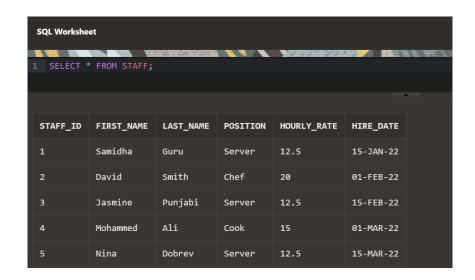
Orders



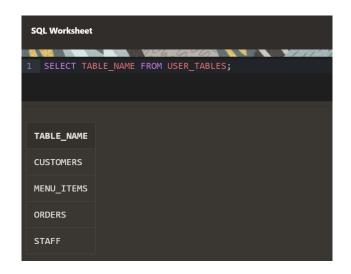
Menu Items



Staff Info



★ Tables in database



Altering Table:

• Adding Column

```
SQL Worksheet

1   ALTER TABLE CUSTOMERS
2   ADD BIRTH_DATE DATE;

Table altered.
```

• Changing Datatype



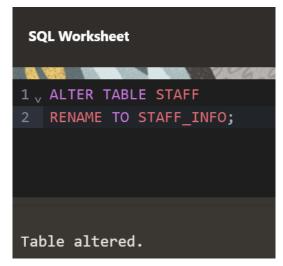
• Renaming Column



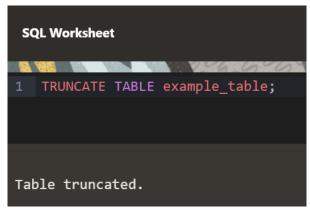
• Deleting Column



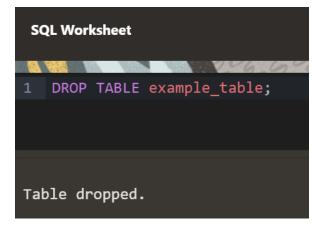
Renaming Table



• **Truncating table** (Deleting the data, but keeping the table structure)



• Deleting Table

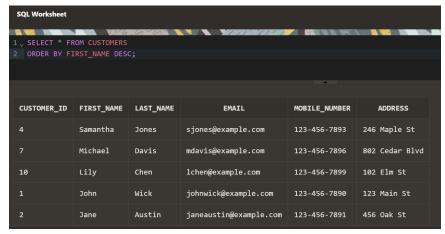


Using Order By Clause

Ascending



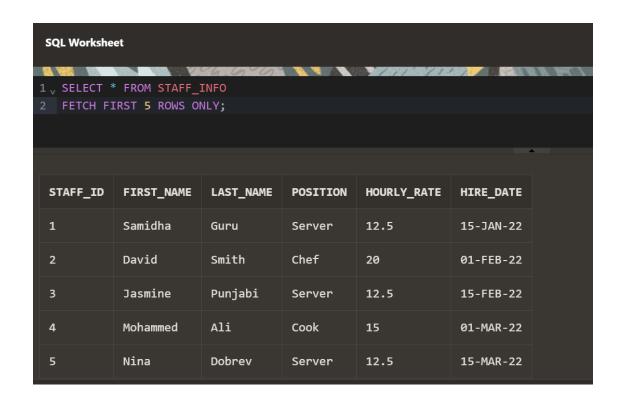
Descending



🔼 On multiple Columns



Fetching limited rows



Fetching Unique (Distinct) Values

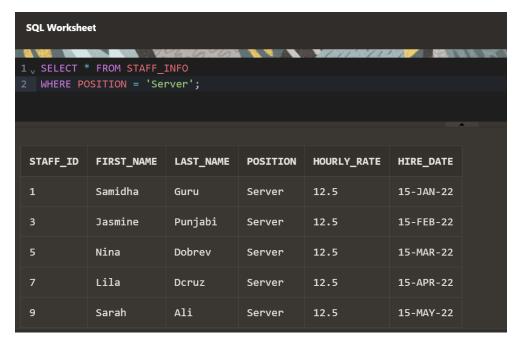


Filtering Results using WHERE Clause

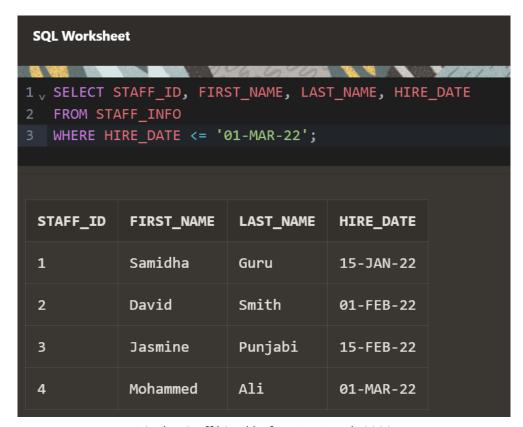
• Using Comparison Operator



Display STAFF with 12.5 Hourly Rate

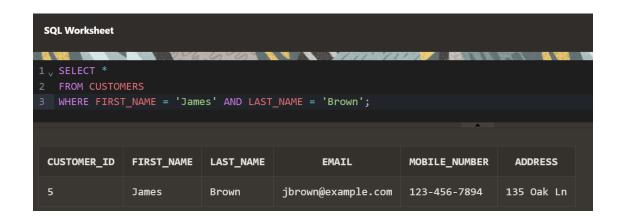


Display Server Staff



Display Staff hired before 1st March 2022

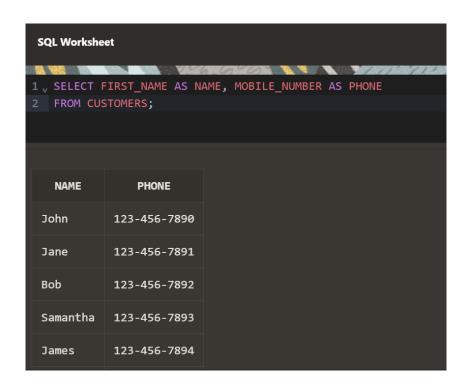
• On multiple columns



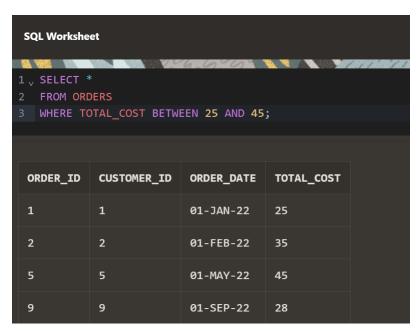
| SQL Worksheet | | | | | | | | | | |
|---|------------|-----------|----------|-------------|-----------|--|--|--|--|--|
| 1 v SELECT * 2 FROM STAFF_INFO 3 WHERE POSITION = 'Cook' OR HOURLY_RATE = 20; | | | | | | | | | | |
| | | | | | _ | | | | | |
| STAFF_ID | FIRST_NAME | LAST_NAME | POSITION | HOURLY_RATE | HIRE_DATE | | | | | |
| 2 | David | Smith | Chef | 20 | 01-FEB-22 | | | | | |
| 4 | Mohammed | Ali | Cook | 15 | 01-MAR-22 | | | | | |
| 6 | James | Bond | Chef | 20 | 01-APR-22 | | | | | |
| 8 | Amir | Khan | Cook | 15 | 01-MAY-22 | | | | | |
| 10 | Kevin | Masifar | Chef | 20 | 01-JUN-22 | | | | | |

Display Cooks or Staff with 20 Hourly Rate

Alias (Temporary Name)

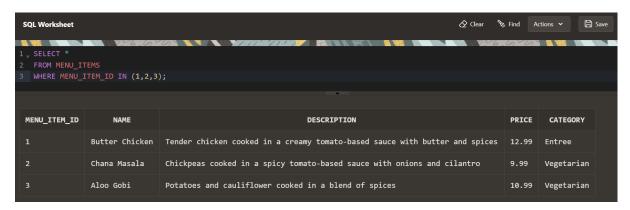


Between Operator



Orders with total cost between 25 and 45

In Operator



Show Menu items with id 1, 2 or 3

DML Examples

INSERT

```
SQL Worksheet

② Clear % Find Actions v

1 vinsert into Menu_Items (Menu_Item_id, Name, Description, Price, Category)

2 VALUES (11, 'Prawns Biryani', 'Aromatic basmati rice dum cooked with prawns, herbs & spice powders', 15.99, 'Seafood');

1 row(s) inserted.
```

UPDATE

```
SQL Worksheet

1   UPDATE STAFF_INFO
2   SET FIRST_NAME = 'Chimmu', LAST_NAME = 'Singh'
3   WHERE STAFF_ID = 1;

1 row(s) updated.
```

DELETE

```
SQL Worksheet

1  DELETE FROM MENU_ITEMS

2  WHERE MENU_ITEM_ID = 11;

1 row(s) deleted.
```

Aggregate Functions

COUNT



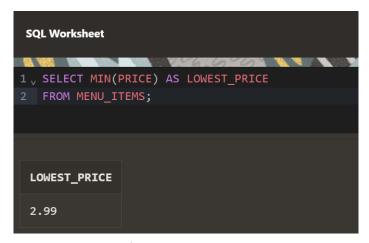
Count of total customers

MAX



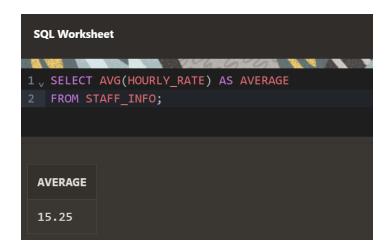
Highest Rate of Staff

MIN



Cheapest Menu item

AVG



• SUM

```
SQL Worksheet

1 V SELECT SUM(PRICE) AS TOTAL_PRICE

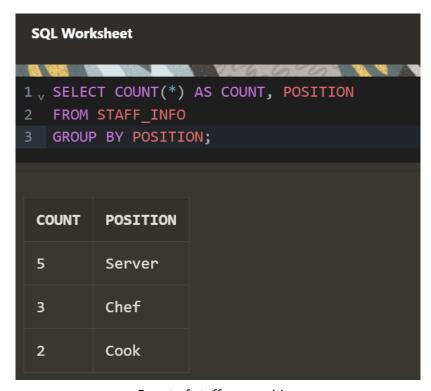
2 FROM MENU_ITEMS;

TOTAL_PRICE

90.9
```

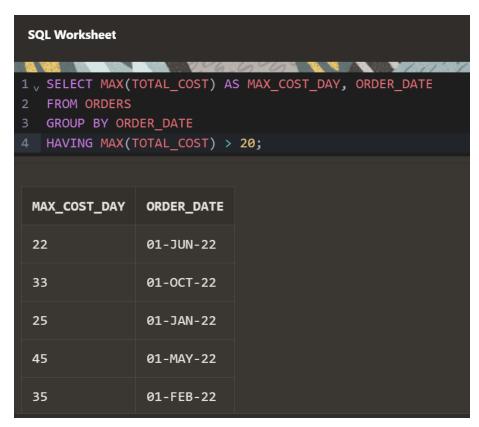
Total price of all items

GROUP BY



Count of staff per position

GROUP BY with HAVING



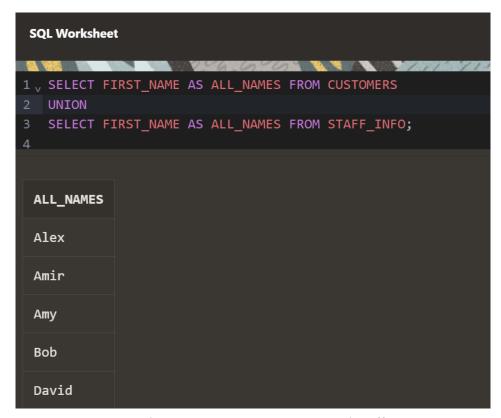
Most expensive order per day, considering cost of order should be more than 20

LIKE Operator



Customers whose name start with "J"

UNION



Display ALL names in Customers and Staff

JOINS

• INNER JOIN



Show Customers, their order date and order cost

LEFT JOIN



Show All Customers and their order cost

SUBQUERY



Menu Items that are costlier than the average



2nd most expensive item(s) on the menu

VIEWS

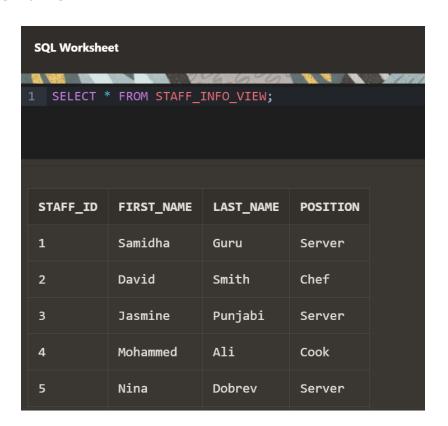
> Creating a VIEW

```
SQL Worksheet

1 CREATE VIEW STAFF_INFO_VIEW
2 AS SELECT STAFF_ID, FIRST_NAME, LAST_NAME, POSITION
3 FROM STAFF_INFO;

View created.
```

> Displaying the VIEW



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