

**DEPT. Of Computer Science Engineering**

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**Project Title:** Restaurant Food Ordering System

**Date:** 1/2/21

**Project Description:**

The project is developed for helping the restaurants by making the digital order taking system. The project contains an admin and user side. All the management like editing site contents, adding staff, updating food items, and checking order status can be managed from the admin side. The admin has an important role in the management of this system.

For the user section, the users are the staff members of the restaurant. Every staff has their account and they can log in to do the task. The staff as a waiter can go to take order with the phone having this app instead of a pen and paper. The food you select comes with the cost as well. And the staff as a chef can smoothly work in the orders without having the waiter to go to them. This project makes a convenient way for staff to manage orders properly and efficiently.

This system increases quality and speed of service. This system also increases attraction of place for large range of customers. Implementing this system gives a cost-efficient opportunity to give your customers a personalized service experience where they are in control choosing what they want, when they want it – from dining to ordering to payment and feedback.

**The system will feature:**

1. Tablet on table:

* This will allow the customers to browse the food items.

1. Customer feedback:

* Customer can enter the feedback about the service and the food served.
* This helps the Restaurant owner to analyse the service and make necessary changes if needed.
* This also helps the Customer’s to decide a particular food item with a positive feedback.

1. Searching Item:

* Customer can search a particular food item according to name, price, category etc. saving a lot of time.

1. Offers for Customer:

* The Restaurant owner can post various offers on tablet.
* This will help the customer as well as the restaurant owners.

1. Sorting an Item:

* The food items will be sorted according to price, season and user ratings.
* This helps the customer to find or select a food item which has a good rating and which is liked by many customers.

1. Time to Serve:

* The menu includes the approximate time to be served of a particular food item.
* This will help the customer to select the food item accordingly.

1. Modifiable Menu:

* The menu can be modified by the Kitchen manager.
* The items which are not available in a particular time period are not displayed on the menu card.