CAPSTONE PROJECT- RESTAURANT MANAGEMNET SYSTEM

1) Identifying Stakeholders

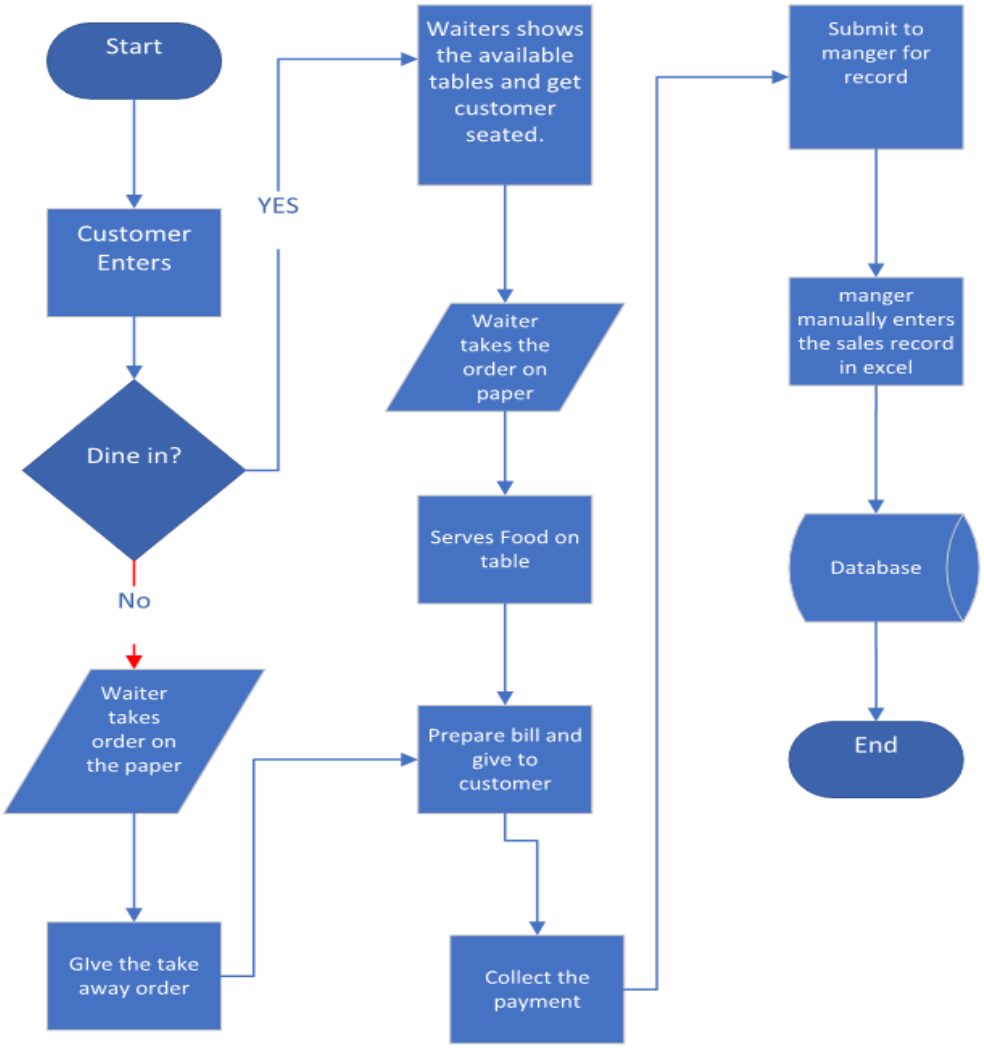
Internal Stakeholders:

ACTOR	What they can do on the software created.
Project manager	• Project manager will ensure the quality of the feature and also the timely delivery of the feature.
Domain SME	• He will help in understanding the ordering patterns.
Tester	• Tester will test the new feature many times for any bugs or issues before deploying the software to the restaurant.
BA	• Business analyst will ensure all the requirements and business needs are covered in this feature.

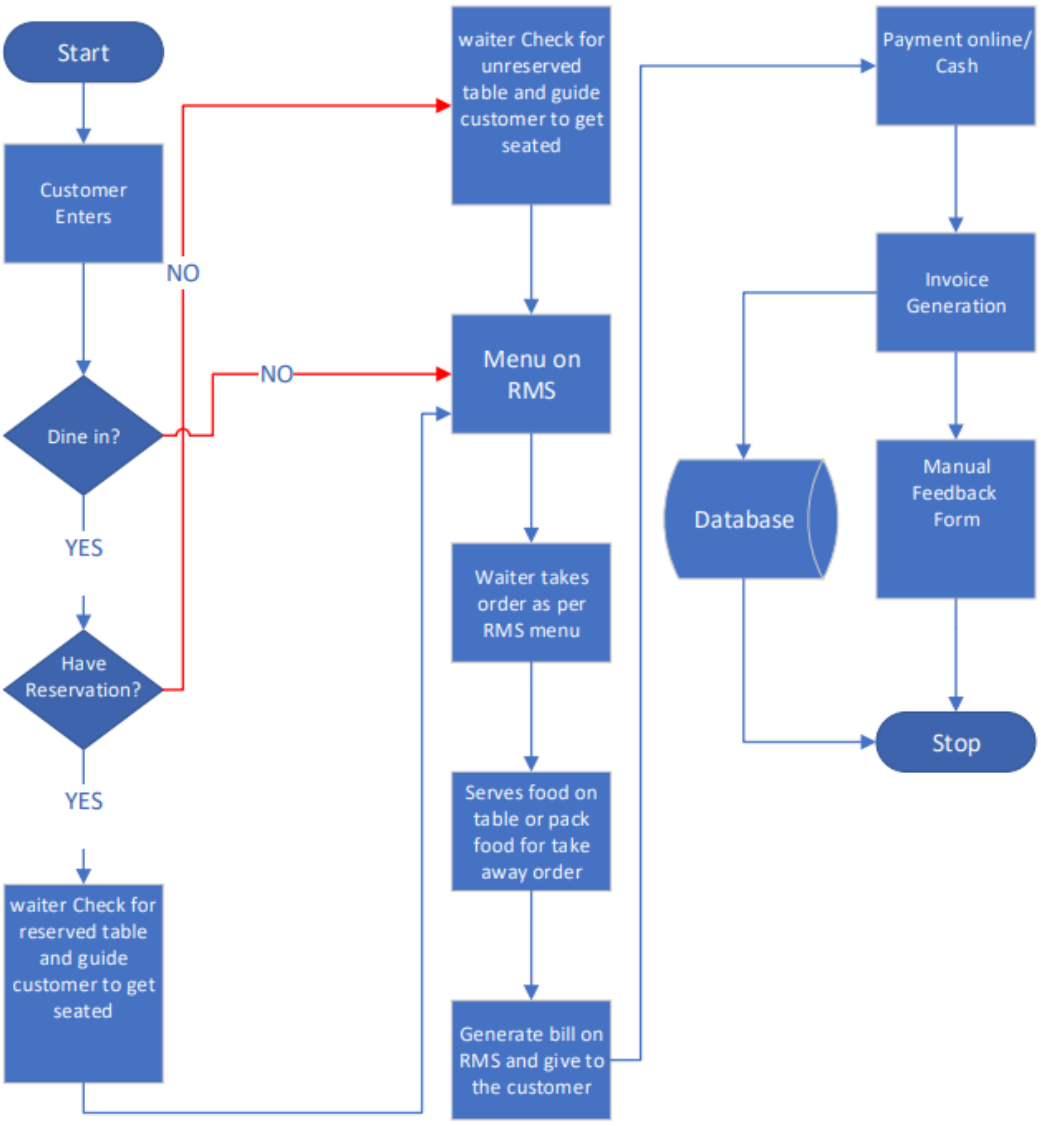
External Stakeholders:

ACTOR	What they can do on the software created.
Owner/sponsor	• The Sponsors would fund for the new software development which will helps him for the betterment of the business.
Waiters	• Can take order digitally by selecting in software instead of writing on paper. • They can check which table is reserved. • They don't need to pass the order paper to kitchen staff as software itself do.
Restaurant managers	• Can find out easily the total sales in different frequency(daily/weekly/monthly). • Can find out easily most ordering and least ordering category. • Can find out most ordering dish and least ordering dish for each category. • Can analyze on which days footfall increases/decreases or home delivery orders increases/decreases.
Online payment provider.	• Will provide all online payment options for the order like net banking, cards, UPI etc.
Regulator	• All the government bodies related to online banking and transactions will put terms and conditions or regulations as per the law.

2) Existing System (As-Is process map)

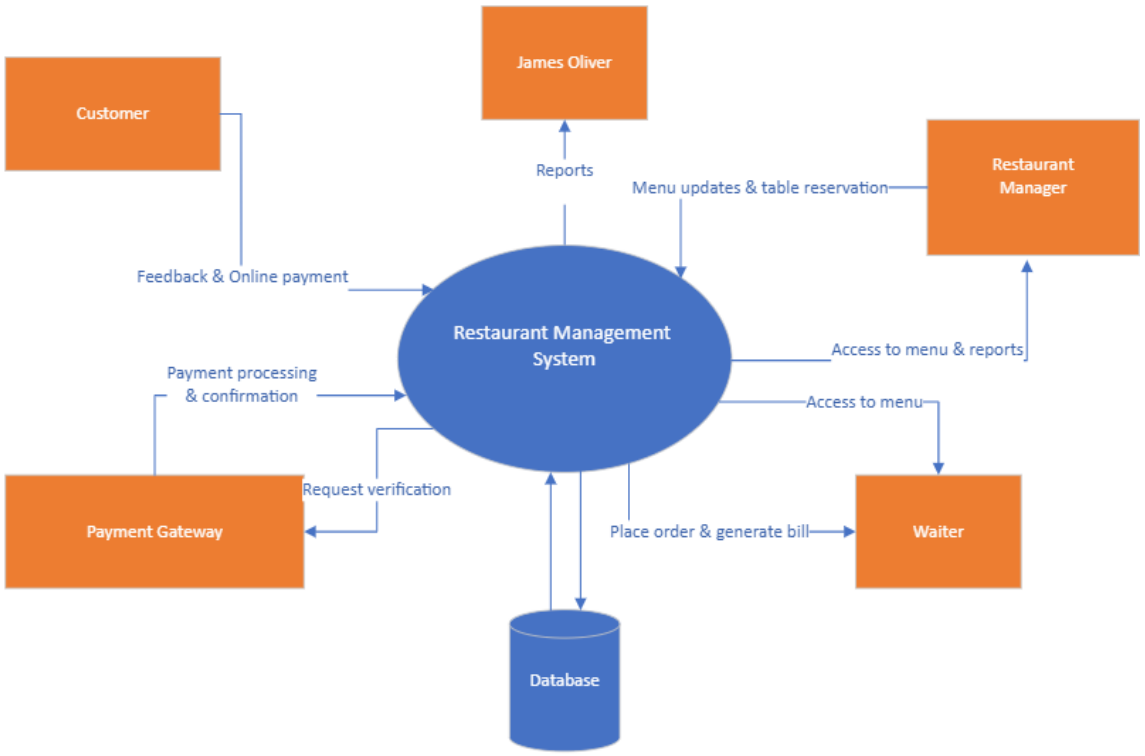


Proposed system (Future Process Map)



3) Scope Of RMS:

- Digital menu with 5 categories.
- Bill generation
- Table reservation ability.
- Payment gateway on the system
- Standard reporting
- Access restricted to login credentials.



4) In Scope:

- Role based login credentials.
- Ability to create and edit menu by manager.
- Ability to generate bill.
- Ability to pay online/cash.
- Table reservation ability.
- Reporting functionality.

Out Of Scope:

- Not accessible to customers.
- No online food ordering.
- Feedback form in RMS not available.
- Kitchen staff cannot access it.

5)Business Requirements:

Functional Requirements:

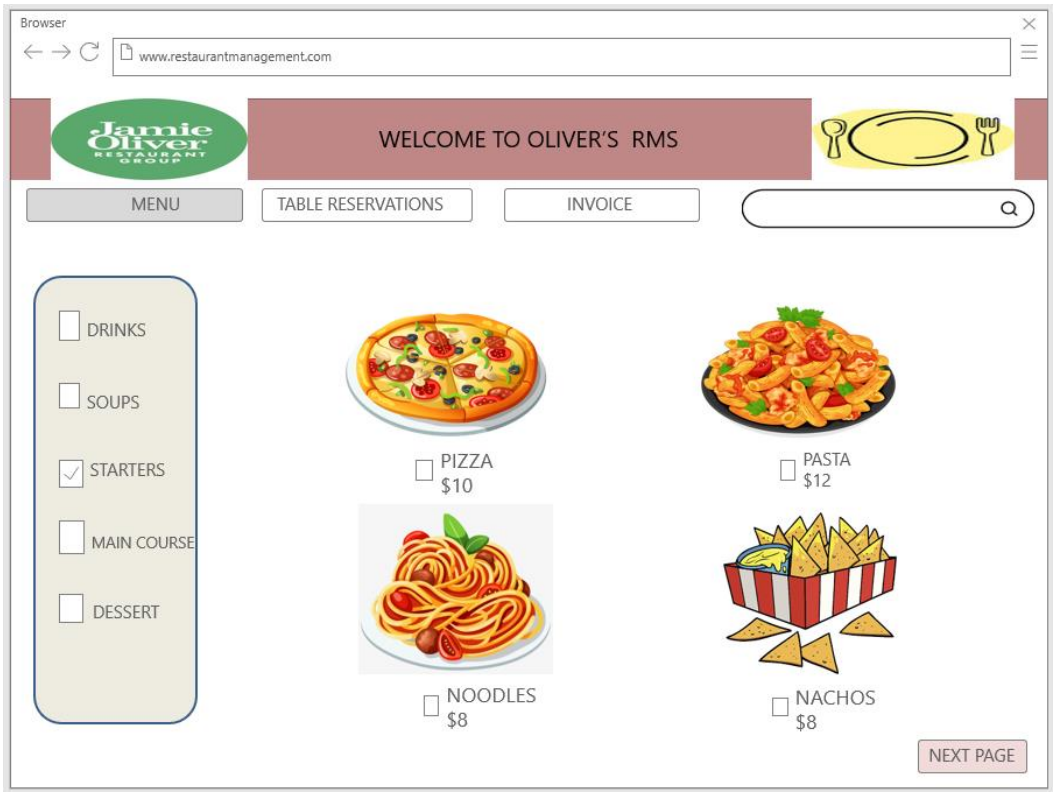
- Menu should be created in given categories.
- Managers can create or edit menu.
- Every item in the menu should be saved with price.
- There should be a search bar/option so that managers or waiters can directly search the items.
- Waiters shouldn't have the access to edit the menu can only take orders and generate the bill.
- Managers should be able to reserve table.
- There should be payment gateway on the system with payment options of online or cash.
- Capable to run following reports:

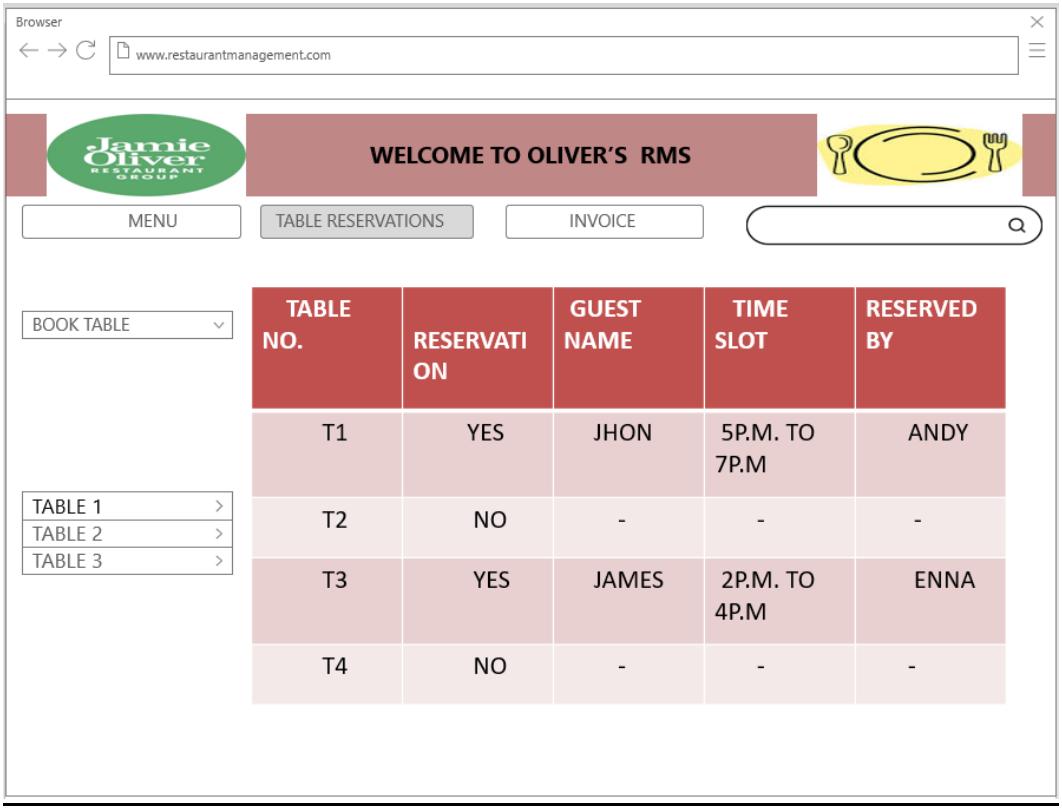
    1. Total sales of the day by dine in customers.
    2. Total sales of the day by home delivery customers.
    3. Total sales of the day (home delivery and dine in customers consolidated).
    4. Name the top 10 most sold dishes for the day.
    5. Total sales every weekend (to be done by inputting the dates).
    6. Total sales every month (to be done by inputting the dates).
    7. List of dishes not sold in current month (this is to phase out dishes that customers are not ordering).
    8. Total sales across all cities.
    9. Total sale for each city.

Non-Functional Requirements:

- Easy to add or modify the users of RMS.
- Downtime/maintenance should be notified in advance.
- RMS should be available during specific business hours.

6) WIREFRAME


Browser
www.restaurantmanagement.com
Jamie Oliver RESTAURANT GROUP
WELCOME TO OLIVER'S RMS
MENU
TABLE RESERVATIONS
INVOICE
DRINKS
SOUPS
STARTERS
MAIN COURSE
DESSERT
PIZZA $10
PASTA $12
NOODLES $8
NACHOS $8
NEXT PAGE


Browser
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Jamie Oliver RESTAURANT GROUP
WELCOME TO OLIVER'S RMS
MENU
TABLE RESERVATIONS
INVOICE
BOOK TABLE
TABLE 1
TABLE 2
TABLE 3
TABLE NO.
RESERVATION
GUEST NAME
TIME SLOT
RESERVED BY
T1
YES
JHON
5P.M. TO 7P.M
ANDY
T2
NO
-
-
-
T3
YES
JAMES
2P.M. TO 4P.M
ENNA
T4
NO
-
-
-

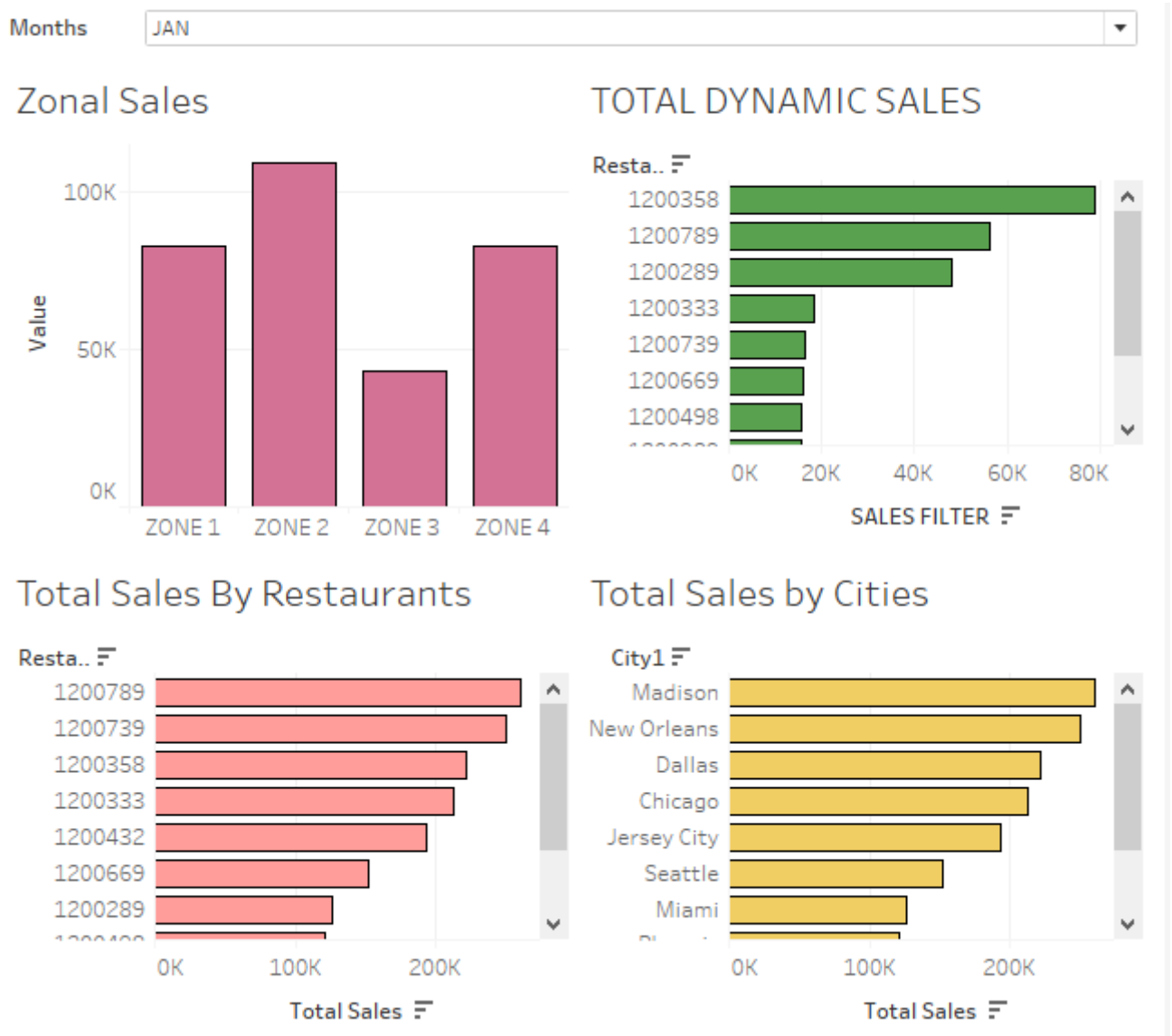
TABLEAU

OBJECTIVE:

- Create a dashboard for senior management to view sales of restaurants for the last six months. Make assumptions as appropriate and create the dashboard using your own mock data.
- Create a dashboard to show which zone (Zone 1, 2, 3, or 4) has highest sales. Make assumptions as appropriate and create the dashboard using your own mock data.

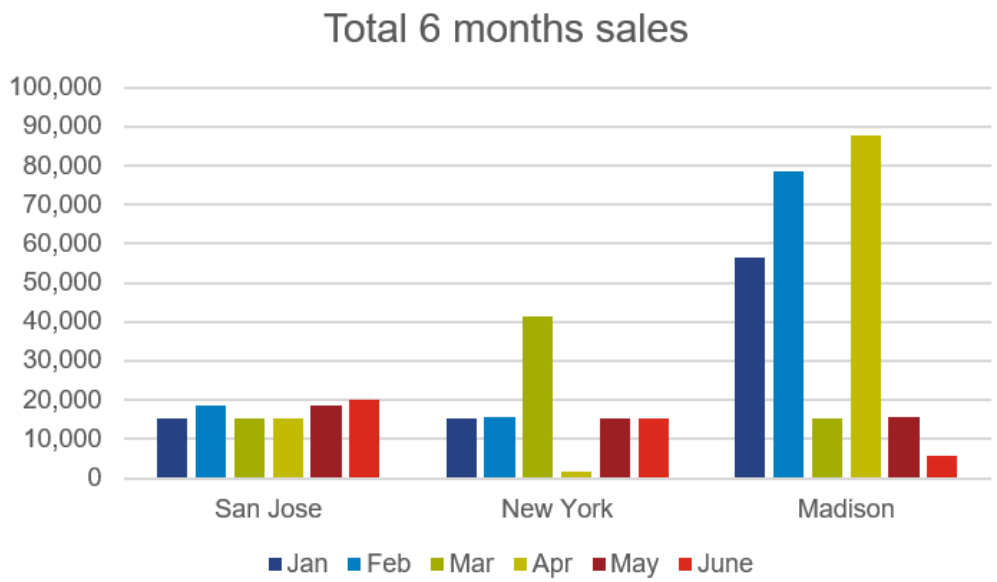
Worksheet link:
https://public.tableau.com/app/profile/pushkar5361/viz/capstonepgba/Dashboard1?publish=yes

Screenshot of Dashboard:



EXCEL

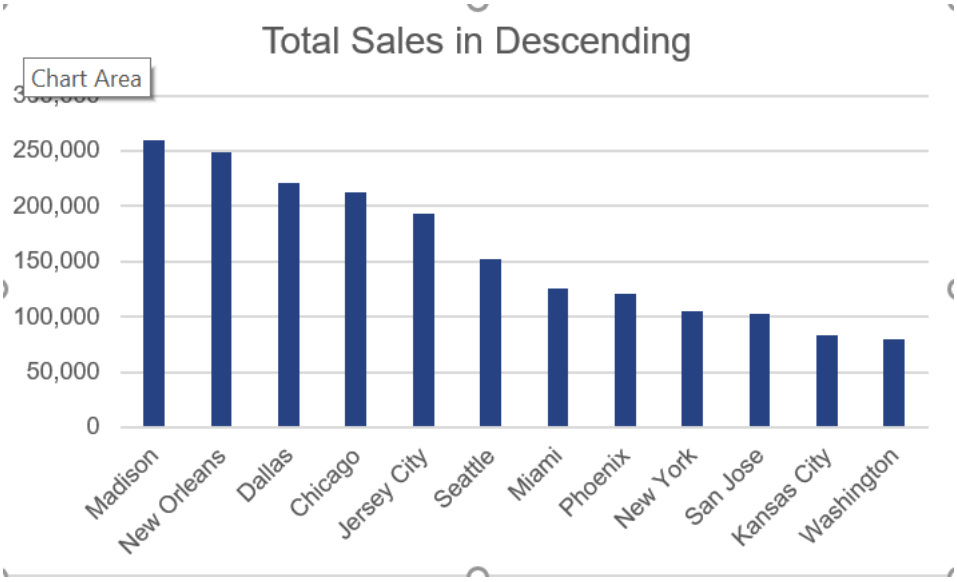
1.Create a bar graph for San Jose, Madison, and New York showing the sales. Label the chart drawn correctly so that senior management gets a clear report of sales.



2. Arrange the data above in excel in an ascending and descending order for each city.

Data in Descending according to total 6 months sales for each city.

Restaurant ID	City	Jan	Feb	Mar	Apr	May	June	Total Sales
1200789	Madison	56,451	78,451	15,487	87,844	15,845	5,655	259,733
1200739	New Orleans	16,595	15,487	48,211	78,787	45,484	44,544	249,108
1200358	Dallas	78,888	48,211	15,454	15,845	48,211	15,000	221,609
1200333	Chicago	18,225	15,184	98,984	1,500	71,111	7,889	212,893
1200432	Jersey City	12,121	14,414	56,451	89,894	11,112	8,985	192,977
1200669	Seattle	15,845	11,112	15,184	15,184	78,787	15,845	151,957
1200289	Miami	48,211	16,595	18,498	11,112	16,595	15,151	126,162
1200498	Phoenix	15,487	56,451	16,595	15,487	15,184	1,515	120,719
1200352	New York	15,184	15,845	41,545	1,622	15,151	15,184	104,531
1200444	San Jose	15,454	18,498	15,455	15,184	18,498	20,000	103,089
1200989	Kansas City	15,455	15,454	11,112	11,112	20,000	10,000	83,133
1200888	Washington	11,112	15,455	15,845	15,845	10,000	11,112	79,369



Data in Ascending according to total 6 months sales for each city.

Restaurant ID	City	Jan	Feb	Mar	Apr	May	June	Total Sales
1200888	Washington	11,112	15,455	15,845	15,845	10,000	11,112	79,369
1200989	Kansas City	15,455	15,454	11,112	11,112	20,000	10,000	83,133
1200444	San Jose	15,454	18,498	15,455	15,184	18,498	20,000	103,089
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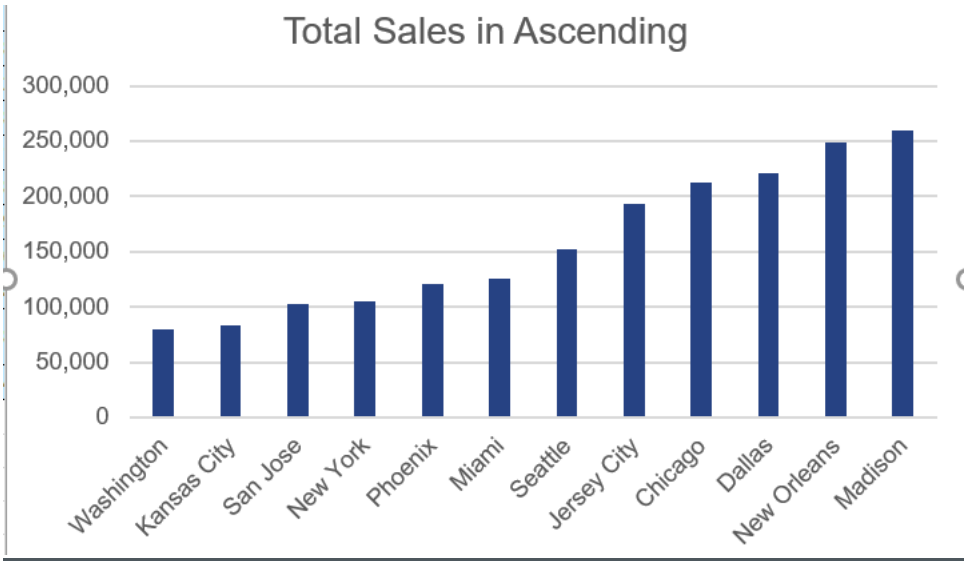

Question 2:

1. In the above chart for restaurant ID 1200789, find the sales for the month of June

   Sale of June months is 5,655. I have used V-lookup to find the value.

restaurant id	sales
1200789	5655

```
=VLOOKUP(A17,1:1048576,8,0)
```

2. In the above chart for restaurant ID 1200739, find the sales for the month of April

   Sale of June months is 78,787. I have used V-lookup to find the value.

restaurant id	sales
1200739	78787

```
=VLOOKUP(A17,1:1048576,6,0)
```

3. In the above chart for restaurant ID 1200352, find the sales for the month of January

   Sale of June months is 15,184. I have used V-lookup to find the value

restaurant id	sales
1200352	15184

```
=VLOOKUP(A17,1:1048576,3,0)
```