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Report: Understanding the restaurant_reservations Database

Introduction: The restaurant_reservations database helps restaurants keep track of their customers and reservations. It's like a digital reservation book that stores who's coming and when they're arriving.

1. Tables:

Customers:

- Imagine this as a list of all the people who want to eat at the restaurant.
- Each customer gets a number (customerId), and we know their name (customerName) and how to contact them (contactInfo).

Reservations:

- This is where we jot down all the bookings.
- Each reservation gets its own number (reservationId) and links back to the customer who made it (customerId).
- We note down the date and time of the reservation (reservationTime), how many people are coming (numberOfGuests), and any special requests they have (specialRequests).

DiningPreferences:

- Here, we keep track of what customers prefer when they dine.
- If someone has a favorite table (favoriteTable) or any food allergies or preferences (dietaryRestrictions), we store that information here.

2. Stored Procedures:

findReservations:

- Think of this as a quick search tool.
- You tell it a customer's number, and it pulls up all the reservations they've made.

addReservation:

- This is like adding a new entry in our reservation book.

- You give it the customer's details and when they're coming, and it takes care of putting it in the right place.

3. Example Usage:

- We can use simple commands to do different things in our database.
- For example, if we want to see when customer number 1 is coming, we just type **CALL findReservations(1);**.
- To add a new reservation, we use **CALL addReservation(...);**, and it does all the hard work for us.

Conclusion: The restaurant_reservations database is like a friendly assistant for restaurants, helping them organize who's coming to eat and making sure everyone's preferences are taken care of. With simple commands, it keeps everything running smoothly and ensures customers have a great dining experience.