



RESTAURANT BILLING SYSTEM

Streamlining Operations
,Enhancing Guest
Experience.

INTRODUCTION THE VISION

Moving from
manual paper
billing to a
centralized digital
ecosystem.



Objective:

To reduce human error, speed up the checkout process, and gain real-time insights into sales. Key Focus: Efficiency, Accuracy, and Scalability.

SYSTEM ARCHITECTURE

BACK-END:C
PROGRAMMING IS USED

DESIGN

8/03/20XX

PITCH DECK



KEY FEATURES

Table Management:

:

Digital Kitchen Order Tickets sent instantly to chefs.

Flexible Payments:

Integration with UInteractive map showing occupied, vacant, and "dirty" tables.

KOT SystemPI, Cards, Cash, and Split-billing.

Tax Compliance:

Automatic calculation of GST, VAT, and service charges.

Technical Workflow

Order Entry: Staff takes order via tablet/mobile.

KOT Dispatch: Kitchen receives the order instantly.

Bill Generation: Itemized bill generated with one click.

Data Sync: Inventory and Sales reports updated in real-time.

DAILY, WEEKLY, REPORTING & ANALYTICS SALES
AND MONTHLY REVENUE TRENDS:
GRAPHS.

INVENTORY ALERTS:
NOTIFICATIONS WHEN
RAW MATERIALS ARE LOW.

CUSTOMER PROFILES:
TRACK LOYALTY POINTS
AND DINING
PREFERENCES



CONCLUSION & BENEFITS

REDUCED COSTS: MINIMIZE WASTE AND LABOR HOURS

IMPROVED CX: FASTER SERVICE LEADS TO HAPPIER CUSTOMERS.

SCALABILITY: EASILY ADD NEW BRANCHES OR MENU ITEMS



THANK YOU

RACHIT
DESHPANDE

RU-25-11069

Guided by:-

Ms.Naina Devi

IBM-SME