



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



KEY FEATURES

Table Management:

:

Digital Kitchen Order Tickets sent instantly to chefs.

Flexible Payments:

Integration with UIInteractive 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,
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.

SCLABILITY:EASILY ADD NEW BRANCHES OR MENU ITEMS



8/03/20XX

PITCH DECK

THANK YOU

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