

HYGIENIC FOOD DISTRIBUTION DATABASE

Problem statement:

Getting hygienic food these days is becoming difficult and to achieve this, requires more effort, time, and patience. So here the business's main goal is to prepare hygienic food and supply it to the customers by setting up kitchens and staff across the city, state, and even country. Analyzing the business insights and taking the necessary actions towards the improvement of the business goals, requires collecting the daily business data and store it in a database, which later on can be accessed using SQL queries.

The targets for the business will be customers which include individual users and the organizations such as schools, offices, fitness centers, hospitals, hotels, etc. To achieve this, the business requires several chefs, delivery boys, and working staff, and all the business functioning data is stored in the database. On the other hand, all this data is utilized for the changes in the food production strategy and the improvement in the process to gain customer attention.

The following are the data that we will be collecting for the business.

- Kitchen setup-related information which would contain the location, and employees working over there.
- We store the employee's data which would provide information about the working department, and working location.
- All the individual user's information and the organization's information, who will be the customers to our business.
- The details of the available food items at the food courts and the orders placed by the customers.
- Storing the information of the distributors who supply the raw food materials to the kitchen and the orders made to them.

The following are the participants of the business:

- Individual users (general public).
- Hotels.
- Educational Institutions.
- Airlines Industry.
- Hospitals.
- Business Organizations (Software/ Hardware companies).

Below are the goals of the business:

1. To make profits from sales by focusing on the most ordered or sold food item, we use the monthly or quarterly sales report. This should be provided for each store so that the manager of a particular store would take the necessary steps accordingly.
2. Report on the drop or raise in the number of customers region-wise, so that this would help in changing the staff training plans. Also, it will be utilized to increase or decrease or distribution of the manpower to different regions.
3. With the help of the previous year's sales trends, offering monthly packages and discounts at the peak times of the year to grab more customers. For example, during the educational institutions re-open.
4. Report on the frequency of the orders made during a particular time (morning, noon, or evening) and schedule the man force accordingly.
5. The food items on the menu are placed in the order for each location based on the number of orders made for that item.
6. There would be days when fewer sales are observed (Summer break for educational institutes). During this period, we introduce different food items like desserts, ice creams, and cool drinks which would compensate the total sales made.
7. Discounts are to be given to the customers who have ordered regularly based on the previous year's sales report, and their contribution towards the business profits.
8. At each location, the Manager would schedule the man force shifts based on the busy days in the week.
9. Decrease or Increase in the purchase of raw materials based on the previous month's sales.
10. The manager should be able to fire, hire, or train chefs based on the feedback from the customers.
11. With the previous few year's profits and sales reports, the regional head should be able to figure out the locations where a new kitchen setup is to be established so that they could grab more customers' attention and serve them.