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| DOCUMENTATION [part-1] |

TITLE: RESTAURANT MANAGEMENT SYSTEM

Introduction

Abstract:

Our main purpose of this project is to create a restaurant management software or system which will save time of both customer and the restaurant management team. On the other hand it will help to run business with much more efficiency than the past and offers more coordination for everyday work.

The main features of the project include:

* Organizing the database for restaurant.
* Coordinating work activities of various actors.
* Increasing efficiency by minimizing the time between order is placed and the billing is done.
* Increasing profits and revenue by increasing the service quality.
* Archiving information about customer orders, payment details, inventory details ,furniture, utensils, staff list etc.

Existing model:

Many restaurants have the traditional pen-paper approach.

**Draw backs of this existing model are:**

* Keeping track of empty tables require either keeping a “dry-erase” diagram of tables or the host constantly keeps track of the status of the tables if it is a small restaurant.

🡪 **dry - erase** : A panel covered with white ,glossy plastic for writing with erasable markers . Also called as dry- erase board/white board.

* The waiter writes the order on a piece of paper and has to transfer the same information to the terminal system .This takes some time and reduces efficiency in peak hours when more customers are expected than in the rest of the day.

Also there may not be enough terminals available in the restaurant as there are number of tables which would require particular

waiters to wait until the others are done entering their orders into the

system.

* The chefs couldn’t notify the waiter immediately when the ordered food is cooked and ready to be served.
* Keeping statistical information such as customer orders, bill payment details is an issue of concern.

Proposed model:

To develop a software system that would eliminate the need of traditional pen-paper approach for restaurants .This model proposes to fully automate such that it is easier to co-ordinate various work activities that go on inside a typical restaurant.

A touch screen PDA (Personal digital assistant) is used by staff to log in and complete the desired tasks .Various employees have the user accounts and login using their passwords which they need to remember except for chef.

🡪**PDA (personal digital assistant)**: It is a small, mobile, handheld device that provides computing and information storage and retrieval capabilities for personal/business use.

Logging in and logging out will be considered as trigger events for updating and organizing data.