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| DOCUMENTATION [part-2] |

System Analysis:

**Feasibility study:**

Feasibility study is an assessment of the practicality of a proposed model.

**Economic feasibility:**

This model is economically feasible because it comes at very affordable price to the clients who intend to buy it because the costs involved in developing are very low. Also the profits the clients get for the money they put are in high ratios.

**Technical feasibility [software and hardware feasibility]:**

 This assessment focuses on the technical resources available to the develop the software . This model is technical feasible because the technical resources (both software and hardware resources) available and allocated meet capacity and capability of converting the proposed model into working systems.

**REQUIREMENTS:**

**hardware requirements**:

*Processor* : Duel core

Cache *Memory* : 256MB

RAM : 512MB

*Hard disk* : 1GB

**Software requirements**:

*OS* : windows7

*Database* : oracle

*Front-end technologies* : java with swings

MODULES:

**Host**

🡪Opens the door, greets the customer and gives him/her the menu card.

🡪Assigns and seats people who come to restaurant.

🡪If the customer has kids (4-7yrs of age), host allows them into kids play zone.

🡪If the customer has kids (0-3yrs of age), host provides them with special baby chair at their table

🡪Host notifies the waiter assigned to that particular table.

**Waiter**

🡪Checks the notifications from host.

🡪Checks the time (11AM-3PM) if the customer can avail the buffet offer.

🡪Takes order onto a PDA.

🡪Sends order details to chefs in the kitchen.

🡪Checks the notifications from chefs.

🡪Delivers order to the customer.

🡪Bills the customer and asks the customer to rate the service on the PDA.

🡪Sends the bill and rating details of the manager.

🡪Send notification to the busboy to clean the table.

**Kitchen staff**

🡪Reads the order placed from the terminal in the kitchen and cooks food accordingly.

🡪 Also inform the waiter when the order is ready.

**Busboy**

Keeps track of dirty tables and updates status when cleaning is done.

**Manager**

Manages inventory (all the items required for food preparation in restaurants), staff list , furniture , utensils , customer bill payment details so on.

**Take-away staff**

🡪Takes order on to the PDA.

🡪Sends order details to chefs in the kitchen.

🡪Check the notifications from kitchen staff.

🡪Delivers ordered food package to the customer.

🡪Bills the customer and asks him to rate the restaurant service on PDA.

🡪Send the bill and rating details of customer to the manager.