

# **Minor Project Report**

**BTech**

**By**

**Scholars**

**1st year student of**

**Department of CSE(AIML)/IT**



**Under the supervision of**

**Mr. Sagar Singh**

**Sikharthy Infotech Pvt. Ltd.**

## **Department of CSE(AIML)/IT**

Date:

I hereby forward the documentation prepared by **SCHOLARS** under the supervision of Mr. Sagar Singh Sir entitled **Restaurant Services** accepted as fulfilment of the requirement for the Degree of Bachelor of Technology in **Department of CSE(AIML)/IT** from **SILIGURI INSTITUTE OF TECHNOLOGY** affiliated to **Maulana Abul Kalam Azad University of Technology (MAKAUT)**.

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**Mr. Sagar Singh**  
**(Senior Software Engineer &**  
**Project Manager)**

**Project Guide**

**Sikharthy Infotech Pvt. Ltd.**

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**SCHOLARS**  
**Department of CSE(AIML)/IT**  
**SILIGURI INSTITUTE OF**

**TECHNOLOGY**

**Restaurant Services**

By

# **SCHOLARS**

UNDER THE GUIDANCE OF

**Mr. Sagar Singh**

**Project Guide**

**Sikharthy Infotech Pvt. Ltd.**

## **SILIGURI INSTITUTE OF TECHNOLOGY**

**AFFILIATED TO**

**Maulana Abul Kalam Azad University of Technology**

**Address:** S.I.T Campus, Salbari,

P.O. Sukna, Dt. Darjeeling,

West Bengal - 734009, India

**Phone:** 0353-2778002 / 2778004

0353-2778003 (Fax)

**Email:** register@sittechno.org

admission@sittechno.org

**Website:** <https://www.sittechno.org/>

## **ABSTRACT**

This project aims at building a web-site that is designed for the restaurant orders. This website passes the customers' food orders to the restaurants for free. In addition, it offers the customers advice about the health styles and some special diets. This service offers health notes about certain food orders. Some orders do not fit certain people. For example, if certain food order contains carbohydrates, the web-site alerts the diabetic person that this order contains sugars that might be seriously dangerous to him. On the other hand, this web-site provides web-pages for each restaurant so that it displays a list of the menus of that particular restaurant. These web-pages that include details of the restaurant and other advertisements that the restaurant can be granted the authority to add, delete or modify them or remove the list or orders of that restaurant. This service is charged against. This web-site functions as a link between the customers and the restaurant so that the customer can order food on the web-site. The web-site then passes this order to the restaurant which is going finally to deliver it to the customer.

## **ACKNOWLEDGEMENT**

It is a great pleasure for me to acknowledge the assistance and participation of a large number of individuals to this attempt. Our project report has been structured under the valued suggestion, support and guidance of **Mr. Sagar Singh**. Under his guidance we have accomplished the challenging task in a very short time.

Finally, we express our sincere thankfulness to our family members for inspiring me all throughout and always encouraging us.

### **SCHOLARS**

**Department of CSE(AIML)/IT**

### **SCHOLARS**

1. Sangram Bera (AIML) ~Leader 2
2. . Ritik Roshan Sharma (AIML)
3. Sayantan Paul Choudhury (AIML)
4. Rahul Sharma (IT)
5. Shezad Alam (IT)

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## **INTRODUCTION**

“No great enterprise will ever begin if all obstacles must first be overcome.” –  
Napoleon Hill

Over the years I have met an amazing number of people from diverse backgrounds who, regardless of their personal wealth or success, say they'd like to set-up a restaurant one day. Home-makers with culinary skills, celebrities looking for an investment, corporate executives who are well connected, landlords with space, restaurant managers or chefs with industry experience, industrialists who would simply like a place to host their associates & friends, and all sorts of other people dream of having their own restaurant.

After all, how hard can it be? All you need to do is arrange for a good space, good food & good ambience, market yourself well and there... you could make some good money and even a name for yourself, right? Sure! But try getting down to doing it and you will find it isn't that easy, not even for the most experienced restaurateurs. We've all heard of instances when even experienced restaurateurs have failed and people with no experience in the industry have succeeded in their venture. So we know somewhere deep within, that it doesn't necessarily matter whether the restaurateur has industry experience or not. What really matters in a restaurant's outcome is the restaurateur's willingness and ability to prioritize certain tasks and attitudes over others. We will take a look at these tasks and attitudes throughout this book and in particular within the Chapter titled “A Formula for Success.” Of the many questions I am often asked by people hoping to convert their restaurant dream to reality, it is the food related ones that come up most often – “I'm quite a foodie you know” or “I enjoy eating in various parts of the world” or “I have some terrific tried-n-tested family recipes. Doesn't this qualify me to succeed as a restaurateur?” My answer? “While these will help to an extent, true success really needs a well-rounded business approach.”

So let's start at the very beginning....

What is a restaurant?

A restaurant is generally an establishment where the public may obtain meals or refreshments.

The term Restaurant has its origins in Paris, where one A. Boulanger started as a soup vendor in 1765. A sign on the door said “restaurant”, referring to the

restorative quality of the soups and broths served within. Entrées and main courses joined the menu, and the modern restaurant as we know it took shape. As with so many ideas that evolve over time, restaurants now serve a larger role in society... they have become places of social contact, of discovering new cultures and tastes from far-away lands, of spending an evening with your loved ones, of clinching business deals over a glass of wine, and so forth. All this, of course, in addition to the basic functions of “restoring” people with the help of good food, service and ambience. Restaurants differ based on their orientation towards a certain type of food or beverage, a specialized activity, a particular style of service or a combination of these. For instance a coffee shop is oriented towards coffee and conversation, a discotheque towards dance and liquor, a quick service restaurant towards dishing out pre-prepared food quickly on order, a fine dining restaurant towards a certain kind of cuisine, a takeaway towards delivered packaged meals. Anyone planning to start a restaurant will have to take note of these diverse functions and orientations, and cater to the different (and ever-changing!) needs and expectations of prospective clients.

What does it take to set up a restaurant?

In the simplest case, you just need a cook, a helper and a place to serve the food. However, that’s not something you need to read this guide for! To set up a modern, popular restaurant in a big city, one needs to provide a special kind of food, food that is varied and stimulating, tasty of course, and presented in an interesting manner. The restaurant has to be well marketed, customers need to be apprised of the cook’s latest innovations, and should be made to feel special for having visited your restaurant. The entire process involves much hard work and personal commitment. It can be fun; it can be frustrating; it is rarely boring.

It would be wonderful to have the required culinary expertise or marketing genius to get the restaurant up and running yourself. However, for starters, the most important skill you need is the ability to hire talented, experienced people. Clear vision, effective action and good timing – add some luck – and success is guaranteed!

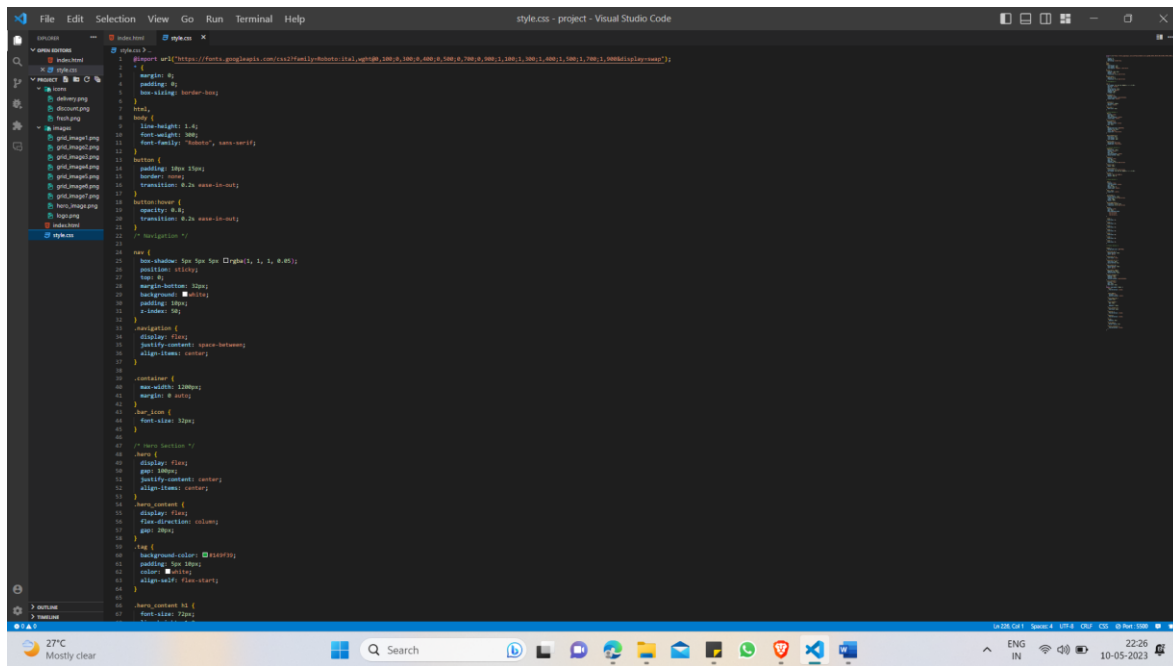
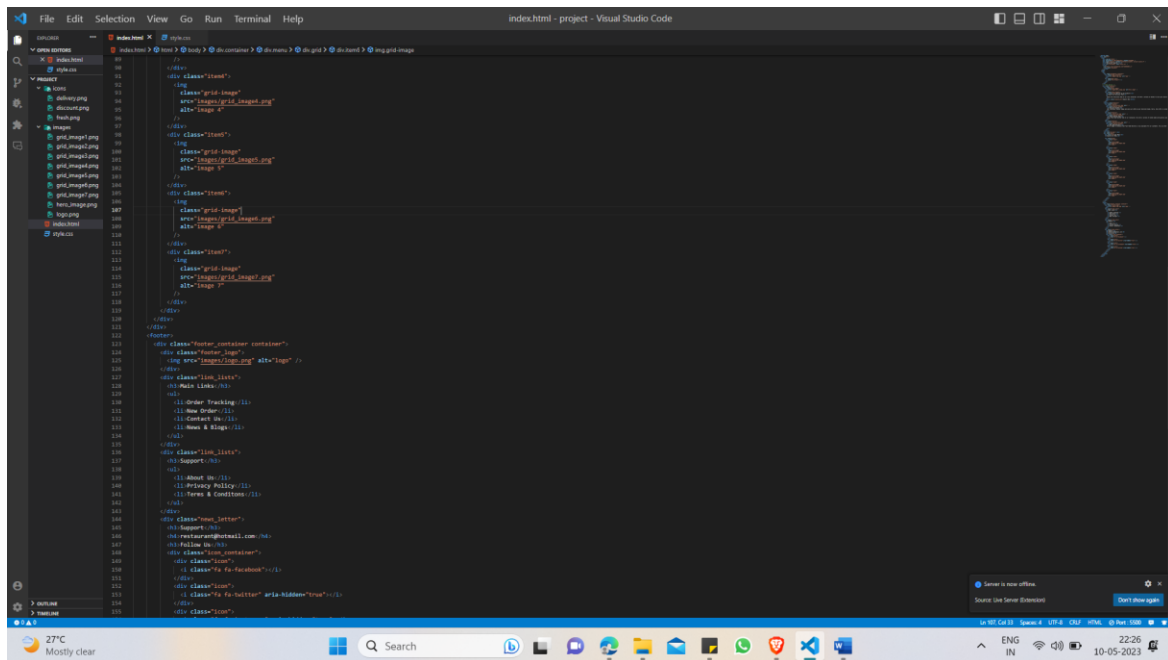
Even talented individuals with a great support system sometimes fail. There is no magic formula, but a clear plan put down on paper is the best place to start. After all, that is the only way a set of ideas can be evaluated. Identify your market, pricing and competition. Set deadlines for your long-term and short-term goals. Constantly update your information and improvise your plan as you go along.



Some people pride themselves at having learnt something without any formal instruction. Even so, there is no harm in furthering your knowledge through some additional preparation

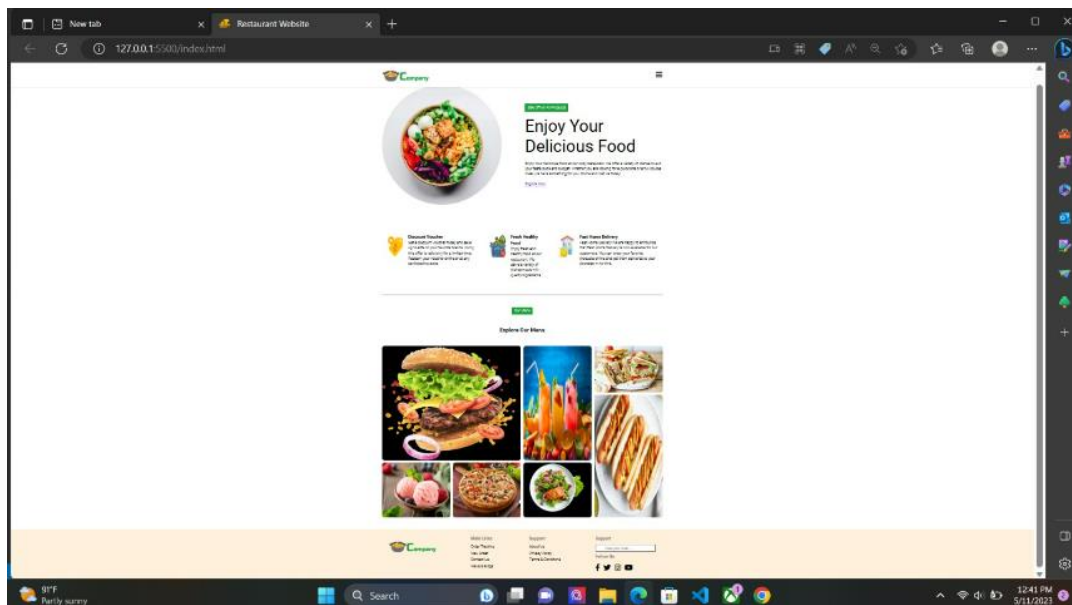
## 2.Frontend

We used HTML-5, CSS-3 and Bootstrap in this project.



### **3. FUNCTIONALITY OF THE WEBSITE**

The functionality of this website is to provide information about our restaurant, menu, offers, and delivery options. Users can browse through the different sections of the website, view the images and descriptions of the dishes, and place an order online or by phone. Users can also sign up for our newsletter, follow us on social media, and contact us for any queries or feedback.



**4.**

### **FEATURES**

Enjoy Your Delicious Food at our cosy restaurant. We offer a variety of dishes to suit your taste buds and budget. Whether you are looking for a quick bite or a full-course meal, we have something for you. Come and visit us today!

This is a feature article that aims to persuade the readers to try out the restaurant. It has a compelling headline that captures the attention of the readers and appeals to their emotions. It also has a clear benefit hypothesis that states how the restaurant can satisfy the customers' needs and wants. The article opens with intrigue by using descriptive words and phrases that create a vivid image of the restaurant and its offerings. It also connects the

dots by providing details on the menu, prices, and location of the restaurant. The article ends with a call to action that invites the readers to visit the restaurant soon.

## **5. Project Planning and Scheduling**

Project planning and scheduling are two essential steps for managing a successful project. They involve defining the project scope, objectives, deliverables, tasks, resources, and timeline.

Project planning primarily deals with selecting the appropriate policies and procedures in order to achieve the objectives of the project. It also includes identifying the project requirements, risks, assumptions, and constraints. Project planning helps to establish the project baseline, which is the agreed-upon scope, cost, and schedule of the project.

Project scheduling converts the project action plans for scope, time, cost, and quality into an operating timetable. It involves estimating the duration and resources needed for each task, assigning responsibilities to team members, and sequencing the tasks according to their dependencies. Project scheduling helps to monitor and control the project progress, performance, and changes.

Both project planning and scheduling are iterative processes that require constant review and adjustment throughout the project life cycle. They are interdependent and complementary aspects of managing a project. A good project plan provides the foundation for a realistic and achievable project schedule. A good project schedule provides the roadmap for executing and delivering the project on time and within budget.

### **6.1 HARDWARE REQUIREMENTS**

The minimum Hardware requirements for the application to run smoothly should have the following configuration:

<b>Processor</b>	Intel Core i3
<b>RAM</b>	4GB or more

<b>HDD</b>	3GB or more
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## **6.2 SOFTWARE SPECIFICATIONS**

The minimum software requirements are as follows:

<b>Operating System</b>	Windows 7,8 and upwards
<b>User Interface Design</b>	HTML, CSS

## **7. CONCLUSION**

The conclusion which comes out of this idea of mine about my business to open a restaurant with some specialities which other restaurants could not provide to the people. I recognize some of the problems which people face everyday in food hubs, so I want make a step towards solving these problems which we face in our daily lives. Providing something and solving the problems of people is the root of of any business. By giving these services to the people I think I can make a little difference in their lives.