

Introduction

The RRPSS application is targeted at allowing restaurant staff to use the application to manage reservations and ensure the smoothness of sales. With various functionalities, the purpose of this application is to allow staff management to have control over their menu, i.e. adding/updating/removing items, alongside managing the reservations of tables and creating orders. Throughout the development of this project, we have considered various design principles to ensure a cohesive, user-friendly, and secure application.

Design Considerations

Approach Taken:

Our group has decided to design a Restaurant Reservation and Point of Sale System (RRPSS) that can be utilised by real users in any restaurant that runs on reservation-based dining. Once an order is placed, a customer will be entitled to two hours of dining time from their reservation time. However, if the customer does not arrive within 15 minutes of their stipulated reservation time (with the assumption that they will spend an additional 5 minutes to place an order, giving a total time period of 20 minutes), the reservation will expire and be revoked, after which the table will automatically be made available for others.

Our design approach also considers and accounts for frequent updates to the menu. The application therefore has added functionalities to allow staff to add, delete and update all menu items, both ala carte and sets on promotion. When a staff attempts to place an order, they will be able to get an overview of the entire menu, including the price and the description of each item in the menu. This completely revolutionises the traditional ordering methods in restaurants as this entire process can now be automated with the RRPSS. Once the customer has made their order, the next step will be payment. Payment will be made digitally as well and upon payment, an invoice will be generated for the customer. The order invoice will denote the details of the orderID, table number, timestamp, order items, quantity, and the price, including all applicable taxes. The staff can also use the application to generate a sales revenue report that outlines the period, individual sales items (i.e. whether it is ala carte or a promotional set item) along with the total revenue, for a particular day or month.

While constructing our application, our group has decided to adopt a bottom up approach whereby we started off by first creating and initialising various objects, then reusing and manipulating them to achieve our desired results throughout the application execution. For example, we started off with implementing table, menu items and reservations before moving on to the order class.

Assumptions Made:

- A single user will be using the application at any point
- Restaurant is solely reservation-based, meaning customers can only patronise with a prior reservation made
- All tables in the restaurant have an even number of seats

- Each reservation is only assigned one table, and each table only has a single order
- Menu updates only occur before first order, and after the last order daily in the restaurant
- Menu items with the same name are identical items

Principles Used:

A well designed programme should be easy to read, maintain, and modify, alongside ensuring user-friendliness, efficiency, reliability and security. Our primary objective during our designing phase was to ultimately achieve high cohesion and loose coupling between the different classes. Using our knowledge learnt throughout the course, we have focused on employing the following principles throughout the development of the application.

Single Responsibility Principle

The Single Responsibility Principle (SRP) states that every class should only hold a single set responsibility each, which also is to be encapsulated only within its respective class, to enhance cohesion. By following the SRP as closely as possible, we would be able to make changes to one functionality by updating a single class without having to update other classes. Thus, before our team embarked on the coding of the application, we detailed a UML Class diagram to map out and plan the design carefully. For example, our MenuManager control class manages all attributes of a single MenuItem such as Name, Price, Description and Promotion, while our ReservationManager control class manages all attributes of a Reservation.

Dependency Injection Principle

Another key principle our group followed is the Dependency Injection Principle (DIP). The principle advocates that high level modules should not depend upon low level modules and instead, both of them should depend on abstractions. Furthermore, details should be based on abstraction as well. This way, our application will consist of loosely coupled components. Attempts to apply the DIP is evident in our TableManger, ReservationManger, and MenuManager classes.

OO Concepts Used:

Encapsulation

Encapsulation ensures that all the data and the methods acting on the data remain within a class. Using information hiding, we used encapsulation primarily and widely to hide the state/details of objects used within a class to restrict access from outside classes. Our implementation of this concept primarily lies in the wide usage of private attributes within almost every class, and only restricting access to publicly defined set and/or get methods to retrieve and/or update the encapsulated attributes.

Inheritance

Inheritance allows us to derive new classes from existing classes by inheriting the existing class attributes and behaviour, whilst adding new capabilities. Inheritance establishes a “is-a” relationship between the superclasses and subclasses, thereby increasing reusability. For example, in the restaurant menu, both “Ala-carte” items and “promotional sets” is-a menuItem. Initially, we wanted to derive two different entity classes from menuItem, but while constructing our application, we figured that it would be more user-friendly and straightforward to implement “promotion sets” as an “Ala-carte” item. As such we decided to forgo this feature of inheritance in an attempt to improve the flow of our program. Since all entities are unique and independent of each other, we decided that it was unnecessary to utilize the inheritance feature.

Method Overloading

Method overloading allows us to create multiple methods with the same name in the same class, each with a different implementation, and identified by a unique method signature. This broadens the specific functionality to operate on a case-to-case basis, while improving the readability of our code and has therefore been implemented in our application. For instance, we overloaded our deleteReservation method in our ReservationManager class to expand its functionality to apply across the possible scenarios of attempting to delete a Reservation already created.

Polymorphism

Polymorphism refers to the core concept of OOP whereby objects respond in accordance to the properties of its class when given a message. The feature allows us to store a subclass object in a superclass variable and invoke a method through a superclass variable. If method overriding is present, the stored subclass method is called instead. In the process of planning our application construction, our group considered utilising this concept in our implementation. However, due to the lack of inheritance between the classes in our application, this feature was largely absent except in our autoDelete function whereby we used method overriding.

Abstraction

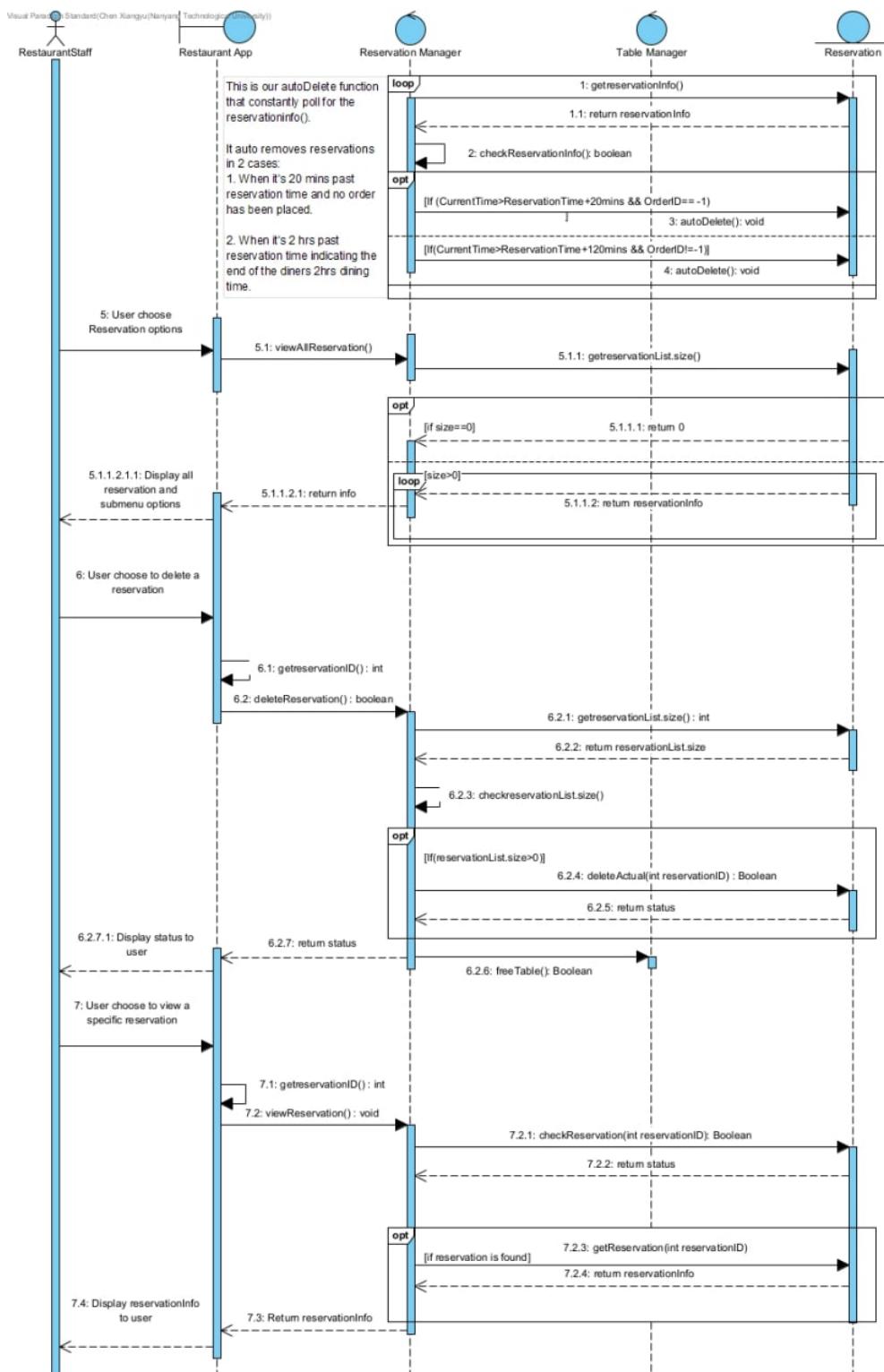
Abstraction is one of the core concepts of object oriented programming that highlights the need to show only the essential attributes whilst hiding the unnecessary details. This concept is demonstrated in our autoDelete function whereby we use an abstraction method run() inbuilt in a timer that checks if deletion has to be done.

Link to Video Demonstration

Video Link (YouTube): <https://youtu.be/qogqo0xSaJk>

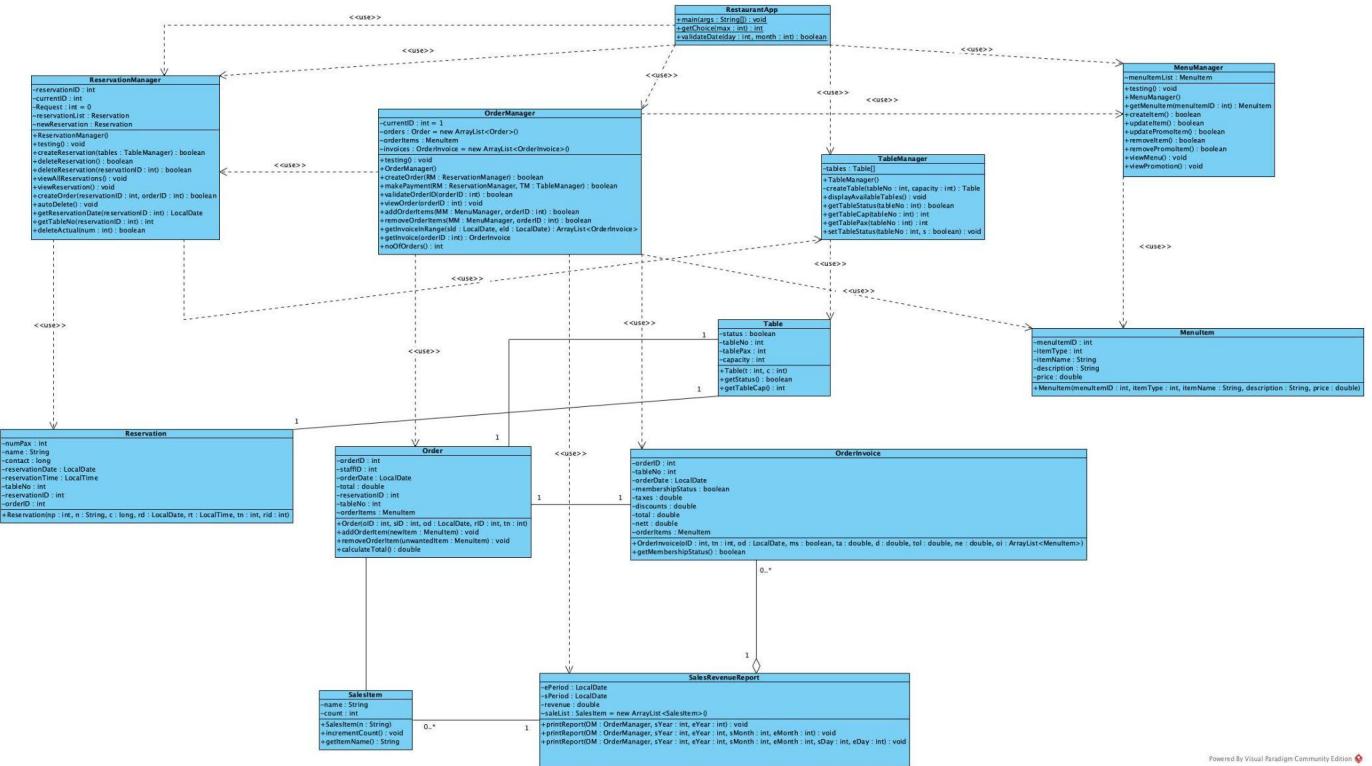
Detailed UML Sequence Diagram

Check / Remove Reservation Booking



Detailed UML Class Diagram

To ensure that our use cases are essentially robust, we used the Entity-Control-Boundary (ECB) pattern for our system.



Powered By Visual Paradigm Community Edition

Testing

Create new menu item

```
(1) Create Menu Item
(2) Update Menu Item
(3) Delete Menu Item
(4) Exit to main
Enter choice:
1

-----Add Menu Item-----
(1) Main Course
(2) Drinks
(3) Desserts
(4) Promotional Package
Enter Item Type: 2
Enter Item Name: Hibiscus tea
Enter Item Description:
fresh homemade hibiscus tea
Enter Item Price: 3.0
Menu Item created successfully
```

Create existing menu item

```
(1) Create Menu Item
(2) Update Menu Item
(3) Delete Menu Item
(4) Exit to main
Enter choice:
1

-----Add Menu Item-----
(1) Main Course
(2) Drinks
(3) Desserts
(4) Promotional Package
Enter Item Type: 2
Enter Item Name: hibiscus tea
Item is already in menu!
```

Unexpected data type/value

MENU (5 items)

Steak
ID: 1
Category:
Main Course
Description: medium rare steak
Price: 10.0

Ice Lemon Tea
ID: 2
Category:
Drinks
Description: fresh homemade ice lemon tea
Price: 3.0

Muffin
ID: 3
Category:
Desserts
Description: wholemeal muffin with chocolate chips
Price: 5.0

Set A
ID: 4
Category:
Promotional Package
Description: Steak + Ice Lemon Tea
Price: 20.0

hibiscus tea
ID: 5
Category:
Drinks
Description: fresh homemade hibiscus tea
Price: 3.0

(1) Create Menu Item
(2) Update Menu Item
(3) Delete Menu Item
(4) Exit to main
Enter choice:
1

-----Add Menu Item-----
(1) Main Course
(2) Drinks
(3) Desserts
(4) Promotional Package
Enter Item Type: 5
Invalid Input! Enter Item Type: ■

Update existing menu item

-----Update Menu Item-----
Enter Item ID: 4
(1) Category
(2) Name
(3) Description
(4) Price
Enter attribute to update: 4
Enter Item Price: 18.0
Menu Item updated successfully

MENU (5 items)

Steak
ID: 1
Category:
Main Course
Description: medium rare steak
Price: 10.0

Ice Lemon Tea
ID: 2
Category:
Drinks
Description: fresh homemade ice lemon tea
Price: 3.0

Muffin
ID: 3
Category:
Desserts
Description: wholemeal muffin with chocolate chips
Price: 5.0

Set A
ID: 4
Category:
Promotional Package
Description: Steak + Ice Lemon Tea
Price: 18.0

hibiscus tea
ID: 5
Category:
Drinks
Description: fresh homemade hibiscus tea

Update invalid menu item

-----Update Menu Item-----
Enter Item ID: 6
Invalid Input! Enter Item ID: 4
(1) Category
(2) Name
(3) Description
(4) Price
Enter attribute to update: 4
Enter Item Price: 18.0
Menu Item updated successfully

Remove existing menu item

-----Remove Menu Item-----
Enter Item ID: 6
Invalid Input! Enter Item ID: 5
Menu Item deleted successfully

MENU (4 items)

Steak
ID: 1
Category:
Main Course
Description: medium rare steak
Price: 10.0

Ice Lemon Tea
ID: 2
Category:
Drinks
Description: fresh homemade ice lemon tea
Price: 3.0

Muffin
ID: 3
Category:
Desserts
Description: wholemeal muffin with chocolate chips
Price: 5.0

Set A
ID: 4
Category:
Promotional Package
Description: Steak + Ice Lemon Tea
Price: 18.0

Remove invalid menu item

-----Remove Menu Item-----
Enter Item ID: 6
Invalid Input! Enter Item ID: 5
Menu Item deleted successfully

<h3>Create new promotion</h3> <pre>-----Add Menu Item----- (1) Main Course (2) Drinks (3) Desserts (4) Promotional Package Enter Item Type: 4 Enter Item Name: Brownie Enter Item Description: brownie topped with ice cream and chocolate drizzle Enter Item Price: 5.5 Promotion Item created successfully PROMOTION (2 items) Set A ID: 4 Category: Promotional Package Description: Steak + Ice Lemon Tea Price: 19.0 brownie ID: 5 Category: Promotional Package Description: brownie topped with ice cream and chocolate drizzle Price: 5.5</pre>	<h3>Create already existing promotion</h3> <pre>(1) Create Promotion Item (2) Update Promotion Item (3) Delete Promotion Item (4) Exit to main Enter choice: 1 -----Add Menu Item----- (1) Main Course (2) Drinks (3) Desserts (4) Promotional Package Enter Item Type: 4 Enter Item Name: brownie Item is already in menu!</pre>
<h3>Remove existing promotion</h3> <pre>-----Update Menu Item----- (1) Create Promotion Item (2) Update Promotion Item (3) Delete Promotion Item (4) Exit to main Enter choice: 3 -----Remove Menu Item----- Enter Item ID: 5 Promotion Item deleted successfully PROMOTION (1 items) Set A ID: 4 Category: Promotional Package Description: Steak + Ice Lemon Tea Price: 19.0</pre>	<h3>Update existing promotion</h3> <pre>-----Update Menu Item----- Enter Item ID: 4 (1) Category (2) Name (3) Description (4) Price Enter attribute to update: 4 Enter Item Price: 19.0 Promotion Item updated successfully PROMOTION (1 items) Set A ID: 4 Category: Promotional Package Description: Steak + Ice Lemon Tea Price: 19.0</pre>
<h3>Unexpected data type/value</h3> <pre>-----Create Promotion Item----- (1) Create Promotion Item (2) Update Promotion Item (3) Delete Promotion Item (4) Exit to main Enter choice: 5 Invalid, try again: ■</pre>	<h3>Remove invalid promotion</h3> <pre>-----Create Promotion Item----- (1) Create Promotion Item (2) Update Promotion Item (3) Delete Promotion Item (4) Exit to main Enter choice: 3 -----Remove Menu Item----- Enter Item ID: 5 Invalid Input! Enter Item ID: ■</pre>
<h3>Create new order</h3>	<h3>Create new order with invalid reservationID</h3>

<p>(1) Create Order (2) Edit Order (3) Exit to main Enter choice: 1</p> <p>-----Create Order----- Enter Staff ID: 10 Enter Reservation ID: 3 Order ID: 4</p> <p>Orders created successfully</p>	<p>-----Create Order----- Enter Staff ID: 11 Enter Reservation ID: 0 Invalid Input! Enter Reservation ID: ■</p>
<p>Order set package (steak + ice lemon tea)</p> <p>-----Add Item to Order----- Enter Menu Item ID: 5 Invalid Input! Enter Menu Item ID: 4 Item added successfully</p>	<p>Order ala carte item (ice lemon tea)</p> <p>-----Add Item to Order----- Enter Menu Item ID: 2 Item added successfully</p>
<p>Create order with invalid item / Create order with previously deleted item</p> <p>-----Add Item to Order----- Enter Menu Item ID: 5 Invalid Input! Enter Menu Item ID: 4</p>	<p>Remove order item from order</p> <p>----- (1) Add items (2) Remove items (3) Exit to main Enter choice: 2</p> <p>-----Remove Item from Order----- Enter Menu Item ID: 2 Item removed successfully</p>
<p>Create new reservation booking</p> <p>----- (1) Create Reservation (2) Remove Reservations (3) View Reservations (4) Exit to main Enter choice: 1</p> <p>Reservation pax: 2 Name of reservation holder: Alex Contact no.: 98043578 Please provide Reservation details. Enter Reservation year (YYYY): 2021 Enter Reservation month (MM): 11 Enter Reservation date (DD): 15 Please provide Reservation timing details in 24 hour format. Enter Reservation hour (HH): 12 Enter Reservation minute (MM): 00 Reservation timing acceptable. Checking table availability... Reservation for 2021-11-15 at 12:00 is successful. Your Reservation ID is 5 and your assigned table is 1 Please arrive at the restaurant within 15 minutes of your reservation time, or your table will be given to the next customer.</p>	<p>Create new reservation during full reservation</p> <p>----- (1) Create Reservation (2) Remove Reservations (3) View Reservations (4) Exit to main Enter choice: 1</p> <p>Reservation pax: 10 Name of reservation holder: Annie Contact no.: 98989898 Please provide Reservation details. Enter Reservation year (YYYY): 2021 Enter Reservation month (MM): 12 Enter Reservation date (DD): 12 Please provide Reservation timing details in 24 hour format. Enter Reservation hour (HH): 12 Enter Reservation minute (MM): 00 Reservation timing acceptable. Checking table availability... Reservation for 2021-12-12 at 12:00 is successful. Your Reservation ID is 5 and your assigned table is 29 Please arrive at the restaurant within 15 minutes of your reservation time, or your table will be given to the next customer.</p> <p>----- (1) Create Reservation (2) Remove Reservations (3) View Reservations (4) Exit to main Enter choice: 1</p> <p>Reservation pax: 10 Name of reservation holder: Betty Contact no.: 98769876 Please provide Reservation details. Enter Reservation year (YYYY): 2021 Enter Reservation month (MM): 12 Enter Reservation date (DD): 12 Please provide Reservation timing details in 24 hour format. Enter Reservation hour (HH): 12 Enter Reservation minute (MM): 00 Reservation timing acceptable. Checking table availability... Reservation for 2021-12-12 at 12:00 is successful. Your Reservation ID is 6 and your assigned table is 30 Please arrive at the restaurant within 15 minutes of your reservation time, or your table will be given to the next customer.</p>

```

RESERVATIONS
ReservationID Name Contact Pax Reservation Date Reservation Time Table No.
1 Saniya 91111111 2 2022-01-13 05:00 1
2 Junhan 92222222 4 2022-02-13 11:00 11
3 Rachana 93333333 5 2022-01-01 18:00 19
4 Xiangyu 94444444 6 2022-11-01 10:00 20
5 Rhea 95555555 9 2022-12-28 01:00 29
6 Anna 98989898 10 2021-11-14 23:56 29
7 Elaine 98779876 10 2021-12-12 12:00 30

(1) Create Reservation
(2) Remove Reservations
(3) View Reservations
(4) Exit to main
Enter choice:
1
Reservation pax: 10
Name of reservation holder: Cathy
Contact no.: 98779877
Please provide Reservation details:
Enter Reservation year (YYYY): 2021
Enter Reservation month (MM): 12
Enter Reservation date (DD): 12
Please provide Reservation timing details in 24 hour format.
Enter Reservation hour (HH): 12
Enter Reservation minute (MM): 00
Reservation timing acceptable. Checking table availability...
There are no available tables. Would you like to select a different timing or exit reservation?
Select timing or press 'E' to exit.
Exit Reservation: Press any other key

```

Check reservation booking

```

(1) Create Reservation
(2) Remove Reservations
(3) View Reservations
(4) Exit to main
Enter choice:
3
Would you like to view a specific reservation or view all reservations?
(1) View specific reservation
(2) View all reservations
Press any other key to exit
1
Enter Reservation ID:
1
Reservation ID: 1 Name: Saniya Contact: 91111111 Pax: 2 Reservation Date: 2022-01-13 Reservation Time: 05:00 Table No.: 1

```

Remove reservation upon period expiry

```

(1) Create Reservation
(2) Remove Reservations
(3) View Reservations
(4) Exit to main
Enter choice:
1
Reservation pax: 10
Name of reservation holder: Anna
Contact no.: 98989898
Please provide Reservation details.
Enter Reservation year (YYYY): 2021
Enter Reservation month (MM): 11
Enter Reservation date (DD): 14
Please provide Reservation timing details in 24 hour format.
Enter Reservation hour (HH): 11
Enter Reservation minute (MM): 56
Invalid time, try again. Enter Reservation hour (HH): 23
Enter Reservation minute (MM): 56
Reservation timing acceptable. Checking table availability...
Reservation for 2021-11-14 at 23:56 is successful.
Your Reservation ID is 5 and your assigned table is 29
Please arrive at the restaurant within 15 minutes of your reservation time, or your table will be given to the next customer.

RESERVATIONS
ReservationID Name Contact Pax Reservation Date Reservation Time Table No.
1 Saniya 91111111 2 2022-01-13 05:00 1
2 Junhan 92222222 4 2022-02-13 11:00 11
3 Rachana 93333333 5 2022-01-01 18:00 19
4 Xiangyu 94444444 6 2022-11-01 10:00 20
5 Rhea 95555555 9 2022-12-28 01:00 29
6 Anna 98989898 10 2021-11-14 23:56 29

(1) Create Reservation
(2) Remove Reservations
(3) View Reservations
(4) Exit to main
Enter choice:
Reservation removed!

```

Remove existing reservation booking

```

RESERVATIONS
ReservationID Name Contact Pax Reservation Date Reservation Time Table No.
2 Name: Junhan Contact: 92222222 Pax: 4 Reservation Date: 2022-02-13 Reservation Time: 11:00 Table No.: 11
4 Name: Xiangyu Contact: 94444444 Pax: 6 Reservation Date: 2022-11-01 Reservation Time: 18:00 Table No.: 20
7 Name: Elaine Contact: 98779876 Pax: 9 Reservation Date: 2021-11-15 Reservation Time: 12:00 Table No.: 29
(1) Create Reservation
(2) Remove Reservations
(3) View Reservations
(4) Exit to main
Enter choice:
2
---Remove Reservation---
Enter Reservation ID to be deleted:
5
RESERVATIONS
ReservationID Name Contact Pax Reservation Date Reservation Time Table No.
2 Name: Junhan Contact: 92222222 Pax: 4 Reservation Date: 2022-02-13 Reservation Time: 11:00 Table No.: 11
4 Name: Xiangyu Contact: 94444444 Pax: 6 Reservation Date: 2022-11-01 Reservation Time: 18:00 Table No.: 20
7 Name: Elaine Contact: 98779876 Pax: 9 Reservation Date: 2021-11-15 Reservation Time: 02:00 Table No.: 29

```

Booking of table upon reservation

```

Reservation 5
ID: 5
Name: alex
Contact: 98764859
No. of Pax: 2
Reservation Date: 2021-11-14
Reservation Time: 22:34
Table No.: 1

(1) Create Reservation
(2) Remove Reservations
(3) View Reservations
(4) Exit to main
Enter choice:
4
==Restaurant Reservation and Point of Sale System (RRPSS)==
(1) POS
(2) Promotion
(3) Orders
(4) Reservations
(5) Table Availability
(6) Print Order Invoice
(7) Print sales revenue report
(8) Exit
Enter choice:
5
==TABLE==
Table 1 : Reserved
Table 2 : Empty
Table 3 : Empty
Table 4 : Empty
Table 5 : Empty
Table 6 : Empty
Table 7 : Empty
Table 8 : Empty
Table 9 : Empty
Table 10 : Empty
Table 11 : Empty
Table 12 : Empty
Table 13 : Empty
Table 14 : Empty
Table 15 : Empty
Table 16 : Empty
Table 17 : Empty
Table 18 : Empty
Table 19 : Empty
Table 20 : Empty
Table 21 : Empty
Table 22 : Empty
Table 23 : Empty
Table 24 : Empty
Table 25 : Empty
Table 26 : Empty
Table 27 : Empty
Table 28 : Empty
Table 29 : Empty
Table 30 : Empty

```

Releasing of tables upon payment

```
====TABLE====
Table 1 : Reserved
Table 2 : Empty
Table 3 : Empty
Table 4 : Empty
Table 5 : Empty
Table 6 : Empty
Table 7 : Empty
Table 8 : Empty
Table 9 : Empty
Table 10 : Empty
Table 11 : Reserved
Table 12 : Empty
Table 13 : Empty
Table 14 : Empty
Table 15 : Empty
Table 16 : Empty
Table 17 : Empty
Table 18 : Empty
Table 19 : Reserved
Table 20 : Empty
Table 21 : Empty
Table 22 : Empty
Table 23 : Empty
Table 24 : Empty
Table 25 : Reserved
Table 26 : Empty
Table 27 : Empty
Table 28 : Empty
Table 29 : Reserved
Table 30 : Empty
```

*Table 25 emptied upon payment

```
=====Make Order Payment=====
Enter Order ID: 2
Enter Membership status (Yes/No): no
==ORDER INVOICE==
Invoice ID: 2
Table No: 25
Order Date: 2021-11-14
Timestamp: 23:09:41.483411
Membership Status: false
Taxes: 1.7700000000000014
Total: 10.0
ORDER DETAILS: 2
Order Date: 2021-11-14
Timestamp: 23:09:41.483411
Membership Status: No
Membership Status: false
Total: 10.0
Discount: 8.0
Nett Amount: 11.7700000000000014
==Restaurant Reservation and Point of Sale System (RRPSS) ==
(1) Menu
(2) Promotion
(3) Orders
(4) Reservations
(5) Table Availability
(6) Print Order Invoice
(7) Print sales revenue report
(8) Exit
Enter choice:
5
====TABLE====
Table 1 : Reserved
Table 2 : Empty
Table 3 : Empty
Table 4 : Empty
Table 5 : Empty
Table 6 : Empty
Table 7 : Empty
Table 8 : Empty
Table 9 : Empty
Table 10 : Empty
Table 11 : Reserved
Table 12 : Empty
Table 13 : Empty
Table 14 : Empty
Table 15 : Empty
Table 16 : Empty
Table 17 : Empty
Table 18 : Empty
Table 19 : Reserved
Table 20 : Empty
Table 21 : Empty
Table 22 : Empty
Table 23 : Empty
Table 24 : Empty
Table 25 : Empty
```

Booking for odd groups (assigned table size = 10)

7 Name: elaine Contact: 98776752 Pax: 9 Reservation Date: 2021-11-15 Reservation Time: 02:00 Table No.: 29

Invalid booking size (above 10 and below 0)

- (1) Create Reservation
 - (2) Remove Reservations
 - (3) View Reservations
 - (4) Exit to main
- Enter choice:
1

Reservation pax: 11
Invalid number, try again: ■

Print order invoice + Membership discount

```
=====Make Order Payment=====
Enter Order ID: 4
Enter Membership status (Yes/No): yes
==ORDER INVOICE==
Invoice ID: 4
Table No: 19
Order Date: 2022-11-01
Timestamp: 21:10:00.283533
Membership Status: true
Taxes: 3.194850000000006
Total: 19.0

==Restaurant Reservation and Point of Sale System (RRPSS) ==
(1) Menu
(2) Promotion
(3) Orders
(4) Reservations
(5) Table Availability
(6) Print Order Invoice
(7) Print sales revenue report
(8) Exit
Enter choice:
6
```

```
=====Make Order Payment=====
Enter Order ID: 2
Enter Membership status (Yes/No): no
==ORDER INVOICE==
Invoice ID: 2
Table No: 11
Order Date: 2022-02-13
Timestamp: 22:29:47.903571
Membership Status: false
Taxes: 3.1860000000000035
Total: 18.0
==Restaurant Reservation and Point of Sale System (RRPSS) ==
(1) Menu
(2) Promotion
(3) Orders
(4) Reservations
(5) Table Availability
(6) Print Order Invoice
(7) Print sales revenue report
(8) Exit
Enter choice:
■
```

Print sale revenue report by period (e.g. day or month)

```
Input Start Month:
01
Input Start Year:
2002
Input End Month:
12
Input End Year:
2022
SALES REVENUE REPORT
==Monthly Revenue==
---PERIOD---
2002-01-01 - 2022-12-31
---REVENUE---

JANUARY : $11.181500000000002

==Ala Carte==
Steak : 1

FEBRUARY : $11.181500000000002

==Ala Carte==
Steak : 1
```