A DMSL Mini Project Report

On

Food Order System

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2024-2025

Government College of Engineering and Research, Awasari

Department of Computer Engineering

Date:

CERTIFICATE

This is to certify that,

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of class T.E Computer Engineering have successfully completed their project work on **"Food Ordering System"** at GOVERNMENT COLLEGE OF ENGINEERING AND RESEARCH, AWASARI in the partial fulfillment of the Graduate Degree course in T.E (Computer Engineering) 2019 Course, in the academic Year 2024-2025 Semester – I as prescribed by the Savitribai Phule Pune University.

Mr. Kishor B Sadafale
Guide

Dr. S. U. Ghumbre
Head of the Department

Acknowledgement

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CONTENTS

TITLE OF PROJECT

Food Order System

ABSTRACT

This **Food Ordering System** project is developed to transform the old and traditional system that mostly used by the restaurants to a new and more efficient ordering system. The traditional ordering system brings inconvenience to both staffs and customers as it requires alot of manual work. The manual work done by the staffs will cause some human errors suchas give the incorrect bill to the customers, ugly handwriting of the waiter, incorrect sequenceof the order. All these human errors will cause the customer dissatisfaction towards the restaurant. Therefore, this restaurant ordering system is designed and developed to help the restaurant to have a better management. By having this ordering system, the time of placing order has reduced. The customers do not need to wait to be served when they eat in the restaurant. The customers will be more satisfy at this ordering system.

The methodology that used to develop this system is throwaway prototyping methodology. This methodology is chosen because the system will be developed in a shirt time compare to other methodologies. Throwaway prototyping methodology also allows the developer to listen to the feedback of the end user to keep on working on the development to match the requirements of the user.

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1. INTRODUCTION

For the **Food Ordering System**, the main objective is to streamline and modernize the traditional restaurant ordering process. In many restaurants, orders are manually taken by staff, leading to various challenges such as miscommunication, delayed service, and order errors. This project aims to eliminate these inefficiencies by implementing a web-based system where customers can place orders directly via their devices, view real-time updates on order preparation times, and even make modifications or cancellations if needed. By leveraging PHP, MySQL, and a XAMPP server, the system integrates backend logic with a user-friendly front-end, offering both customers and restaurant staff a smoother and more efficient ordering experience.

1.1 Objectives:

1. **Provide Estimated Food Preparation Time**
   The system will allow customers to view the estimated preparation time of their food, helping them plan their schedules, especially during peak hours. This feature ensures customers are aware of how long they may need to wait.

2. **Enable Order Cancellation**
   Customers will be able to cancel their order directly through the system before the chef starts cooking, without needing to interact with staff. This improves customer convenience and reduces the risk of communication delays between staff and kitchen.

3. **Update Menu Information in Real-Time**
   The system will allow restaurants to update menu availability based on the ingredients in stock. This will prevent customers from ordering dishes that the restaurant cannot serve due to a lack of ingredients, thus avoiding customer dissatisfaction.

4. **Simplify Food Ordering Process**
   By using a web-based ordering system, restaurants can improve efficiency in taking orders, reduce errors, and eliminate issues like lost order slips or incorrect bills. This will speed up the ordering process and provide a better overall experience for customers.

1.2 PROFILE OF THE PROBLEM

- **Order Errors and Lost Slips**: Manual order-taking often leads to errors and misplaced order slips, causing incorrect food delivery and delays.
- **No Real-Time Information on Food Preparation**: Customers lack updates on the estimated time for food preparation, especially during busy hours, leading to uncertainty and frustration
- **Difficulty in Canceling or Modifying Orders :** The traditional process of canceling or changing an order is cumbersome and inefficient, relying on staff to inform the kitchen.
- **Lack of Real-Time Menu Updates**: Customers are often not informed about dish unavailability due to ingredient shortages until after they've placed an order, causing disappointment.
- **Inefficient Service During Peak Hours**: High traffic periods slow down service and increase the chances of errors, negatively affecting the overall customer experience and the restaurant's reputation.

2. SPECIFIC REQUIRMENTS

2.1 Hardware Requirements

- **32/64-bit Operating System**: Windows, macOS, or Linux with support for PHP and related development tools.
- **Minimum 4GB RAM**: For smooth processing and handling of multiple requests.
- **50GB Hard Disk Space**: To store Order and customer details, application code, and backups.
- **VGA Color Monitor**: Required for interacting with the web interface.
- **Input Devices**: Keyboard and mouse for system operation.

2.2 Software Requirements

- **Operating System**: Ubuntu or Windows/macOS.
- **Languages**:
    - **PHP** : Used for building the server-side logic of the food ordering system.
    - **HTML/CSS**: For the front-end development to create an interactive user interface.
- **Database**: MySQL Used for relational data management, storing customer orders, menu items, food preparation times, and user information.
- **Server**: The application will be hosted on a **PHP-enabled server** (e.g., Apache), handling server-side scripting and communication with the database.
- **Browser**: Google Chrome or any modern browser for accessing the web-based interface.
- **Text Editor**: Visual Studio Code or Sublime Text for code editing and development.
- **Version Control**: Git for source code management and collaboration.

3. THEORY OF SOFTWARE USED

3.1 PHP:

PHP serves as the backend scripting language for the food ordering system. It efficiently handles multiple requests, enabling customers to browse the menu, place orders, and track order status in real-time. PHP's server-side capabilities allow dynamic generation of web pages, processing of customer input, and interaction with the database.

3.2 Apache:

Apache is the web server used to host the food ordering system. It manages the routing between different functionalities, such as displaying the menu, processing orders, and managing user sessions. With Apache, we can handle multiple requests from customers, ensuring fast response times and smooth interactions with the system.

3.3 MySQL:

The food ordering system’s data is stored in a MySQL database. MySQL manages relational data by storing customer orders, menu items, and stock availability. Relationships between tables (such as linking an order to a customer) are managed using primary and foreign key constraints, ensuring efficient data management and accurate order processing.

4. ER DIAGRAM AND SCHEMA

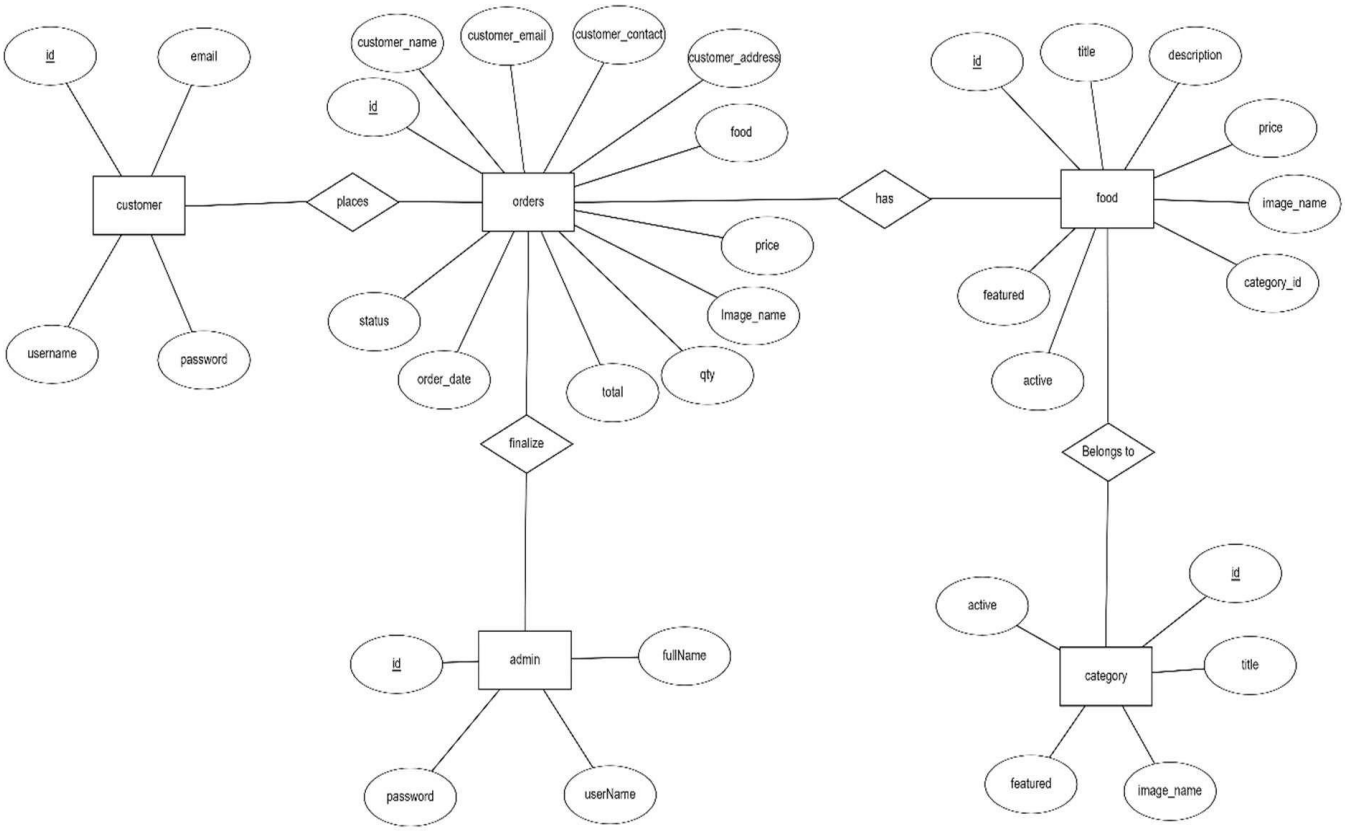

Figure 1 ER Diagram

TABLE 4.1

1. Customer Table

Column Name	Data Type	Description
id	INT	Primary Key (Auto Increment)
username	VARCHAR	Username of the customer
email	VARCHAR	Email of the customer
password	VARCHAR	Password for customer account

TABLE 4.2

2. Orders Table

Column Name	Data Type	Description
id	INT	Primary Key (Auto Increment)
customer_name	VARCHAR	Name of the customer
customer_email	VARCHAR	Email of the customer
customer_contact	VARCHAR	Contact number of the customer
customer_address	TEXT	Address of the customer
food	VARCHAR	Name of the food ordered
price	DECIMAL	Price of the food
qty	INT	Quantity ordered
total	DECIMAL	Total price of the order
order_date	DATETIME	Date and time of the order
status	VARCHAR	Status of the order (e.g., pending, completed)
image_name	VARCHAR	Image related to the food ordered
finalize	BOOLEAN	Whether the order is finalized

TABLE 4.3

3. Admin Table

Column Name	Data Type	Description
id	INT	Primary Key (Auto Increment)
userName	VARCHAR	Username of the admin
fullName	VARCHAR	Full name of the admin
password	VARCHAR	Admin account password

TABLE 4.4

4. Food Table

Column Name	Data Type	Description
id	INT	Primary Key (Auto Increment)
title	VARCHAR	Name of the food
description	TEXT	Description of the food
price	DECIMAL	Price of the food
image_name	VARCHAR	Image related to the food
featured	BOOLEAN	Whether the food is featured
active	BOOLEAN	Whether the food is available
category_id	INT	Foreign key linking to category

TABLE 4.5

5. Category Table

Column Name	Data Type	Description
id	INT	Primary Key (Auto Increment)
title	VARCHAR	Name of the category
image_name	VARCHAR	Image related to the category
featured	BOOLEAN	Whether the category is featured
active	BOOLEAN	Whether the category is active

5. OUTPUT SCREEN

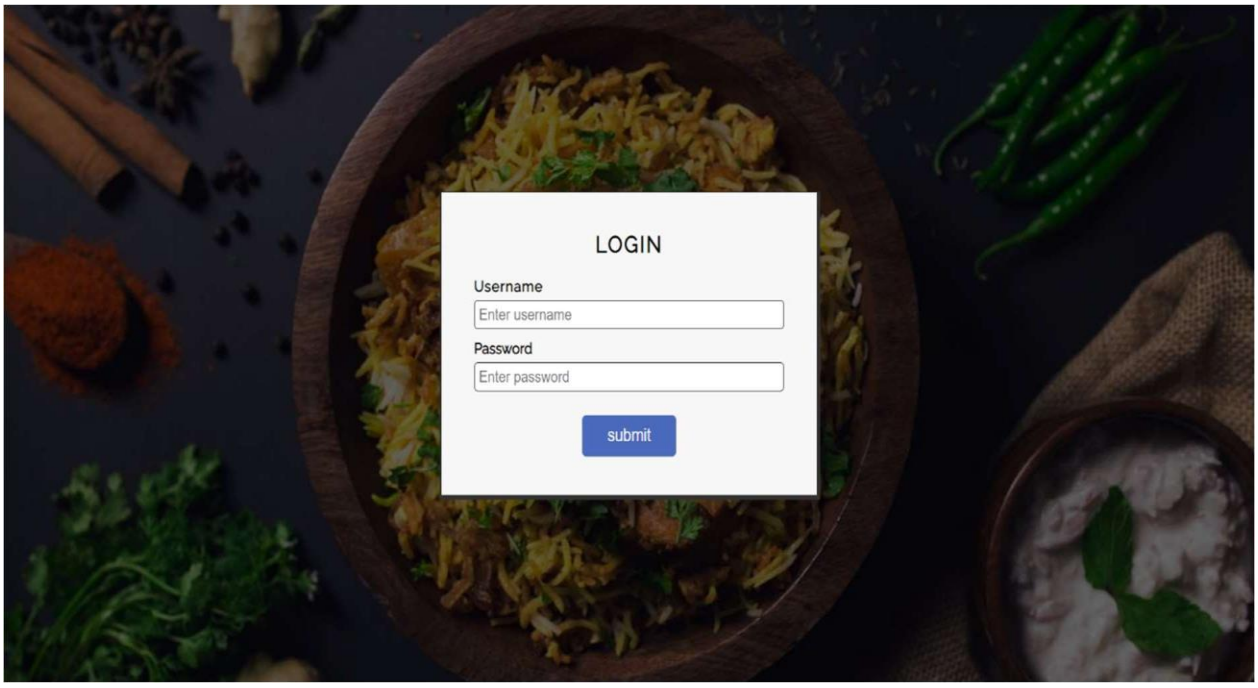

Fig 5.1 Login Page

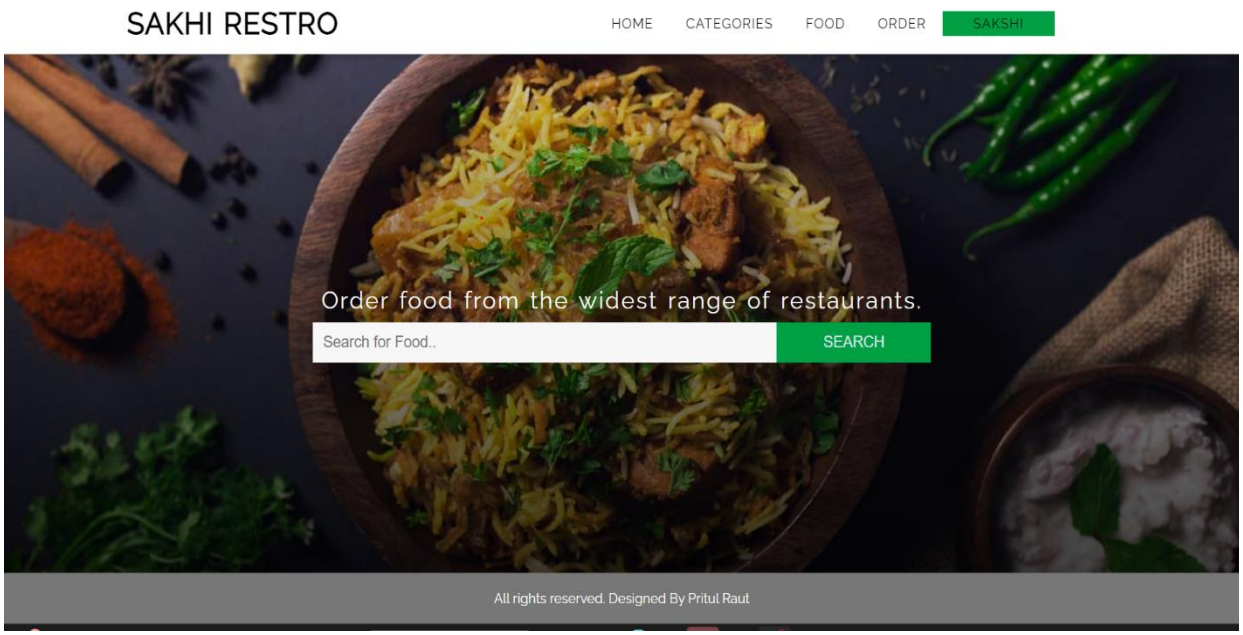

Fig 5.2 Home Page & Search Food

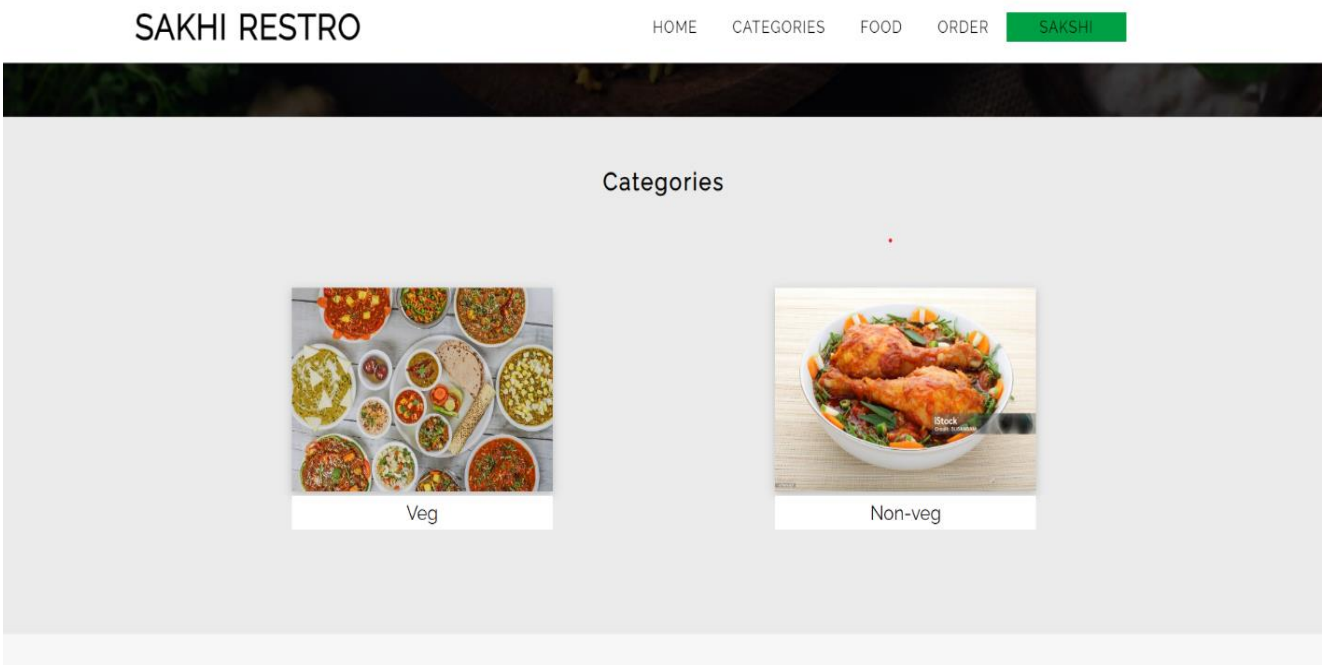

Fig 5.3 Categories of Food

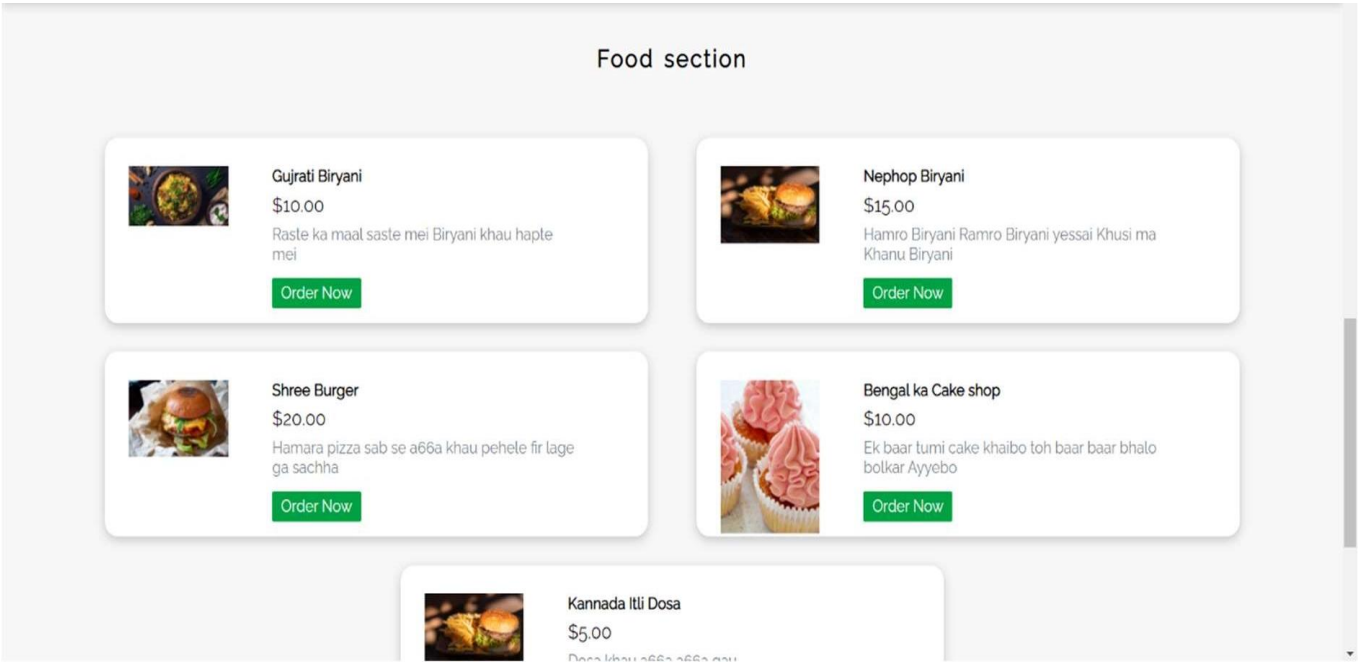

Fig 5.4 Food section

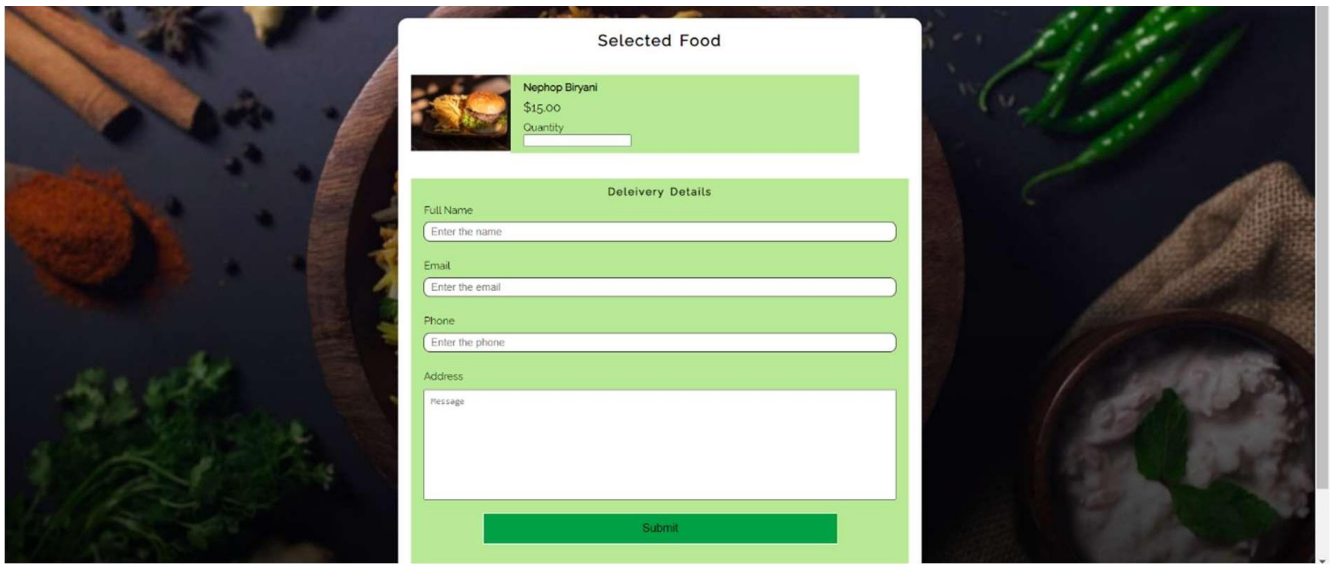

Fig 5.5 Food Order Delivery Details

6. DATABASE OF PROJECT

id	fullName	userName	password
28	Prasant	Paudel501	0284bb853a649751efbca489e6132b12
29	jitu	kAryan	d7d5523b5ffa21e009abed67b28a9a13
30	Hemant	ksnehal073	PbFltWmBaJ2apg5OqXyT0J+hHSRQjSeVlp5xvGkpR3Q=
31	pritul	pritul	202cb962ac59075b964b07152d234b70
32	Sakshi	sakshi	202cb962ac59075b964b07152d234b70

Figure 14 User Table

id	email	username	password
1	ksnehal073@gmail.com	ksnehal	12345
2	sakshi073@gmail.com	Sakshi	12345
3	pri@gmail.com	pritul	12345

Figure 15 Customer Table

id	food	price	qty	total	order_date	status	customer_name	customer_contact	customer_email	customer_address	image_name
1	Ghar Aagana	10.00	15	150.00	2024-10-19 04:15:40	Ordered	snehal karki	0490325275	yc8yb@uqfg.com	S3A5rCxjYy	foodname-195.jpg
2	Ghar Aagana	10.00	10	100.00	2024-10-19 04:15:51	Ordered	Aawfo7QwUZ	7424991103	xbmgl@c0sb.com	46n9NqKiBg	foodname-195.jpg
3	Home-Made-food	10.00	4	40.00	2024-10-19 04:13:48	Ordered	sakshi kedari	4576789876	kedarisakshi4@gmail.com	Government College Of Engineering And Research, Av...	homemade.jpg
4	Home-Made-food	10.00	2	20.00	2024-10-19 04:15:03	Ordered	priyanka	1232313e1	priya234@gmail.com	Government College Of Engineering And Research, Av...	homemade.jpg

Figure 16 order Table

id	title	image_name	featured	active
1	Veg	veg.jpg	Yes	Yes
2	Non-veg	Nonveg.jpg	Yes	Yes

Figure 17 category Table

id	title	description	price	image_name	category_id	featured	active
1	Home-Made-food	Ek baar aaoge hazar baar khaoge	10.00	homemade.jpg	2	Yes	Yes

Figure 18 food Table

7. SAMPLE CODE

Login Page

```
 <?php
include "include/nav2.php";
?>


<!-- Categories -->
<div class="search-container">


   <div class="search">
      <form action="customer-login.php" method="post">
         <h2 class="title-letter-space text-center">Order food from the widest range of restaurants.</h2>
         <input type="text" name="search" placeholder="Search for Food.." required>
         <button>SEARCH</button>
      </form>
   </div>
</div>
</div>
```

8. CONCLUSION

Nowadays, the innovation of technology brings a lot of convenience to the people. Many company use management systems to grow their business as it is efficient for both sellers and customers. The food and beverage industry also started to follow the trend to use management system for their business.

In conclusion, this system helps to increase the productivity and efficiency of the restaurant.It reduces the manual work of the staff. By having this ordering system, the customers can make their order through the system. Then, the order will pass to the kitchen. The chef willstart to cook when they see the order of the customers. Everything is done by the system and the staff just need to pass the food delivery guy and delivery guy deliver to the customers and wait for the customers to make the payment.

9. REFERENCES

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