

# RESTAURANT MANAGEMENT SYSTEM

## Problem Statement:

It involves complex tasks to manage a restaurant, right from order processing and inventory management to customer service and performance analysis. Manual processes often face problems like getting errors, increased costs, and limited insight. We are faced with the challenge of improving restaurant operations through a restaurant management system based on a robust database management system (DBMS) and data visualization tools.

## Purpose:

- Implement an Integrated Restaurant Management System to automate order processing, table management, and inventory tracking, reducing errors and improving efficiency.
- Utilize database management systems to automate order processing, table management, inventory tracking, and billing, resulting in reduced errors and improved efficiency.
- Create a customer-friendly interface within the Integrated Restaurant Management System for reservations, menu viewing, and feedback submission.
- Generate insights into sales trends, customer preferences, and inventory levels for future analysis using the Integrated Restaurant Management System.

## Scope:

The Restaurant Management System project scope is to keep track of raw materials inventory and intimate the inventory manager if anything goes below a certain level. It also helps in booking the reservations for customers in a hassle-free manner. The Restaurant Management System is also maintaining all the available food items list for order, so that the menu can be auto updated if any item is over. It will also track the orders given by customers and make sure it is served/ delivered correctly. It also helps in storing the feedback and comments given by customers and helps in improving the quality.