H. MIDICAL AND THE MAN AND THE

SAVEETHA SCHOOL OF ENGINEERING

SAVEETHA INSTITUTE OF MEDICAL AND TECHNICAL SCIENCES



DEPARTMENT OF COMPUTER SCIENCE AND ENGINEERING

LIST OF EXPERIMENTS

COURSE CODE : CSA4001

COURSE NAME : MANAGEMENT INFORMATION SYSTEM

5) Draw a UML diagram for a food ordering system Systems. The activities of the food ordering system are listed below. Receive the Customer food orders, Produce the customer ordered food, Serve the customer with their ordered food, collect payment from Customers, Store customer payment details, Order Raw Materials for food products, Pay for Raw Materials and Pay for Labour.

AIM:

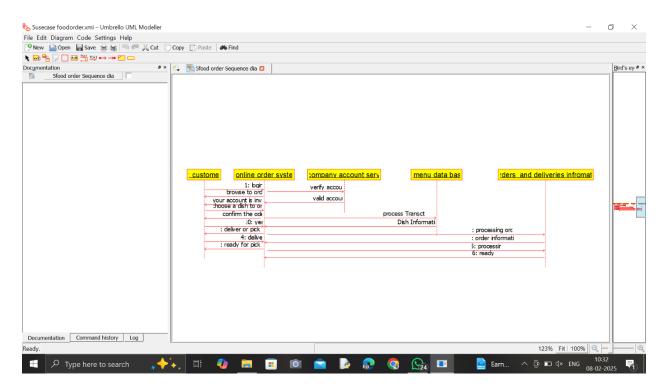
To design a **UML diagram** for a **Food Ordering System**, which manages food orders, payment processing, and raw material procurement while ensuring smooth restaurant operations.

PROCEDURE:

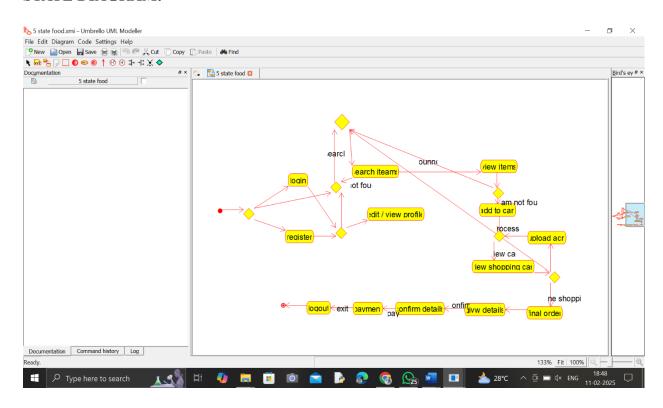
- 1. Receive Customer Food Orders
 - The system takes food orders from customers through an online platform or in-person.
- 2. Prepare the Ordered Food
 - o The kitchen processes the order by preparing the requested food items.
- 3. Serve the Ordered Food
 - The completed order is served to the customer at the table, counter, or for delivery.
- 4. Collect Payment from Customers
 - o Customers pay for their orders via cash, card, or digital payment.
- 5. Store Customer Payment Details (If Applicable)
 - The system securely stores payment details for record-keeping or future orders.
- 6. Order & Pay for Raw Materials
 - The restaurant orders necessary raw materials from suppliers and processes payment.
- 7. Pay for Labour
 - Staff wages are processed, ensuring smooth restaurant operations.

OBSERVATION:

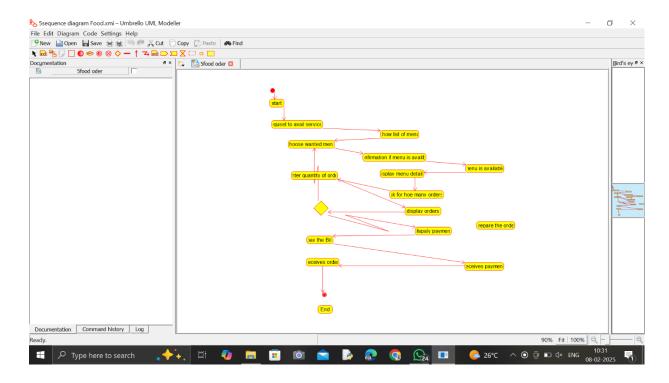
SEQUENCE DIAGRAM:



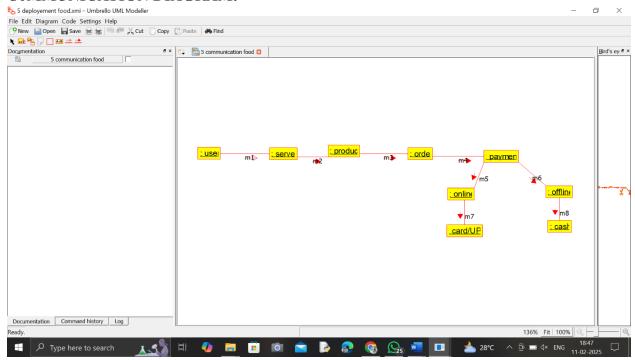
STATE DIAGRAM:



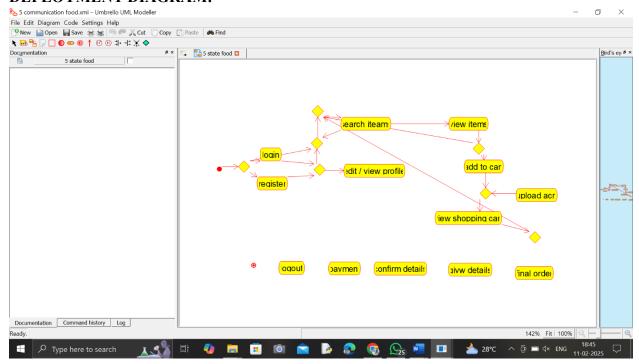
ACTIVITY DIAGRAM:



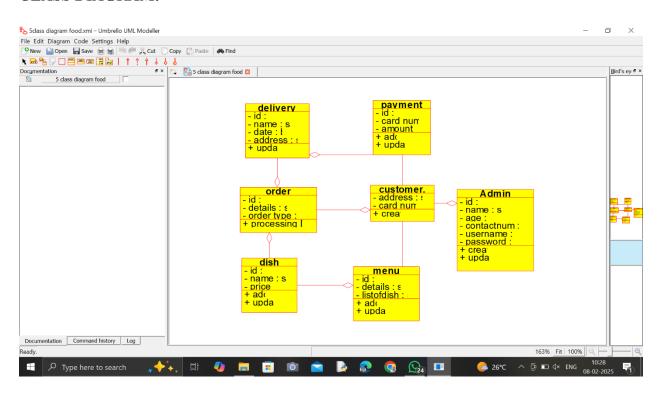
COMMUNICATION DIAGRAM:



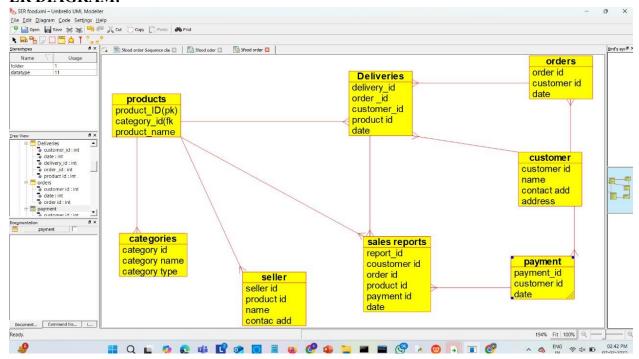
DEPLOYMENT DIAGRAM:



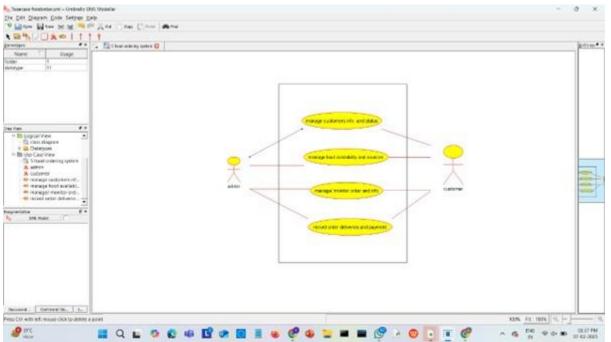
CLASS DIAGRAM:



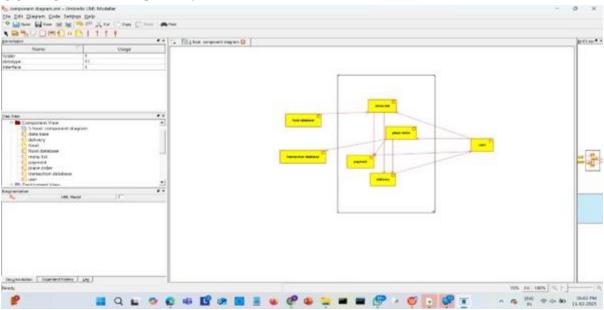
ER DIAGRAM:



USECASE DIAGRAM:



COMPONENT DIAGRAM:



RESULT:

The Food Ordering System streamlines order management, food preparation, and payment processing while handling raw material procurement and labor payments. It ensures efficient restaurant operations and a seamless customer experience.