

RESTAURENT MANAGEMENT SYSTEM

**SUBMITED AS
PARTIAL FULFUFILLMENT OF
DEGREE OF BACHELOR OF
COMPUTER SCIENCE**

**BY:
SOHAM PATEL**

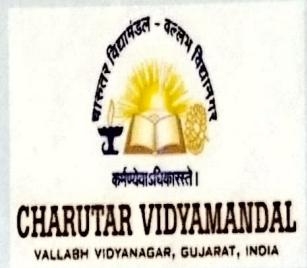
EXAM NO:

**V.P & R.P.T.P SCIENCE COLLEGE
SARDAR PATEL UNIVERSITY**

VALLABH VIDHYANAGAR



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Certificate

This is to certify that **Mr. Soham R. Patel** student of T.Y B.Sc. Computer Science, Semester – VI (Roll No: 237 Seat No:) has worked on project entitled "**Restaurant Management System**" from Dec-2019 to Feb-2020. This is in-house project.

He/She was regular in his work and devoted around 70 hours for the project including analysis and design. He/She has completed the project satisfactorily.

P. Reikha P.P.
**Project
Guide**

**HOD
(Computer Science)**

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PREFACE

The objective of this report is to provide both a conceptual understanding of all systems as well as guide.

Surely no other technology has proven the future. The need for the software development for today is a competence in G.U.I based front- end tool as the database programming is concerned.

As the student of B.Sc (C.S) when I acquire all the theoretical knowledge, it is necessary and advisable to acquaint the student with real situation through well-planned project in relevant fields, using all the theoretical knowledge. And applying into the real application at the time of project training. So the project training is very important for the student for self-development and self-confident. Also student learn organization structure, rules and regulation of management in real sense. Which helps student to get discipline in life.

Aimed for providing the reader with easier and in-depth knowledge of all the basis as well as important aspects system having functionality's of there respective fields in form of report, the report contains the literature of almost all the things, which I have

gone through from the point view of any system development life cycle.

Moreover I have found DBMS RDBMS to be the most exciting environment to work with especially when G.U.I tool like Visual Basic 8.0

A Bachelors of Science Computer Science) is a three year full time courses. It various topics associated with the area of Computer Science. In the Third Student for Online Enrolment System.

An effort has been made to exhaustively deal with every part of the system developed and the appropriate position.

- ***SOHAM PATEL***

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PROJECT PROFILE

Project Title	LA CASA DELLA PIZZA
Objective	It is used to ease the management in the Pizza Restaurant.
Organization	V.P & R.P.T.P Science college, V.V. Nagar
Operating System	Microsoft Windows XP
Front End Used	VB.Net 2008
Back End Used	Microsoft SQL Server 2005
Project Guide	Mr. R. H. Sadhu Mr. Parth P. Parikh Miss. Preeti Bhatiya
Submitted By	Soham Patel
Submitted To	V.P & R.P.T.P Science College, V.V. Nagar

INTRODUCTION

Restaurant management is the profession of managing a restaurant. It includes the major function of planning, organizing, staffing, directing and developing an attitude in food control systems and to efficiently plan menus at profitable prices, taking into consideration constraints, preparation and other variables affecting food outlets.

Managing a restaurant using a well-developed software minimizes the liabilities of mismanagement and productivity loopholes. The incorporation a Restaurant Management Software in the managing of various business processes entails that your restaurant is competitive, innovation, well-managed, and up-to-date with the latest management and business trends.

OBJECTIVE

If we are trying to cope with Quick books or a series of Excel Spreadsheets, we are undoubtedly spending countless hours making crucial decisions with questionable data. If we are struggling with some other very expensive and complicated form of software, Restaurant Management system will give us something will desperately need “MORE TIME TO GROW YOUR BUSINESS”!

It is designed to avoid paper work. It is designed to avoid operational efficiency, saving our money and time, maximizing profit and provide more security. This effectively and efficiently by computerizing Meal ordering, Billing and Stock Maintenance & Accounting. This application is also designed for inventory control software is developed

to manage the restaurant more, menu, recipe, and liquor costing, sales management.

SCOPE

Our software can be used in any kind of restaurant like bar, Sandwich shop, Pizzeria, Steak house, and Café shop, Deli, Buffet, and Catering business, Doughnut, or Pastry shop, Hotel restaurant and more.

It is not web based application, it is standby application.

THEORITICAL BACKGROUND

• Existing system

System Analysis is a detailed study of the various operations performed by a system and their relationships within and outside of the system. Here the key question is what all problems exist in the present system? What, should be done to solve the problem? Analysis begins when a user or admin begins to study the drawbacks in the existing system.

During analysis data is collected on various files, decision points and transaction handled by the present system. The commonly used tools in the system are data flow diagram, interviews, etc. Common sense is required to collection of relevant information needed to develop the system. The success of the system depends largely on how clearly the problem is defined thoroughly, investigated and properly carried out through the choice of solution.

• PROPOSED SYSTEM

Proposed system is an automated Electronic Shop Management System through which the admin can store and access the complete details of products sold to the customer, view customer details, add product, maintain stock, view reports and create invoice in quick time.

Our proposed system has the following advantages

- ✓ User friendly interface
- ✓ Fast access to database
- ✓ Less error
- ✓ More storage capacity
- ✓ Look and feel environment
- ✓ Less costly

All the difficulties in managing the Electronic Shop have been rectified by implementing computerization.

FEASIBILITY ANALYSIS

Whatever we think need not be feasible. It is wise to think about feasibility of any problem we undertake. Feasibility is the study of impact which happens in organization by the development of a system. The impact can be either positive or negative .When the positive impact nominates the negative, than the system is considered feasible. Here the feasibility study can be performed in two ways, such as technical feasibility and economic feasibility.

TECHNICAL FEASIBILITY

Since there will not be much difficulty in getting required resource for the development and maintaining the system as well, all the resources needed for the development of the software as well as the maintenance of the same is available in the organization. Here we are utilizing the resources which are available already.

ECONOMICAL FEASIBILITY

Development of this application is highly economically feasible. The organization needed not spend much for the development of the system already available. The only thing done is making an environment for the development with an effective supervision. If we are doing so we can attain the maximum usability of the corresponding resource even after the development. The organization will not be in a condition to invest more in the organization there for the system is economically feasible.

DEFINITION OF PROBLEM

“Restaurant Management System” is a wed application. This system is developed to automate day to day activity of a restaurant. Restaurant is a kind of business that serves people all over world with ready-made food. This system is developed to provide service facility to restaurant and also to the customer. This restaurant management system can be used by employees in a restaurant to handles the clients, their orders and can help them easily find free tables or places orders.

PROJECT PLANNING

- 1.** Finding for a project idea to work on, finding a professor who's an authority in the software engineering field, and getting his approval.
- 2.** Setting initial specification and feasibility study.
- 3.** Elaboration of requirement document.
- 4.** Design phase: elaboration of diagrams and their specifications.
- 5.** Elaboration of the Interim report.
- 6.** Implementation phase: familiarizing with the new technologies and building the application.
- 7.** Elaboration of the report.

USER REQUIREMENT

HARDWARE REQUIRED

- Processor : Pentium 4 Processor
- RAM : 2 GB
- Hard disk : 500 GB
- Monitor : 15" Color Monitor

SOFTWARE REQUORED

- Operating System: Windows XP
- Front end: Microsoft Visual Studio 2008
- Back end: My SQL Server 2005
- Documentation: MS Word

DATA FLOW DIAGRAM

A data flow diagram (DFD) is a graphical representation of the “flow” of data. A data flow diagram can also be used for visualization of Data Processing .It is a common practice for a designer to draw a context-level DFD first, which shows the interaction between the system and outside entities. This context-level DFD is then “exploded” to show more detail of the system being modeled.

A DFD represents flow of data through a system. Data flow diagrams are commonly used during problem analysis. It views a system as a function that transforms the input into desired output. A DFD shows movement of data through the different transformations or processes in the system.

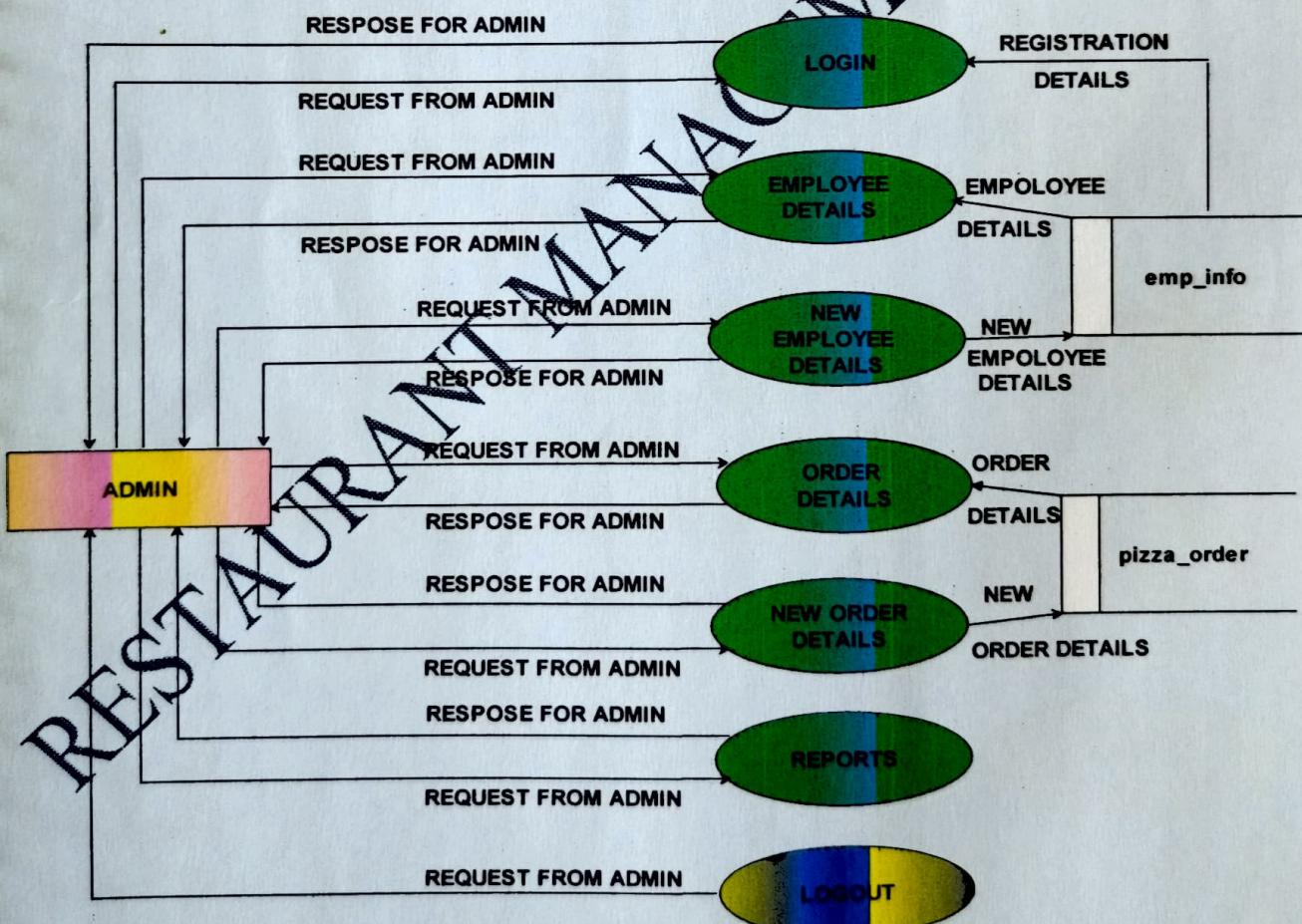
Data flow diagrams can be used to provide the end user with the physical idea of where the data they input ultimately has an effect upon the structure of the whole system from order to dispatch to restock, how any system is developed can be determined through a data flow diagram. The appropriate register saved in database and maintained by appropriate authorities.

CONTEXT LEVEL DFD



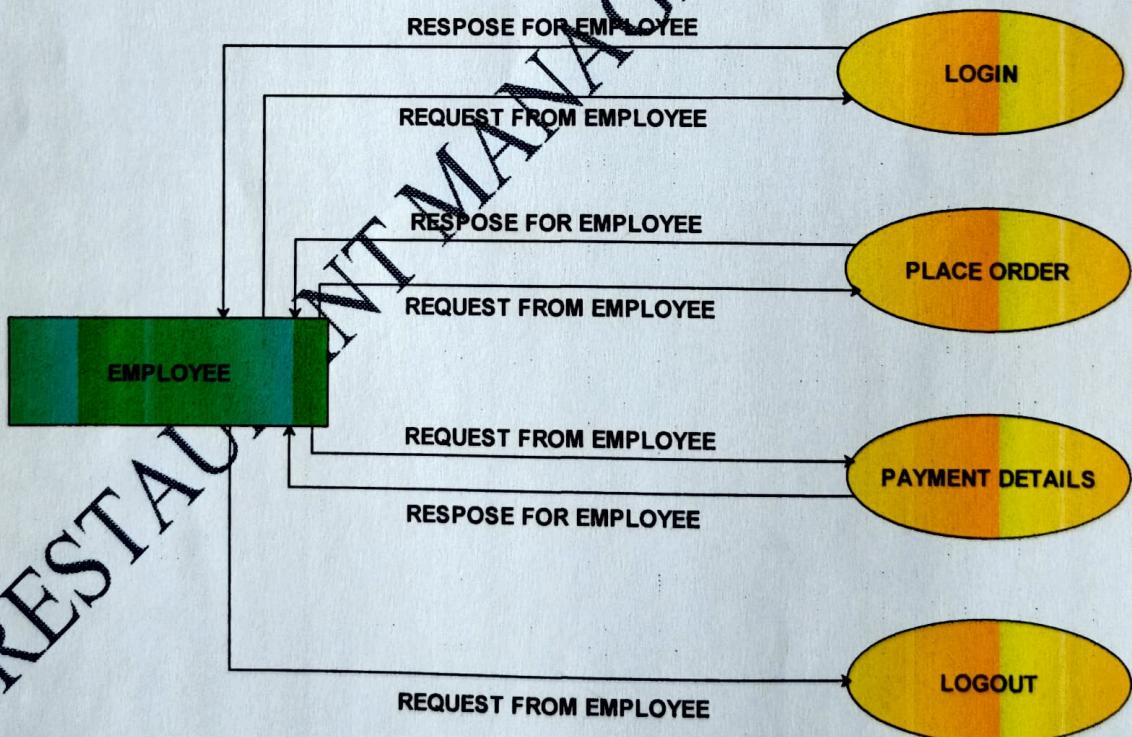
FIRST LEVEL DFD

USER SIDE



FIRST LEVEL DFD

ADMIN SIDE



DATA TABLES

The **Restaurant Management Software** is a powerful **Database Application** which helps the restaurant manager to manage the restaurant more effectively and efficiently by computerizing Meal ordering, billing, and stock maintenance & accounting. This application is also designed for inventory control, menu, recipe and liquor costing, sales management.

1. PIZZA ORDER TABLE (pizza_order)

Column Name	Data Type	Allow Nulls
pizza_id	int	not null
pizza_id2	varchar(50)	not null
pizza_name	varchar(50)	not null
pizza_qty	varchar(50)	not null
pizza_topping	varchar(50)	null
pizza_base	varchar(50)	not null
table_no	int	not null

2. EMPLOYEE DETAILS (emp_info)

Column name	Data type	Attribute
emp_id	int	not null
emp_id2	varchar(50)	not null
emp_first_name	varchar(50)	not null
emp_last_name	varchar(50)	not null
emp_birth_date	datetime	not null
emp_gender	varchar(50)	not null
emp_address	varchar(MAX)	not null
emp_state	varchar(50)	not null
emp_mobile	numeric(10,0)	not null
emp_email	varchar(50)	not null
emp_dep	varchar(50)	not null
emp_user	varchar(50)	not null
emp_pass	varchar(50)	not null

3. BILLING DETAILS (order_billing)

Column Name	Data Type	Allow Nulls
order_id	int	not null
order_name	varchar(50)	not null
order_total	varchar(50)	not null
order_tax	varchar(50)	not null
order_final	varchar(50)	not null

DESIGN AND WORKING

1. LOGIN PAGE

(A) Validation

The image shows a 'LOGIN' window with a green header bar containing the word 'LOGIN' and a red square icon. The main area has a light blue background. It features two input fields: 'USERNAME' and 'PASSWORD', each with a placeholder message 'Enter the valid [field type]'. Below the password field is a checkbox labeled 'Show Password' and a 'Forgot Password' link. At the bottom are two buttons: 'LOGIN' on the left and 'SIGN UP' on the right.

This form is used to login into windows application for user (employee) as well as admin

(B) Forget Password



This form is used by user to create new password in case user forgets password

(B) Login Successful



Successful login will direct into user master page

2. User Registration

(A) Validation

IT SYSTEM

Employee Registration



The image shows a Windows application window titled "Employee Registration". The form contains fields for Employee ID, First Name, Last Name, Gender, Date of birth, Address, Department, Mobile no., Email, Username, and Password. A modal dialog box titled "WindowsApplication1" is displayed in the center, containing the message "Enter details properly." with an "OK" button. At the bottom of the form are buttons for "CANCEL", "CLEAR", and "SIGN IN".

Employee ID :

First Name : Last Name :

Gender : Date of birth : Wednesday, August 05, 2009

Address : STATE :

Department :

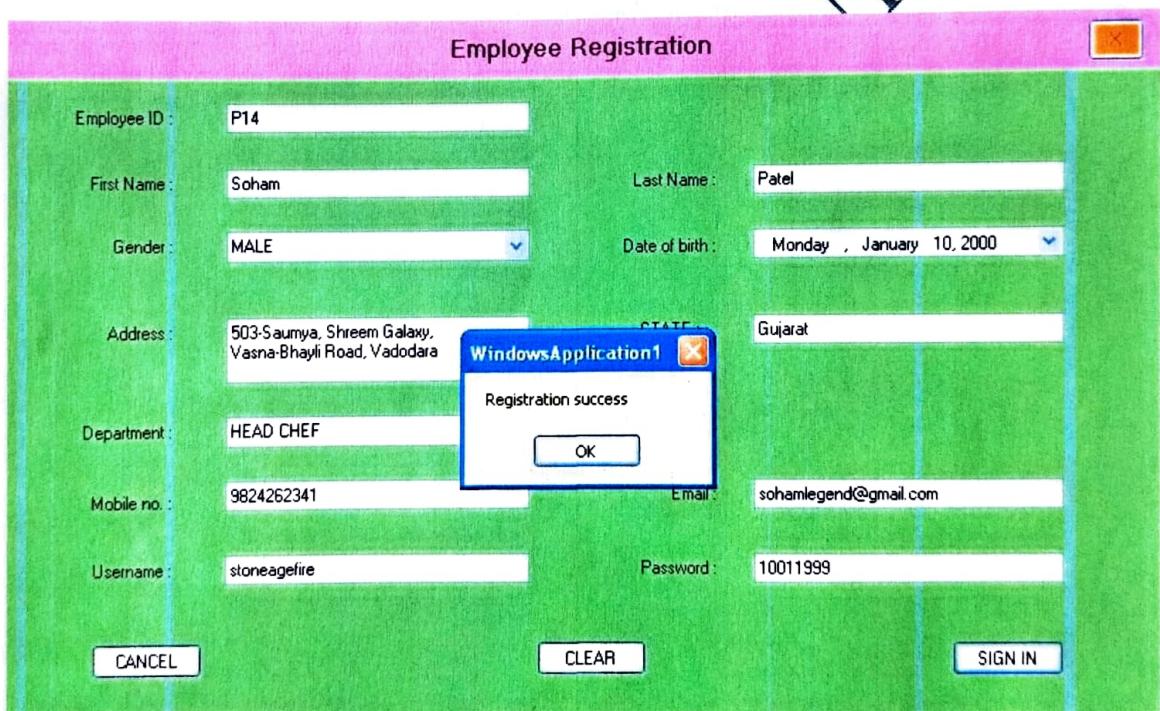
Mobile no. : Email :

Username : Password :

CANCEL CLEAR SIGN IN

Form shows that the all required details are not inserted by user to create new account.

(B) Registration Successful



User had successfully created new account

3. User Master Page

(A) Home Page



This is the home page for user (employee)

(B) Pizza Selection Form

SYSTEM

LA CASA DELLA PIZZA

X

PIZZA	TOPPINGS	BASE TYPE	Place Order	RESET	Table no : 21	Customer Name : Dhruv Shah	Dhruv Shah
--------------	-----------------	------------------	--------------------	--------------	---------------	----------------------------	------------

Enter the quantity : 2

<input type="radio"/> MARGHERITA	<input type="radio"/> FARM HOUSE	<input type="radio"/> PENNY PANTER	<input checked="" type="radio"/> CHEEZ 7 PIZZA
<input type="radio"/> BURN TO HELL	<input type="radio"/> PESTO AND BASIL VEG PIZZA	<input type="radio"/> VEGGI PARADISE	<input type="radio"/> MEXICAN GREEN WAVE

It is used to select the pizza which is selected by customer as well as quantity.

Also enter the name and the table no. at which customer is going to seat.

(C) Topping selection form

SYSTEM

LA CASA DELLA PIZZA

X

	PIZZA	TOPPINGS	BASE TYPE	Place Order	RESET	Table no : 21	Customer Name : Dhruv Shah
RESTAURANT INFO						<input type="button" value="2"/>	
MENU							
ORDER DETAILS							
LOGOUT							

CAPSICUM MUSHROOMS ONIONS TOMATOES

BLACK OLIVES GREEN OLIVES JALAPENOS CHEESE BURST

This form is used to select the topping that are requested by customer

(D) Pizza base and size selection form

The screenshot shows a web-based pizza ordering interface. At the top, there's a yellow header bar with the restaurant name "LA CASA DELLA PIZZA" and a red "X" button. Below the header is a navigation menu with tabs: PIZZA (selected), TOPPINGS, BASE TYPE (highlighted in red), Place Order, and RESET. To the right of the tabs are fields for "Table no.: 21", "Customer Name: Dhruv Shah", and a dropdown menu set to "2". On the left, a vertical sidebar has buttons for RESTAURANT INFO, MENU, ORDER DETAILS, and LOGOUT. The main content area has a pink background. It displays six radio buttons for pizza base types: CHEESE-STUFFED CRUST, THIN CRUST, NEAPOLIAN CRUST, FLATBREAD, PIZZA BAGELS, and CHICAGO DEEP STYLE. Below these is a "BASE SIZE" dropdown menu with the following options:
SMALL = 6 inches
REGULAR = 8 inches
MEDIUM = 10 inches
LARGE = 12 inches (selected)
EXTRA LARGE = 18 inches
MONSTER = 24 inches

This form is used to select the type of pizza base as well as the size.

(E) Order Placement form



By pressing the 'Place Order' button the will be placed.

(F) Order total payment form

SYSTEM

LA CASA DELLA PIZZA

TRANSACTION STATUS

CUSTOMER NAME:	Jigar Patel	TOTAL:	823
TOTAL TAX:	11.95	TOTAL PAYMENT:	834.95

CALCULATE **PAYOUT**

pizza_id	pizza_id2	pizza_name	pizza_qty	pizza_topping	pizza_base	pizza_size	table_no
63	Jigar Jon	CHEEZ-7-PIZZA	2	CHEESE BURST.	PIZZA BAGELS	MEDIUM = 10 in...	7
58	Harry Potter	Margherita	3	CAPSICUM MUS...	THIN CRUST	LARGE = 12 inch...	1
64	Jack Sparow	Farm House		CHEESE BURST.	PIZZA BAGELS	MEDIUM = 10 in...	8
60	Albus Snape	CHEEZ-7-PIZZA	3	CHEESE STUFF...	PIZZA BAGELS	MEDIUM = 10 in...	2
65	Dhruvi	Farm House		GO DEEP...	PIZZA BAGELS	LARGE = 12 inch...	12
66	Jigar Patel	CHEEZ-7-PIZZA		QUAN CR.	PIZZA BAGELS	MEDIUM = 10 in...	13

LA CASA DELLA PIZZA

Payment successful

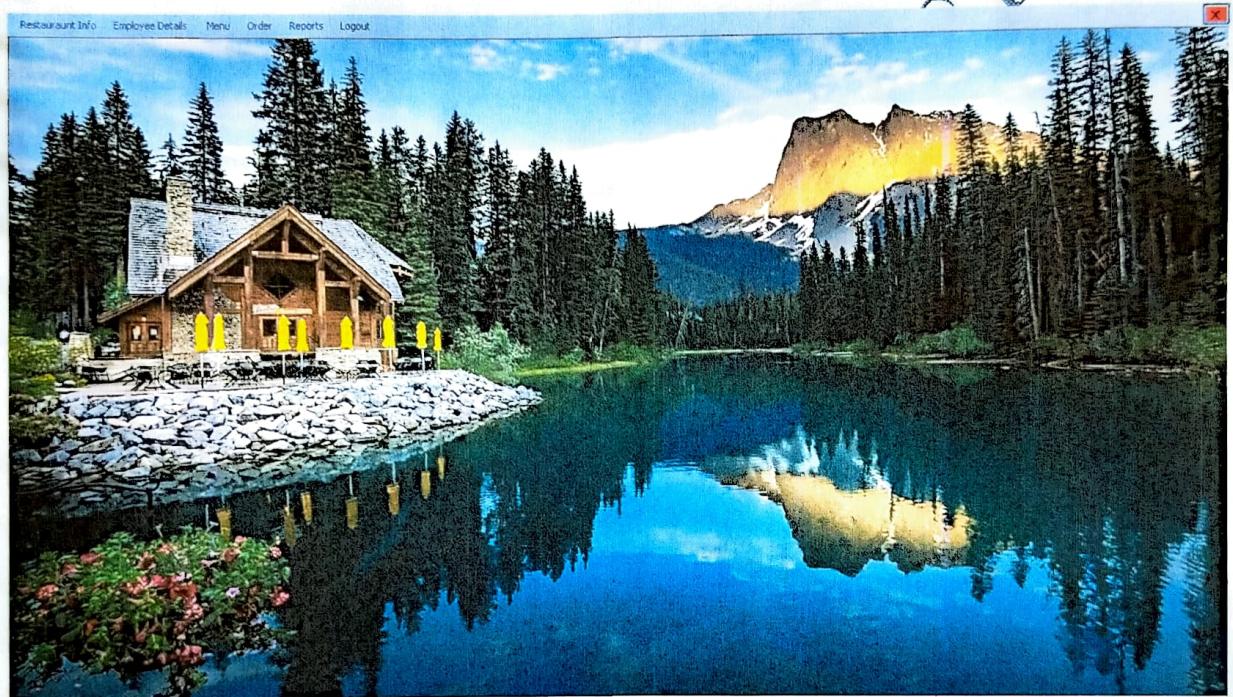
OK

order_id	order_name	order_total	order_tax	order_final
20	Sevan Patel	1819	91	1910
29	Harry Potter	1179	59	1238
31	Daniel Craig	1359	68	1427
32	Jigar Jon	1080	54	1134
33	Jack Sparow	1179	59	1238

Calculating the amount that has to be paid by the customer and entering the order details into database.

2. ADMIN SIDE

(A) Admin home page



This is home page of the admin

(B) Restaurant Information



This form shows the overview of pizza restaurant

(C) Employee Details

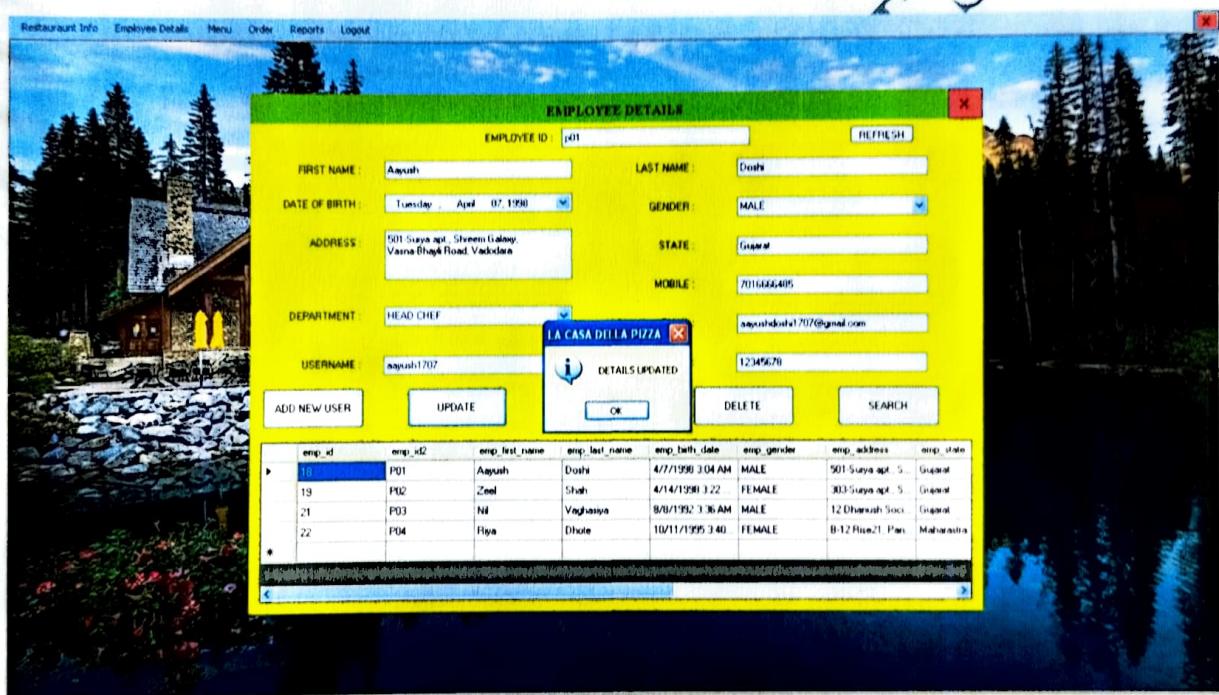
- Search(using emp_id)

The screenshot shows a window titled "EMPLOYEE DETAILS" overlaid on a background image of a restaurant exterior. The window contains fields for First Name (Aayush), Last Name (Doshi), Date of Birth (Tuesday, April 07, 1998), Gender (Male), Address (501-Suya apt. Shreem Galaxy, Vasna-ShajA Road, Vadodara), State (Gujarat), Mobile (7016666485), Department (Manager), Email (aayushdoshi1707@gmail.com), Username (aayush1707), and Password (12345678). Below these fields are buttons for ADD NEW USER, UPDATE, CLEAR, DELETE, and SEARCH. A table at the bottom lists employee records:

emp_id	emp_d2	emp_fst_name	emp_last_name	emp_birth_date	emp_gender	emp_address	emp_state
16	P01	Aayush	Doshi	4/7/1998 3:04 AM	MALE	501-Suya apt. S...	Gujarat
19	P02	Zeeb	Shah	4/14/1998 3:22...	FEMALE	303-Suya apt. S...	Gujarat
21	P03	Nil	Vaghela	8/8/1992 3:36 AM	MALE	12 Dhanush Soci...	Gujarat
22	P04	Riya	Dhole	10/11/1995 3:40...	FEMALE	B-12 Ruse21, Pan...	Maharashtra

Enter the employee id (emp_id) and press search button to see the details of associated employee.

- Update the details of employee



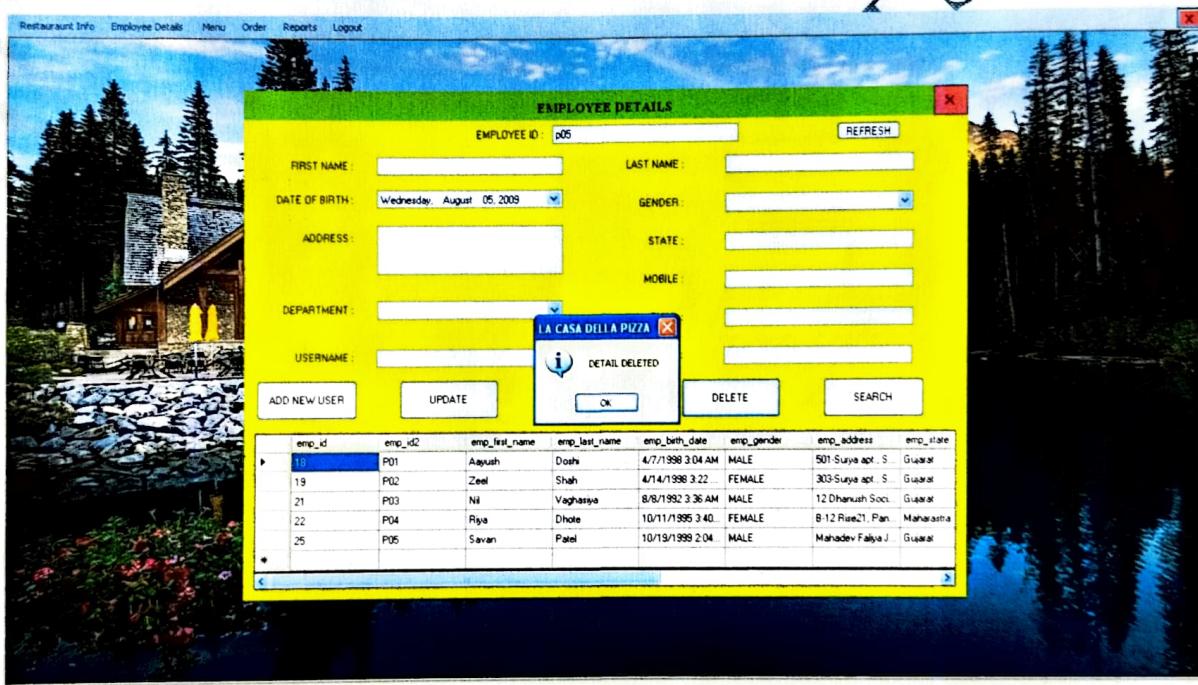
The details of employee are updated successfully.

- Addition of new employee



Click on 'ADD NEW USER' which will show new form in which details of new employee is inserted.

- Delete the data for particular employee
(Using emp_id)



Enter the employee id for which admin want to delete the details.

(D) Restaurant current menu

The screenshot shows a software interface for a restaurant management system. At the top, there is a navigation bar with links: Restaurant Info, Employee Details, Menu, Order, Reports, and Logout. The main content area has a title "GODRICKS HOLLOW PIZZA MENU". Below the title is a table with three columns: PIZZA, TOPPINGS, and BASE TYPE. The table lists various pizza options and their corresponding toppings and base types. The background of the window features a scenic landscape with trees and water.

PIZZA	TOPPINGS	BASE TYPE
MARGHERITA	CAPSICUM	CHEESE-STUFFED CRUST
FARM HOUSE	MUSHROOMS	THIN CRUST
PENNY PANNER	ONIONS	FLATBREAD
CHEEZ-7 PIZZA	TOMATOS	PIZZA BAGELS
BURN TO HELL	BLACK OLIVES	CHICAGO DEEP STYLE
PESTO AND BASIL VEG PIZZA	GREEN OLIVES	NEAPOLIAN CRUST
VEGGI PARADISE	JALAPENOS	
MEXICAN GREEN WAVE	CHEESE BURST	

Current Menu of pizza.

(E) Order details

- Search the order details

Restaurant Info Employee Details Menu Order Reports Logout

ORDER DETAILS

PIZZA_ID	PIZZA_NAME	CUSTOMER_NAME	PIZZA_QUANTITY	PIZZA_BASE_TYPE	TABLE_NO
58	Margherita	Harry Potter	3	THIN CRUST	1
59	CAPSICUM MUSHROOMS				
60	LARGE x 12 inches				
1236					

ADD SEARCH UPDATE DELETE REFRESH

PIZZA_ID	PIZZA_NAME	PIZZA_QTY	PIZZA_TOPPING	PIZZA_BASE	PIZZA_SIZE	TABLE_NO	
51	Jigga Jon	CHEEZY PIZZA	2	CHEESE BURST	PIZZA BAGELS	MEDIUM = 10 in.	7
58	Harry Potter	Margherita	3	CAPSICUM MUS.	THIN CRUST	LARGE x 12 inch.	1
60	Albus Snape	CHEEZY PIZZA	3	MUSHROOMS.O	CHEESE STUFF	MEDIUM = 10 in.	2

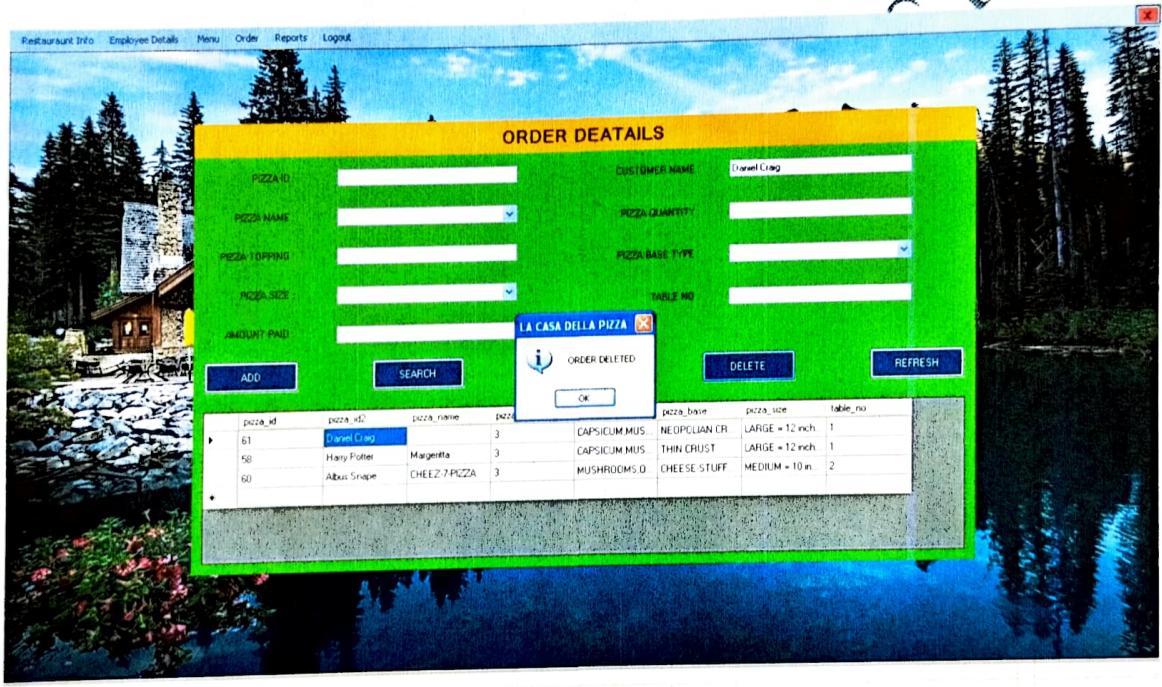
This form is used by admin to search order information of particular customer using his/her name

• Update the order details



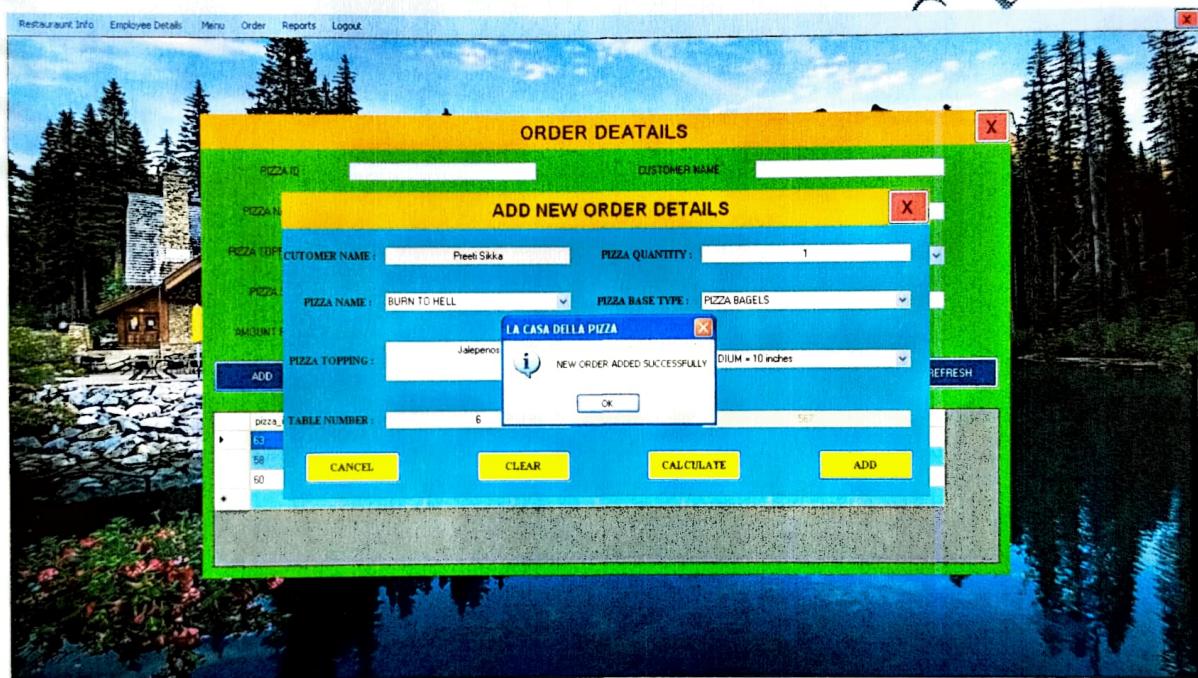
This form is used by admin to update the order information.

- Delete the particular order information



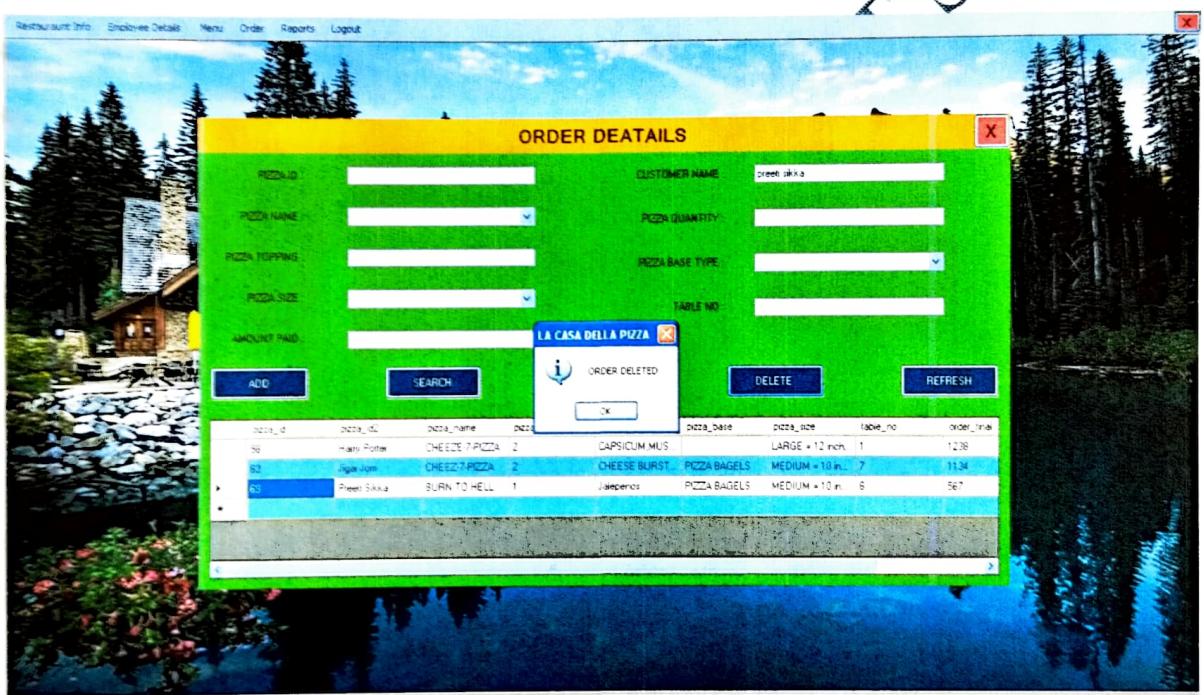
This form is used by admin to delete the particular order information.

• Add order details



This form is used by admin to add new order details.

- Delete the particular order details



Enter the name of the customer which you need to delete the order details.

(F) Employee Report

IT SYSTEM

ID	NAME	LAST NAME	BIRTH DATE	GENDER	ADDRESS	STATE	MOBILE NUMBER	EMPLOYEE EMAIL	DEPARTMENT
16	Aayush	Doshi	4/7/1998	3	MALE	501-Surya apt., Shree	Gujarat	7,016,666,495.00	aayushdoshi1707@gmail.com
19	Zeeb	Shah	4/14/1998		FEMALE	303-Surya apt., Shree	Gujarat	7,984,092,239.00	zeelbshah@gmail.com
21	Nil	Vaghasiya	8/8/1992	3	MALE	12 Dhanush Society,\	Gujarat	7,096,440,503.00	nilvaghasiya2611@gmail.com
22	Riya	Dhote	10/11/1995		FEMALE	B-12 Riss21, Panel Y	Maharashtra	9,714,793,613.00	riyadhote313@gmail.com

Current Page No.: 1

Total Page No.: 1

Zoom Factor: 100%

8/5/2009 2:46:21 AM

RES2 Displays the final report of all the employees.

(G) Order Report

ORDER REPORT				
CUSTOMER NAME	PIZZA NAME	PIZZA QUANTITY	PIZZA SIZE	TABLE NO
Jigar Jom	CHEEZ-7-PIZZA	2	MEDIUM = 10 inches	7
Harry Potter	CHEEZE-7-PIZZA	2	LARGE = 12 inches	1
Albus Snape	CHEEZ-7-PIZZA	3	MEDIUM = 10 inches	2

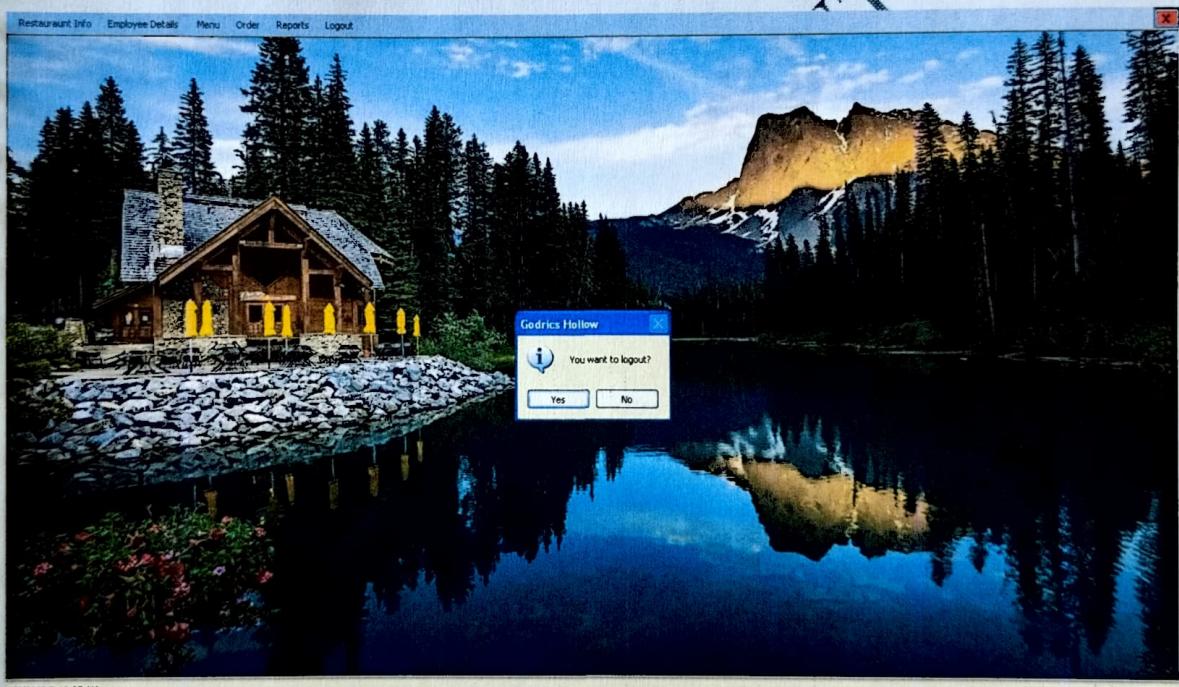
Displays the final report of order.

(H) Order billing Report

SR NO.	CUSTOMER NAME	TOTAL	TAX	AMOUNT PAID
25	Savan Patel	1,819.00	91.00	1,810.00
26	Harry Potter	1,179.00	59.00	1,238.00
31	Daniel Craig	1,369.00	68.00	1,427.00
32	Jean Jon	1,080.00	54.00	1,134.00
33	Jack Sparrow	1,179.00	59.00	1,238.00
34	Agar Patel	639.00	32.00	671.00
35	Jhami	3,879.00	194.00	4,073.00
36	Khusbu Patel	1,179.00	59.00	1,238.00
37	Priyad Silika	540.00	27.00	567.00

Displays the final report of order which includes the payable amount of customer.

(I) Logout from 'Admin' side



Admin presses on logout button to exit from admin-master page.

METHODOLOGY USED FOR TESTING

Testing is the process of running a system with the intention of finding errors. Testing enhances the integrity of a system by detecting deviations in design and error in the system. Testing aims at detecting error-prone areas. This helps in the prevention of errors in a system. Testing also adds value to the product by conforming to the user requirements.

The main purpose of testing is to detect errors and error-prone areas in a system. Testing must be thorough and well-planned. A partially tested system is as bad as an untested system. And the price of an untested and under-tested system is high.

The implementation is the final and important phase. It involves user-training, system testing in order to ensure successful running of the proposed system. The user tests the system and changes are made according to their

The implementation is the final and important phase. It involves user training, system testing in order to ensure successful running of the proposed system. The user tests the system and changes are made according to their needs. The testing involves the testing of the developed system using various kinds of data. While testing, errors are noted and correctness is the mode.

➤ OBJECTIVES OF TESTING

The objectives of testing are:

Testing is a process of executing a program with the intent of finding errors. A Successful test case is one that uncovers an as-yet undiscovered error.

System testing is a stage of implementation, which is aimed at ensuring that the system works accurately and efficiently as per the user, before the live operation commences.

As stated before, testing is vital to the success of a system. System testing makes a logical assumption that if all parts of the as.

➤ TESTING METHODS

System testing is the stage of implementation. This is to check whether the system works accurately and efficiently before live operations commences.

Testing is vital to the success of the system. The candidate system is subject to a variety of tests: on line response, volume, stress, recovery, security and usability tests. A series of tests are performed for the proposed system is ready for user acceptance testing.

FUTURE ENHANCEMENT OF RESTAURANT MANAGEMENT SYSTEM

Although the restaurant industry is very competitive the lifecycle changes created by modern living continue to furl steady growth. More and more people have less time, resource and ability to cook for themselves. Trends are very important and our software is well positioned for the current interest in lighter, healthier foods at moderate to low prices.

So while keep in mind the fact that there is no software that is perfect, which would also mean there is no perfect restaurant software, we put in an endless effort to improve our restaurant management software.

There are some abundant features that are not included in the project, which is mentioned below:

- The software can be used online as Windows Application Software.
- The software can include customer side which will be important enhancement.
- In future we can include the digital payment system, which includes foreign currency as well.
- In future, our restaurant software can be “multilingual” and “self translating” as well.

CONCLUSION

In our project entitled “Restaurant Management System” we have tried our best to fulfill all the requirement of restaurant. The project being simple and flexible is running successfully. The main advantage of our project is that its simplicity attracts a lot of users. It can be easily run by a novice user. Our software can be used in any.

The Restaurant Management System helps the restaurant manager to manage the restaurant more effectively and efficiently by computerizing pizza ordering and billing.

Our software will definitely prove to be successful stepping stone in replacing the outdated manual method of maintaining secure records. The work plan also includes the detailed features of the technology used in the project defining the front end and back end. The objectives and scope of the project in the present and scope of the future have been elaborated.

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