Principles of operation

Client order dishes by using SMO. They enter the dish ID, quantity. Then they confirm their input, SMO will send the ordered data to SMR. Client can cancel the ordered dishes while it is on processing.

After SMR receive the data from SMO, it sends back a confirmation to SMO.

Then it transfers that data to the server PC for sorting, billing, and management.

Then the PC use an application to sorting the order base on priority and transfer that list to the kitchen.

The list includes information about dish name and quantity then will be displayed on a screen at the kitchen. The chiefs will make the dishes base on that list.

In case a client cancel some dishes. Kitchen will be inform and host need their confirmation to actually cancel a dish.

When a dish is finished, the PC server will be notified via the SMC device in the kitchen. A waiter brings dishes to the client.

After customers finish their meal, the customer can inform the PC server to print the bill. A waiter only needs to bring that bill to the customer and collect the bill.