

VEER NARMAD SOUTH GUJARAT UNIVERSITY

**J P DAWER INSTITUTE OF INFORMATION
SCIENCE & TECHNOLOGY**
**M.Sc. (Information & Communication
Technology) Programme**



YEAR: 2023-24

**A PROJECT ON
“Restaurant Order
Management System”**

AS PARTIAL REQUIREMENT FOR

M.Sc. I.C.T. 2nd SEMESTER

Project Guide:

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Submitted By:

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**Cassowary Technology
220, Silver Point, Puna gam Road, Surat.**

Veer Narmad South Gujarat University, Surat.

Department of Information and Communication Technology

M.Sc. (Information and Communication Technology) Programme

Certificate

This is to certify that Mr./Ms. Akshita Savaliya with Exam Seat Number: 10060 and Enrolment Number: R23110018000710025 has worked on his/her project work entitled Restaurant Order Management System at Cassowary Technology as a partial fulfilment of the requirements for 2nd Semester - M.Sc. (Information and Communication Technology), during the academic Year 2023-2024.

Date : 22nd June 2024

Place : Dept of ICT, VNSGU, Surat.

Internal Project Guide
M.Sc.(I.C.T) 2nd Semester
Department of I.C.T.
Veer Narmad South
Gujarat
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Certificate

This is to certify that Mr./Ms. **Vaishnavi Shirova** with Exam Seat Number: **10062** and Enrolment Number: **R23110018000710069** has worked on his/her project work entitled **Restaurant Order Management System** at **Cassowary Technology** as a partial fulfilment of the requirements for **2nd Semester - M.Sc. (Information and Communication Technology)**, during the academic Year 2023-2024.

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Restaurant Order Management System

Acknowledgement

Accomplishment requires the effort of many people and this work is no different. As we stride towards the completion of our 2nd Semester training project, we would like to grab this opportunity to express our deep sense of gratitude towards every institution and person who knowingly or unknowingly was part of this project and contributed to its success. Also, we would like to express our heartfelt gratitude towards our internal guide **Dr. Shailesh Chaudhari** for her invaluable help, critical suggestions, and key directions throughout the course of the project. His in-depth knowledge and experience have always been a constant source of inspiration. We take rather special privilege of thanking to **Dr.P.Y. Desai** the I/C Principal of **J.P.Dawer Institute of M.Sc.(IT) & M.Sc.(ICT)**. Finally, we would like to especially thank all those who contributed directly or indirectly to the accomplishment of this project in some way or the other. Any attempt at any level cannot be satisfactorily completed without the support and guidance of our parents and friends. I would like to thank my parents who helped us a lot in gathering different information, collecting data, and guiding us from time to time in making this project, despite of their busy schedules, they gave us different ideas in making this project unique. We also Thanks to our all the professors who are always ready to give best guide. They are the person who give solution whenever needed. Thanking to all.

From

Akshita Savaliya

Vaishnavi Shiroya

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1.1 Company Profile

Name of Organization	Cassowary Technology
Name of the Guide	Jitesh Italiya
Complete Office Address	220, Silver Point Jivan Jyot Circle, Devi Darshan, Puna gam, Varachha, Surat, Gujarat 395010
Telephone Number	+91 9375784248
Email Address	info@cassowarytechnology.com
Date of joining	05/02/2024
Internship Topic	Restaurant Order Management System (Fusion Feast) (.Net Core)

1.2 Project Profile

<u>Field</u>	<u>Description</u>
Project title	Restaurant Order Management System (Fusion Feast)
Project Definition	The Restaurant Order Management System (ROMS) is an innovative solution designed to streamline the operations of a restaurant by digitizing the order-taking and payment processes.
Front end	Html, CSS, JavaScript, jQuery
Back end	C# .net
Database	SQL
IDE Used	Microsoft Visual Studio 2022
Framework Version	8
Operation System	Windows 11
Miscellaneous Tool	Canva, Flaticon, diagrams.net
Team Size	2
Developed By	Savaliya Akshita Shiroya Vaishnavi
Company Name	Cassowary Technology

1.3 System Description

In today's fast-paced world, efficiency and accuracy in service are paramount, especially in the hospitality industry. The Restaurant Order Management System (ROMS) is a cutting-edge solution designed to streamline the ordering process within a restaurant setting. This system leverages modern technology to enhance the dining experience for both customers and staff, ensuring that operations run smoothly and efficiently.

The Restaurant Order Management System is an integrated platform that digitizes the entire order-taking and payment process in a restaurant. The core components of this system include a comprehensive digital menu, waiter tablets for order taking, table management, and a payment processing module. By replacing traditional paper-based methods with a digital solution, ROMS minimizes errors, reduces wait times, and improves overall customer satisfaction.

The system includes a table booking feature that allows for the reservation and allocation of tables. This ensures that tables are optimally utilized and helps in managing the restaurant's seating capacity effectively.

Once an order is placed, it is immediately sent to the kitchen display system (KDS), where the kitchen staff can view and prepare the order. This seamless communication between the waitstaff and kitchen reduces errors and enhances the efficiency of order processing.

Upon completion of the meal, the cashier can access the order details for each table and process the payment. The system supports various payment methods, including cash, credit/debit cards, and digital wallets, making it convenient for customers.

Restaurant Order Management System provides detailed reports and analytics on orders, sales, table occupancy, and staff performance. These insights help restaurant managers make informed decisions to improve operations and profitability.

The implementation of Restaurant Order Management System represents a significant step forward in leveraging technology to meet the demands of contemporary dining environments. With its robust features and user-friendly interface, Restaurant Order Management System not only streamlines restaurant operations but also sets a new standard for excellence in the hospitality industry.

1.4 Objective of the Project

- **Digitize the Ordering Process:** Replace traditional paper-based order taking with a tablet-based digital system.
- **Enhance Order Accuracy:** Minimize errors by ensuring orders are recorded and transmitted accurately to the kitchen.
- **Streamline Table Management:** Efficiently manage table reservations and occupancy in real-time.
- **Speed Up Service:** Reduce wait times for customers by streamlining order processing and payment handling.
- **Improve Customer Experience:** Provide a seamless and efficient dining experience for customers.
- **Generate Insights:** Offer detailed reports and analytics to help manage and optimize restaurant operations.
- **Support Decision-Making:** Provide managers with valuable data to make informed operational decisions.

Tools/ Environment Used

2.1 Hardware Requirement

✓ **Development Time Hardware Requirement: -**

- Operating System used

Microsoft windows 10/11(64 bit)	
Hardware Required	
	<ul style="list-style-type: none">• Processor: i3/i5/i7 intel• RAM: 4/8 GB• SSD: 256 GB• HDD: 500 GB

✓ **Runtime Hardware Requirement: -**

- Any Device is work in which chrome is available
- Google Chrome, Internet Explorer, Mozilla Firefox
- Internet Connection

2.2 Software Requirement

✓ **Development Time Software Requirement:** -

- **Front End and Backend**

Front End:	Html, CSS, JavaScript, Bootstrap
Back End:	C# .NET
Database:	SQL
Server	DESKTOP-48PHU7Q

- **Tools**

Code Editor	Microsoft Visual Studio
Version	2022
Framework	8
Database Editor	Microsoft SQL Server 2022
Version	16.0.1000.6

✓ **Runtime Software Requirement:** -

- Any Device is work in which chrome is available
- Google Chrome, Internet Explorer, Mozilla Firefox
- Internet Connection

2.3 Technology Used

- **HTML**
- **C# .NET**
- **Microsoft SQL Server**
- **CSS**
- **Bootstrap**
- **jQuery**
- **JavaScript**

3. Existing System

3.1 Manual Process

- Current system is manual.

Waiters take customers' orders by writing them down on paper order pads. Waiters verbally confirm the order with the customers to ensure accuracy. Waiters deliver the handwritten orders to the kitchen, usually through a service window or by handing them directly to kitchen staff.

Kitchen staff read the handwritten orders and prepare the dishes accordingly. Orders are managed based on the sequence they are received, often using a visible queue system like a rack or a line of tickets.

Once the dishes are ready, the kitchen staff places them in a designated pickup area. Waiters pick up the prepared dishes and serve them to the correct tables. Reservations and table assignments are managed using a physical reservation book or a printed seating chart. Hosts/hostesses seat walk-in customers based on table availability, updating the seating chart manually.

Waiters or cashiers manually calculate the bill based on the orders taken and prepare a printed or handwritten invoice. Customers pay by cash or card, and the transaction is recorded manually in a cash register or ledger. Customers are provided with a handwritten or printed receipt.

At the end of the day, the restaurant staff manually reconcile the orders, payments, and cash register totals. Inventory levels are checked manually to prepare for the next day's operations. Sales, orders, and inventory data are recorded manually in logbooks or spreadsheets. Managers compile and analyze data manually to make informed decisions about staffing, inventory, and menu adjustments.

3.2 Drawback/ Limitation of Current/ Existing System

- Handwritten orders can be misread or misplaced, leading to incorrect dishes being prepared.
- Manual calculation of bills increases the risk of arithmetic errors, potentially leading to customer disputes.
- Manual bill preparation and processing payments can slow down the checkout process, especially during busy times.
- Lack of real-time updates on order status and table availability can lead to confusion among staff.
- Generating reports and analyzing data manually is labor-intensive and time-consuming, leading to delays in decision-making.
- Limited ability to analyze data effectively can hinder the ability to identify trends and make informed business decisions.
- Manual reservation logs can lead to overbooking or double-booking tables.
- Difficulty in tracking table occupancy in real-time can result in inefficient use of available seating.
- Physical records are more vulnerable to theft or unauthorized access compared to digital records secured with encryption and access controls.

4. Proposed System

4.1 Scope

- Show and update the restaurant menu on waiter tablets.
- Take and enter customer orders directly at the table using tablets.
- Send orders automatically to the kitchen display system (KDS) in real-time.
- Manage table reservations and current occupancy efficiently.
- Handle payments with multiple methods (cash, cards, digital wallets).
- Generate detailed sales, order, and performance reports.
- Manage user roles and permissions for staff.
- Design the system to scale for different restaurant sizes and types.

4.2 Project Modules

- ✓ There are three types of users in our application:

- Admin
- Manager
- Waiter
- Cashier

1. Admin:

- Registration & Login
- Manage User Roles
- Manage Restaurant Branches
- Manage Employees
- Manage Restaurant Tables
- Manage Restaurant Menu Items and as well as Category
- See All Tables Orders
- See All Sales Report and Stock Report
- Manage Their Profile
- Logout

2. Manager:

- Registration & Login
- Manage Restaurant Tables
- Manage Restaurant Menu Items and as well as Category
- See All Tables Orders
- Manage Profile
- Logout

3. Waiter:

- Registration & Login
- Manage Profile
- View Menu Items
- Take Orders
- Update Items in Order
- Return the Order Item
- Logout

4. Cashier:

- Registration & Login
- Manage Profile
- See Order Summary
- Add Discount according Offers
- Receive the Payment of Order
- Logout

4.3 Advantages of Proposed System

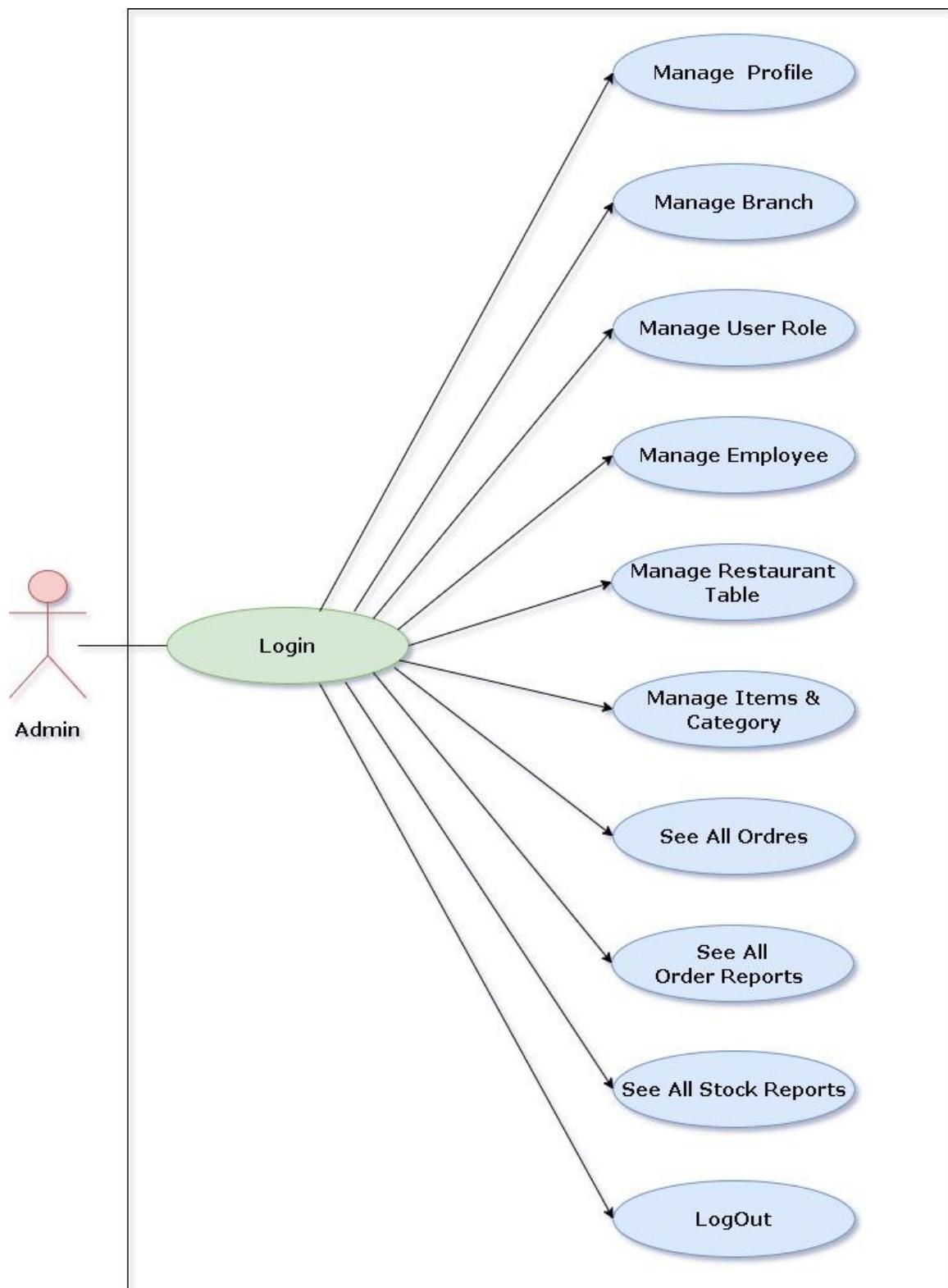
- **Improved Accuracy:** Digital order entry reduces the chances of errors that commonly occur with handwritten orders.
- **Enhanced Efficiency:** Streamlining the order and payment process reduces wait times and enhances the dining experience.
- **Better Resource Management:** Real-time table management and order tracking allow for better allocation of resources and staff.
- **Increased Customer Satisfaction:** Faster service and accurate order processing lead to a more satisfying dining experience for customers.
- **Data-Driven Decisions:** Access to comprehensive reports and analytics aids in making strategic decisions to optimize restaurant operations.

The Restaurant Order Management System is a transformative solution that modernizes the traditional restaurant operations. By integrating digital technology into the order-taking and payment processes, ROMS enhances efficiency, accuracy, and customer satisfaction. This system is a vital tool for any restaurant looking to improve its service quality and operational efficiency, positioning itself for success in a competitive market.

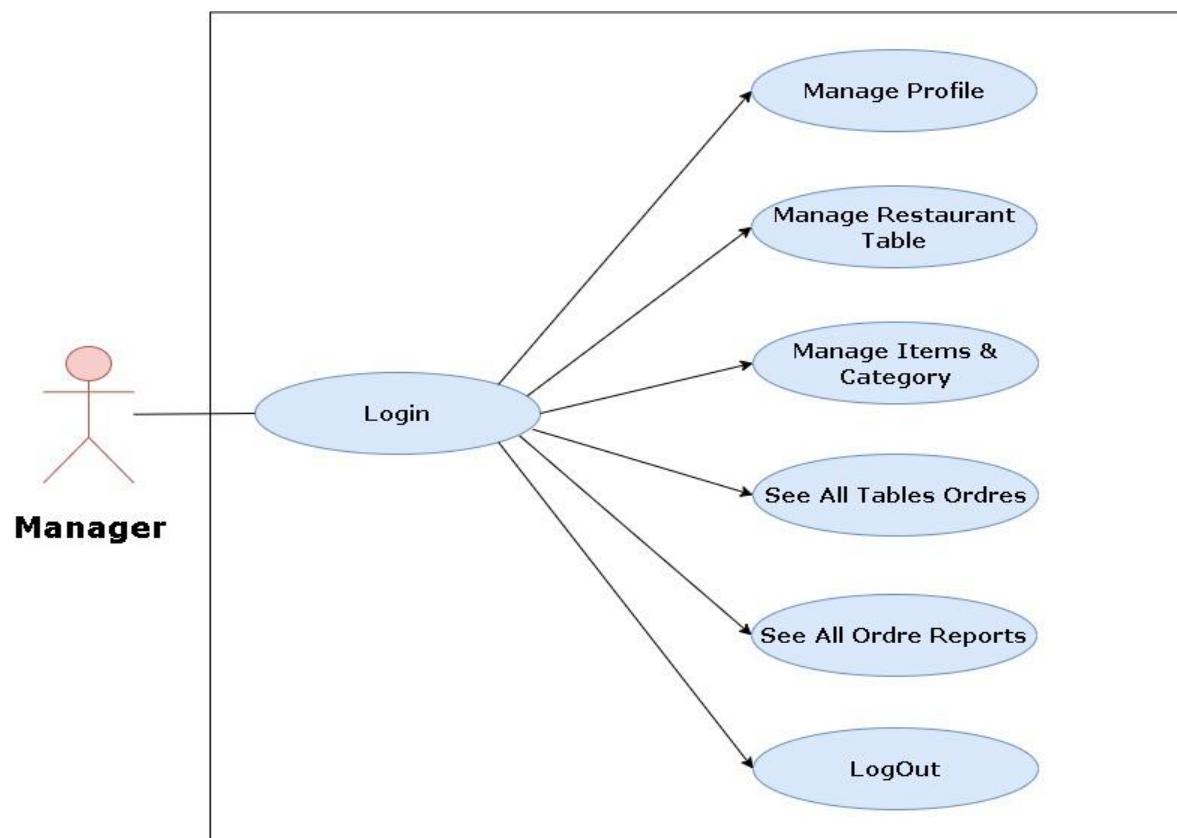
5.1 UML for Restaurant Order Management System

5.1.1 Use Case Diagram

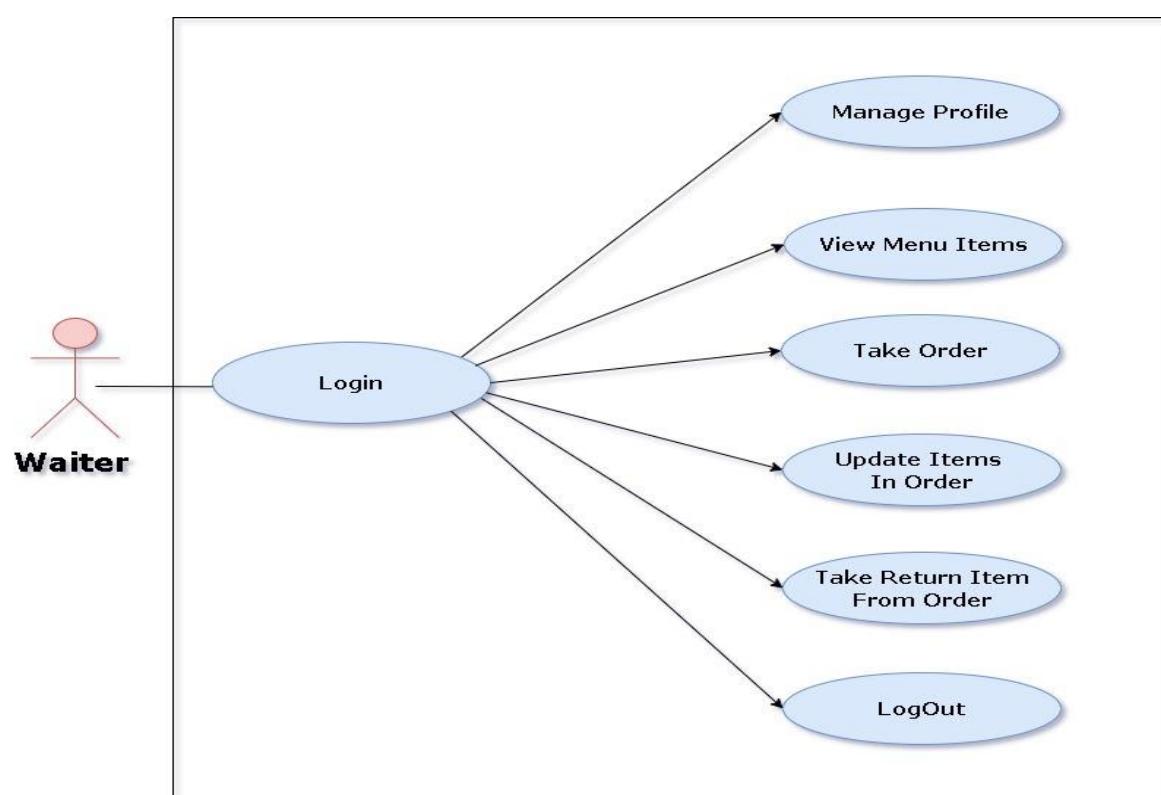
1. Admin (Owner):-



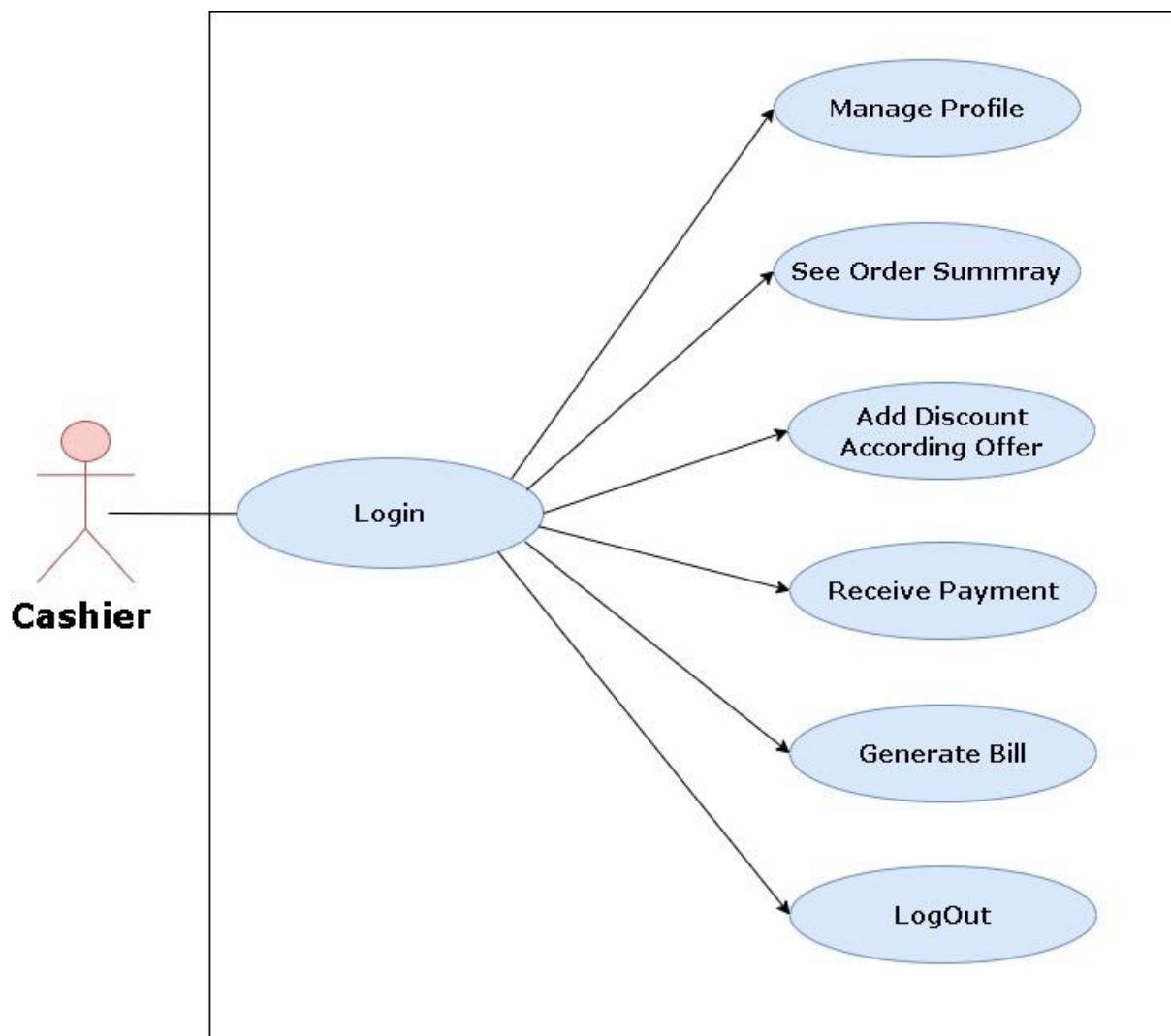
2. Manager:-



3. Waiter :-

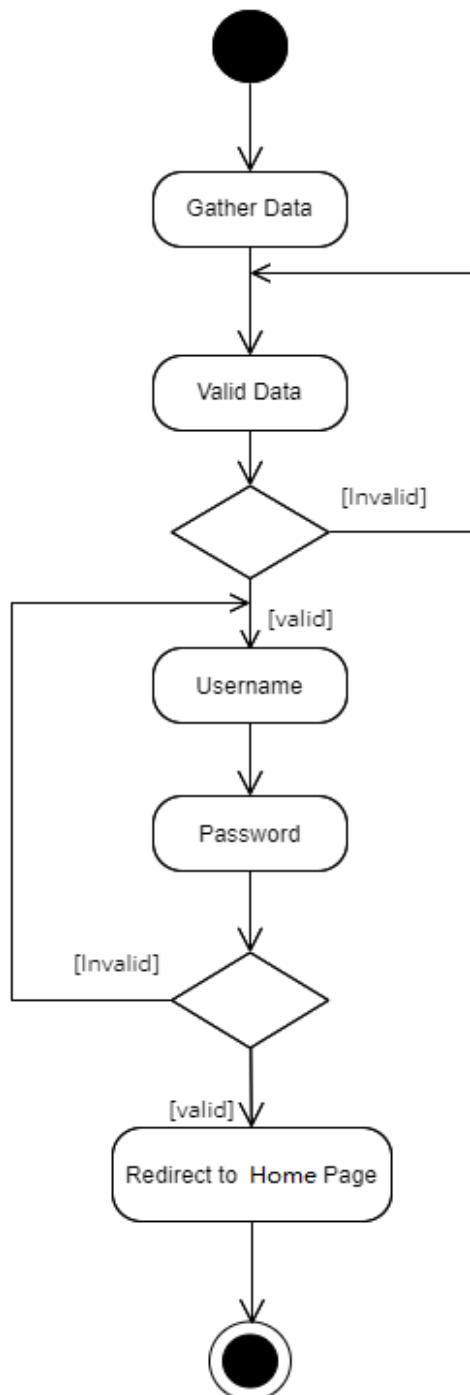


4. Casier :-

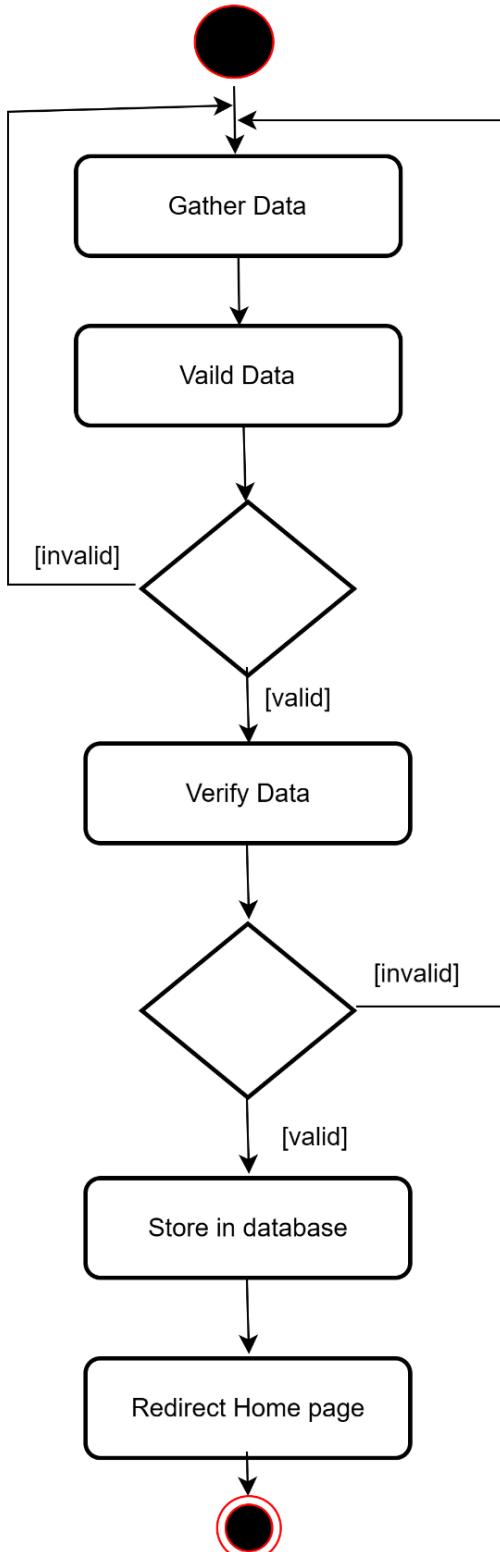


5.1.2 Activity Diagram

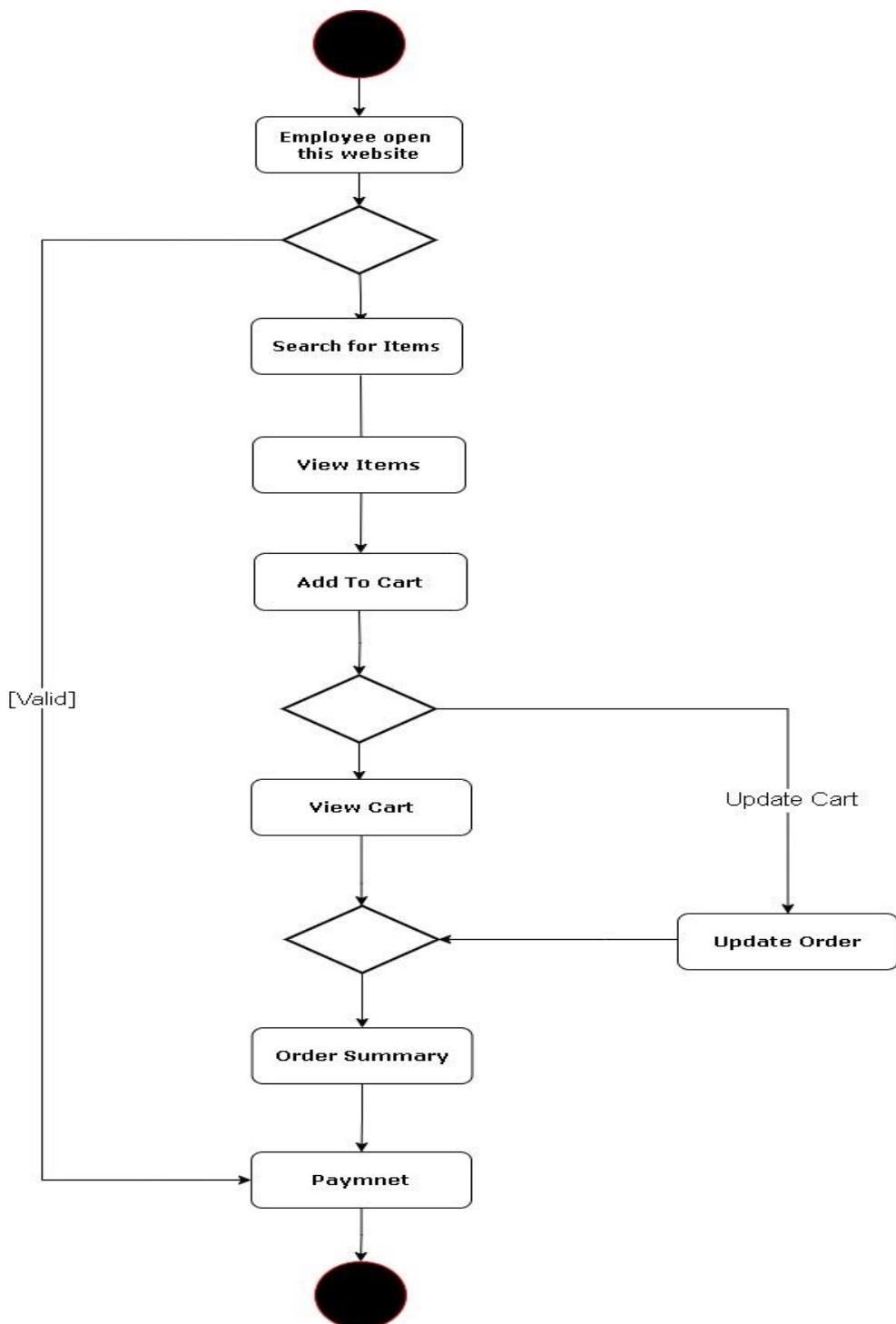
➤ Activity Diagram for Login



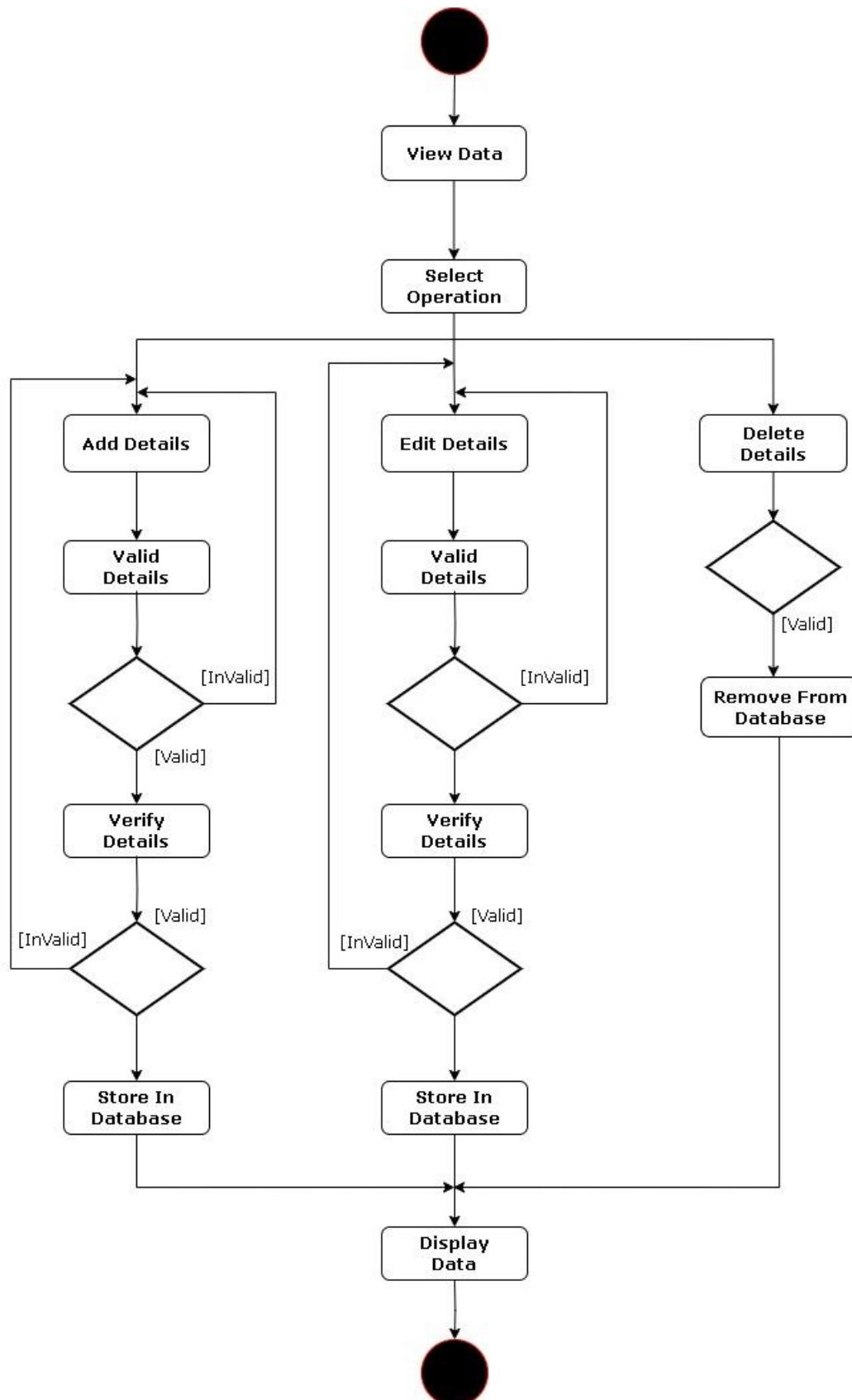
➤ Activity Diagram for Add Employee (Admin, Waiter, Manager, Cashier)



➤ Activity Diagram for Take Orders:-

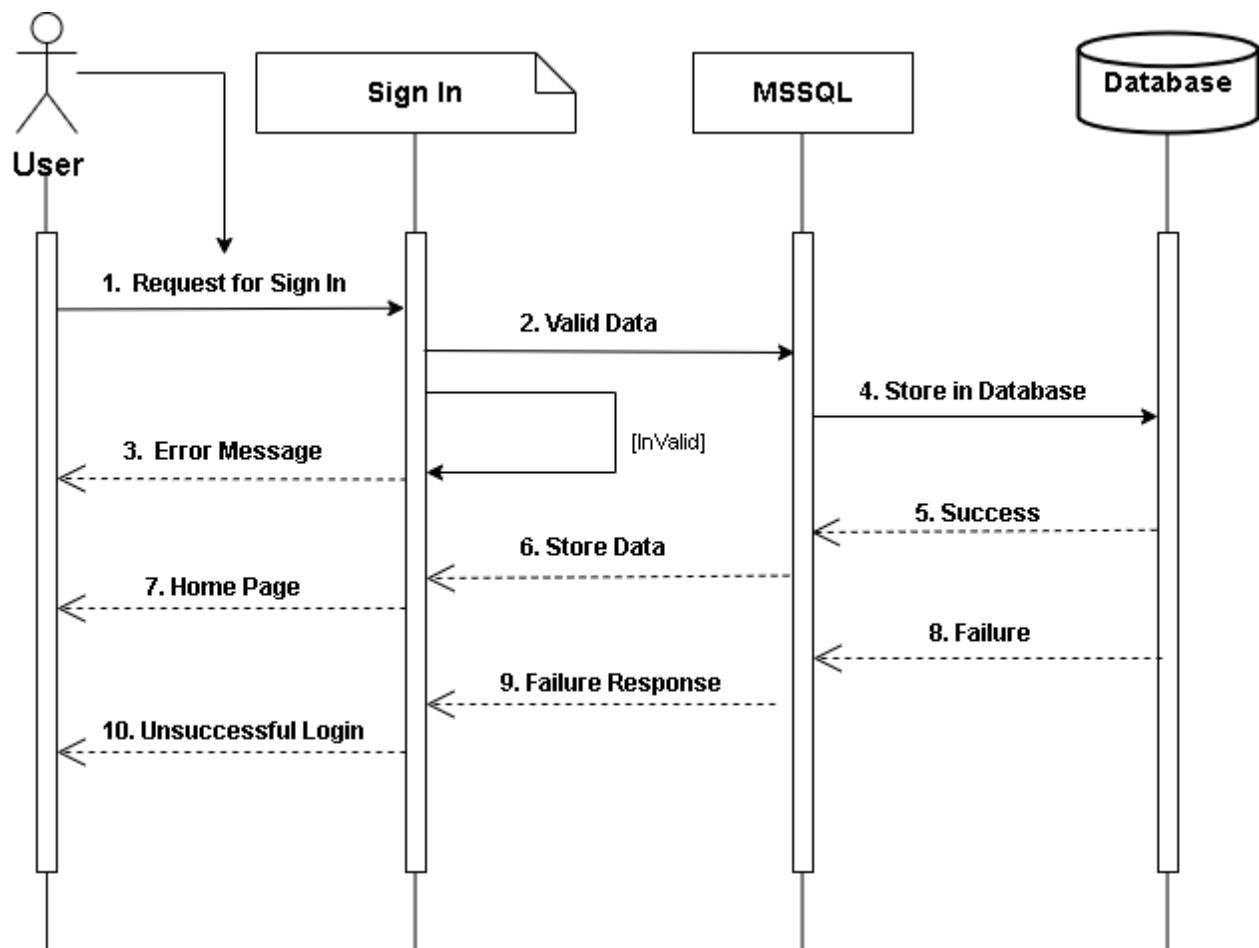


➤ Activity Diagram for Manage All Details

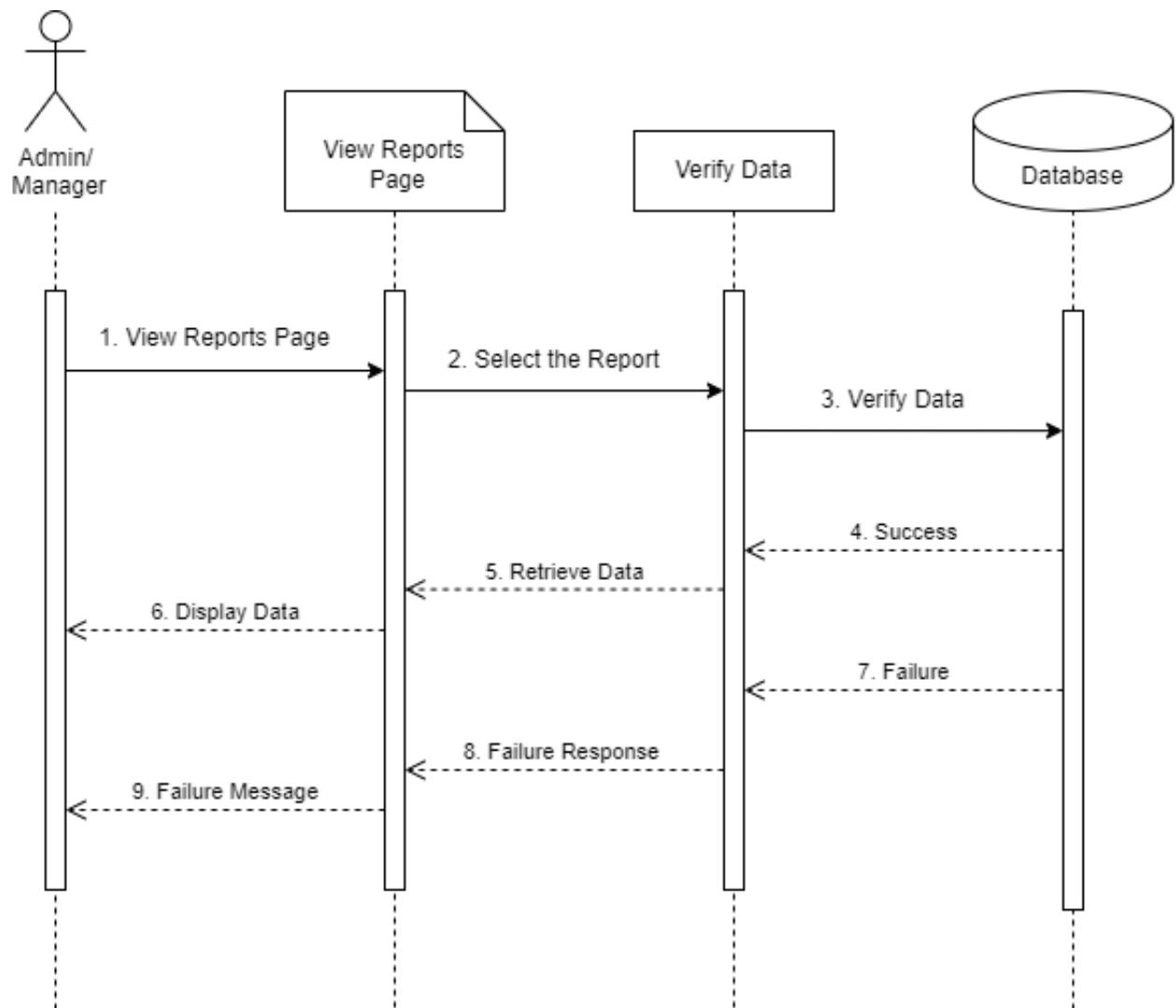


5.1.3 Sequence Diagram

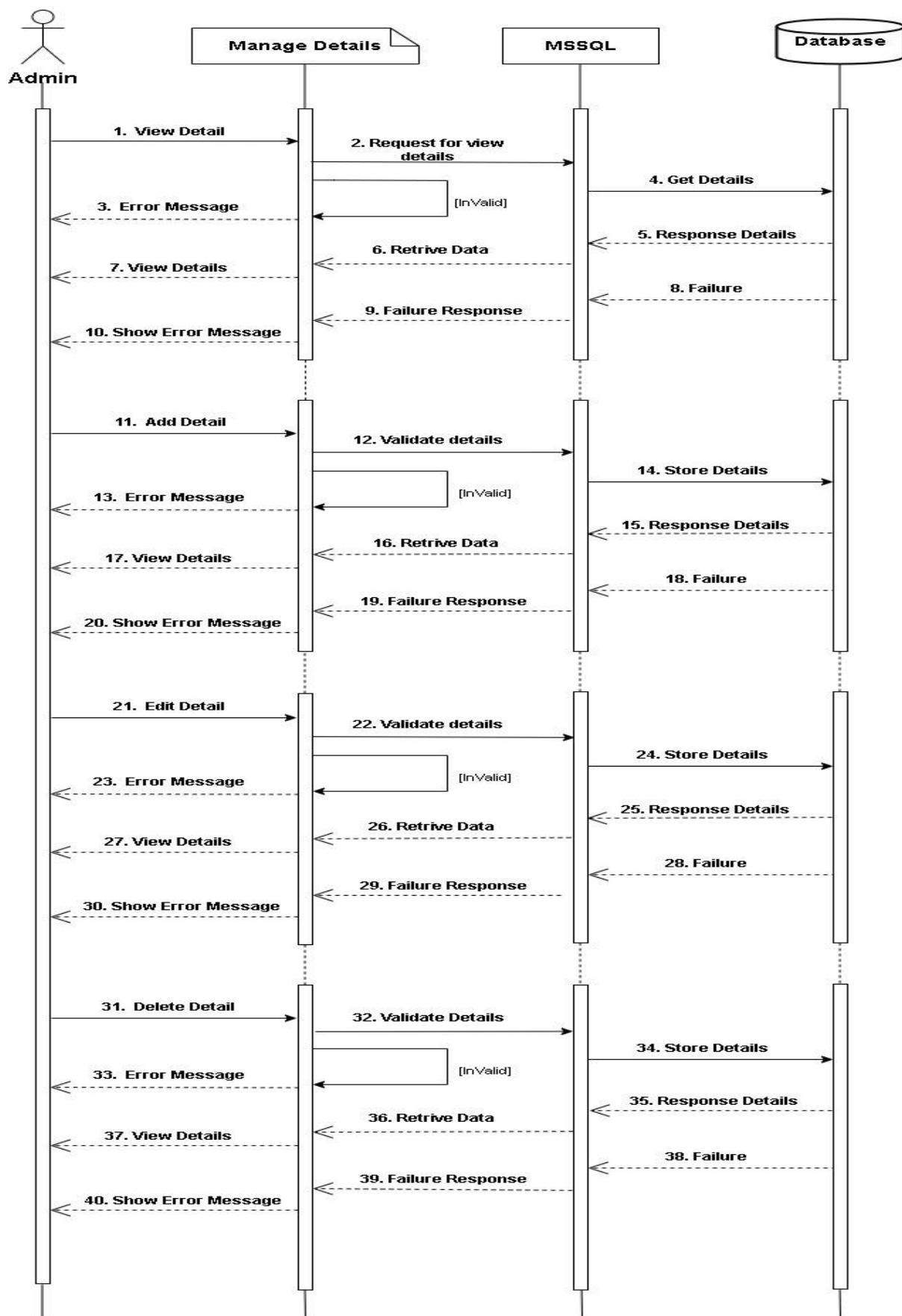
➤ Sequence Diagram for Login (Admin, Waiter, Manager, Cashier)



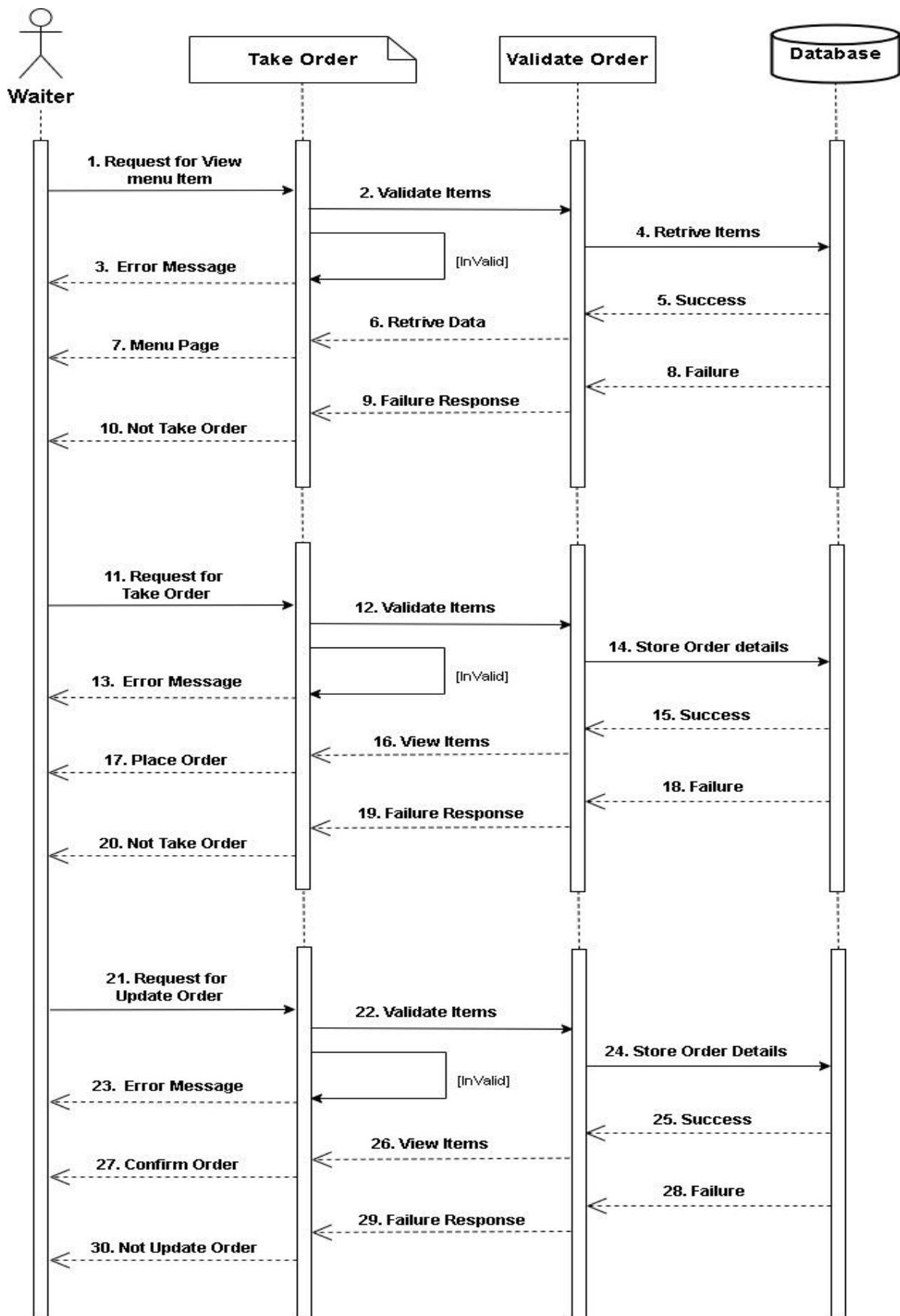
➤ Sequence Diagram for View All Report



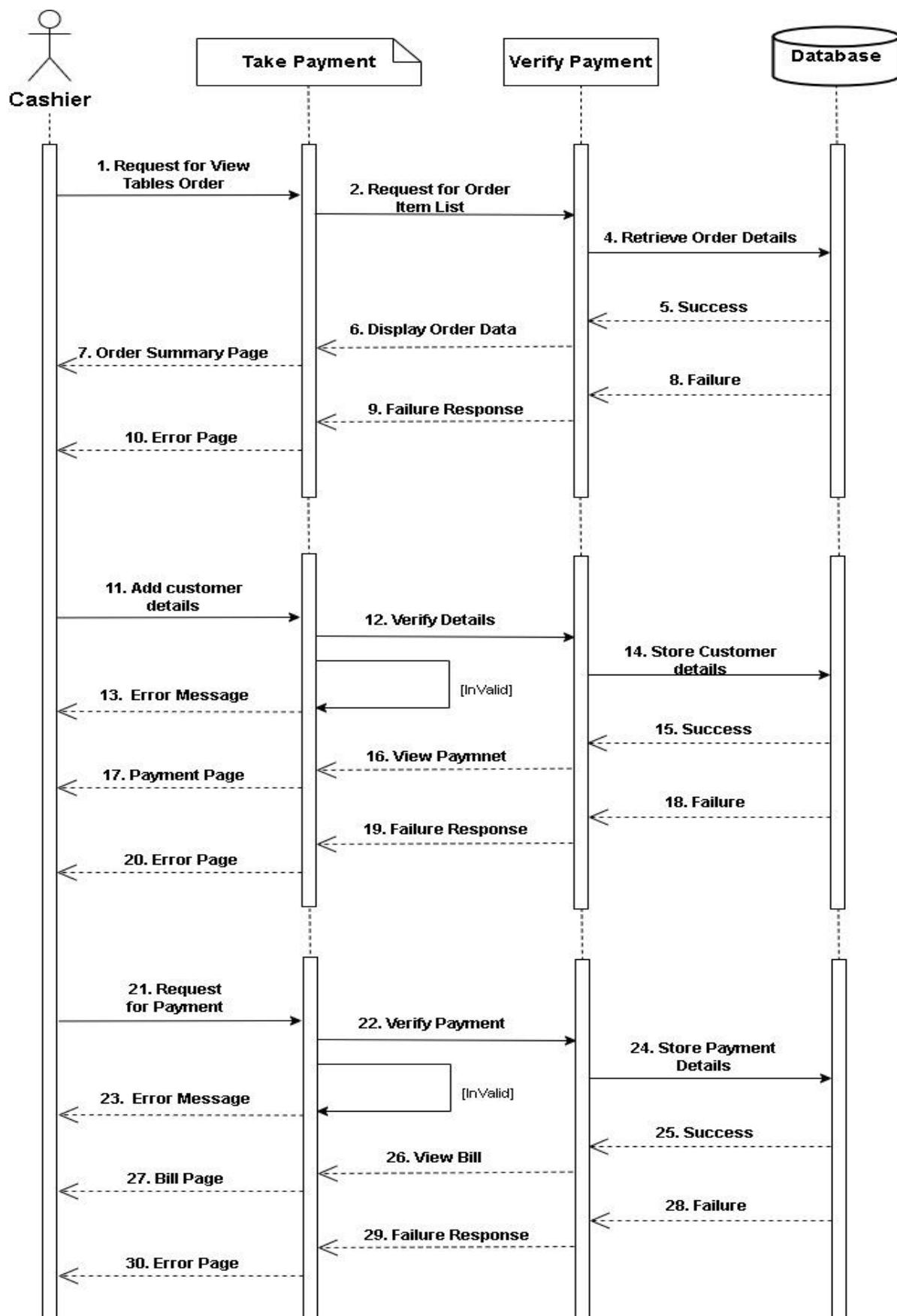
➤ Sequence Diagram for Manage All Details



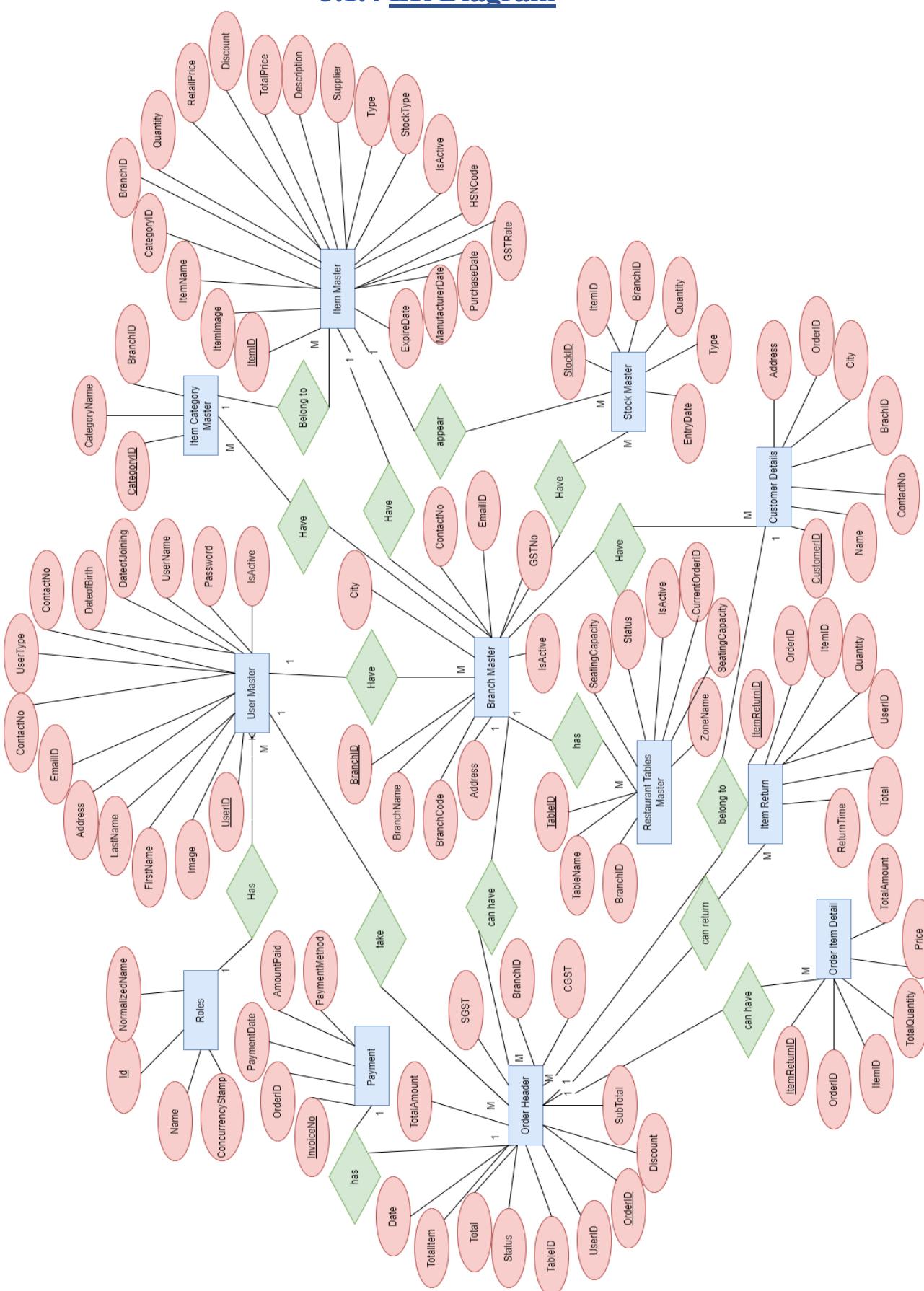
➤ Sequence Diagram for Take Orders



➤ Sequence Diagram for Payment of Orders



5.1.4 ER Diagram



5.2 Table Relationship Diagram



5.3 Database Design

- AspNetRoleClaims:-

	Name	Data Type	Allow Nulls	Default
10	Id	int	<input type="checkbox"/>	
	RoleId	nvarchar(450)	<input type="checkbox"/>	(N'')
	ClaimType	nvarchar(MAX)	<input checked="" type="checkbox"/>	
	ClaimValue	nvarchar(MAX)	<input checked="" type="checkbox"/>	
			<input type="checkbox"/>	

- AspNetRoles:-

	Name	Data Type	Allow Nulls	Default
10	Id	nvarchar(450)	<input type="checkbox"/>	
	Name	nvarchar(256)	<input checked="" type="checkbox"/>	
	NormalizedName	nvarchar(256)	<input checked="" type="checkbox"/>	
	ConcurrencyStamp	nvarchar(MAX)	<input checked="" type="checkbox"/>	
			<input type="checkbox"/>	

- AspNetUserClaims:-

	Name	Data Type	Allow Nulls	Default
10	Id	int	<input type="checkbox"/>	
	UserId	nvarchar(450)	<input type="checkbox"/>	(N'')
	ClaimType	nvarchar(MAX)	<input checked="" type="checkbox"/>	
	ClaimValue	nvarchar(MAX)	<input checked="" type="checkbox"/>	
			<input type="checkbox"/>	

- AspNetUserLogins:-

	Name	Data Type	Allow Nulls	Default
10	LoginProvider	nvarchar(128)	<input type="checkbox"/>	
10	ProviderKey	nvarchar(128)	<input type="checkbox"/>	
	ProviderDisplayName	nvarchar(MAX)	<input checked="" type="checkbox"/>	
	UserId	nvarchar(450)	<input type="checkbox"/>	(N'')
			<input type="checkbox"/>	

- AspNetUserRoles:-

	Name	Data Type	Allow Nulls	Default
10	UserId	nvarchar(450)	<input type="checkbox"/>	(N'')
10	RoleId	nvarchar(450)	<input type="checkbox"/>	(N'')
			<input type="checkbox"/>	

- AspNetUsers:-

	Name	Data Type	Allow Nulls	Default
10	Id	nvarchar(450)	<input type="checkbox"/>	
	Image	nvarchar(MAX)	<input checked="" type="checkbox"/>	
	FirstName	nvarchar(MAX)	<input checked="" type="checkbox"/>	
	LastName	nvarchar(MAX)	<input checked="" type="checkbox"/>	
	Address	nvarchar(MAX)	<input checked="" type="checkbox"/>	
	DateOfBirth	datetime2(7)	<input checked="" type="checkbox"/>	
	DateofJoining	datetime2(7)	<input checked="" type="checkbox"/>	
	IsActive	bit	<input checked="" type="checkbox"/>	
	UserType	nvarchar(MAX)	<input checked="" type="checkbox"/>	
	Designation	nvarchar(MAX)	<input checked="" type="checkbox"/>	
	BranchId	int	<input checked="" type="checkbox"/>	
	UserName	nvarchar(256)	<input checked="" type="checkbox"/>	
	NormalizedUserName	nvarchar(256)	<input checked="" type="checkbox"/>	
	Email	nvarchar(256)	<input checked="" type="checkbox"/>	
	NormalizedEmail	nvarchar(256)	<input checked="" type="checkbox"/>	
	EmailConfirmed	bit	<input type="checkbox"/>	
	PasswordHash	nvarchar(MAX)	<input checked="" type="checkbox"/>	
	SecurityStamp	nvarchar(MAX)	<input checked="" type="checkbox"/>	
	ConcurrencyStamp	nvarchar(MAX)	<input checked="" type="checkbox"/>	
	PhoneNumber	nvarchar(MAX)	<input checked="" type="checkbox"/>	
	PhoneNumberConfirmed	bit	<input type="checkbox"/>	
	TwoFactorEnabled	bit	<input type="checkbox"/>	
	LockoutEnd	datetimeoffset(7)	<input checked="" type="checkbox"/>	
	LockoutEnabled	bit	<input type="checkbox"/>	
	AccessFailedCount	int	<input type="checkbox"/>	
			<input type="checkbox"/>	

- AspNetUserTokens:-

	Name	Data Type	Allow Nulls	Default
•	UserId	nvarchar(450)	<input type="checkbox"/>	(N'')
•	LoginProvider	nvarchar(128)	<input type="checkbox"/>	
•	Name	nvarchar(128)	<input type="checkbox"/>	
	Value	nvarchar(MAX)	<input checked="" type="checkbox"/>	
			<input type="checkbox"/>	

- Tbl Branch Master:-

	Name	Data Type	Allow Nulls	Default
•	BranchID	int	<input type="checkbox"/>	
	BranchName	varchar(200)	<input checked="" type="checkbox"/>	
	BranchCode	varchar(100)	<input checked="" type="checkbox"/>	
	Address	varchar(2000)	<input checked="" type="checkbox"/>	
	City	varchar(100)	<input checked="" type="checkbox"/>	
	ContactNo	varchar(100)	<input checked="" type="checkbox"/>	
	EmailID	varchar(100)	<input checked="" type="checkbox"/>	
	GSTNo	varchar(100)	<input checked="" type="checkbox"/>	
	IsActive	bit	<input checked="" type="checkbox"/>	
			<input type="checkbox"/>	

- Tbl Customer Detail:-

	Name	Data Type	Allow Nulls	Default
•	CustomerID	int	<input type="checkbox"/>	
	Name	varchar(100)	<input checked="" type="checkbox"/>	
	ContactNo	varchar(100)	<input checked="" type="checkbox"/>	
	BrachID	int	<input checked="" type="checkbox"/>	
	City	varchar(100)	<input checked="" type="checkbox"/>	
	OrderID	int	<input checked="" type="checkbox"/>	
			<input type="checkbox"/>	

- **Tbl General Master:-**

	Name	Data Type	Allow Nulls	Default
10	Id	int	<input type="checkbox"/>	
	CodeType	varchar(100)	<input type="checkbox"/>	
	CodeID	int	<input type="checkbox"/>	
	CodeDescription	varchar(100)	<input type="checkbox"/>	
	EntryDate	date	<input checked="" type="checkbox"/>	
	EnterBy	varchar(100)	<input checked="" type="checkbox"/>	
	LastModificationBy	varchar(100)	<input checked="" type="checkbox"/>	
	LastModificationDate	date	<input checked="" type="checkbox"/>	
			<input type="checkbox"/>	

- **Tbl Item Category Master:-**

	Name	Data Type	Allow Nulls	Default
10	CategoryID	int	<input type="checkbox"/>	
	CategoryName	varchar(100)	<input checked="" type="checkbox"/>	
	BranchID	int	<input checked="" type="checkbox"/>	
			<input type="checkbox"/>	

- **Tbl Item Return:-**

	Name	Data Type	Allow Nulls	Default
10	ItemReturnID	int	<input type="checkbox"/>	
	OrderID	int	<input checked="" type="checkbox"/>	
	ItemID	int	<input checked="" type="checkbox"/>	
	Quantity	int	<input checked="" type="checkbox"/>	
	UserID	int	<input checked="" type="checkbox"/>	
	ReturnTime	datetime	<input checked="" type="checkbox"/>	
	Total	float	<input checked="" type="checkbox"/>	
			<input type="checkbox"/>	

- **Tbl Item Master:-**

	Name	Data Type	Allow Nulls	Default
»	ItemID	int	<input type="checkbox"/>	
	ItemImage	varchar(100)	<input checked="" type="checkbox"/>	
	ItemName	varchar(100)	<input checked="" type="checkbox"/>	
	CategoryID	int	<input checked="" type="checkbox"/>	
	BranchID	int	<input checked="" type="checkbox"/>	
	Quantity	int	<input checked="" type="checkbox"/>	
	RetailPrice	float	<input checked="" type="checkbox"/>	
	Discount	int	<input checked="" type="checkbox"/>	
	TotalPrice	float	<input checked="" type="checkbox"/>	
	Description	varchar(1000)	<input checked="" type="checkbox"/>	
	Supplier	varchar(100)	<input checked="" type="checkbox"/>	
	Type	varchar(100)	<input checked="" type="checkbox"/>	
	StockType	varchar(100)	<input checked="" type="checkbox"/>	
	IsActive	bit	<input checked="" type="checkbox"/>	
	HSNCode	int	<input checked="" type="checkbox"/>	
	GSTRate	int	<input checked="" type="checkbox"/>	
	PurchaseDate	date	<input checked="" type="checkbox"/>	
	ManufacturerDate	date	<input checked="" type="checkbox"/>	
	ExpireDate	date	<input checked="" type="checkbox"/>	
			<input type="checkbox"/>	

- **Tbl Order Item Detail:-**

	Name	Data Type	Allow Nulls	Default
»	OrderItemID	int	<input type="checkbox"/>	
	OrderID	int	<input checked="" type="checkbox"/>	
	ItemID	int	<input checked="" type="checkbox"/>	
	TotalQuantity	int	<input checked="" type="checkbox"/>	
	Price	float	<input checked="" type="checkbox"/>	
	TotalAmount	float	<input checked="" type="checkbox"/>	
			<input type="checkbox"/>	

- **Tbl Order Header:-**

	Name	Data Type	Allow Nulls	Default
1	OrderID	int	<input type="checkbox"/>	
	Date	date	<input checked="" type="checkbox"/>	
	TotalItem	int	<input checked="" type="checkbox"/>	
	Total	float	<input checked="" type="checkbox"/>	
	Status	varchar(100)	<input checked="" type="checkbox"/>	
	TableID	int	<input checked="" type="checkbox"/>	
	UserID	int	<input checked="" type="checkbox"/>	
	Discount	float	<input checked="" type="checkbox"/>	
	SubTotal	float	<input checked="" type="checkbox"/>	
	CGST	float	<input checked="" type="checkbox"/>	
	SGST	float	<input checked="" type="checkbox"/>	
	TotalAmount	float	<input checked="" type="checkbox"/>	
	BranchID	int	<input checked="" type="checkbox"/>	
			<input type="checkbox"/>	

- **Tbl Payment:-**

	Name	Data Type	Allow Nulls	Default
1	InvoiceNo	varchar(50)	<input type="checkbox"/>	
	OrderID	int	<input checked="" type="checkbox"/>	
	PaymentDate	datetime	<input checked="" type="checkbox"/>	
	AmountPaid	float	<input checked="" type="checkbox"/>	
	PaymentMethod	varchar(100)	<input checked="" type="checkbox"/>	
			<input type="checkbox"/>	

- **Tbl Stock:-**

	Name	Data Type	Allow Nulls	Default
1	StockID	int	<input type="checkbox"/>	
	ItemID	int	<input checked="" type="checkbox"/>	
	BranchID	int	<input checked="" type="checkbox"/>	
	Quantity	int	<input checked="" type="checkbox"/>	
	Type	varchar(100)	<input checked="" type="checkbox"/>	
	EntryDate	datetime	<input checked="" type="checkbox"/>	
			<input type="checkbox"/>	

- **Tbl Restaurant Tables Master:-**

	Name	Data Type	Allow Nulls	Default
»	TableID	int	<input type="checkbox"/>	
	TableName	varchar(100)	<input checked="" type="checkbox"/>	
	BranchID	int	<input checked="" type="checkbox"/>	
	SeatingCapacity	int	<input checked="" type="checkbox"/>	
	Status	varchar(100)	<input checked="" type="checkbox"/>	
	IsActive	bit	<input checked="" type="checkbox"/>	
	ZoneName	varchar(100)	<input checked="" type="checkbox"/>	
	Color	varchar(100)	<input checked="" type="checkbox"/>	
	CurrentOrderID	int	<input checked="" type="checkbox"/>	
			<input type="checkbox"/>	

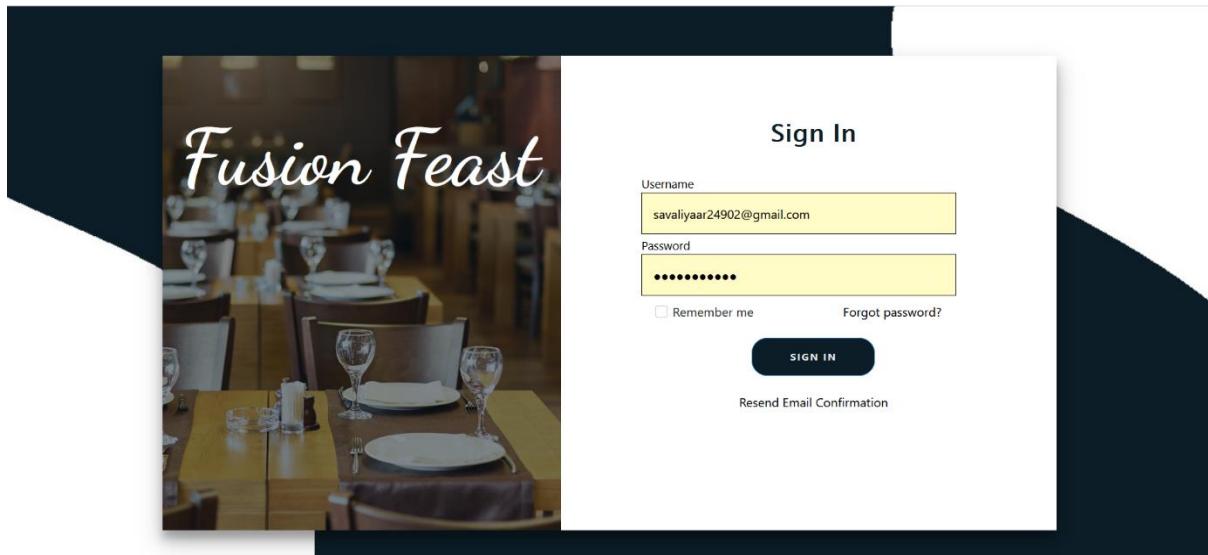
- **Tbl User Master:-**

	Name	Data Type	Allow Nulls	Default
»	UserID	int	<input type="checkbox"/>	
	Image	varchar(2000)	<input checked="" type="checkbox"/>	
	FirstName	varchar(100)	<input checked="" type="checkbox"/>	
	LastName	varchar(100)	<input checked="" type="checkbox"/>	
	Address	varchar(2000)	<input checked="" type="checkbox"/>	
	EmailID	varchar(100)	<input checked="" type="checkbox"/>	
	ContactNo	varchar(100)	<input checked="" type="checkbox"/>	
	DateofBirth	date	<input checked="" type="checkbox"/>	
	DateofJoining	date	<input checked="" type="checkbox"/>	
	UserName	varchar(100)	<input checked="" type="checkbox"/>	
	Password	varchar(2000)	<input checked="" type="checkbox"/>	
	IsActive	bit	<input checked="" type="checkbox"/>	
	UserType	varchar(100)	<input checked="" type="checkbox"/>	
	Designation	varchar(100)	<input checked="" type="checkbox"/>	
	BranchID	int	<input checked="" type="checkbox"/>	
			<input type="checkbox"/>	

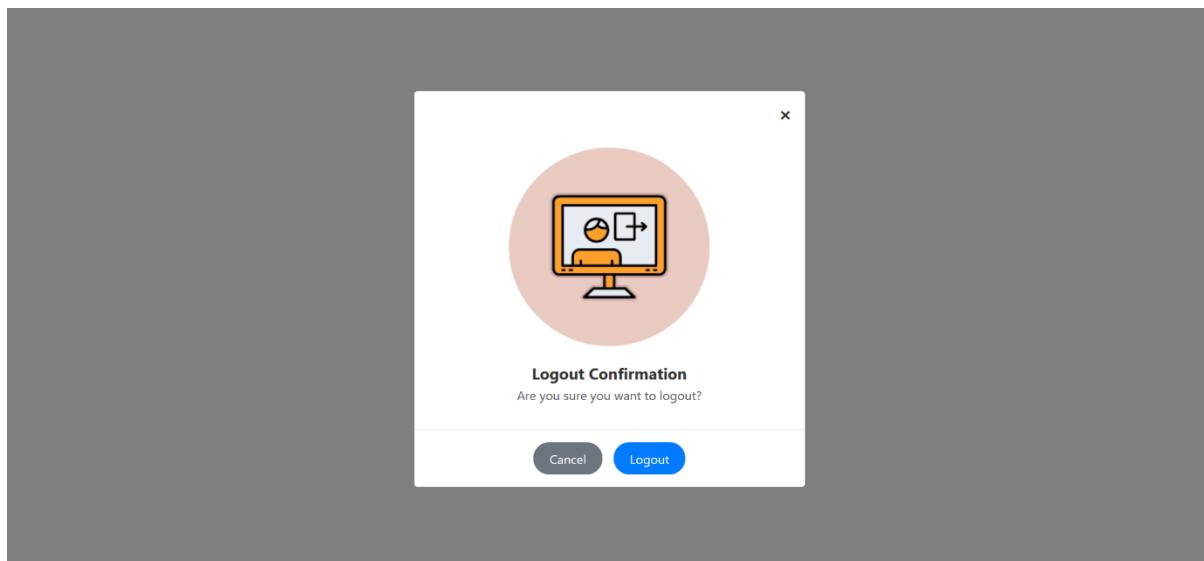
6. Design Report

6.1 System Design

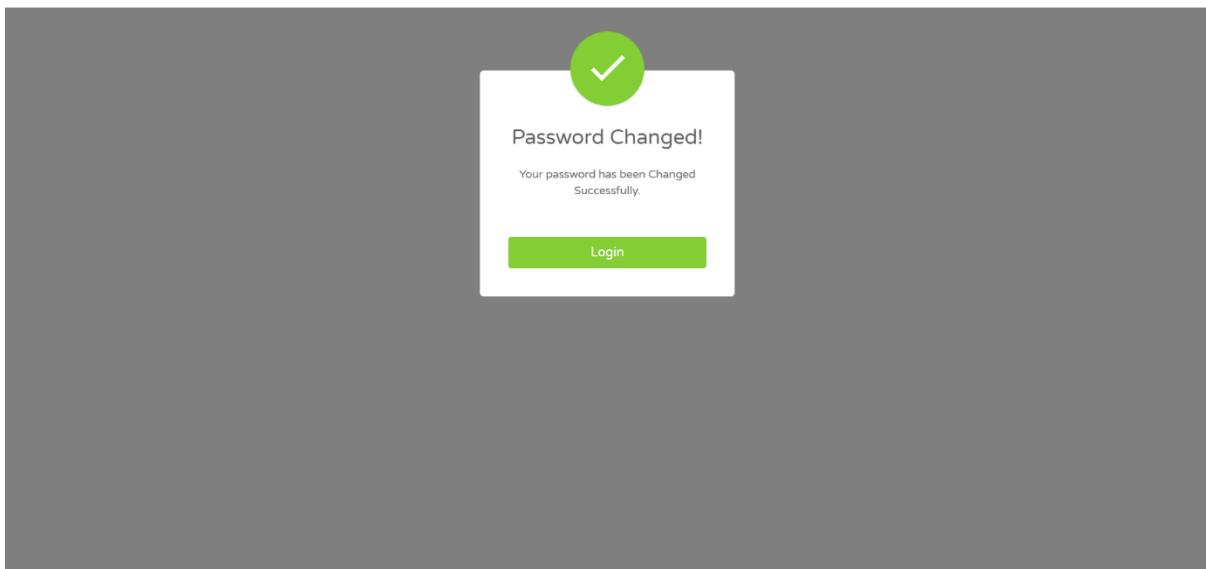
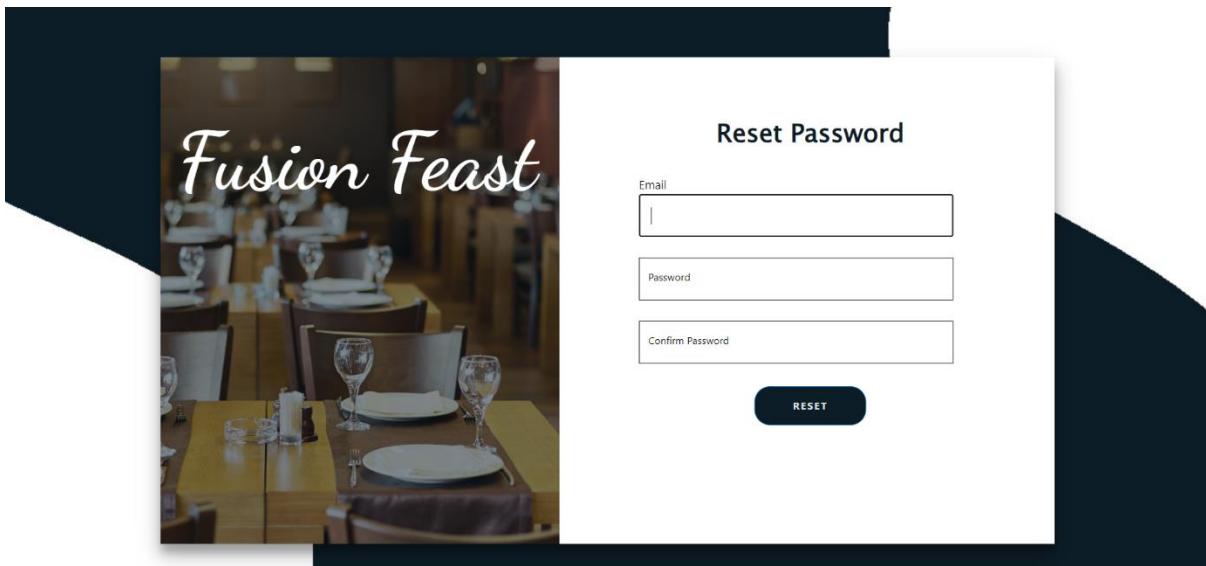
- Login:-



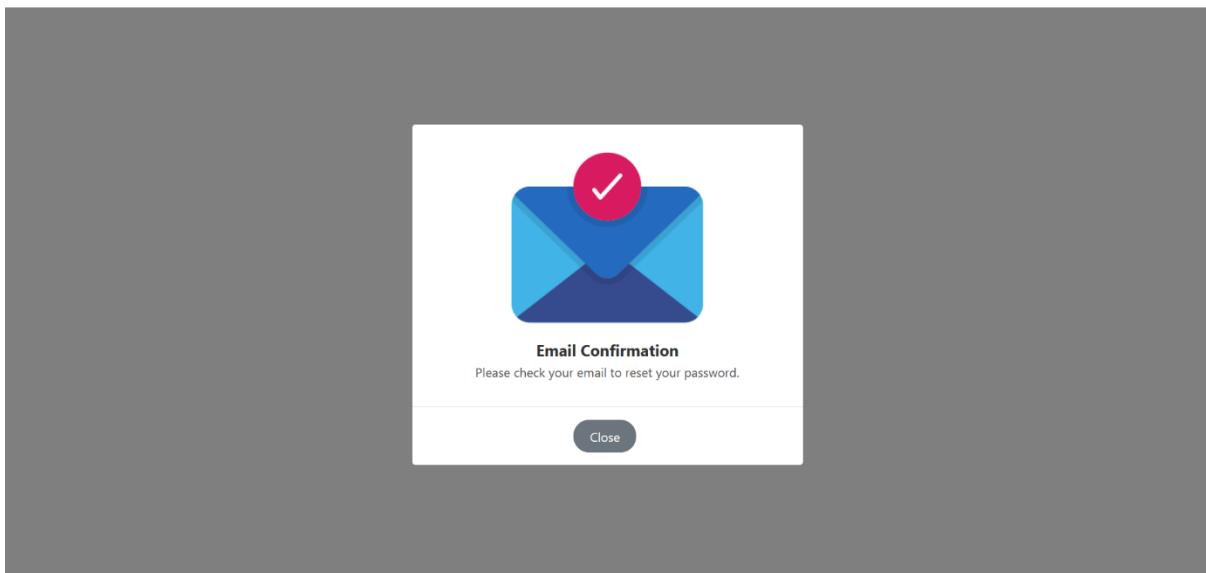
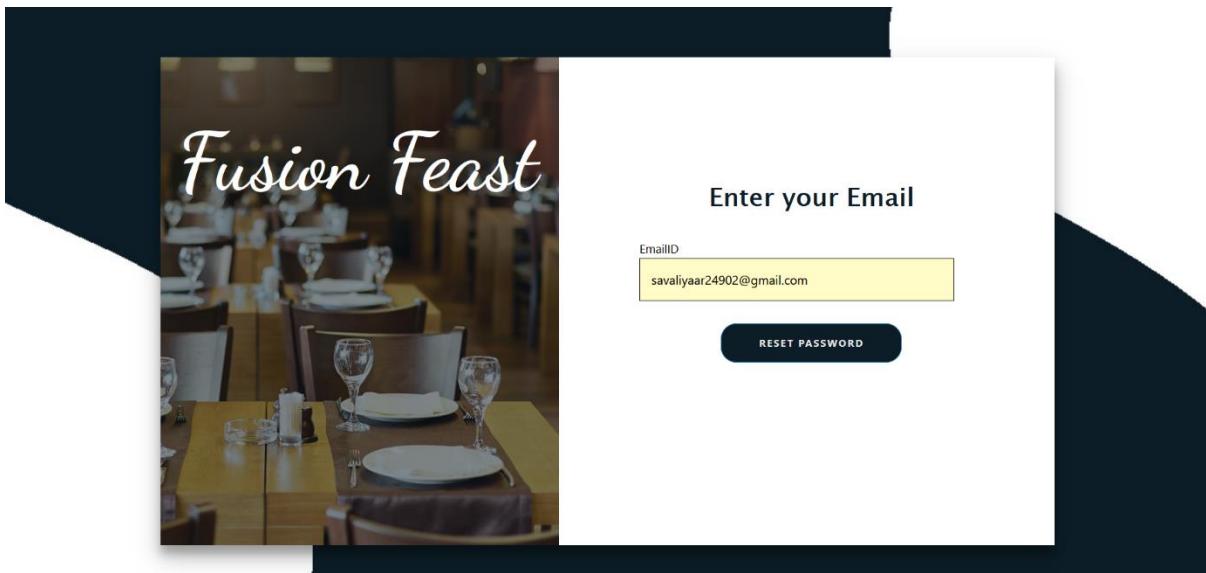
- Logout :-



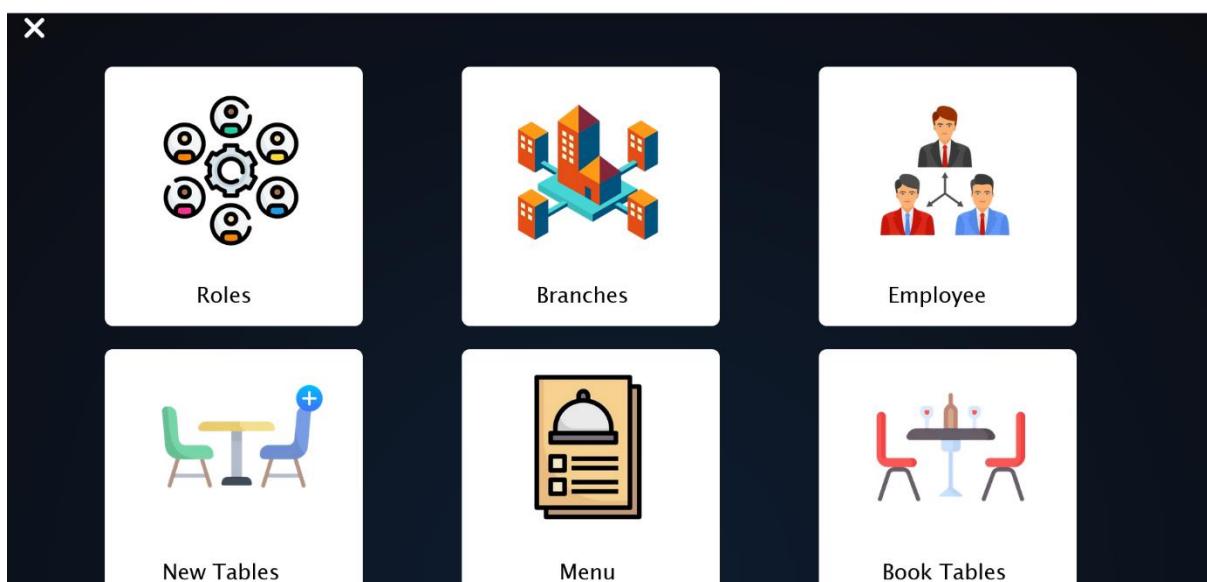
- Reset Password:-



- Forget Password:-



- Home Page:-



- **Profile Page :-**

Profile

Profile Details

Username: savaliyaar24902@gmail.com

User Image: Savaliya (Profile picture)

First Name: Akshita

Last Name: Savaliya

Profile Image: Browse... No file selected.

Phone number: 9824474856

Address: J-204, Navkar Avenue, Pasodra Patiya, Navagam, Kamrej, Surat

Date of Birth: 09/24/2002

Branch ID: 1

User Type: Admin

Designation: Owner

Save

localhost:5246/identity/Account/Manage

Change password

Current password: Please enter your old password

New password: Please enter your new password

Confirm new password: Please confirm your new password

Update password

Manage Email

Email: savaliyaar24902@gmail.com ✓

New email: savaliyaar24902@gmail.com

Change Email

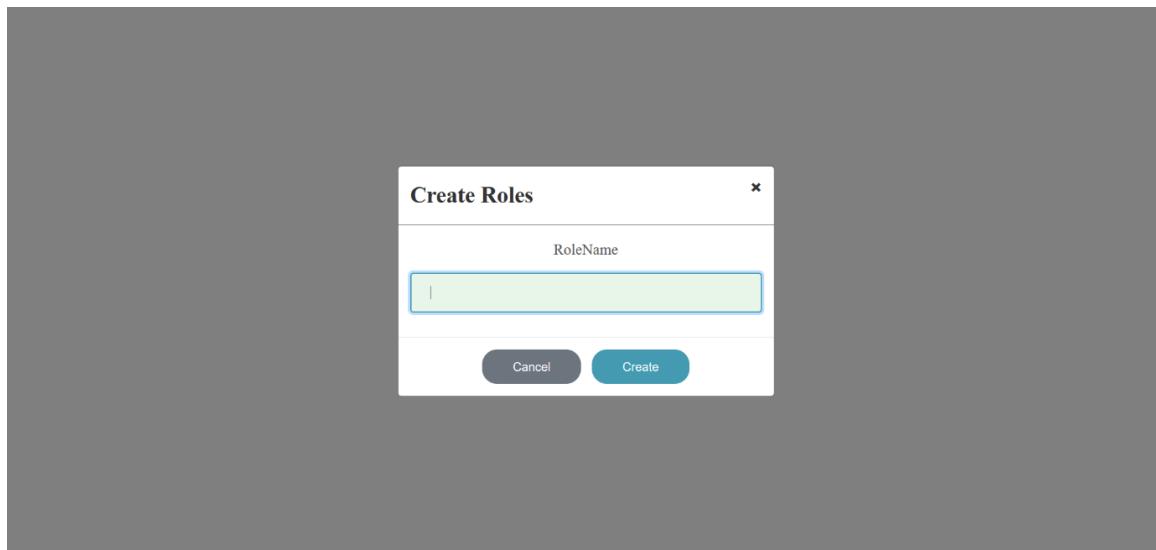
Owner

- **Roles Manage :-**

User Roles

RoleName
Admin
Cashier
Chef
Manager
Waiter

Showing 1 to 5 of 5 entries



- **Branch Manage :-**

BranchName	BranchCode	Address	City	ContactNo	EmailId	Gstno	IsActive	Action
RestaurantMotaVarachha	MotaVarachha02	Opp Royal Square, B/S Nayara Petrol Pump, Nr VIP Circle, Mota Varachha, Uttran	Surat	9875674375	MotaVarachha02@gmail.com	29GGGG1314R9Z6	True	
RestaurantNavsari	Navsari002	National highway no-8, Dholapipala Cross Road, Navsari,	Navsari	9564327543	Navsari002@gmail.com	22ABFEG0000A1Z5	True	

Add New Branch Details

BranchName

Address

ContactNo

Gstno

BranchCode

City

EmailId

IsActive

Create

BranchName: RestaurantMotaVarachha

BranchCode: MotaVarachha02

Address: Opp Royal Square, B/S Nayara Petrol Pump, Nr VIP Circle, Mota Varachha, Uttran

City: Surat

ContactNo: 9875674375

EmailId: MotaVarachha02@gmail.com

Gstno: 29GGGG1314R9Z6

IsActive: True

Edit
Close

The screenshot shows a web-based application interface. On the left, there is a vertical sidebar with various icons representing different functions or modules. The main content area has a title "Edit Branch Details". Inside this title, there are several input fields for branch information: BranchName (RestaurantMotaVarachha), BranchCode (MotaVarachha02), Address (Opp Royal Square, B/S Nayara Petrol Pump, Nr VIP Circle, Mota Varac), City (Surat), ContactNo (9875674375), EmailId (MotaVarachha02@gmail.com), Gstno (29GGGG1314R9Z6), and IsActive (True). A large blue "Save" button is located at the bottom of the form. In the center of the page, a modal window titled "Delete Confirmation" asks, "Are you sure you want to delete RestaurantMotaVarachha ?" It features a blue trash can icon and two buttons: "Cancel" and "Delete". The top right corner of the main window shows the user's email address: savaliyaar24902@gmail.com and a small profile picture.

- **Employee Manage :-**

The screenshot displays a table titled "Employee Details" showing a list of employees. The columns include Image, FirstName, LastName, Address, DateofBirth, DateofJoining, UserName, IsActive, UserType, Designation, and a few more partially visible. There are five rows of data. At the top right of the table, there is a blue button labeled "+ Add New Employee". The top right corner of the main window shows the user's email address: savaliyaar24902@gmail.com and a small profile picture. The left sidebar contains various icons for managing employees and other data.

Image	FirstName	LastName	Address	DateofBirth	DateofJoining	UserName	IsActive	UserType	Designation
	Heer	Patel	B-111, Vraj Villa, Varachha, Surat	6/12/1991 12:00:00 AM	6/1/2024 12:08:11 PM	akshusavaliya24@gmail.com	True	Manager	Supervisor
	Rajeshbhai	Savaliya	J-201, Victoriya township, Pasodra Patiya, Surat	5/24/1971 12:00:00 AM	5/31/2024 2:09:28 PM	2023023107@vnsgu.ac.in	True	Cashier	Supervisor
	Kunj	Savaliya	Navkar Avenue	4/3/2024 12:00:00 AM	4/20/2024 1:27:23 PM	sem3b.55.tmtbca@gmail.com	True	Waiter	Waiter
	Grishma	Tejani	Apple Hights, Mota	8/23/2002 12:00:00 AM	5/31/2024 3:12:50 PM	2023023112@vnsgu.ac.in	True	Manager	Supervisor

Register a New Employee

UserType <input type="text" value="Waiter"/>	Designation <input type="text" value="Designation"/>
Branch <input type="text" value="RestaurantVarachha"/>	Email <input type="text" value="name@example.com"/>
Password <input type="text" value="Password"/>	Confirm Password <input type="text" value="Confirm password"/>
Register	

Edit User Detail

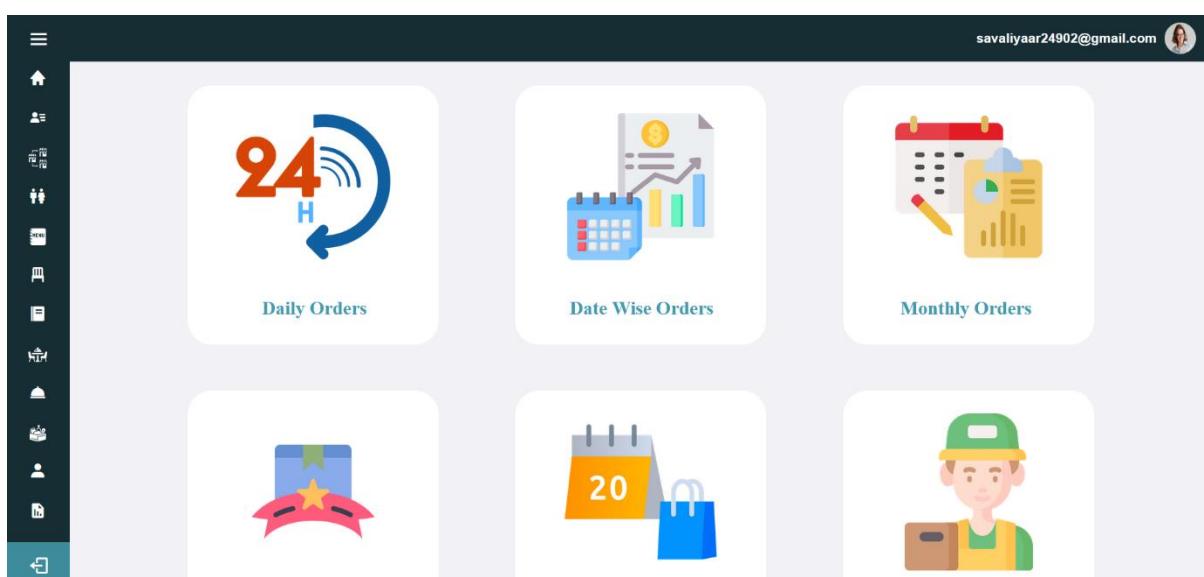
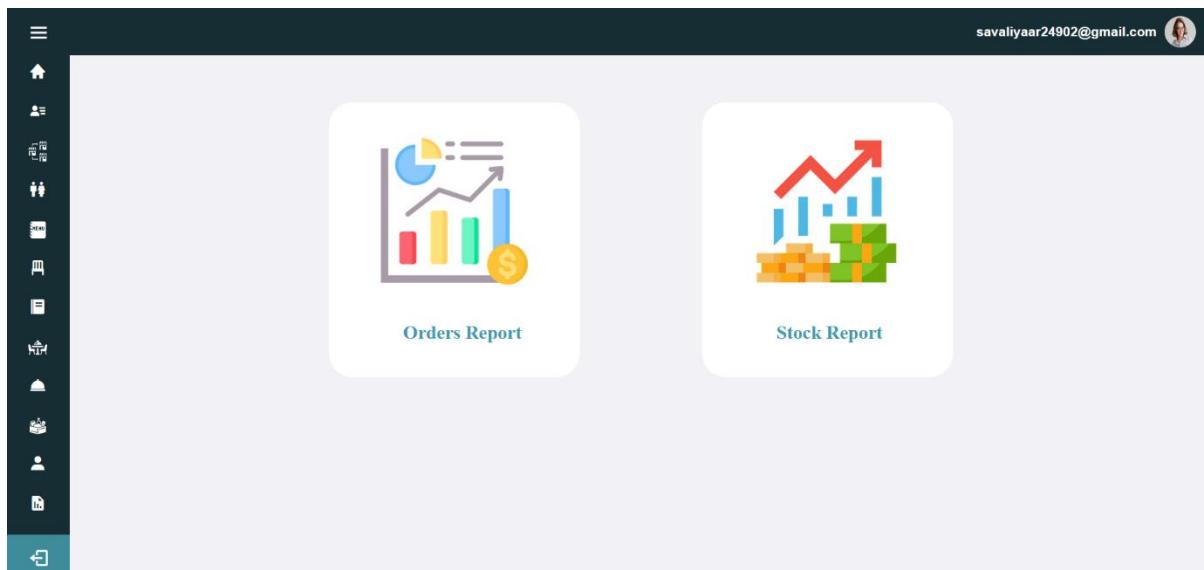
IsActive <input type="text" value="True"/>	UserType <input type="text" value="Manager"/>
Designation <input type="text" value="Superviser"/>	BranchId <input type="text" value="RestaurantMotaVarachha"/>
Save	



FirstName:	Vansh
LastName:	Shiroya
Address:	Hirabag, Surat
EmailId:	shiroayaishnavi@gmail.com
ContactNo:	7568976567
DateofBirth:	5/31/2011 12:00:00 AM
DateofJoining:	5/29/2024 3:38:31 PM
IsActive:	True
UserType:	Admin
Designation:	Owner
BranchId:	3

Edit **Close**

- Order Report :-



Top Selling Items

Category: All Categories Number of Records: 10

Search:

Item ID	Item Name	Item Category	Total Quantity Sold
17	7 UP	Cold Drinks	4
19	Limca	Cold Drinks	8
21	Masala Butter Milk	Cold Drinks	9
22	mirinda	Cold Drinks	3
23	Mountain Dew	Cold Drinks	5
24	Pepsi	Cold Drinks	3
47	Hot and Sour Soup	Continental Soup	3
90	White Sada Dosa	Dosa	2

Date Wise Orders

Branch: RestaurantMotaVaracha UserName: Krupali Hirapra

From: 05/29/2024 To: 06/04/2024

Search:

Order ID	Invoice No	Date	Item Name	Item Category	Price	Qty	Total	CGST	SGST	Discount (%)	Order Total Amount	Branch Name	Branch
82	INV-310524-df0e9	5/31/2024	Blue Heaven	Magic Mocktails	₹ 136.5	1	₹ 136.5	₹ 21	₹ 21	5 %	₹ 905	RestaurantMotaVaracha	MotaVaracha
82	INV-310524-df0e9	5/31/2024	Hot and Sour Soup	Continental Soup	₹ 136	1	₹ 136	₹ 21	₹ 21	5 %	₹ 905	RestaurantMotaVaracha	MotaVaracha
82	INV-310524-df0e9	5/31/2024	Cheese Sada Paper	Dosa	₹ 102	2	₹ 204	₹ 21	₹ 21	5 %	₹ 905	RestaurantMotaVaracha	MotaVaracha

Branch Wise Total Orders Count

Select Branch: All Branches

Search:

Date	Branch ID	Branch Name	Branch Code	Total Orders
5/31/2024	3	RestaurantMotaVaracha	MotaVaracha02	3
6/1/2024	1	RestaurantVaracha	Varacha01	4
6/1/2024	3	RestaurantMotaVaracha	MotaVaracha02	3
6/3/2024	1	RestaurantVaracha	Varacha01	1

Showing 1 to 4 of 4 entries

- Stock Report :-

Stock Details

Select Branch: RestaurantVarachha Apply Filter

Copy Excel PDF Print Select Column Search:

Item ID	Item Name	In Stock	Out Stock	Total Stock	Status
17	7 UP	26	5	21	Available
19	Limca	16	9	7	Available
21	Masala Butter Milk	20	9	11	Available
22	mirinda	50	3	47	Available
24	Pepsi	30	3	27	Available
27	Thums Up	20	0	20	Available

Showing 1 to 6 of 6 entries 1

Total Return Items

Branch: All Branches UserName: All Users Apply Filter

From Date: 05/29/2024 To Date: 06/04/2024

Copy Excel PDF Print Select Column Search:

Item Return ID	Item ID	Item Name	Order ID	Order Date	Time	Quantity	Total	User ID	User Name	Full Name
10	20	Maaza	82	5/31/2024	4:14 PM	₹ 2	₹ 54	17	krupalihirapara1908@gmail.com	RestuarantOrderManagementSystem.ViewMc Hirapra
11	17	7 UP	82	5/31/2024	4:16 PM	₹ 1	₹ 25	17	krupalihirapara1908@gmail.com	RestuarantOrderManagementSystem.ViewMc Hirapra
12	19	Limca	91	6/1/2024	2:48 PM	₹ 1	₹ 24	17	krupalihirapara1908@gmail.com	RestuarantOrderManagementSystem.ViewMc Hirapra

Showing 1 to 3 of 3 entries 1

- All Orders And Details:-

All Orders List

OrderId	Date	TotalItem	Status	TableId	Userid	Total	Discount	SubTotal	Cgst	Sgst	TotalAmount	BranchId	Action
87	6/1/2024	7	Done	15	7	₹ 971	3 %	₹ 941	₹ 23	₹ 23	₹ 988	1	
88	6/1/2024	6	Done	30	7	₹ 1562	0 %	₹ 1562	₹ 39	₹ 39	₹ 1640	1	
89	6/1/2024	6	Done	23	20	₹ 921	0 %	₹ 921	₹ 23	₹ 23	₹ 967	1	
90	6/1/2024	5	Done	29	20	₹ 558	5 %	₹ 530	₹ 13	₹ 13	₹ 556	1	
92	6/3/2024	1	Done	18	11	₹ 194	0 %	₹ 194	₹ 4	₹ 4	₹ 202	1	

Showing 1 to 5 of 5 entries

Order ID 88
6/1/2024

Summary

Total Items	Total (₹)
6	1562
Discount (%)	SubTotal (₹)
0	1562
CGST (₹)	SGST (₹)
39	39
Total Amount (₹)	
1640	

Payment Details

Invoice Number

Mango Cooler	Price ₹ 178	Quantity 2	Total Amount ₹ 356
Chocolate Brownie Milk Shake	Price ₹ 155	Quantity 1	Total Amount ₹ 155
Farm Villa	Price ₹ 380	Quantity 1	Total Amount ₹ 380
Double Cheese Margherita Pizza	Price ₹ 424	Quantity 1	Total Amount ₹ 424
Hot Chocolate Brownie	Price ₹ 191	Quantity 1	Total Amount ₹ 191

Manager

- Manage Restaurant Table :-

The screenshots illustrate the Manager interface for managing restaurant tables.

Screenshot 1: Restaurant Tables

This screenshot shows a list of tables with the following data:

TableId	TableName	BranchId	SeatingCapacity	Status	IsActive	ZoneName	Action
15	TBL-01	1	5	InActive	True	A	
16	TBL-02	3	5	InActive	True	A	
17	TBL-03	6	5	InActive	True	A	
18	TBL-04	1	2	InActive	True	B	
19	TBL-05	1	3	InActive	True	A	
20	TBL-06	1	4	InActive	True	A	

Screenshot 2: Edit Restaurant Table Detail

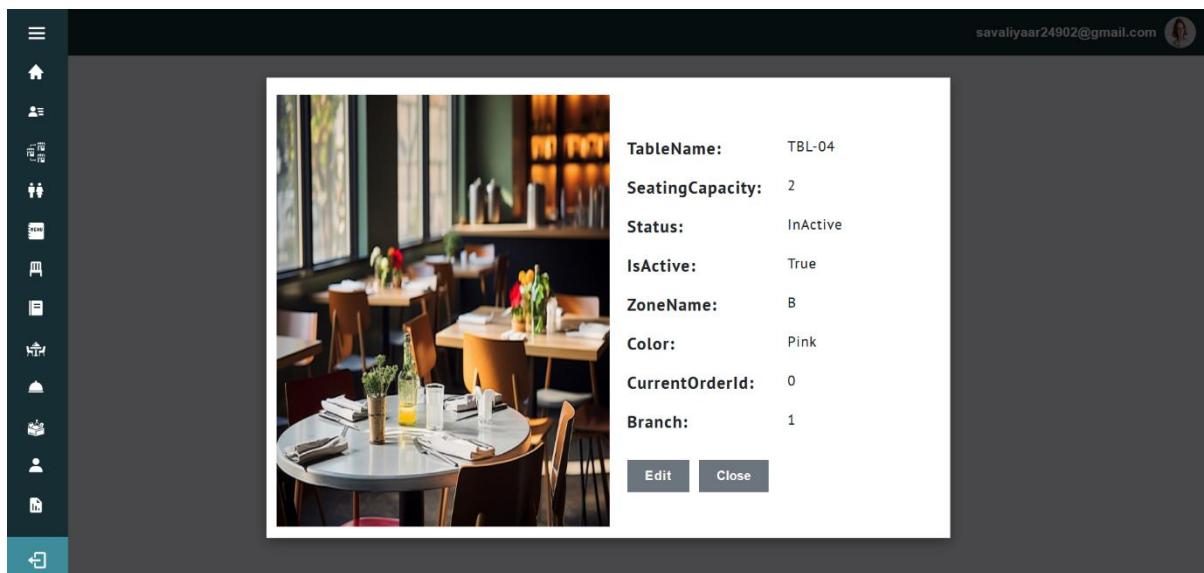
This screenshot shows the details for TableId 15:

- TableName: TBL-01
- BranchId: RestaurantVarachha
- Status: InActive
- ZoneName: A
- SeatingCapacity: 5
- IsActive: Yes
- Color: Red

Screenshot 3: Add Restaurant Table

This screenshot shows the fields for adding a new table:

- TableName: TableName
- BranchId: Select Branch
- SeatingCapacity: SeatingCapacity
- IsActive: --Select--
- ZoneName: ZoneName
- Color: Color



- Manage Food Category :-

CategoryId	CategoryName	BranchId	Action
7	Magic Mocktails	1	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
10	Continental Soup	1	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
13	Dosa	1	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
14	Pav Bhaji	3	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
16	Pasta	1	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
18	Raita, Salad, Papad	1	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>

Add Item Category

Create Food Catgeory

CategoryName

Select Branch

Cancel Create

- Manage Menu Items :-

Menu Items

ItemId	ItemImage	ItemName	CategoryId	BranchId	Quantity	RetailPrice	Discount	Description	Supplier	Type	StockType
8		Blue Heaven	7	1	1	150	20	Water, Sugar, Thickener (E1422), Acidity regulator(E330), Flavours, Stabiliser (E415)	Null	Veg	NotStackable
9		Bubble Gum Mojito	7	1	1	155	20	bubblegum simple syrup with vodka and soda water	Null	Veg	NotStackable
10		Chilli Guava Mojito	7	3	1	160	15	rum, lime, mint, and sugar	Null	Veg	NotStackable

Add New Items

ItemImage

No file selected.

ItemName

CategoryId

BranchId

Quantity

RetailPrice

Discount

Description

Supplier

Hsncode

Edit
Close



Description: Water, Sugar, Thickener (E1422), Acidity regulator(E330), Flavours, Stabiliser (E415)

Supplier: Null

Type: Veg

StockType: NotStackable

IsActive: True

Hsncode: 139465

Gstrate: 5

PurchaseDate: 5/30/2024

ManufacturerDate: 5/30/2024

ExpireDate: 5/30/2024

Edit
Close

- Customer Details :-

Customers Details

Select Branch: RestaurantVarachha Apply Filter

OrderDate	CustomerID	Name	ContactNo	BranchID	BranchName	Address	City	OrderID	TotalAmount
6/1/2024	84	Aarav	9824474856	1	RestaurantVarachha	B-102, balaji banglows, yogi chowk	Surat	87	988
6/1/2024	85	Sammer	9473774658	1	RestaurantVarachha	c-21, santal society,hirabaug,surat	Surat	89	967
6/1/2024	86	Pari	8183747451	1	RestaurantVarachha	B-40, Kavita Row House, Varachha	Surat	90	556
6/1/2024	87	Ravi	9824474856	1	RestaurantVarachha	A-23, Blue Heaven, Vesu, Surat	Surat	88	1640
6/3/2024	89	Heer	8374837483	1	RestaurantVarachha	Pasodra	Surat	92	202

Showing 1 to 5 of 5 entries

- Stock Details :-

Stock Detail

Search:

StockId	ItemId	ItemName	BranchId	Quantity	Type	EntryDate
40	17	7 UP	1	1	In	5/30/2024 2:58:40 PM
41	18	Fanta	3	1	In	5/30/2024 3:00:12 PM
42	19	Limca	1	1	In	5/30/2024 3:07:00 PM
43	20	Maaza	6	1	In	5/30/2024 3:08:28 PM
44	21	Masala Butter Milk	1	1	In	5/30/2024 3:12:19 PM
45	22	mirinda	1	50	In	5/30/2024 3:15:55 PM
46	17	7 UP	1	24	In	5/30/2024 3:16:45 PM
47	18	Fanta	3	19	In	5/30/2024 3:17:33 PM
48	19	Limca	1	14	In	5/30/2024 3:18:01 PM
49	20	Maaza	6	44	In	5/30/2024 3:18:52 PM

Waiter

- **Menu :-**

Food Menu

Most Popular Items

	Blue Heaven ₹ 136.5 Water, Sugar, Thickener (E1422), Acidity regulator(E330), Flavours, Stabiliser (E415)		Bubble Gum Mojito ₹ 141 bubblegum simple syrup with vodka and soda water		Chilli Guava Mojito ₹ 152.2 rum, lime, mint, and sugar
	Classic Mojito ₹ 141 fresh mint, white rum, sugar, zesty lime and cooling soda water		Green Apple Mojito ₹ 141 white rum, green apple syrup, lemon juice, soda and mint leaves		Mango Cooler ₹ 178 mangos, freshly squeezed lime juice, fresh mint leaves, club soda and rum
	Orange Mojito ₹ 210 white rum, sugar cane juice, mint, lime juice and soda water		Strawberry Mojito ₹ 194 juiced limes into the pitcher along with mint, strawberries, and sugar		Watermelon Mojito ₹ 115 watermelon chunks with the lime juice and sugar

Food Menu

Most Popular Items

	Boondi Raita ₹ 95 A creamy yogurt dip featuring boondi, complementing dishes with its delightful texture and tangy flavors		Pineapple Raita ₹ 91 A tropical twist to a classic side dish, with the perfect blend of sweetness and tanginess		Plain Papad ₹ 20 Traditional papad roasted in Indian style
	Masala Papad ₹ 50 Crispy, seasoned Papad bursting with flavorful Indian spices and aromatic herbs		Creamy Potato Salad ₹ 80 Greek yogurt, sour cream, or a combination of both		Italian Salad ₹ 130 romaine lettuce, radicchio, red onion (or shallots), cherry tomatoes, olives, and pepperoncini
	Mayonaise Fruit Salad ₹ 120 pineapple, fruit cocktail, bananas, apple, coconut, pecans, raisins, and cherries		Vegetable Salad ₹ 100 red onion, diced carrot, tomato, cucumber, and julienned capsicum		

- **Take Order First Time:-**

krupalihirapara1908@gmail.com

Book Table

Reserve Table

Payment

krupalihirapara1908@gmail.com

Book Table

Table Code	Capacity
TBL-02	5
TBL-11	5
TBL-12	8
TBL-13	2
TBL-14	4
TBL-18	8
TBL-20	10
TBL-22	10

localhost:5246/TableBooking/BookRestTable/25

krupalihirapara1908@gmail.com

Order Food for TBL-02

Cart Items						
ItemID	ItemName	Qty	Price	Total Price	Increse	Decrese
8	Blue Heaven	2	136.5	273		
98	Chocolate Brownie Milk Shake	1	155	155		
32	Margherita Pizza	3	292	876		
30	Farm Villa	3	380	1140		

— Food Menu —

	Magic Mocktails	
	Continental Soup	
	Dosa	
	Pav Bhaji	
	Double Cheese Margherita Pizza ₹ 424	Medium (Serves 2, 24.5 CM), Loaded with extra cheese, A classic cheesy Margherita
	Corn Cheese Piza ₹ 312	Medium (Serves 2, 24.5 CM), crust, sauce, and toppings
	Farm Villa ₹ 380	(Medium (Serves 2,24.5 Cm)), The freshness of capsicum, tomatoes, with the flavour of paneer and red paprika topped with a Cheese dip

krupalihirapara1908@gmail.com

— Food Menu —

	Magic Mocktails	
	Continental Soup	
	Dosa	
	Pav Bhaji	
	Pasta	
	Raita, Salad, Papad	
	Sizzlers	
	Vegetable Main Course	
	Dal Preparation	
	Rice Preparation	
	Pizza	
	Tea	
	Double Cheese Margherita Pizza ₹ 424	Medium (Serves 2, 24.5 CM), Loaded with extra cheese, A classic cheesy Margherita
	Corn Cheese Piza ₹ 312	Medium (Serves 2, 24.5 CM), crust, sauce, and toppings
	Farm Villa ₹ 380	(Medium (Serves 2,24.5 Cm)), The freshness of capsicum, tomatoes, with the flavour of paneer and red paprika topped with a Cheese dip
	Garden Special ₹ 420	A close cousin of the garden delight. Capsicum,Mushrooms,Onion, and Fresh Tomatoes ,(Medium (Serves 2,24.5 Cm))
	Margherita Pizza ₹ 292	A classic cheesy Margherita. [Fat-14.3 per 100 g]
	Tandoori Paneer Pizza ₹ 325	Capsicum, Onion, Paneer, Sweet Corn In Korma Dip
	Paneer 65 ₹ 346	(Medium (Serves 2,24.5 Cm)), A Combination Of Onion, Capsicum, Red Paprika, Paneer 65 With Extra Cheese

localhost:5246/TableBooking/BookRestTable/16?catid=10

- Update the Table Order :-

Reorder

Table Code	Capacity
TBL-02	5
TBL-13	2
TBL-39	6

localhost:5240/TableBooking/BookRestTable/27

- Return Items From Order :-

Return Items

Table Code	Capacity
TBL-13	2
TBL-39	6

Return Items

Table ID	Table Name	Order ID
53	TBL-39	95

Items

Order Item ID	Item ID	Item Name	Qty	Price	TotalAmount	Return Item	Action
194	128	Bhaji Pav	3	5	15	<input type="text" value="Enter quantity returned"/>	<button>Return</button>

Cashier

- All Payment Tables:-

Payment of Tables

Table Code	Capacity
TBL-02	5
TBL-13	2
TBL-39	6

localhost:5246/tableBooking/CustomerPage/2?orderId=94

- Order Summary :-

Order ID 93
6/4/2024

Total Items	Total (₹)
4	2444
Discount (%)	SubTotal (₹)
3	2370
CGST (₹)	SGST (₹)
59	59
Total Amount (₹)	
2489	

Add Discount

Item	Price	Quantity	Total Amount
Blue Heaven	₹ 136.5	2	₹ 273
Chocolate Brownie Milk Shake	₹ 155	1	₹ 155
Margherita Pizza	₹ 292	3	₹ 876
Farm Villa	₹ 380	3	₹ 1140

Customer Information
Name

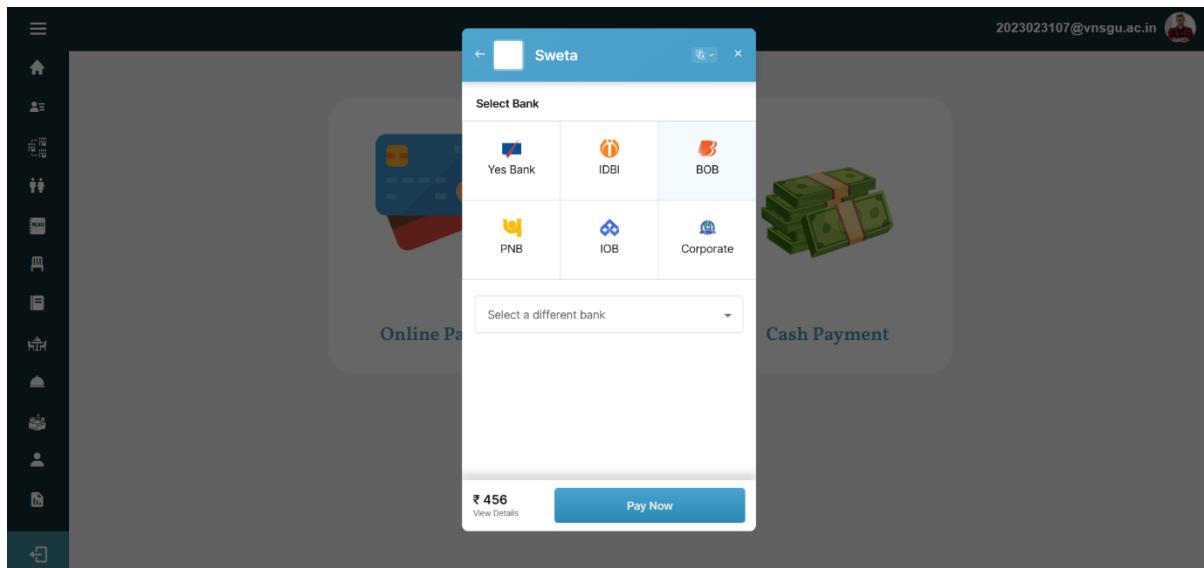
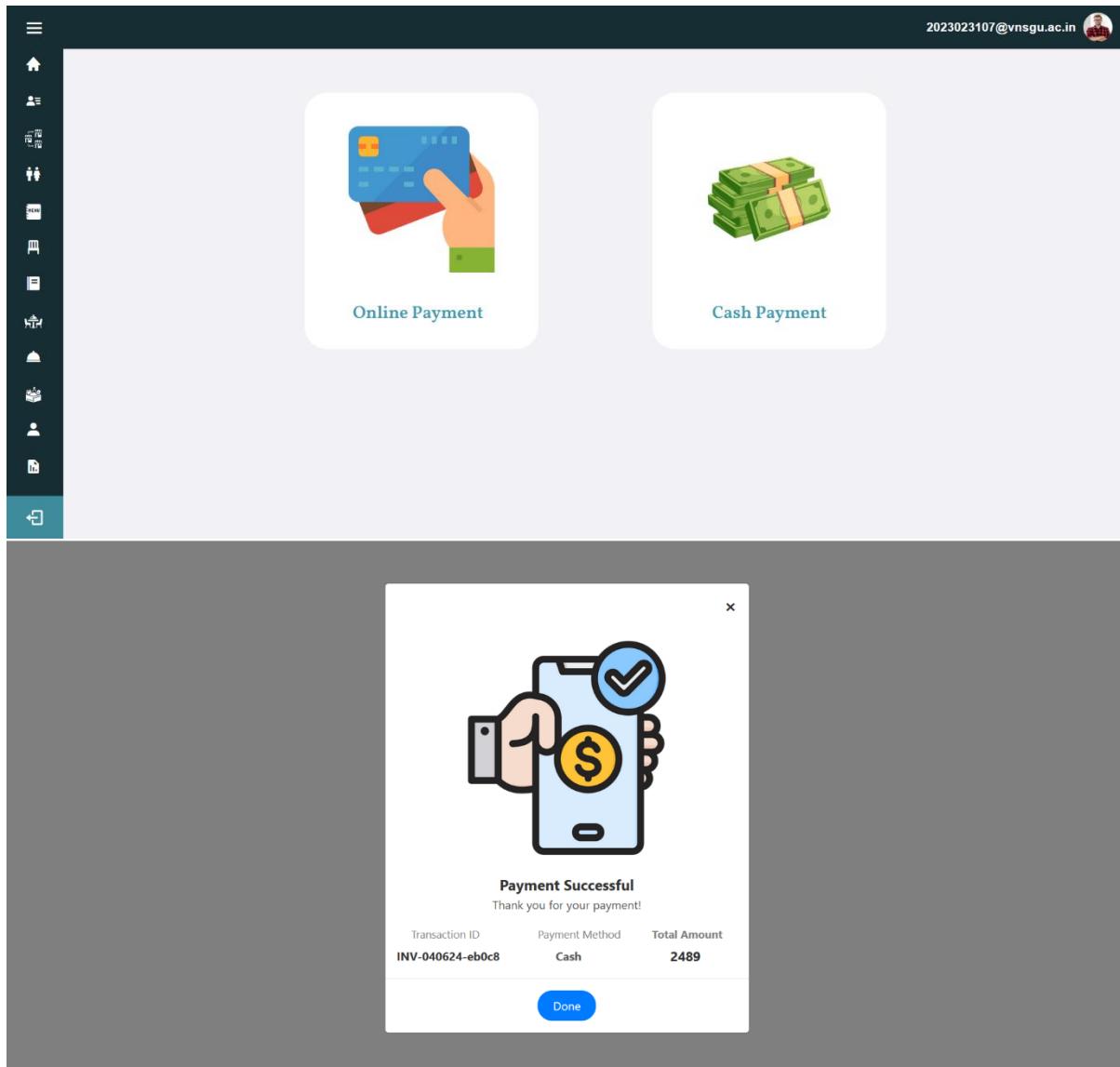
2489
Add Discount

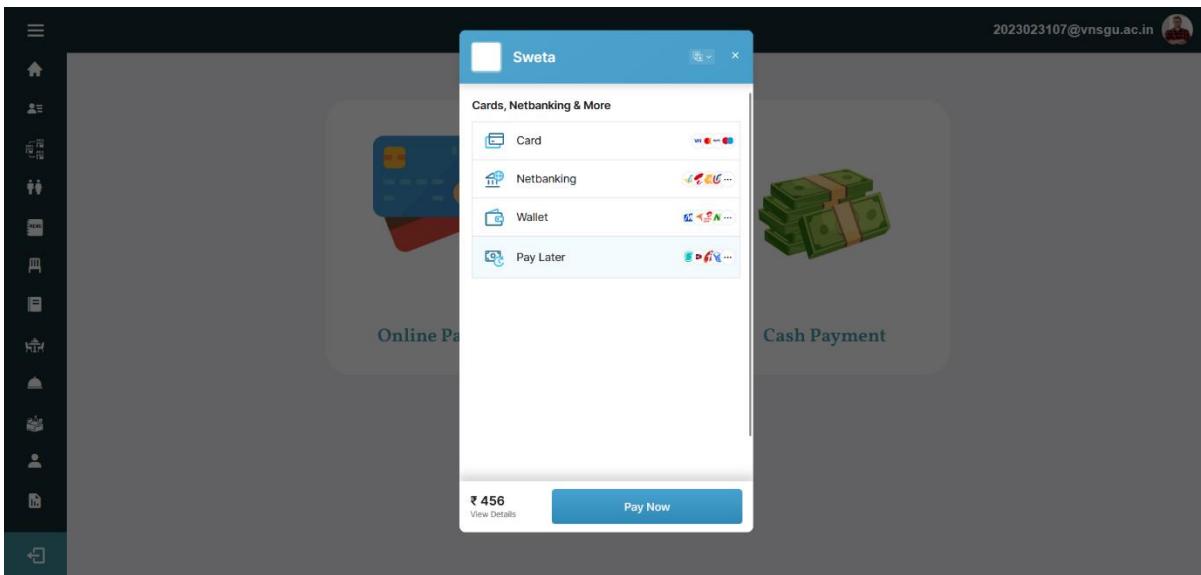
Name
Siya
Contact No
9876543212
Address
B-102, balaji banglows, yogi chowk
City
Surat

Confirm Payment

Item	Price	Quantity	Total Amount
Farm Villa	₹ 380	3	₹ 1140

- Payment Option :-





- Bill :-

Contact Info

Fusion Feast

Customer Name: Siya
Contact No: 9876543212
Address: B-102, balaji banglows, yogi chowk
City: Surat

BranchName: RestaurantMotaVarachha
Address: Opp Royal Square, B/S Nayara Petrol Pump, Nr VIP Circle, Mota Varachha, Uttran
City: Surat

Invoice No: INV-040624-eb0c8
Payment Date: 6/4/2024 2:30:14 PM
Payment Method: Cash

S.No.	Items Name	Quantity	Price	Sub Total
1	Blue Heaven	2	₹ 136.5	₹ 273
2	Chocolate Brownie Milk Shake	1	₹ 155	₹ 155
3	Margherita Pizza	3	₹ 292	₹ 876
4	Farm Villa	3	₹ 380	₹ 1140
	Discount			3 %
	Sub Total			₹ 2370
	CGST			₹ 59
	SGST			₹ 59

Contact Info

Fusion Feast

Customer Name: Sweta
Contact No: 9846352874
Address: J-101, Vastu Park Soc., Gorivali, Pune
City: Pune

BranchName: RestaurantMotaVarachha
Address: Opp Royal Square, B/S Nayara Petrol Pump, Nr VIP Circle, Mota Varachha, Uttran
City: Surat

Invoice No: INV-040624-8faee
Payment Date: 6/4/2024 2:33:49 PM
Payment Method: netbanking

S.No.	Items Name	Quantity	Price	Sub Total
1	Blue Heaven	1	₹ 136.5	₹ 136.5
2	Plain Maggie	1	₹ 70	₹ 70
3	Fried Veg Momos	1	₹ 140	₹ 140
4	Steam Veg Momos	1	₹ 90	₹ 90
	Discount			0 %
	Sub Total			₹ 436
	CGST			₹ 10
	SGST			₹ 10
	Total Amount			₹ 456

7. Testing Report

7.1 Test Case Design

- Login

Sr No.	Test Fields	Test Data	Valid/Invalid	Test Result
1.	UserName	Null	Invalid	UserName is Required
		7666	Invalid	Please enter valid UserName
		@#%#@	Invalid	Please enter valid UserName
		akshita@gmail.com	Valid	-
2.	Password	Null	Invalid	Please enter password
		Admin	Invalid	Password must 8 character long
		Admin@123	Valid	-

- Add Employee

Sr No.	Test Fields	Test Data	Valid/Invalid	Test Result
1.	Image	Null	Invalid	Please Choose profile Image
		Another format	Invalid	Please select JPG & PNG file
			Valid	-
2.	FirstName	Null	Invalid	Please enter valid FirstName
		Akshita	Valid	-
3.	LastName	Null	Invalid	Please Enter LastName
		1234567890	Valid	-
4.	Address	Null	Invalid	Please Enter LastName
		J-204, Navkar Avenue, Pasodra Patiya, Navagam,	Valid	-

		Kamrej, Surat		
5.	Contact Number	Null	Invalid	Please Enter Contact no
		1234567890	Valid	-
6.	Email	Null	Invalid	Please enter valid Email
		s@gmail.com	Invalid	Email format is Invalid
		akshita@gmail.com	Valid	-
7.	Date Of Birth	Null	Invalid	Please Choose Birth Date
		9/24/2002	Valid	-
8.	Password	Null	Invalid	Please enter Password
		Admin	Invalid	Password must 8 character long
		Admin@123	Valid	-
9.	UserType	Null	Invalid	Please select user type
		Admin	Valid	-
10.	Designation	Null	Invalid	Please enter designation
		Owner	Valid	-
11.	BranchID	Null	Invalid	Please select branch
		10	Valid	-

- User Roles :-**

Sr No.	Test Fields	Test Data	Valid/Invalid	Test Result
1.	Role Name	Null	Invalid	Please enter Role
		Manager	Valid	-

- Branch details :-**

Sr No.	Test Fields	Test Data	Valid/Invalid	Test Result
1.	BranchName	Null	Invalid	Please enter Branch Name
		ResturentVarachha	Valid	-
2.	BranchCode	Null	Invalid	Please Enter

				BranchCode
		1234567890	Valid	-
3.	Address	Null	Invalid	Please Enter Address
		J-204, Navkar Avenue, Pasodra Patiya, Navagam, Kamrej, Surat	Valid	-
4.	City	Null	Invalid	Please Enter City
		Surat	Valid	-
5.	ContactNo	Null	Invalid	Please Enter ContactNo
		1234567890	Valid	-
6.	EmailID	Null	Invalid	Please Enter EmailID
		s@gmail.com	Invalid	Email format is Invalid
		akshita@gmail.com	Valid	-
7.	GSTNo	Null	Invalid	Please Enter GSTNo
		22AAAAA0000A1Z5	Valid	-
8.	IsActive	Null	Invalid	Please select
		1	Valid	-

- Food Category

Sr No.	Test Fields	Test Data	Valid/Invalid	Test Result
1.	CategoryName	Null	Invalid	Please enter Category
		Fruites	Valid	-

- Food Items

Sr No.	Test Fields	Test Data	Valid/Invalid	Test Result
1.	ItemImage	Null	Invalid	Please enter valid Image
		Another format	Invalid	Please select JPG & PNG file
2.	ItemName	Null	Invalid	Please enter ItemName
		Abcd	Valid	-
3.	CategoryID	Selected	Valid	-
	BranchID	Selected	Valid	-

4.	Quantity	Null	Invalid	Please enter valid Quantity
		Abcd	Invalid	Enter numeric Value
		24	Valid	-
5.	RetailPrice	Null	Invalid	Please enter valid RetailPrice
		Abcd	Invalid	Enter numeric Value
		69	Valid	-
6.	Discount	Null	Invalid	Please enter valid Discount
		20	Valid	-
	Description	Null	Invalid	Please enter Item Description
		Water, Sugar, Thickener	Valid	-
	Supplier	Null	Invalid	Please enter Supplier Name
		Prince Cold-Drink Depot	Valid	-
	Type	Selected	Valid	-
	StockType	Selected	Valid	-
	IsActive	Null	Invalid	Please select
		1	Valid	-
	HSNCode	Null	Invalid	Please enter HSN Code
		139465	Valid	-
	GSTRate	Null	Invalid	Please enter GST Rate
		1	Valid	-
	PurchaseDate	Null	Invalid	Please select Purchase Date
		5/30/2024	Valid	-
	ManufacturerDate	Null	Invalid	Please select Manufacturer Date
		5/30/2024	Valid	-
	ExpireDate	Null	Invalid	Please select Expire Date
		5/30/2024	Valid	-

7.2 Testing Issues

Issue: Inconsistent Data Synchronization between Restaurant and Customer Modules

Description: The restaurant Order management system involves multiple primary modules, including employees, waiters, cashiers, admin, chefs. Each module handles different aspects of restaurant operations, from managing the menu, inventory, and orders to processing payments and handling customer service. A critical testing issue may arise due to inconsistent data synchronization between these modules.

Potential Challenges:

Real-time Updates: Ensuring that changes made by restaurant staff (e.g., menu updates, pricing changes, inventory adjustments) are immediately reflected on the customer-facing interface and across all staff modules.

Order Fulfilments: Verifying that customer orders are accurately processed and deducted from the restaurant's inventory in real-time, and that all relevant staff (chefs, waiters, cashiers) are notified promptly.

Role-specific Data Access: Ensuring that different roles (e.g., waiter, chef, cashier) have appropriate and synchronized access to the data they need without conflicts or delays.

Impact:

User Experience: Inconsistent data can lead to confusion among customers if menu availability or pricing information is not up-to-date, and it can disrupt staff workflows.

Order Accuracy: If there are delays or discrepancies in data synchronization, it may result in incorrect order processing, affecting customer satisfaction and staff efficiency.

Operational Efficiency: Inconsistent data can hinder the overall efficiency of restaurant operations, leading to delays and errors in service.

Testing Strategies:

Real-time Testing: Conduct tests to validate the real-time synchronization of data between all modules, ensuring updates by one role are immediately visible to others and to customers.

Role-based Access Testing: Ensure that each role has synchronized and appropriate access to the data they need, and that changes by one role are correctly propagated to others.

Resolution: Implement robust data synchronization mechanisms, utilize appropriate technologies for real-time updates, and conduct thorough testing to ensure seamless communication between all modules in the restaurant order management system.

8. Limitation of the System

- **Initial Setup Costs:** High initial investment required for purchasing tablets, software, and integration with existing systems.
- **Technical Issues:** Potential for technical problems such as software glitches, hardware failures, or connectivity issues that can disrupt operations.
- **Data Security Concerns :** Need for robust security measures to protect sensitive customer and business data from cyber threats.
- **Dependence on Internet Connectivity :** System performance may be heavily reliant on stable internet connectivity, and outages can severely impact functionality.
- **Maintenance and Updates :** Ongoing need for software maintenance, updates, and support, which can add to operational costs.
- **User Resistance :** Some staff or customers may be resistant to adopting new technology, preferring traditional methods.

9. Future Enhancement of the System

- Built application in different languages.
- Implement real-time feedback features allowing customers to rate their experience immediately after their meal, providing instant insights for continuous improvement.
- Introduce tabletop ordering devices where customers can place their orders directly from their table, further streamlining the order-taking process and reducing waitstaff workload.

10. References

- <https://netbeans.apache.org/tutorial/main/kb/docs/web/jsf20-intro/>
- <https://www.c-sharpcorner.com/UploadFile/0c1bb2/crud-operations-in-AspNet-mvc-5-using-dapper-orm/>
- <https://www.c-sharpcorner.com/article/crud-operation-with-dapper-using-asp-net-core-6-mvc/>
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- <https://datatables.net/manual/installation>
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- <https://www.youtube.com/watch?v=zYLbTY-R9OE>
- <https://boxicons.com/>