**Requirements**

**Screen 1:**

* Should have welcome information about the restaurant. The ‘welcome information’ shall be editable by the Group 3 administrative privileges. The ‘Welcome screen’ will usually be a background image with information about the restaurant. What do you need to edit here ? The information should be editable…. If possible. **Ok. We shall try to do it that way**.

(We can use the first page of the Menu card as the background of the screen 1. ) For the present its ok to use the menu card first page as background and think we can change it later. We can go for a new background immediately, if you have content, please provide it. It’s not so important at this point of time you can go ahead with it. **OK**.

* There should be login details at the right side of the page. OK

**Screen 2:**

* Once logged in as a “user”, he should be able to see sales tab, under which he has choices for **Al a Carte, Parcels, Bulk.**
* When the “user” chooses Al a carte, he should be able to select from existing customer or new customer.

The customer can be assigned to a table number.

I guess customer requirement can come after the item list and the total bill amount. (at the end of total amount option of discount can be given. However it should be visible in the customer bill only if discount is given otherwise the bill should not show any discount column. Because I don’t want to put the idea of discount in the customers mind) And once the payment option is selected to credit, then entering details of customer should be must otherwise it can be proceed without customer details. Here I need to clarify we are not taking any customer details here. The customer option is to identify the respective customer and table, viz..customer10\_table04, customer03\_table02, etc. When the customer is recognised for a table, we can take their orders. The order will be running for the same until the billing is finished. That’s perfectly fine. But I need to identify the credit customers with a unique name to follow up with their credit further. Secondly please see my comments on discount. Please incorporate if possible. **Ok. The credit customers shall be registered customers with a unique id and their details will be entered the moment we select the credit option. While generating reports we can list out all customers with credit option. About discount, while billing we shall put up an option for discount, Y/N, if Y then how much and the discount will be deducted from the bill and the bill shall print the discount column also. If N, the bill shall be printed without any discount column** .

* Must give list of items from the menu to be ordered for that customer.(The list of items are on the inside of the menu card.) As said above details can come first after basic info such as bill no, date, time etc. The above is applicable here too.
* Each of the screens for Al a carte, parcels and bulk should have credit/cash option. Credit sale should be able to be followed for payment in future and to close the bills. Yes of course, will see to it while entering the option for credit.
* When you select credit option it should give the list of registered/existed customers and also a link to create/register a new customer.
* The same process of selecting from menu is repeated for parcels and bulk screens.

**Back to Screen 1:**

* From screen1 , if the “user” logs in as an administrator/owner, he should be able to generate different types of reports. (Details of reports shall be discussed after finalising the database model).
* The administrator must be given an option to add/edit the users in a group.

**At the backend ( functionality)**

* Provide multiple login ids . Classify the access levels according to multiple groups in the database.
* Group 1 may be end user(Waiter) with only privileges to add or update customers for sales.
* Group 2 can edit the prices and menu items.
* Group 3 must have all the administrative privileges.
* Database models must contain tables for customers, tables for restaurant tables, tables for menu items .

I understand we are going to talk about PURCHASES, EXPENSES, SALARIES, and EMPLOYEE DATATBASE etc., later. Yes , will talk after the billing is done.

Please note my comments are based on my limited experience of running only one restaurant. So please take my comments with a pinch of salt. Your comments are valuable to us. We shall always try to look ahead of what is before us. Thanks.

**One more thing I would like to understand is if there is any priority wise selection for the menu items. This would be for easy selection while taking orders. I saw the final requirements draft and I think you can go ahead with it. We can make changes if required after visualizing it as a working software.**

**Yes, there are priority menu items and on the priority basis they are as follow:**

**Biryani chicken & mutton, roti, naan, butter naan, chicken 65, mutton fry, chicken tikka, tandoori chicken, butter chicken, chicken kurma, mutton kurma, water bottle, soft drink, tea .... So on so forth.**