My Restaurant Management Project

My Restaurant is a restaurant chain that has just entered the Vietnamese market. It is expected that the restaurant chain will open for service later this year. They have a need to manage a chain of restaurants using information system. Requirements are collectè and arranged in order of priority from top to bottom:

The system includes 4 main components:

Ordering section at the table:

• The dishes that can be served during the day at that branch along with their prices will be displayed via a touch screen

• Diners can choose dishes and number of servings through the touch screen. Based on this method, restaurants can save on the number of wait staff.

• When the food is prepared, a notification will appear on the screen for them to go to the service counter to receive their food.

• Diners can view the current bill including how many dishes have been ordered, which dishes have been prepared, the total amount and the number of bonus points (if any).

• When finished eating, diners will go to the cashier to pay.

• Diners can scan their card on the card reader located at each table to receive bonus points.

Chef's section:

• The chef can each day add or subtract from the list of dishes that can be served that day.

• When there is a request to order food from a diner, the screen will display dish information and quantity to be served.

• When preparing the dish, the chef will confirm on the system that it is done.

Cashier section:

• Based on the customer's table number, the cashier announces the amount, enters the amount given by the customer, and calculates the amount to return to the customer.

• At the end of the day, the cashier prints the total sales for the day along with a list of dishes ordered for the day

Guest section:

• Browsers can visit the store's website to know the branches' food offerings of the day

• The diner module must be run on touch screens placed at dining tables.

Non-functional requirements:

• The system ensures ease of use for users