Restaurant Management System

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Abstract: So in this system, it is used to reduce manual labour and improve the accuracy of the work in the restaurant. This system manages and maintains customer records and their online order. This Android app is designed in an easy-to-use way. So that customers can add and remove food items easily. A different restaurant menu card contains different types of food available in the restaurant. By using the local order menu, the customer can simply click and order food. The message module tells the supplier to provide certain food. And the tracking module tracks the order. The payment system fixes the bill with the food delivered. This program completely reduces unnecessary time. All orders are attached to the individual seat at the table and orders are made by one customer at a time, as per the paper, but with great accuracy. Items can be easily shared across the table, delivered or organized and marked and costs can be calculated in real time.

I. INTRODUCTION

Over the years, technology has dramatically changed the restaurant industry. Most of the new inventions have been market-based operations (POS). There is a popular saying “People eat eyes”. The e-Menu provides more information about menu items and drinks than the standard paper menu. Simplicity and easy access to the menu are key features that make it easy to order food at a restaurant.

The service is fast moving. Restaurants can build their e and reputation of the live customer community. The restaurant menu has changed from its humble beginnings on carte boards and graphic prints to today’s detailed, colorful displays. With the advent of digital tablets and easy-to-use touch screen technology menus they can move to a new location. With this electronic menu, orders can be processed correctly for the first time.

All orders are attached to the individual seat at the table, and orders are made by one customer at a time, as per the paper, but with great accuracy. Items can be easily shared across the table, moved or organized, and marked and costs can be calculated in real time. The Recommendation algorithm raises vessels for clients based on past orders. It makes it easy for the customer to build their order and view the most popular dishes. In addition, different size filters can be used depending on individual preferences e.g. Price, taste, quantity, etc.

II. LITERATURE SURVEY

Over the years, there have been major advances in technology where we have received an online ordering system from faraway places known as the online food order system. Over the years the use of mobile phones and computers has also brought a lot. Technological changes and smartphones have been evolving day by day. Another venue is designed for table booking and a one-time meal order system. As the latest trend of change has been made use of smartphones where Android is the operating system. These forums are not only helpful to customers but also helpful to managers to manage their managers.
III. PROPOSED SYSTEM

The tablet menu completely changes the dining experience of the client. Existing apps offer app apps that they can use to pop up their menus on iOS and Android-based tablets and make it easier for diners to respond, swipe and tap the menu. We aim to provide and display an improved menu using android phones in restaurants with a tablet menu that can recommend dishes based on the recommendation algorithm. In addition to this we are using an Android-based tablet app and not the most expensive iOS-based tablet. We use a cloud-based server to maintain a website that makes it affordable and secure. Engineers of similar applications maintain that customers who sit at table with tablets spend about 10% more than those at other tables (“people buy more if they can do that quickly, without waiting for the service”). The proposed system contains the following modules.

IV. WORKING

Our main goal is to increase the efficiency of food order and reduce human error and provide quality services to restaurant customers. The app on the tablets must be able to communicate with other devices. Fig.1 shows the flow chart for android app. As shown in the flowchart below, first the customer or visitor will open the app and search the menu items in the available customer area.

Customer sees a separate menu card in the android app. Food selection is made by the person when he visits our application with or without a registration module. At this stage, both registered and unregistered people can add food to their store card for a temporary purpose. If the customer wants to purchase the selected items then the situation will be checked for the customer’s entry weather to be done or not. If the entry is not made the request will force the customer to enter first before ordering something.

By doing all the work on the project we will create a single profile that contains all the restaurants listed as well as their daily meals and expenses. After completing the login function, the customer will place an order at the nearest searchable restaurants using the server. After this the customer order confirmation will be done by calling the customer provided during the login registration. After successful verification the manager will check that the order is confirmed by the customer otherwise the whole process starts from the beginning.

If the situation is satisfactory then the manager transfers the data about the order to a particular restaurant. Eventually the delivery boy will deliver the delivery within a limited time to that customer. If there is a need to change the menu, the controller adjusts the menu. The menu changes to the database. The modified menu is then updated on the customer’s android device.

V. RESULT

In the project Customer enters certain details to register. The customer can check out the restaurants available and reserve a table or order food. This will allow the customer to keep the table and booking details sent to the email ID or user number

Module 1: Access module

In the customer login module and access restaurants will be taken once they are registered in the application. Every administrator / user will have a login id and password to log in to the app.

Module 2: Registration Module

This module is shown to visitors when they need to place specific orders, as well as new registrations of restaurants that want to do business with us in our online restaurant management application.

Part 3: Add / Update / Delete Menu

This module belongs to the director. The Administrator reserves the right to upload, update (modify) and delete data from the site according to his / her required requirements.
VI. CONCLUSION

Here the need to order tablet food is explored and its benefits over the system of ordering traditional food at restaurants are explored. The proposed online restaurant management system is time-saving and error-free compared to the standard system. This program attracts customers and adds to the efficiency of keeping restaurant orders and billing. It is therefore a modern way of growing a business using E-commerce. Here is an implementation of an advanced e-restaurant menu order system using an android smart phone. This program completely reduces unnecessary time. All orders are attached to the individual seat at the table, and orders are made by one customer at a time, as per the paper, but with great accuracy. Items can be easily shared across the table, moved or organized, and marked and costs can be calculated in real time. The concept of an improved e-restaurant can also be expanded in the future using the GPRS module. The GPRS module can be used to monitor and the application order menu in the table will be sent directly to the web link in the pre-defined process even to charge for purchased items.

VII. REFERENCES

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