



Café Crafter: The Ultimate Cafe Management System

Vinayak Mhetre, Aditya Patil, Abhijit Hulle, Siddhant Choudhari, Prof. P. R. Patil

B Tech, Information Technology, Dr. J. J. Magdum College of Engineering, Jaysingpur

ABSTRACT:

The computer program known as Café Crafter will assist café managers in handling day-to-day operations like ordering, reservations, and other tasks. The complete system is made up of online and offline services. The offline service enables the cafe to handle everyday operations like ordering and seat admissions as well as managing the information about the café. Additionally, the cafe will be able to manage its meal menu online. Once the upgrade is complete, the website will instantly display the new meal menu, seat reservations, and promotions.

HTML, CSS, JavaScript, and Microsoft SQL Express are used in the system's development as the database. It enables developers to work in a user-friendly environment and supports the most recent version of the .net framework. The most dependable and adaptable database is SQL Server, which also lets you define store processes.

The existing café operates entirely manually, which means that documentation must be completed by hand. This requires a significant amount of labor and time to manage the records and daily operations, and human error is inevitable given the heavy burden. The Cafe Management System will replace their manual daily tasks with automated ones, such as order entry, reservation making, and payment processing. It will also include additional features like online meal ordering, promotion viewing, report generation, and reservation alerts.

Café Crafter: The Complete Café Administration Solution It will boost the café's productivity and enhance its offerings. In the long run, this system method will cut down on daily labor and save money and time.

Keywords: Table booking or reservations, working on eatery deals.

Introduction:

Technology has revolutionized the café sector, especially with regard to point-of-sale procedures. When e-menus are used instead of traditional paper menus, customers may now interact with menu items and drinks in greater detail, which has completely changed the way people utilize menus. This has made ordering easier and more accessible, which has enhanced the process.

E-menus offer advantages that go beyond simply streamlining the ordering process. Cafés may now interact with patrons in real time and establish their online reputation. With the advent of digital tablets and touch screen technologies, menus have changed from plain printouts and chalkboards to intricate and vibrant displays. Because orders can be precisely taken the first time, servers won't have to go back and forth to a faraway terminal.

Orders can also be linked to specific table seats with e-menus, increasing precision and lowering mistakes. Order changes are simple to make, and a real-time cost calculation is available. Depending on personal preferences, a variety of filters can be applied, including price, taste, and quantity.

In conclusion, e-menus have revolutionized the café sector by giving patrons access to more comprehensive information and streamlining the ordering procedure. They have also made it possible for cafes to interact with patrons in real time and establish an online reputation.

MOTIVATION

1. Enables the methodical recording of time
2. Permits billing for various tasks
3. Enables computation automation
4. Permits the administrator to add, amend, and remove records
5. An intuitive and uncomplicated user interface.

METHODOLOGY

Why cafe need a cafe management system

Purchasing a cafe management system may appear to be a significant choice. However, it might not be as hard as you believe. It would be ideal if you were crystal clear about what your cafe really needs in the first place and where you could use a little extra assistance. Find cafe management systems that provide these features specifically, and presto! You have a management system for your own cafe.

In case you're not persuaded, the following advantages come with purchasing a cafe management system:

Online Table Booking System:

- The best cafe software is the cafe management system, which includes a full table reservation system
 - Customers can now reserve a table through your online cafe.

Online Ordering System:

- The cafe software's Online Ordering System is a useful feature.
- Customers prefer to place orders online these days.
- We have an efficient online ordering system at our cafe that handles every aspect of ordering.

Account Management System:

- The most dependable and efficient way to keep track of all the costs and expenses for your cafe is the cafe management system.

Cafe POS System:

- This system contains all of your food service data
- In addition, a single system now houses the ordering, receiving, and order status processes.

Kitchen Management System:

- It offers a fantastic opportunity to keep your cafe's front and back sides connected.

Cafe Billing System:

- The most crucial component of a cafe system is the online payment feature.

Control Your Cafe Shop with Mobile POS:

- Three distinct iOS and Android mobile applications are offered by our cafe software. Your customer can now use the Customer App to place an order.
 - This one is important because it builds a link between service providers and users.

Cafe Dashboard:

- Seeing your cafe's sales, orders, profit, loss, interactions with customers, and many other metrics are helpful.

OBJECTIVES

The objectives that we will achieve after the completion of this project are;

- 1) To take orders
- 2) To add item
- 3) To remove item
- 4) To edit item
- 5) To display menu
- 6) To show bill
- 7) To display total sale report

Take Orders:

Customer orders will be taken by the user, and only one order will be taken at a time. The order is taken, and the system asks the customer if they would like to add more items. If they say yes, the items are added, and the bill is shown.S

Add Item:

Staff members at the café can use this feature to add any item from the menu list. The item code must be entered before the price of the item can be entered. The new item will then be displayed on the menu.

Edit Items:

The café management can use this feature to amend the menu if they would like to change any of the previously added items. It might be the item's code or the cost.

Delete Items:

The café can delete an item by entering its item code from this menu if it needs to remove any of the items from the list of items it no longer offers.

Display Menu:

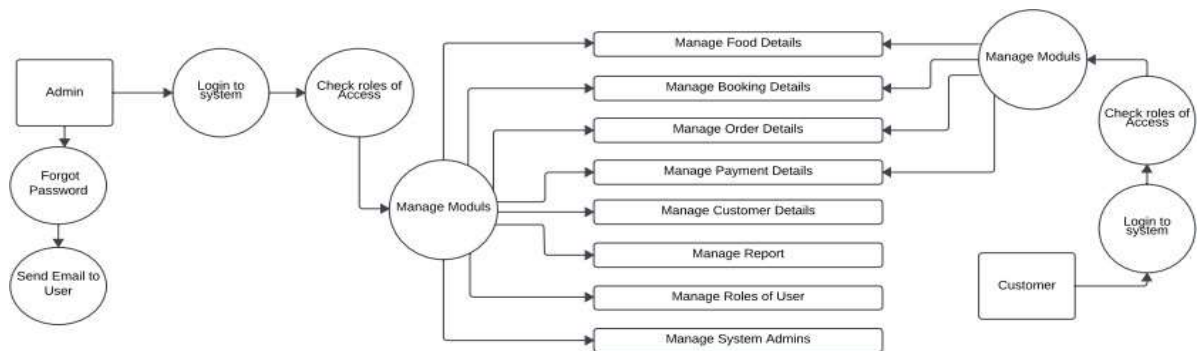
A menu with prices will be shown to customers when they come to place an order.

Show Bill:

If the café management would like to look up a specific bill, they can do so by entering the bill number.

Total Sale Report:

This feature allows the café owner to check his overall sales report, which will list all of the bills along with their numbers.

DIAGRAMS**System Architecture:****REFERENCE**

List all the material used from various sources for making this project proposal

1. <https://www.linkedin.com/pulse/future-restaurant-management-what-skills-next-generation-brian-bruce>
2. <https://foaps.co/blog/restaurant-management-system/>
3. https://www.researchgate.net/publication/276197701_Study_On_Decision_Making_for_Cafe_Management_Alternatives
4. <https://www.coursehero.com/file/65156470/CAFE-MANAGEMENT-SYSTEM-REPORTpdf/>