



Online Restaurant Management System

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ABSTRACT:

The objective of this project is to create an accessible online restaurant management system for customers. We propose the development of a software project capable of efficiently handling and overseeing various restaurant activities under the supervision of an administrator. The primary goal is to design an effective system for restaurant table booking and management. With the continual growth of restaurant businesses, the necessity to manage operations and tasks becomes apparent. Optimal optimization of these activities is achievable through the integration of online services. Today's generation favors high-tech solutions, particularly those accessible over the Internet. Consequently, this project aims to proficiently assist restaurant owners in automating their business operations, offering a reliable means of maintaining customer information and fulfilling their needs.

Keywords: Table, Menu, Intelligent,

1. Introduction

About the project:

An online restaurant management system is a digital platform designed to streamline various aspects of restaurant operations, from customer reservations and order management to inventory tracking and staff scheduling. It allows restaurant owners and managers to efficiently manage their establishment, improve customer service, and optimize overall performance.

Key features of an online restaurant management system typically include:

- **Reservation Management:** Allows customers to book tables online and enables restaurant staff to efficiently manage reservations.
- **Order Management:** Facilitates the ordering process, including online ordering, tableside ordering, and order tracking from kitchen to delivery.

OBJECTIVE:

- **Efficiency:** The primary objective of an online restaurant management system is to enhance operational efficiency. By automating various tasks such as order management, inventory tracking, and staff scheduling, the system helps restaurants optimize their resources and streamline processes.
- **Customer Satisfaction:** Another key objective is to improve customer satisfaction. By offering features such as online reservations, easy ordering, and personalized service based on customer preferences, the system aims to enhance the dining experience and build customer loyalty.

II. SYSTEM ANALYSIS

Existing system:

Many restaurants face challenges in managing their business, particularly with customer table reservations, in the existing manual system. Customers are only allowed to cancel their booking within a specified timeframe. However, relying on manual booking makes it difficult for staff to maintain accurate customer information, risking the loss of such data. Additionally, customers are provided with the option to check the status of their booking to ascertain its readiness.

Advantages:

- User can't view the booked in table.

- The system limits human interaction.

Proposed system:

The Online Restaurant Management System is designed to facilitate the management of restaurant operations. Upon successful login, customers can reserve tables at their preferred times. The primary objective of developing this system is to assist restaurant administrators in managing their businesses effectively while providing customers with the convenience of online table reservations. Under the supervision of the administrator, the system efficiently handles various restaurant activities. As the restaurant industry continues to grow steadily, such systems become increasingly essential.

Advantage:

- It saves business's resources and expenses.

III. SYSTEM METHODOLOGY

- Admin
- View Customers
- Restaurant Table Booking
- Selection of Tables
- Check Status

Admin:

Users can create an account by registering themselves. Once registered, they can log in to the system to access its services.

View Customers:

Users can view information about customers who have placed orders, including date, timing, and table numbers.

Restaurant Table Booking:

Graphical View of Tables: Users can view a graphical representation of available tables.

Selection of Tables:

Users can select or deselect tables from available slots. Booked tables are shown in red, while available ones are in usual color.

Check Status:

Users can check the status of their orders, indicating whether they have been approved by the admin.

IV. CONCLUSION:

Working on this stimulating and demanding project has been a rewarding experience. It has not only enhanced my practical skills in programming languages such as C#.NET, ASP.NET, and SQL SERVER, but also provided valuable insights into the intricacies of handling procedures related to an "Online Restaurant Management System." Furthermore, it has afforded me knowledge about the latest technologies utilized in developing web-enabled applications and client-server systems, which are anticipated to be in high demand in the future. This project has equipped me with better opportunities and guidance for undertaking independent projects in the future.

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