

# A SURVEY ON RESTAURANT MANAGEMENT

<sup>1</sup> Prof. Pravin S Patil, <sup>2</sup> Shwetambari M Solanke, <sup>3</sup> Aaditi D Kurlekar, <sup>4</sup> Gauri V Kale

<sup>1</sup> Assistant Professor, <sup>2</sup>UG Student, <sup>3</sup> UG Student <sup>4</sup>UG Student  
<sup>1</sup>Computer Department,

<sup>1</sup> Zeal of College of Engineering & Research Pune, India

**Abstract:** The simple entry of a menu is the fundamental thing that encourage ordering food in a restaurant. The main objective is improving quality services and business in industry. Increase in the number of customers, increases work on waiter which results in order misplace. To reduce the work of waiter, System replaces the pen and paper with technology. Proposed system will be user friendly, customer can handle application easily which will reduce the time and in turn produce more accuracy.

## I. INTRODUCTION

Throughout the years, technology has tremendously changed in restaurant industry. A great part of the advancement has been with point of sell (POS) activities. The straightforwardness and simple entry of a menu are the fundamental things that encourage requesting nourishment in a restaurant.

The services given to customer is quicker. Automatic bill generation and services are providing. The manual work is reduce and problem occurring during proving service to customer is reduce. In recent days web enable computer system is implying to control traffic flow of order, to create proper billing. These days by utilizing advance innovation, we can enhance benefit quality. Relating to a present time remote gadgets, for example, contact screen menu show has been taken by choicely to renovate old method for taking request utilizing pen and paper. By utilizing framework different assignment should be possible without invoking any human error. The services provided to customer is quicker and restaurant can make their own reputation in business industry. In proposed system the cost can be calculated in real time. The output of commercial business provides good quality of food and satisfies the customer demand. Employee salary has calculated according to their work on daily basis.

Proposed system gives priority to use of online based restaurant system. It prevents the traditional system. Because of this, users can manage their orders through the application of that restaurant. The system demonstrates the different modules which performs different kind of works. The database handled only through the authorized users of that system. These logins have special authority to handle or make some changes in the system while for other logins it is not accessible. Because of this the security of the system get handled, no other logins can change or update it. The manager or owner, these logins comes under the admin or authorized login. Because of this the user can able to know about offers, seasonal and periodic menus and discount of the restaurant without visiting to the place. So the users get aware about the offers. The user can visit the restaurant by booking the table or dine-in before going there. So it consumes the time required for waiting.

## II. NEED OF PROPOSED SYSTEM

The proposed system has been developed to generate simple entry of menu and services provided to user are faster. The computerize system gives good solution for this problems..

## III. RELATED WORK:

Real-time fully automated restaurant management and communication system "RESTO" [1], proposed work to build up a framework that is a mechanization of all the current frameworks accessible today. Here the inventory is maintained with a daily basis update to this system. There will be an android gadget accessible that will take the request from the client with no administration individual required.

Smart Restaurant [2], paper discuss on assesses all the little and vast scale mistakes giving an extremely productive and powerful method for framework support and conveyance. System uses android application, clients will arrange from an android application request from an android application introduced a tablet either from the lodging or their home.

Survey on smart hotel management system using IOT [3], paper focuses on structure design and execution of a security safeguarding system for open evaluating of shared information in distributed storage has been proposed. System is incorporated Raspberry Pi for creating a local instance which can be accessed only by customers and make the food order.

Survey on intelligent food menu ordering system [4], paper focuses on, contact screen based propelled menu show and requesting framework idea. The framework isn't completely relying upon equipment and programming. it keeps up all client's individual data to send messages about offers and combos.

Location based restaurant set booking [5], Conventional restaurant administration is planned a portable application that could be utilized to discover close restaurant. It gives the information about availability of seats and menu records to the customers. The application will follow client's present area utilizing GPS and will give client the rundown of close by eateries with their separate from current area.

Design of Intelligent Restaurant with a Touch Screen Based Menu Ordering System [6], Proposed work on intelligent Restaurant a Graphical User Interface (GUI) modified by embedded c is utilized as a sustenance requesting framework. It is expecting client to arrange by means of touch screen gadget that set on each table in the eatery. Clients see the menu, cost and make a request specifically utilizing the touch screen framework. At that point, their request will be sent to the database in real money counter PC and furthermore saw on the PC screen at the kitchen for sustenance arrangement. HTML utilized for the structuring site pages of restaurant.

Online Restaurant Management System for Android [7], paper focuses on utilization of that restaurant and make it less demanding for the coffee shops to flip, swipe and tap through the menu. The system runs the application on an Android based tablet. Eateries can manufacture their e-notoriety and client network in live.

#### IV. DRAWBACKS OF EXISTING SYSTEM:

After increasing the number of customers for same order parallelly, server isn't always enough to control that visitors. If customer cancels the order the modifications not get reflected over system. The management system requires lot of employees to work properly. The system needs expensive initial investment from owner in order to get started. All data system puts data in the cloud it has the issue of data protection.

#### V. PROPOSED SYSTEM:

The proposed system has two main constraints first admin and second customer i.e. user. Admin login is only for manager, the third person cannot have authority to access the admin part. Database is managed by cloud server. Fig 1 shows Architecture of Proposed System.

##### 5.1 Registration and Login:

The admin and user has separate registration and login page. Admin has authority to handle all internal architecture. Here the admin can manage all the internal sectors of the system. Only he has the authority to do this. The user can do his work online too. In system we are minimization of traditional work. Which was in the form of registers. The physical existence of that person is not required in this architecture. All the salary management and organization of the system is handle by authority person

##### Add/Update/Remove:

Great thought is to create menu card and the work is done by manager. Manager has authority to add, update and remove the menu and offers. Menu card display to customer is decided by the manager. Everyday has special menu it also displays by manager. Customer can add, update and remove menu from cart before giving order. Before finalize the order, customer do changes in menu. After fixing the order customer can make changes in order.

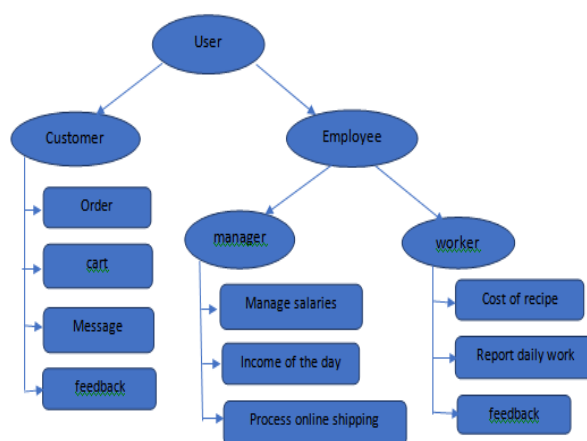


Fig 1: Architecture of Proposed System

**Cart:**

Finalize menu is going to cart for further processing. Total cost is calculated in cart of all items.

**Daily Work:**

Work is calculated on daily basis. Income of day and employee salary has calculated on daily basis. Profit of that day get calculated at the end of day.

**Feedback:**

Feedback is given from customer and employee to improvement in work. Feedback is taken for manage reputation of restaurant. Feedback taken on positive way to increase customer and manage reputation in business industry.

**VI. CONCLUSION**

The survey projects the idea of proposed system which will be customizable food ordering system delivered to customer and restaurant owners. The proposed framework improves eating table administration by empowering servers to get to client data and make orders utilizing the versatile application and work area application. The system provides a minimal effort, effective, helpful and simple to utilize framework for putting orders for sustenance in restaurant.

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