



ONLINE CATERING MANAGEMENT SERVICE

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Abstract:

In this project we propose the online catering system. Online Catering Management Service is the business of providing food service to the people at the events that are conducted. It involves a lot of human work and the resources required. So managing of the resources and the people will become difficult. To solve these problems, the catering management system will be of great help. There are different kinds of catering like mobile catering, wedding catering, catering on ships and so on. The catering management system will help in maintaining the available people, resources and the timings well. It will help in the solving the problems related to the catering at the events that are conducted. This catering management system will help in the smooth running of the business. It will be very helpful to the people who will be having orders for satisfying the needs of thousands of people. At that time all the matters related to employee availability resources maintains and time management plays a very important role.

Online catering management service can be a single step solution where customers can have choices from different restaurants, event management people so as to select their desired team of people and type of food they want to have for their specific type of event. They are just one click away to get their things done smoothly without roaming all over the city.

Keywords: PHP, java script, html, Css, bootstrap technologies.

INTRODUCTION

Hospitality is probably the most diverse but specialized Industry in the world. It is certainly one of the largest, employing Millions of people in a bewildering array of jobs around the globe. Sectors range from the glamorous five-star resort to the less Fashionable, but arguably more specialized, institutional areas such as hospitals, industrial outfits, schools and colleges. Yet of these many different sectors, catering has to be the most challenging. Whatever the size of the catering operation, the variety of opportunities available is endless. "The sky is the limit with catering". The hardest part of arranging an event, especially that of business importance is in deciding what to serve at the tables. It is only when the caterer puts his or her entire soul and heart into the business that the culinary art is appreciated and remembered. Sometimes, event organizers go wrong in choosing the right catering partner, this is not because of the budgetary concerns or intentional reasons, and it is purely a heedless glitch caused by unawareness of how the industry works and how different types of catering service function. The main objective of the **Online Catering Management Service** is to develop a system for hotel which maintains the accounts which includes the Bills, Inventory, Receipts, and Expenditures, Employee details, Supplier payments, Reports and Monthly sales of the company as well as the employee payroll. The features that can be included in the catering management system are as follow.

- Resource database management: This application will help in keeping track of the resources that are available and estimate whether the available resources can be enough to fulfil the catering needs of the particular event.
- People database management: The number of workers that are required to complete the order of the event can be kept in track through this application with great ease
- Time management: The time that is required to complete the order obtained can be managed through the use of this application.

BACKGROUND

Catering is the business of providing food service to the people at the events that are conducted. It involves a lot of human work and the resources required. So managing of the resources and the people will become difficult. To solve these problems, the catering management system will be of great help. There are different kinds of catering like mobile catering, wedding catering, catering on ships and so on. The catering management system will help in maintaining the available people, resources and the timings well. It will help in the solving the problems related to the catering at the events that are conducted.

LITERATURE SURVEY

Industries who lag behind online ordering systems will be left behind from the management providing offline catering who have stepped up. By implementing new technology, it not only benefits customers life but also confirm the business to stand tall.

So, here are some of the true benefits of online catering system:

- With busy lifestyles, most of us lean towards convenience. Online Catering allows the customers to place their order virtually, anytime from anywhere. This ultimately helps to save the time of the customers which can be consumed certainly on travelling.
- It reduces the labour work. By ordering over an website, it can eventually reduce the staff work because it is replaced by the machine.
- While the order is being taken over phones or in person there might be some misunderstandings and orders might not be that accurate. But by placing it online, it can be more precise and customers have the control, they can customize the orders again and again and make their order crystal clear.

METHODOLOGY

This will include Baseline Study Methodology and Software Design Methodology.

Baseline Study Methodology: Admin will upload the data regarding their catering and the client can check the available services according to their comfort. Structured Query Language (SQL) and PHP will be used to collect data and store in databases.

Software Study Methodology: The software/website will be developed for common users by using web designing languages like html, css, bootstrap etc. It consists of 3 parts:

Client

Web Server

Database Server

ADVANTAGES

Catering Services can relieve you of the burden of preparing and planning your special event. I will tell some of the advantages of getting the services of a Caterer.

1. No More Cooking -Thinking of what to cook is no more a problem Just Let your Caterer know what menu you would like to offer your guests. Your Caterer will do all the cooking for you. Food cooked by expert caterers are at par with 5 star hotels

2. No More Preparation – Do no more of preparing your party Caterers can provide all the necessary requirements for your event from sound system to Photo and Video Coverage, Photobooths, Cakes and Souvenirs CLOWNS, EMCEES and many others
3. No More Planning. Caterers can do the planning for you. No need to worry about the theme of your party just tell them what theme you prefer they will do it for you. Venue setup will not be a problem for you anymore your Caterer can do it perfectly for you
4. No More Stress – Of Course getting a Catering Service for your event will give a Stress Free party for you. Just choose a reliable and experienced caterer such as Executive Gourmet Catering Services for You.

FUTURE SCOPE

Within this one vast industry, there are different kinds of jobs requiring different kinds of skills. Some who have the appropriate training may work in a palatial '7'-star establishment, with a luxurious atmosphere and come into contact with famous and important people of many nationalities. It is an international industry, providing opportunities for trained persons to be able to work abroad for some or throughout their careers. There is demand for well-trained experienced professionals who can participate in opening hotels and other catering establishments in different countries. Other opportunities to work in this field are in the catering units providing food to cruise ships, airlines and the railways. Large private hospitals also have catering managers in their kitchens, cafeterias and hostels. Most departments in the catering industry are complicated specialisations requiring a great deal of work, dedication, practice and mastery. These are basic qualities that must be possessed by any young person who wants to embark on a career.

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