

QUICK RESPONSE CODE FOR SMART RESTAURANT APPLICATION

S.SUBASRI¹ S.AARTHI² T.DHARANYA³ N.NATHIYA⁴ S.DHIVYA⁵

¹(B.E (CSE), Kongunadu College of Engg & Tech, Trichy, India, kkmilit@gmail.com)

²(Principal, Kongunadu College of Engg & Tech, Trichy, India)

ABSTRACT :

In this paper, we propose quick response code for smart restaurant is an application to restaurant management. This system is to provide service facility to restaurant and also to the customer using QR code. The services that are provided is food ordering and reservation table management by the customer through the system, customer information management and waiter information management, menu information management and report. The main objective of the system is to provide ordering and reservation service to the customer using QR code. With this system, ordering and reservation management will become easier and systematic to replace traditional system.

INTRODUCTION

The concept of Restaurant application will keep everything as simple as possible. This application can be used by employees in restaurant to handle the clients and their orders without the need of bearer. The restaurant menu is organized by categories such as appetizers , soups, salads, health drinks of menu items. Each menu item has a name price and associated recipe. A recipe for a menu item as a chef preparation instructions and associated ingredients. Main objective of the project is

to provide ordering and reservation services to the customer using QR code. The admin can maintain the schedule of ordering table and food then the waiter can visit his schedule.

EXISTING SYSTEM

Many restaurants have a lot difficult to manage the business such as customer ordering and reservation table. By using manual customer ordering is difficult to waiter keep the correct customer information and may be loss the customer information. In many popular restaurants

waiters tend to miss out on tables or customer's calls during busy hours potentially decreasing ones client. While this is an ongoing issue, there is still no product that drastically improves the communication between the servers and the customers in the current market. Restaurant waiter take the customer ordering by manual system with using paper. Customer does some formal conversation like hello, hi, etc. Then they demands for today's menu and do some discussion over menu items than they orders. It takes 5 to 10 minutes to book the order and waiter book the order on paper.

PROPOSED SYSTEM

This "QUICK RESPONSE CODE FOR SMART RESTAURANT APPLICATION" system is developed to automate day to day activity of a restaurant. Restaurant is a kind of business that serves people all over world with readymade food. This system is developed to provide service facility to restaurant and also to the customer. This restaurant management system can be used by employees in a restaurant to handle the clients, their orders and can help them easily find free tables or place orders. The services that are provided is food ordering using Quick Response code and reservation table management by the customer through the system online, customer information management and waiter information, menu information management and report. The

restaurant menu is organized by categories of menu items along with its price. To resister a meal in online the customer has to become a member first and he can access the later part of the site.

MODULES

- USER MODULE
- KITCHEN MODULE
- ADMIN MODLE
- PAYMENT MODULE
- TABLE ORDER MODULE

USER MODULE:

This module is especially for the use of normal users coming in the restaurant. These tablets will consist of the whole menu of the restaurant. They will be enabled with the Wi-Fi connectivity. The items in the menu are non editable for these types of the tablets. So, the user can not interfere in the menu and make changes in it. The tablets should be able to display all the items of the menu with sufficient visibility. Customer from any layer of the society should be able to handle and operate all the functions easily.

KITCHEN MODULE:

This module is present at the kitchen near chef so that he should be able to see what a particular has ordered. All the ordered items are displayed on the screen

giving the table number below. They should be sufficiently large to be seen by chef at a reasonable distance. Chef should be able to denote a particular item that is ready.

ADMIN MODULE

This module is especially for the use of the restaurant manager. The manager should be able to control the function of whole restaurant from a single tablet. He can access any tablet and should be able to make changes to the menu. Like he can change price of particular item or he can disable particular item which is not available at that particular time.

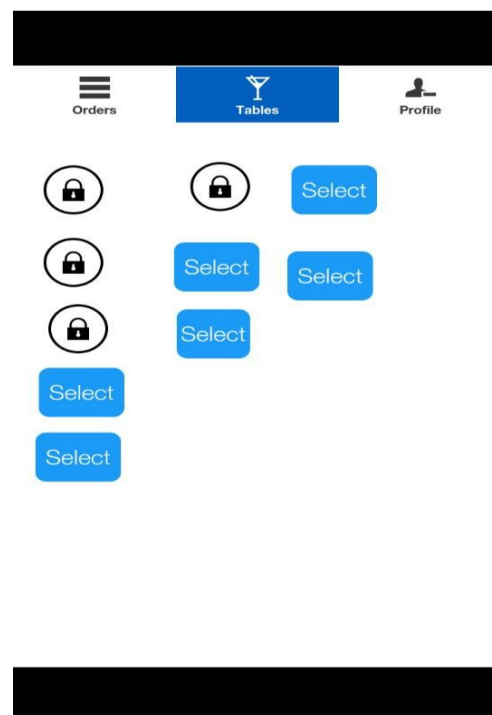
PAYMENT MODULE

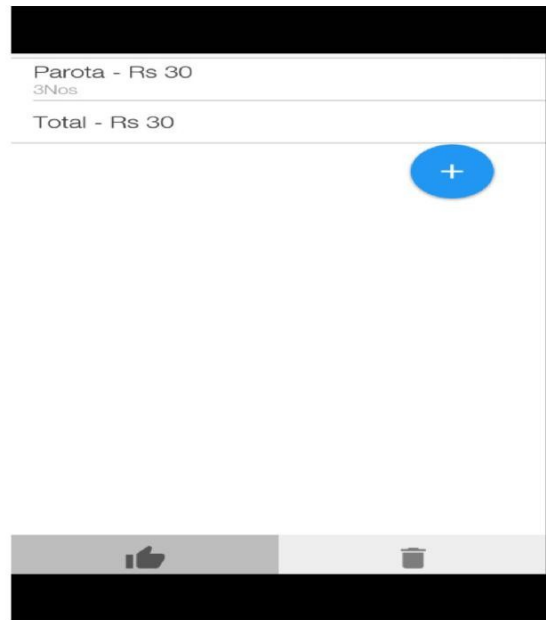
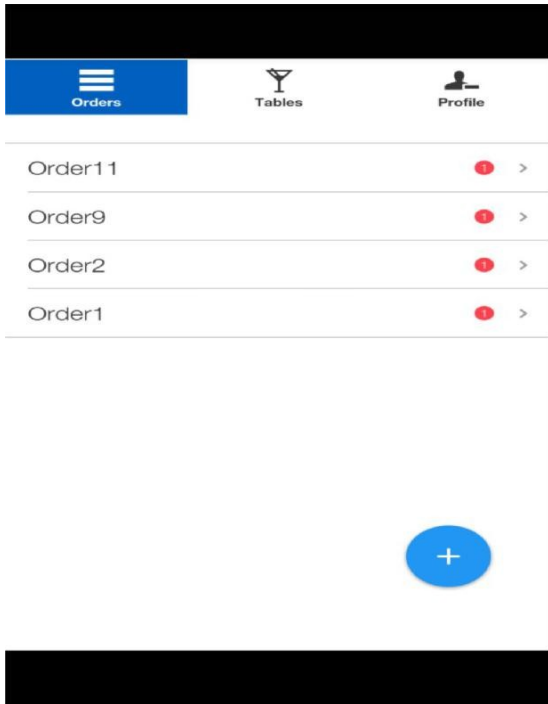
This module contains id, order id, date, amount, mode and user id. After food is confirmed the customer will pay for the menu they ordered. The customer can make their payment by using cash/credit/debit cards. Generation of receipt and equipped with cash refund device..

SCREENSHOTS



Table reservation





Order items and quantity

Item Name
Parota

Quantity
3

Ok Cancel

CONCLUSION:

After the system is implementation and conversion is complete, a review the system is conducted by the analysts. The most fundamental concern during post implementation review is determine whether the system has met its objective, that is analysts want to know if the performance level of users has improved and if the system is producing the results intended if neither happening one-way question is whether the system can be considered successful. Now Customer Can Easily to give order online as well as booking table or Parcel Customer doesn't move physically to get a Item of restaurant. It also reduces customer order waiting time.

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