AUTOMATED FOOD ORDERING SYSTEM

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ABSTRACT:

Now a day’s popularity of restaurants increases. Appropriately, the quantity of café or restaurant goers has expanded as well. Exploiting the headway in innovation, this venture means to apply a computerized touch to the manner in which cafés work, so as to build its fame among clients. This paper aims to change the old restaurant food ordering system with device ordering system. The client, on visiting the café & possessing a table, will welcomed with a device attached at the table. At that point he/she will select the food item which he/she wants then they’re request has sent straightforwardly to the chef or restaurant’s manager. When his/her order gets prepared, the message will be sent to the device attached to the table. The client can give his/her feedback relying on the experience. The client's order history and feedback will be saved in a database. These kind off automated restaurant system will accelerates the requesting process and is easy to use, blunder free strategy.

Keywords - device, database, database, order.

[1] INTRODUCTION

Now a day’s popularity of restaurants increases. But now a day’s in a café, the client’s make the order and have to wait for the order for a long time. So, the negative feedback comes from client’s experience has increases daily. Most of the time this problem occurs due to delay in food delivery. According to the study main aim is to remove the issues in the normal restaurant system, assistance of a coordinated & organized framework. This paper includes the need of a devices for automated restaurants order system. Automated restaurant is a coordinated framework, created to help clients with making their requests more effectively and productively. It likewise targets accelerating the order speed. The client initially comes to the café. The table he/she will sit have a device attached to it. The device which is there at the table has everything like menu, veg. food, non-veg. food, different modes of payment, etc. The client can select anything whatever they want to eat by that
device. His/Her food order will be sent to a chef or a manager’s device and they will want actually client’s wants. The chef then set up the mentioned order and send a message to the devices attached to the table. When the client completes his/her food, then the device indicated her/his total amount of bill which he/she can pay by means of money or upi or card. The manager will take care about the payment has done or not and it also save it to the database.

This project deals with restaurant food ordering system by any kind of device.

[2] LITERATURE SURVEY

Now a days, the current system is manual or paper based. In current restaurant system the client has to book the table and then waiter provide them a menu card which is totally paper based. Client then take a look at menu card and choose which item he wants. This whole process takes lots of manpower. The use of papers in café, waiter noted down the order of client, write down the records of client’s on paper and menu card is also made of paper. The limitation of old restaurant system it is time consuming, paper can be lost, paper can also get damage easily. Therefore, old restaurant system is time consuming. As in old restaurant system menu cards are of paper, if the restaurant manager wants to change anything in the menu card it cost to much and it waste to much of time and menu card reprint will cost too much. Reprinting the whole menu card is difficult and waste of money for small changes. The old restaurant system consumes to much of time. Initially the client will have to call a waiter, then wait for the waiter to come at their table to take their order. It can be possible that waiter can write down something else while writing the order on paper.

The restaurants are change now a days. Now each waiter is assigned to a number of tables, and after note down the orders, then waiter knows which item is available and which item is not available and then take the order. System also check that the item is available or not. Then items to be prepared are sent to the kitchen. The chef can see the ordered food on the device, the chef will make the order and when the food prepared, he will send confirmation to the waiter. When waiter get indication from the chef on the screen, he collects the food etc. and takes it back to table. Toward a finish of the request, the server arranges the framework so that it will send a proper bill. The administration can decides of give limits. So the framework tracks the served items quantity of client’s & the count the cash given by. These insights can be seen by the administration.

Primary sources are:

- Different Websites.
- Suggestions from friends.

Secondary sources

- References materials.

It is a convenient requesting framework for a gadgets. Then the server get the client's table with the food item, a gadget, as opposed to the conventional scratch pad. He utilizes the touch screen to enter the request data & after it sends the order to the chef continuously for preparing. All the while, the framework takes the business information to charge. It then utilizes wireless network to effortlessly get to each edge of the café, enveloping every one of the tables sets up inside.
When the client is leaving, then the server utilize printer to print bill and procedures installment with a gadget. Be that as it may, there are as yet numerous zones which require genuine consideration. Example, make any changes in a item list, dispose of the large number of paper records, to the client criticism.

[3] AIMS AND OBJECTIVES

The aim of “Automated food ordering system” is to make an application by which client can check food menu and items from seating at their table and order different item by using the application. The other aim of this is to reduce man power as much as possible and automated the food order work through automated system. The another aim is to no use of paper, by this application or system we can make e-bill which will send it to you phone no. and you can pay bill easily.

• There will be a device on every table.
• By this it will allow the client to choose and select any food.
• Client will be able to fill the feedback about the food quality and the services. Through the feedback it will help the Restaurant owner to improve the facility.
• By this the new system will saves time of client to place an order.
• The Menu UI should be designed in an attractive way with amazing image.
• The food will be display in different menu section.
The manager can change anything in the menu.

[4] PROPOSED SYSTEM

So proposed system helps in different ways. It helps in doing payment easily. It helps in converting the restaurant old paper menu with an electronic device like tablet or mobile phone.
Due to the electronic device system the manual order error reduced and there is no communication barrier between restaurant and client.
The device shows all the details about the food order which is ordered by the client/customer.
The manager is like owner of the restaurant, so he acts like admin, he has the power to change the menu card anytime and he is allowed to access any devices available in the restaurant.
This is one-time investment. By doing this investment it will reduces the need of waiters in the restaurant for food ordering process.
The customer feedback is valuable.
The “automated restaurant system” will gives information about the different menu items, example- price, rating etc.
[5] SYSTEM ARCHITECTURE

The client initially came in the café. He/she sit at any table. On every table there is device like tablet, smartphone fixed to it. The device contains the android application by which customer ordered any food item available there. The android application has different sections like menu, offers, payment mode, feedback etc.

The customer opens the device there is welcome screen. Then he/she select the table number in which he/she is sitting.
When he/she entered the table number, then he/she can browse the different variety of food, different offers etc.

The customer can select whatever he wants and confirm the order. Customer’s order gets directly transferred to the device which is placed in the kitchen. Then chef cooks the food and sends confirmation when the food is ready, then table from the order has been placed gets a notification and he/she can collect the food order.

When the client completed his/her food.
So Customer can pay bill after eating the food by different modes of payment.

[6] FLOWCHART DIAGRAM
Requirement of new system
1. Kitchen
2. Customers/clients
3. Chef/cook

Kitchen manages available and occupied table, available categories of food, price of food, different offers.
Customers will book table, they can check different food categories, price of food, they can give feedback.
Chef can check orders from different tables, they deliver the order and update the food order status.

[7] USE CASE DIAGRAM
CONCLUSION

So, need of automated restaurant system is studied and has too many advantages over the old restaurant system.

It is concluded that automated restaurant system is error free, there will be less man power is use, it is less time consuming as compared to the old restaurant food ordering system. This will be able to reduce the manual work of the labour and hence decreasing the manpower and also increasing efficiency.

REFERENCES

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