



QUICK MENU

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ABSTRACT

This system is an idea, which will change the traditional way ordering and serving. Quick menu eliminate the long wait and order procedure. This system is in an ordering system, which uses the latest technology and provide a solution for this traditional problem. Our system not only provide quick way of ordering but also gives option to the management to move the perishable food items faster by providing offers to the customer directly. As being an automated system, the customer does not have to wait for the captains or waiters to order. This also provides functionality for checking out places nearby when they are waiting for the order give feedbacks.

I. INTRODUCTION

“Quick menu” is iPad application that will mobilize the traditional way of managing the hotel to a modern and smart ways by handling all the activities in the hotel through an app. The proposed system will replace the traditional way of serving the customer through the means of digital mobile experience, the system will replace the traditional paper menu to attractive dynamic digital menu which is very interactive with the customer to order the food he need, it will also help him to know the ingredients used for the food he can select the food according to his taste. Moreover, he can avail offers if any provided by the hotel management on particular food items. He can also request for the facilities that are provided by the hotel management.

The Quick Menu app will help the hotel management to take care of customer satisfaction by keeping track of the orders being processed and managing the requests that is being posted by the customers. The application will also help the management to maintain its day-to-day records that will also help in accounting and to

know the status of the business and improve themselves.

The App will help the kitchen staff to know the orders and process the orders accordingly. Moreover, chef can also change the status of the food as and when it is being processed. Which the supervisor can also view.

II. LITERATURE SURVEY

In the existing systems that are used in the hotel industry are either static system for inventory or record purpose or they are third party system, which allows customer to order from different restaurants or just for take over purpose (Parcel). Here the system does not interact with the customer or the management to provide move functionality or does not prove help full for business improvement the traditional old perspective for waiting for the captain or waiters to take your order has proved very frustrating for both customer and the hotel management which get worst during rush hours.

There are lot of thing that goes behind in compare to take orders and serve. Food in the kitchen plays an important role in this business. Some food items are perishable which is spoiled faster or loses its taste if kept for a longer time (e.g. fish) as the raw materials is brought in bulk. The demand day to day keep on changing for a particular item. Traditional system does not give any options for helping this problem.

The limitation of the systems where they are old stand-alone system that does not use the latest technology to help the business grow. Proposed system is an idea, which will change the traditional way ordering and serving. Quick menu eliminate the long wait and order procedure. This system is in an ordering system, which uses the latest technology and provide a solution for this traditional problem. Our system not only provide quick way of ordering but also gives option to the management to move the

perishable food items faster by providing offers to the customer directly.

As being an automated system, the customer does not have to wait for the captains or waiters to order. This also provides functionality for checking out places nearby when they are waiting for the order give feedbacks.

The idea behind this system is to provide an interface which customer can use directly and view the offers that can be given by the kitchen department depending upon the availability of the food items.

III. OBJECTIVE

i. Customer Module

Customer module is the main interface, which will interact with the hotel customer, as per the requirements there are two types of customers, Room customer and Restaurant customer (table Customer). This module will provide the dynamic menu to the customer along with the brief description the displayed food item. This module provides the provision for the user to view the menu items based on different categories such as breakfast, soup, main-course etc. It will allow the user to look for the offer provided by the hotel management under different tab, which will help the user to choose his food effortlessly.

The interface will provide page to view his orders and the bill summery from which he can add or delete the items in his cart. Get bill option will place the final order and provide the bill to the customer. Here we have provided provision for customer to complain about the things, requesting the things and to leave his suggestions for the betterment of the quality of the service provided under request tabs.

Customer module is the main interacting module with the customer, which will provide the customer with the attractive menu along with the special offers provided exclusively by the hotel management. A customer at a certain point of time may the customer may have some needs like he may need water or some other services, now he may use request tab in the application and select the appropriate service he need it will be updated to the admin and he may take the further actions as per request made by the customer.

Application will provide option to view the items he ordered as a cart where if he needs more food he can increase the quantity of the food he ordered. It will provide a button, which will help

the customer to get the bill and know his total bill amount with the items he ordered. Customer will get the special indication icon on the items if it exists in the offer view.

ii. Kitchen Module

Kitchen module is mainly used by the kitchen staffs, all the main operations of the kitchen are handled by the module. This module will help kitchen staff to add or edit the menu items, give offer on the particular food items, and shows the orders that has to be processed by the kitchen which are placed by the customers.

This module will provide a menu page, which will give the information about the food item with various options; user may enable or disable the food items on the customer menu list depending on the availability of the food item on the kitchen side. This will help the hotel management to keep the menu dynamic. Hotel management may need to provide offers on the slow moving food items which are in the menu list or they can add the new offers to the list with the help of add offer view or he can enable the menu item for offer by adding discount amount. The module makes the work of adding and editing of menu item easily. He can choose the food image form the gallery or he can take the photograph of the food he cooked and upload the same into the server, which will have the effect on the customer menu.

One of the main functionality of the module is to receive the orders; the design of the module will help the kitchen staff to view the orders in two different categories that is food wise and table wise. In food wise, all the table orders are grouped into one depending on the type and processing status of the food. When the food is done, there will be a message to which table the food has to be served along with the quantity of the food to be served. In table, wise category user can view the orders detail in the table wise manner, which will help the kitchen staff to serve the food to the particular table as and when the food is done.

iii. Admin Module

Admin module deals with the overall working of the restaurant. To manage the restaurant admin must know how much labor is needed and how the kitchen is functioning at the same time looking at the number of tables occupied. This interface provides such functionalities given below

Food wise queue- Admin should know how much man power is need in the kitchen during

rush hours. To assign such labor he should be able to know how much order comes each time of the day. Usually this was done physically by going to the kitchen. However, the admin should be able see this at any time during the given time. Therefore, the admin interface consists of the kitchen food order queue, which helps the management to know how many cooks are needs at a particular time.

Table occupancy- admin should be able to make out which table is occupied and which table is not. As some of the tables might be distributed in different part of the hotel e.g. garden, rooftop etc. Therefore, the admin should be able to see which tables are occupied even if he is not physically present in the place.

Create user-admin is responsible to create and manage the number of table, room and the kitchen user. Admin has the authority to create and delete user and select its type. Admin can edit the different users and view their password. This is one of the main functional requirements of the admin.

Daily report - In this functionality of an admin. The management should be able to view how much income is the restaurant is making on regular bases. The admin should be able to view the orders along with the each bill entry for record and viewing purpose. This view contains all the billed orders, an admin can see all the item orders placed by the particular user after it is

billed and see the overall collection of the restaurant.

As the main work of the admin is to view the working of the hotel. He also gets request from both the table customer and room customers. He can view feedbacks that the customer provides in his view and can make the necessary changes that the customer requested for. This helps the restaurant to provide better services and improve their business simultaneously.

IV. CONCLUSION

- This project gives a faster and very efficient way for replacing the traditional way of how a restaurant works. This application can be taken and more features can be added to make it more users friendly.
- As mobile applications are the future, automation of various other services can be done.
- This not only helps the customer but also provides a very efficient way of running an industry.
- More manpower can be used in the fields, where it is need. This will help the hotel owner to attract more customers in the future.

V. REFERENCE

1. www.zebra.com
2. www.omicsonline.com