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Hotel Menu Ordering

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Abstract: ***The current system is paper based. Papers are used in restaurants for displaying the traditional menu cards, writing down the orders of customers, storing the records of customers. The disadvantages of paper based system are that papers can get easily damaged by stain marks; they can be lost due to fire or accidents or can get lost in general. Hence, time and money is wasted.***
As traditional menu cards are paper based, any changes that need to be made in the menu will require reprinting of the entire menu card, leading to wastage. For small changes, reprinting the entire menu card is impossible. Changes in the menu card cannot be made dynamically. It is inefficient to access a particular record from the stack of papers. This system is time consuming. One has to call a waiter number of times till he notices it, and wait for him to arrive at their table to take their order. Also the waiter can misinterpret the customer's order since he is writing the order on paper, and the case of serving a wrong dish is possible. For placing any orders customers have to visit hotels or restaurants to know about food items and then place order and pay. In this method time and manual work is required.
While placing an order over the phone, customer lacks the physical copy of the menu item, lack of visual confirmation that the order was placed correctly. Every restaurant needs certain employees to take the order over phone or in person, to offer a rich dining experience and process the payment. In today's market, labor rates are increasing day by day making it difficult to find employees when needed.

I. INTRODUCTION

The traditional system is a hotel menu and ordering system is replaced with an electronic medium i.e. a digital tablet. Due to a digitalized system, the risk of manual errors is eliminated, thus eliminating the communication barrier. The tablet displays all the information the customer needs to know about the order he has placed.
This self-service fast food restaurant will be equipped with a user-friendly touch screen, a credit/debit card reader, and software for completing the process at the backend. For this system there will be a system administrator who will have the rights to enter the menu with their current prevailing prices. He/she can enter anytime in the system by a secured system password to change the menu contents by adding or deleting an item or changing its price.
Now when the customer enters the restaurant, he will place his order with the help of the touch screen using the intuitive graphical user interface, right from the selection of language till the payment confirmation. He will select from the food options according to his choice and the system will display the payment amount he has to make once he has finished with his order.

II. LITERATURE SURVAY

The traditional paper based system was one of the most extensively used systems worldwide. In this system all records need to be stored on paper. However, this system is associated with various problems [6]. Some of the problems are mentioned below: o The most common stumble is that waiters may make mistakes with customers orders. At times, a waiter can forget to add a specific item ordered by the customers and make changes and forget to give the order to the kitchen. o In order to determine whether the food is ready or not the waiters need to constantly check with the chefs. Conversely, chef needs to make sure waiters know that food is ready. over time and lead to potential food poisoning.

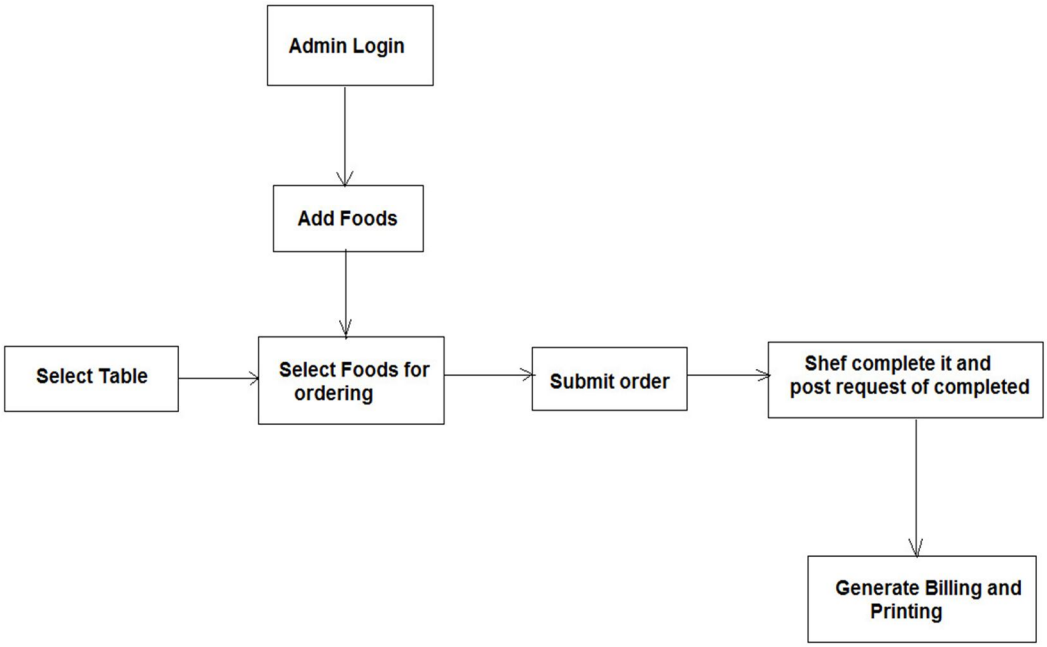
1) Customers must rely on the waiter to remember order and specific food details provided by them. In addition to that the food ordered by the customers may take much time to be prepared and served if the waiter has multiple tables.
2) Impatient customers also call over the waiters/waitress frequently to find out the status of their order several times during their visit, wasting the waiter's service time.
3) Keeping track of empty, clean and reserved tables within a restaurant.
4) They also require re-printing of menus when food is not available or a price needs to be changed. This can be costly and time consuming.

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III. PROBLEM STATEMENT

Status and feedback of order is not obtained.
Limited distance (Generally confined to a hall).
System may not work properly if tablet/Smartphone suffer a defect
Also may become a drawback if end users are not able to use the tablet/Smartphone devices

Diagram

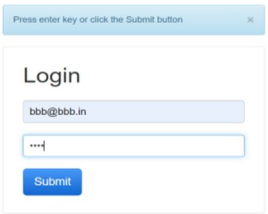


IV. MODULE DESCRIPTION

A. Admin Login

In the Admin login page , the admin can enter the password and Email Address , then press to submit button.Admin can see admin page. on this page the admin See the menu list,order list,order complete ,order billing .

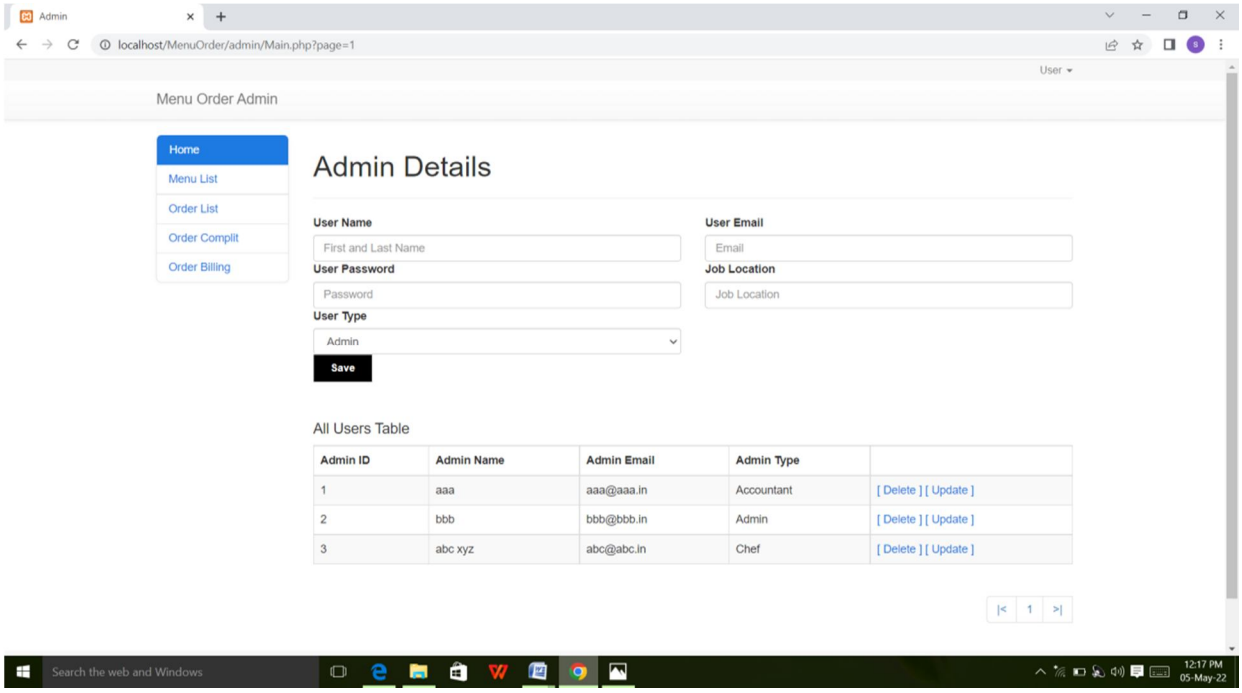




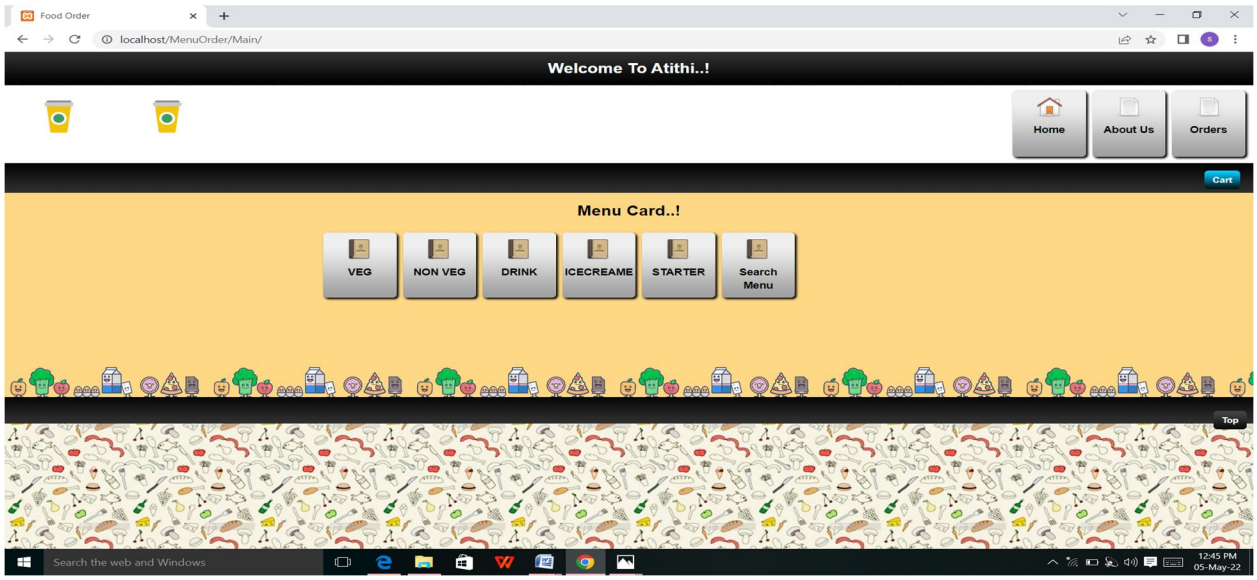


B. Add Food

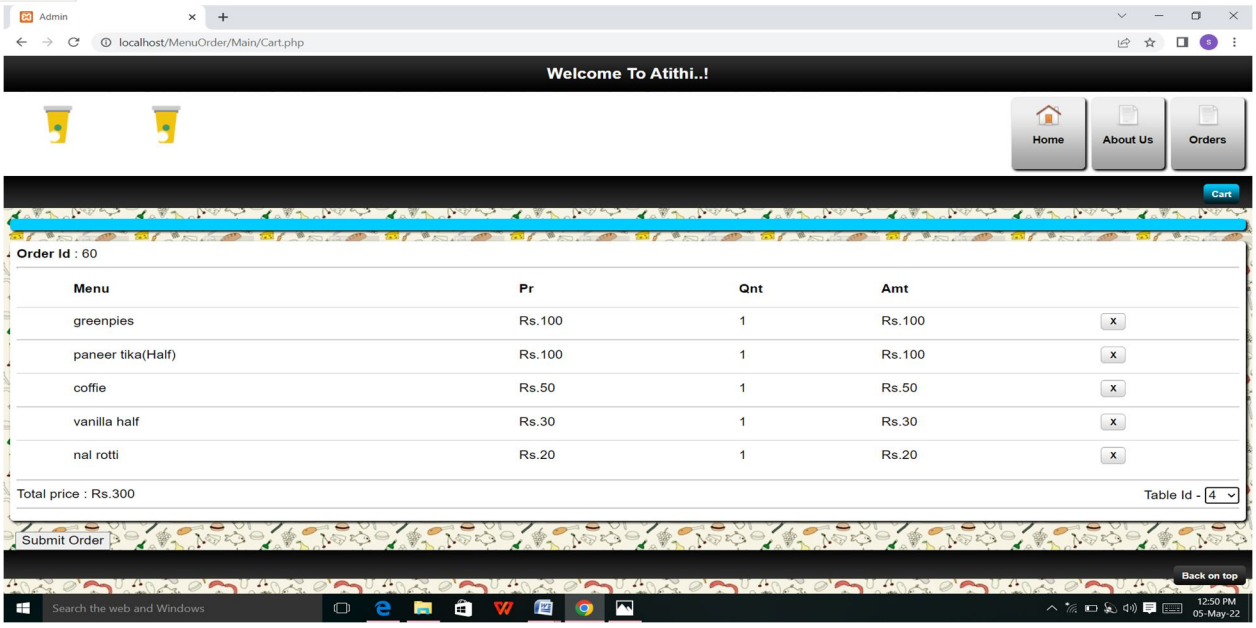
When the admin login successfully then admin can Add foods in the all menu list the admin has the rights to add or removes the food on the menu list.



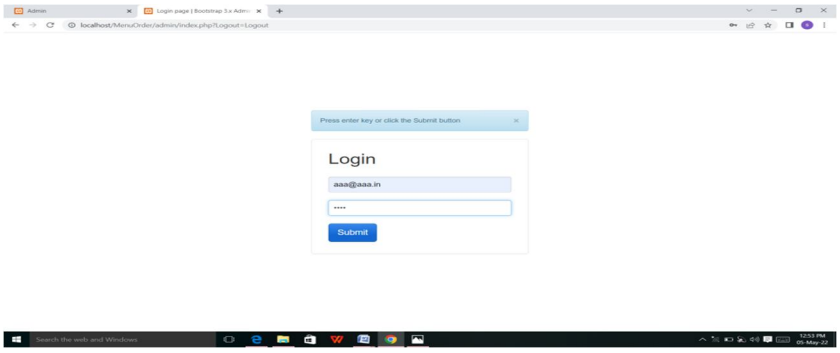
C. Menu Card



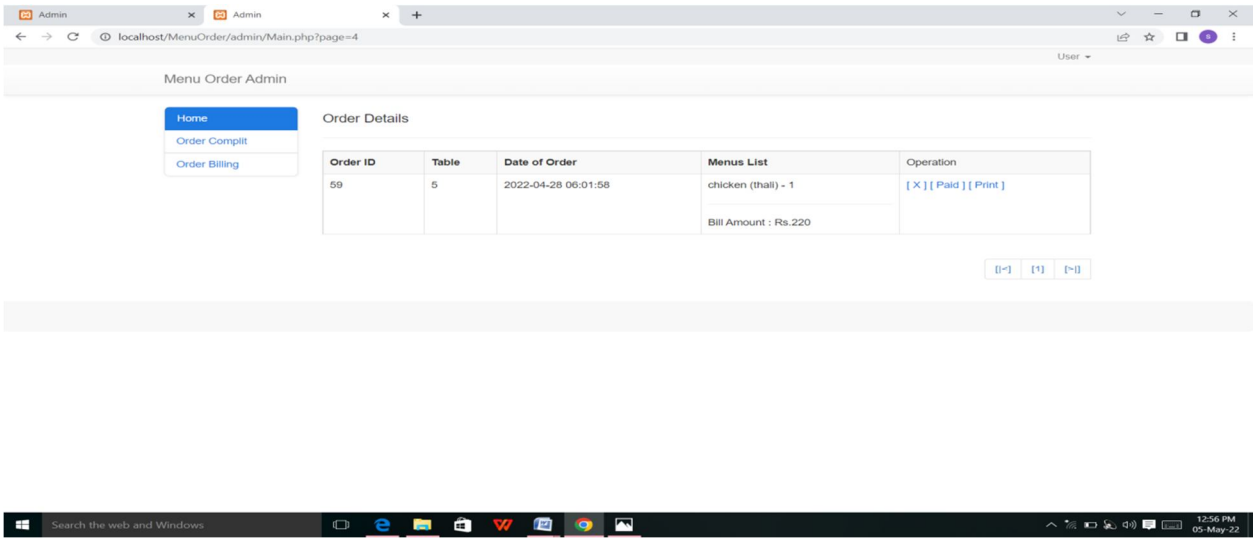
1) *Select Table:* When the customer wants to place any oder first the customer need to select the table number which is displays on the shef's screen.
2) *Select Menu for Ordering:* After selecting the table number , the customer can select the menu and click on the add button for ordring which he want on the menu list.
3) *Submit Order:* After clicking the add button selecting order. Then customer see submit button click the submit button order is submit to chef .



D. Shef Login

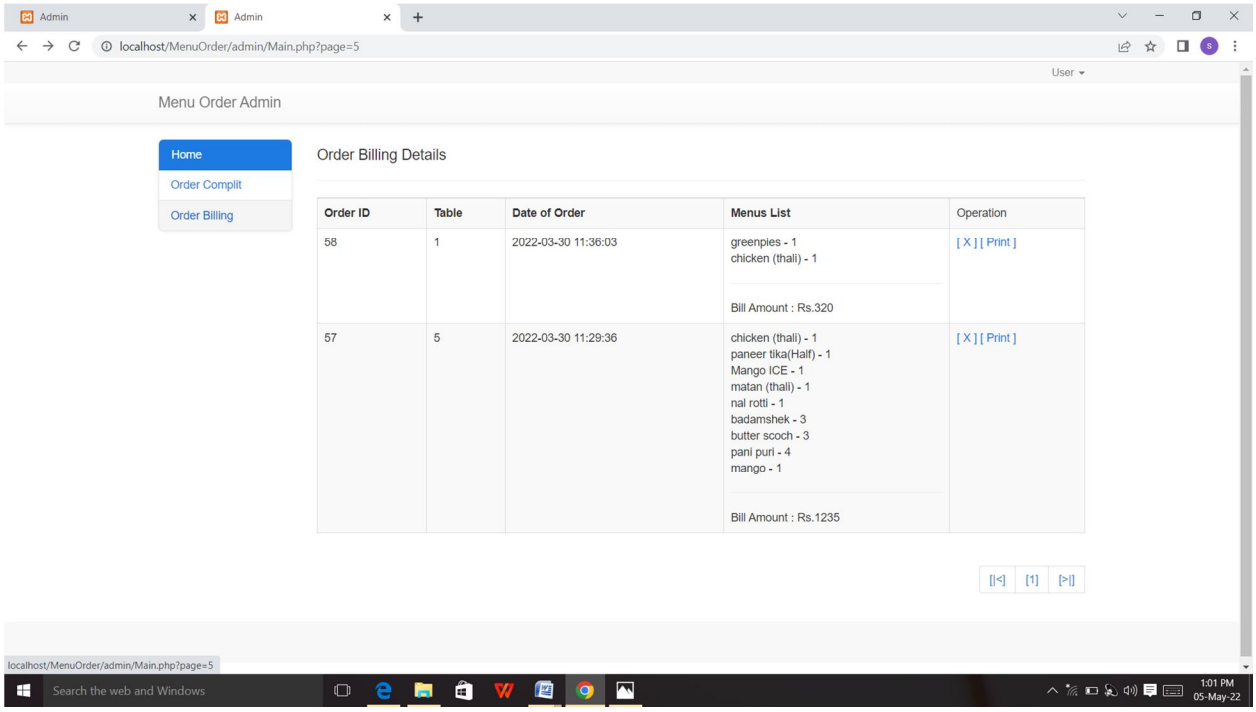


1) Shef Complete It & Post Request for Completed: When the coustomer submit the order the order is display on the shef screen,after the completion of shefs work the shef click



2) Generate Billing & Printing: The bill of the customers is displays on the screen

Then the coustomer pay the bill by cash or by online payment.then the print of the bill generate .

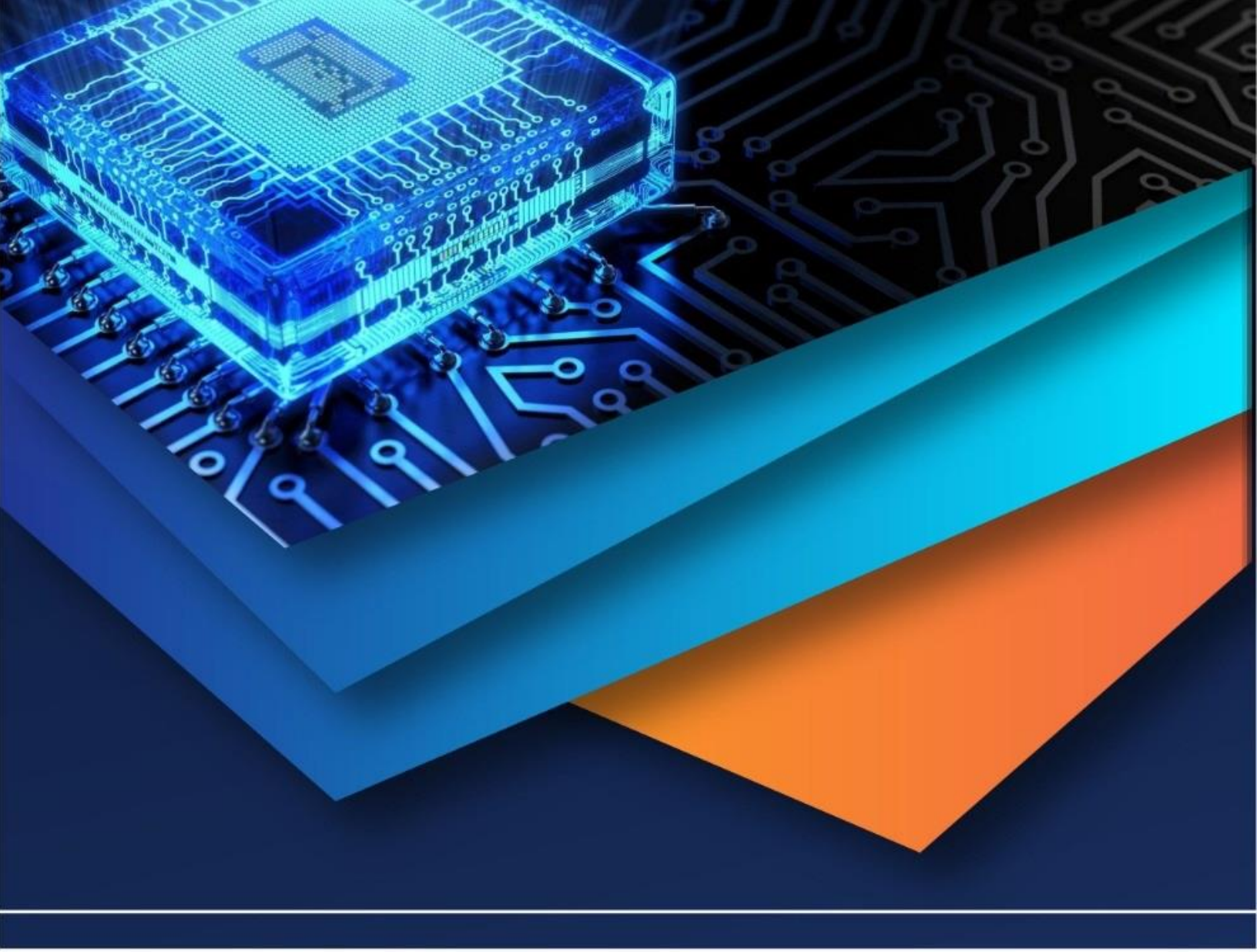


V. CONCLUSION

Here the need for tablet food ordering is analyzed and its advantages over the traditional food ordering system in restaurants are studied. The proposed online HOTEL MENU ORDERING is time saving and error free as compared to the traditional system. This system attracts customers and also adds the efficiency of maintaining the Hotel's ordering and billing. Hence it is the modern way to grow up the business using Ecommerce. Here implementation of an advanced Hotel menu ordering using smart android mobile phone. This system entirely reduces the unnecessary time.

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