

A dark grey arrow points to the right from the left edge of the slide. Below it, several thin, curved lines in shades of blue and grey sweep across the left side of the slide.

RESTAURANT MANAGEMENT SYSTEM



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INTRODUCTION

- ▶ Restaurant Management System is a comprehensive solution designed to streamline and optimize your restaurant operations. From efficient menu management to seamless employee administration, our system ensures a smooth and organized workflow for enhanced productivity and customer satisfaction.



DASHBOARD

❖ Logins for Admin & Employee

- i. This login provides access to the administrative features of the system, allowing the management of various aspects such as employee information, expenses, and overall system configuration.
- ii. Employees use this login to access the system for their daily tasks, which may include order processing, managing tables, and updating inventory.

❖ Food Items

- i. This feature enables the addition of new food items to the menu. It includes details such as name, price, and category.
- ii. The list function displays all the available food items, making it easy to manage and update the menu.

❖ Stores

- i. This functionality allows the addition of new stores to the system. It includes details like store name, location, and contact information.
- ii. The list feature displays all the existing stores, providing an overview of the available locations.



❖ **Supplier**

- i. This feature allows the addition of new suppliers to the system. It includes details such as supplier name, contact information, and products supplied.
- ii. The list function displays all registered suppliers, facilitating easy tracking of business relationships.

❖ **Table**

- i. This feature enables the addition of new tables to the restaurant floor plan. It includes details such as table number, capacity, and status (occupied/vacant).
- ii. The list function displays all the tables in the restaurant, providing an overview of seating arrangements.

❖ **Food Category**

- i. This functionality allows the creation of new food categories, helping in organizing the menu items.
- ii. The list feature displays all the available food categories, aiding in efficient menu navigation.



ATTENDANCE LIST

- ❖ The Attendance List feature in our Restaurant Management System provides a transparent and efficient solution for tracking employee presence.
- ❖ Managers can easily monitor staff attendance, ensuring a timely and organized workforce.
- ❖ This feature aids in payroll management, identifies patterns in employee availability, and contributes to overall operational efficiency.
- ❖ With a user-friendly interface, it simplifies the tracking process, allowing for real-time insights into employee attendance, crucial for optimizing staff schedules and maintaining a smooth restaurant workflow.

EMPLOYEES LIST

- ❖ This feature allows the addition of new employees to the system, including details like name, position, and contact information.
- ❖ The list function displays all the registered employees, along with their respective salary information.
- ❖ This aids in managing payroll and human resources.



BROWSE FOOD ITEM

- ❖ Effortlessly explore our diverse menu with the "Browse Food Item" feature.
- ❖ This intuitive functionality allows users to easily navigate through an extensive list of delectable dishes, providing detailed information on each item, such as ingredients, prices, and dietary information.





VIEW ORDER LIST

- ❖ Keep track of customer orders seamlessly through the "Order List" feature.
- ❖ This essential component of our Restaurant Management System allows real-time monitoring of orders, from placement to fulfillment, ensuring timely and accurate service.
- ❖ Stay organized and enhance the overall dining experience with this efficient order management tool.



CONCLUSION

- ▶ Restaurant Management System is the key to unlocking the full potential of your establishment. With user-friendly interfaces and robust features, we empower you to manage food items, tables, suppliers, and expenses effortlessly. Elevate your restaurant's performance and deliver an exceptional dining experience with our intuitive and powerful management system.