Online Food Ordering System

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Abstract:

Customers can purchase food conveniently online thanks to the system. It gets around the drawbacks of the conventional queue structure. With this system, there are more food takeaways than guests. As a result, this approach improves the consistency and speed of receiving customer orders. It offers a more effective platform for communication. Information about the user is recorded electronically.With just a mouse click, clients can quickly place their orders using the online meal ordering system that has built up a menu. Additionally, you can effortlessly manage your customer database, track orders, and enhance your food delivery service with an online menu. The user of this system can choose their preferred meal items from the menu that is provided. The user places the meal orders. Online payment is an option for this transaction.

Keywords **—Convenience, Quickness, Standardization, Digital documentation, Client database, and Privacy.**

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I. INTRODUCTION

An online food ordering system is a web-based tool designed to encourage customers, or foodies, to place online meal orders. The Open Source platform is the foundation of this program.

Objective:

The primary goal of this project is to create an application that allows restaurant owners to grow their businesses by posting menus for free. This will undoubtedly increase client acquisition and retention rates.

Existing System

Users of the current system placing orders must first visit restaurants to learn about the menu items before placing an order and making an advance payment. Time and manual labor are needed for this procedure. It is risky and time-consuming to keep important information in the files and manuals.

II. PROPOSED SYSTEM

Users can register online, choose meals from the e-menu card, read the e-menu card, and place online food orders with this web application. byjust choosing the meal that they desire. The restaurant administrator will immediately see the results after choosing a dish from the E-menu card on their screen. The waiter's workload is lessened and, in a sense, eliminated when they use this application. One advantage of this is that customers can use this program to place online

orders for meals directly with the chef during peak restaurant rush hours, when wait staff may not be present. A username will be assigned to the user, and a password to login.

Modules:

- Administrator module
- Customer Module

Administrator module:

The administrator has the ability to examine andedit every piece of user and customer data.

- Create food category
- Manage food categories
- Add food item
- Manage Food item
- Manage user order

Customer Module:

These Functionalities provided:

- View product's list
- Register
- Place orders

Admin Module :

1. **Dashboard:**The administrator can view all of the information in this part in brief, including total orders, confirmed orders, not-yet-confirmed orders, total food being produced, total food pickup, total food delivery, total cancelled orders, and total users.

2. **Register Users:**The administrator can see and update registered users in this section.

3. **Food Category:**The administrator can add and update food categories in this section.

4. **Food Menu:**The administrator can add and update items on the menu in this section.

5. **Orders:**The administrator has the ability to check the specifics of food orders in this part and can modify the status of an order based on its present state.

6. **Search Order:**Using the order number, the administrator can look up a specific order in this section.

7. **Reports:**The administrator can view order details, order counts and sales report according to dates.

The administrator can also reset, modify, and update his password.

User Module

1. **Food Menu:** The user can view the food that restaurants serve in this part.

2. **My Accounts:**The user can read and edit his or her profile, change their password, and log out of their accounts in this section.

3.**My orders:**After logging in, users can examine their order history in this section.

4. **Cart:**The user can add the food they wish to order in this part.

5. The user also has the option to download their invoice and cancel their order, should they so choose.
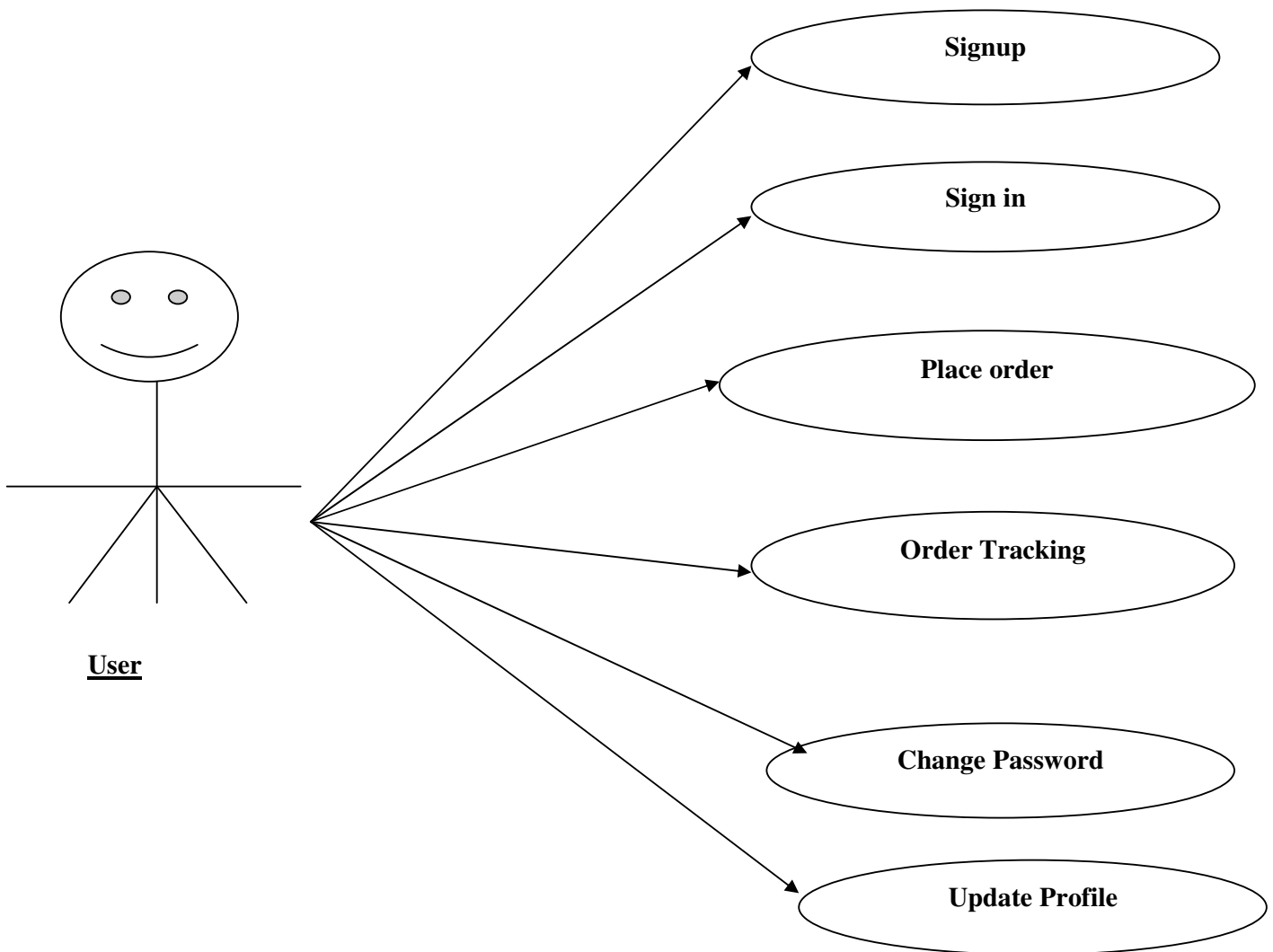
Brief Information about homepage

This page allows both registered and guest users to sign in and examine restaurant menus, search for specific foods by name, and sign up for new eateries. Without logging in, users can track their orders as well.
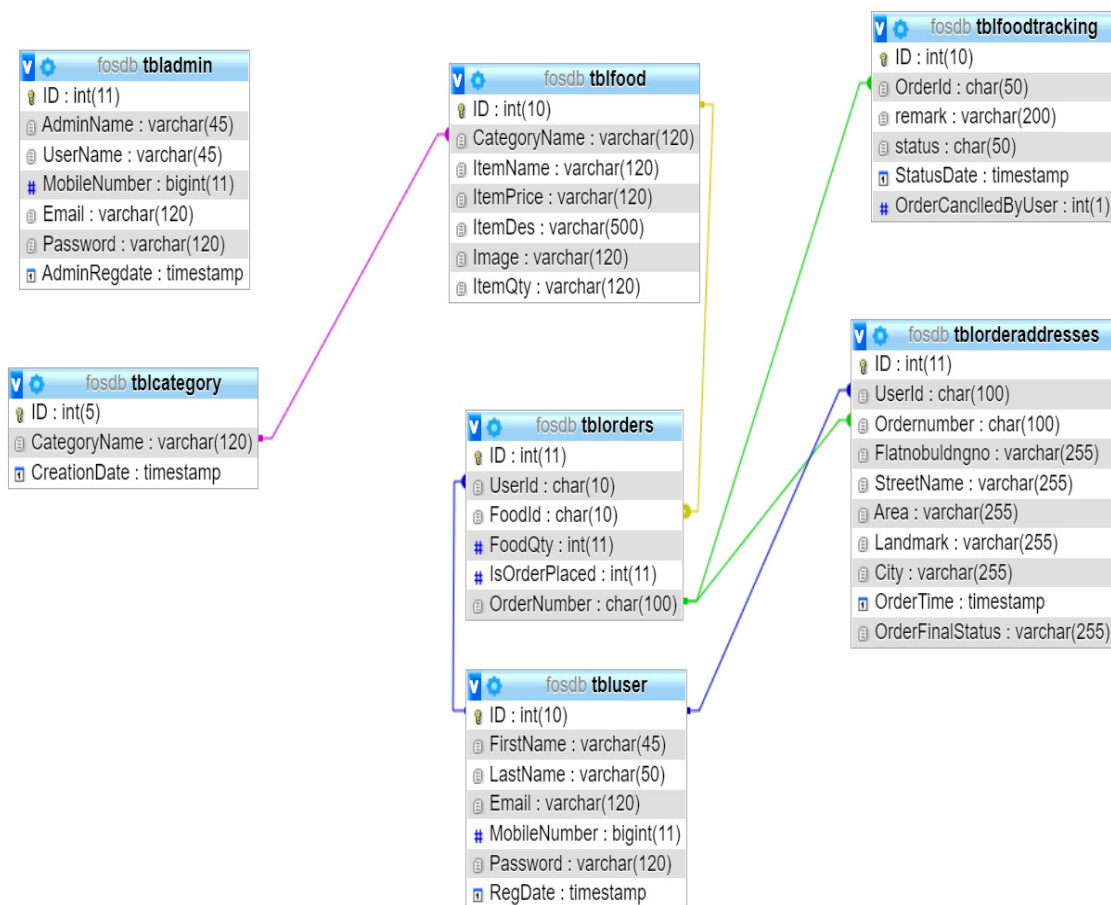
.**Admin Use Case Diagram :**
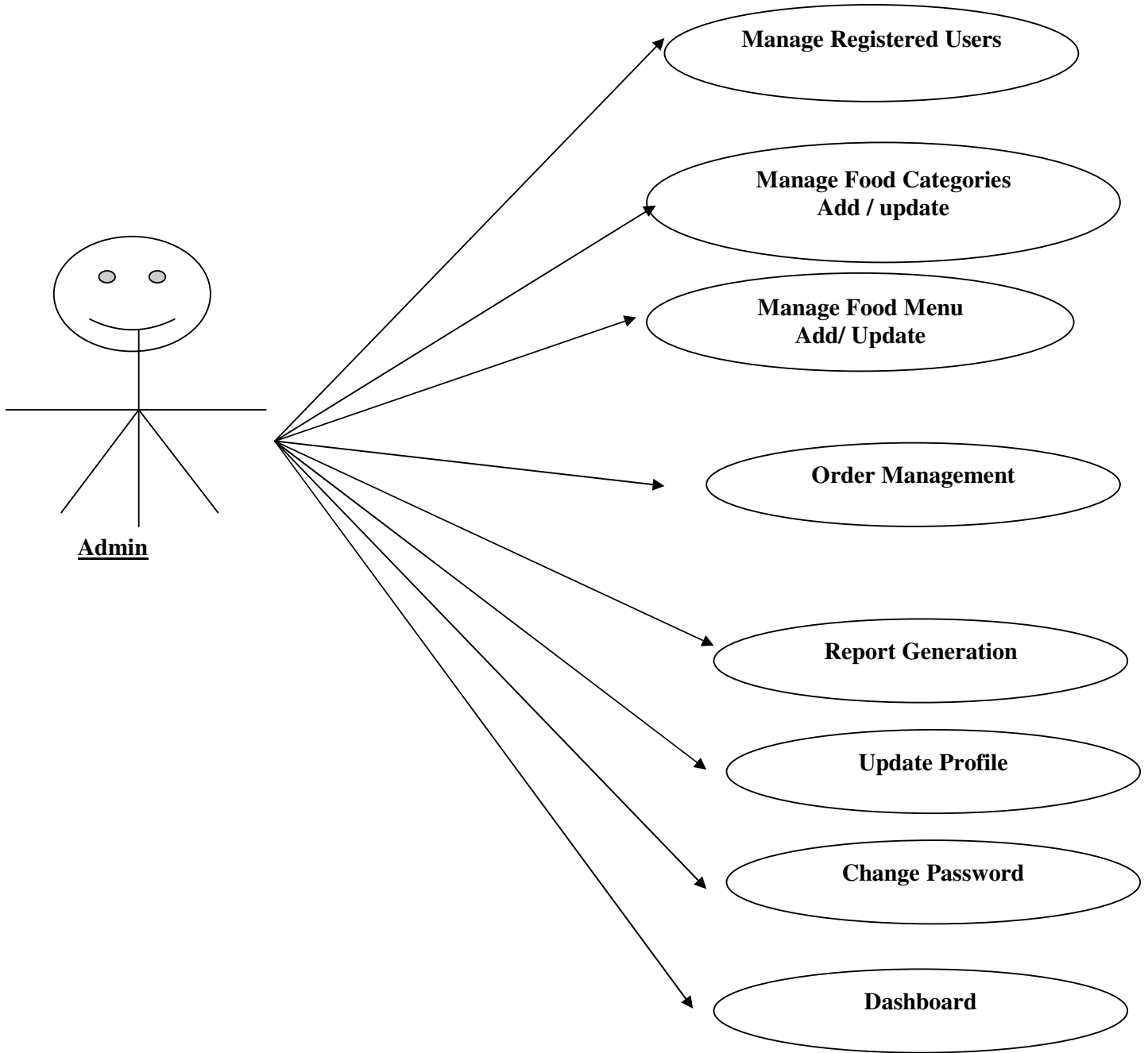
User Use Case Diagram :

Table Relationship Diagram:

SYSTEM EVALUATE:

The entire problem statements listed in the first chapter of this report is addressed by the design and development of the proposed system. First off, the developed system has a function that can help with tracking food order tickets and prevent food from being served out of order, which is the project's main goal. Workers can use the system to place order tickets. The system will automatically queue food order information based on a first-come, first-served basis, and kitchen workers can follow the food queue to serve customers as needed. Additionally, it does away with all of the manual procedures that the conventional way of sending food order tickets entailed. Furthermore, the manager may update all food information as needed thanks to the established system. This feature enables employees and customers to examine the most recent updated food menu information by using the system, and it also helps restaurants get rid of redundant physical menu cards that contain false information. By doing this, the restaurant is able to address issues with updating menu card information, providing appropriate updated food information, and potentially lowering operating costs because the system will automatically refresh all updated information that the manager edits. Furthermore, the system allows customers to view all updated information through mobile phone client devices, reducing the amount of

manual work that restaurant staff must perform. This means that the project's goal of providing convenience for both employees and customers has been achieved. Not to mention, the system's ability to generate various report kinds to help the restaurant plan ahead has allowed the project's goal of helping it do so to a great extent. In order to increase the efficiency of restaurant operations, the manager can plan the upcoming business routine by analysing the generated report. To put it briefly, the system has achieved every major result that in accordance with each and every one of the specified project objectives and problem descriptions.

A. System Strength and Limitation

System Strength:

Customers can use their mobile device to place orders and check food details, making for an excellent dining experience thanks to the system. Because it has a simple, intuitive graphic user interface and few instructions to follow when placing an order through the program, the mobile application also offers ease of use. Additionally, it makes it easier for restaurant employees to serve valued customers quickly. Furthermore, because the system does not require extremely powerful technology to function, it can be installed at a minimal cost and is affordable for the majority of small to medium-sized restaurants. Finally, since the restaurant's intranet is used for server and customer communication, internet access is not required.

B. System Limitation

Since the mobile application was created in an Android environment, the system is incompatible with iOS mobile devices. As a result, users of iOS mobile phones might not be able to install the application and utilize the system. In the interim, the restaurant has set aside a few Android smartphones that are utilized to fix the previously mentioned problem. Secondly, in order for client devices to communicate with the server, they must

establish a connection to the wireless intranet because of mobile phones. To guarantee that the wireless signal coverage can cover the whole restaurant, it is crucial to choose an appropriate spot for the installation and configuration of the wireless access point.

C. Future Enhancement

Real-time notification from the mobile application to the support desk is a feature that the system can offer. This feature allows customers to use the mobile application to seek customer service instead of calling restaurant workers to come help them. Additionally, a feature that lets customers update the status of food service can be implemented using the mobile application. When a customer is enjoying fine dining at a restaurant, for instance, they can use the mobile application to request that their food be served. Alternatively, if the consumer feels satisfied after finishing the main course, they can use the same program to request that their order not be served. Finally, but just as importantly, the mobile application might include a few entertaining minigames.

III. CONCLUSIONS

Ten years later, people can do their tasks more conveniently and effectively because to technological innovation and advancements. It is a trend that has led to the F&B industry using management systems for their businesses, as many other industrial areas have long utilized them to help their businesses thrive. By the end of the project, the system will be able to replace and reduce the need for human labor, shorten transaction times, and produce reports for additional management use.

It goes without saying that the suggested system can increase restaurant productivity, which will immediately affect the business's profitability. Additionally, since the system has already made the bulk of business processes easier to use, it can assist restaurants in lowering their labor costs. Thus, it is thought that the system may occasionally drive the restaurant's business growth.

However, modern technology makes it simple to meet the criterion for portability. As a result, one of

the factors that must be taken into account during the system building process is portability. Because portability offers many advantages to users when utilizing the system, including ease of use, accessibility, communication ease, and more. Because of this, portability has had an impact on society, making it far more desirable for everyone to finish tasks using a portable device.

Our suggested approach combines the restaurant management system, which is on a computer platform, with the food ordering system, which is on a mobile platform, to meet all of these requirements. Through the combination of the two elements, a system that allows users to order food using a smartphone or tablet is developed, giving them a portable experience. In addition, restaurants use computer platforms to manage their daily operations because these devices have additional features like larger screens, compatible systems that can be used to run the business, and drivers that need to connect to the required hardware.

ACKNOWLEDGMENT

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