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Restaurant Finances and Accounting Software

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ABSTRACT

Restaurant Finances and Accounting Software System (RFAS) is a desktop application to restaurant management. It has all the features of the rapid involving science and its different attributes. Through a strategic design and customer orientation, RFAS technology is integrated and has been created to optimize the work force and streamline restaurant work flow. It can run on a tablet, and is both scalable and modular to meet the needs of any establishment. RFAS is an effort to bring technology into the dining menu of customers. RFAS offer robust features that not only help your restaurant to update the menu any time but also improve the overall dining experience. The tablet menu is to provide a user-friendly interface by offering smooth navigation and browsing through digital menu thus providing a delightful experience. The customers can order the food, through that tablet interface. Our project aims to not only improve the business of restaurants but also to incorporate the essence of science in dining menu. Our future-ready restaurant management software is designed to keep track of everything that goes inside the restaurant, and everything is permission based to avoid theft.

1. INTRODUCTION

Visiting a restaurant traditionally involves selecting a meal from a paper-based menu and being waited on by the restaurant's waiter staffs. A busy restaurant or inattentive staff can leave customers waiting to have their orders taken, to refill their drinks or to receive their bill for a long time. If the restaurant is busy the customer is left there, where he occupies a table longer than they need. Any unnecessary waiting can reduce customer satisfaction and reliability and ultimately result in lost business. To reduce customer wait, prior management of time must be ensured. Sufficient staffs should be present during peak hours and that they are properly trained to provide excellent customer service. These staffing issues can lead to substantial costs for the business. Paper based menus are problematic. The restaurant may have a large number of menu items which can make the menu appear overwhelming to go through it. As a result, customers may not see all the items they would have been interested in. When changes to the menu are required, such as price adjustments or quantity change or item updates, the costs and environmental concerns associated with reprinting and all need to be

considered. Menu changes are often left to accumulate until enough are required to justify the costs of reprinting. Changes may be required frequently and a paper menu would quickly become outdate. Waiting until a reprint is done before implementing the changes in the restaurant may not be a sound business practice. Manually updating the menus instead of reprinting can lead to inconsistencies and this can give a bad impression to the customers. This may make the restaurant appear cheap and low quality. The project is designed and is building a restaurant management system that provides an interactive tablet-based menu which replaces the paper menu entirely and removes much of the need to be waited on by the restaurant's waiter staff. This tablet-based menu app also provides additional features designed to enhance the customer's overall experience. In the management side, it allows the restaurant's management to quickly make changes to the menu and provide a larger view of the restaurant at any given time. The restaurant menu and management system consist of the menu app, the management app, the web-based site, the server and a database. Other apps, intended to be used by the restaurant's kitchen and wait staff were not developed for this paper.

2. RELATED WORK

The world has contracted with technology. Technology had affected the restaurants with greater impact. RFID technology, digital menus, service robots and others are some examples of advanced technology are coming to the future restaurants. However, the restaurant service process has to stay customer-centred and it will mainly include human service also in the future.
Customizable Wireless Food Ordering System with RealTime Customer Feedback [1] is discussing, the design and implementation of a customizable wireless food ordering system with the help of a real-time customer feedback for a restaurant (CWOS-RTF). The CWOS-RTF enables restaurant owners to set-up the system in wireless environment and update menu presentations easily. Smart phone has been integrated in the CWOS-RTF. Instead of using PDAs to interface with customers, they leverage smart phones to provide necessary interfaces for customer to view and order menu. With private login system, customers can view and make order and receive updates in real-time and collect receipts right from the smart phone itself. It allows restaurant owners to manage orders from customers instantaneously whenever he or she logged in into the system. The existence of wireless technology and the emergence of mobile devices enable a simple yet powerful infrastructure for business application. Some early efforts have been made to utilize both technologies in food ordering system implementations. However, the food ordering systems that have been proposed earlier exhibit limitations, primarily in cost effectiveness, allowing customizations and supporting real-time feedback to customer's implementation to facilitate real-time communication between restaurant owners and customers. A preliminary testing suggested that the CWOSRTF has the potential to eliminate the limitations of existing food ordering systems.

A. Local Related Literature

1. Barrio Fiesta Restaurant

According to Ms. Evangelista Ongpauco, Manager Barrio Fiesta located at Sm North, Edsa with today's fast-paced world, finding time to have dinner is almost impossible. Most of the time you'd rather catching on some sleep or you're rushing finish last week's workload before this week rools in Restaurant like Barrio Fiesta have made possible for families to come together, sit down to a good meal of Filipino. Vouchers are valid for dine in only. Barrio Fiesta Restaurant also offers reservation. Cancellation of Reservation redeem vouchers within validity period will render the voucher invalid. (Shira Ongpauco, 2012)

2. Sailes Diner Restaurant

According to Ms. Joy Santos and Ms. Irene Lalu (manager) of sales Diner Restaurant, this located at Susano Road, Deparo Caloocan City. In terms of their ordering transaction, the restaurants receive orders from the customer over the counter. Customer will choose their order in a printed display menu above the counter. Customer will receive a printed receipt after the order was made the customer will receive easily identify where they will give the cooked dish or meal. the restaurants accept reservation for parties and other catering events customer must give a down payment the restaurant accept the reservation for parties and other catering events. (Joy Santos and Irene Lalu, 2014)

3. MJ Restaurant

According to Mr. Michael A. Sarapi general manager of MJ Restaurant located at Sta. Cruz Manila, California Village, Novaliches Quezon City. In terms of ordering transaction, the restaurant receives orders over the counter. The customer will choose their order in printed menu and go to the counter. The customer will give their order and their payment. After order was made the customer will receive a number the number service as their identification so that the waiter can easily identify where they will give the cooked dish or meal. The only computerized system their restaurant is the catering event. The customer must give a down payment. The restaurant accepts reservation for parties and other catering events. Customer must

give a down payment so that the reservation will be accepted. (Michael Sarapi, 2012)

3. OBJECTIVES

The main objective of this project is to develop a model, which deals with "Online Restaurant Management System". The System has two parts fir for the manager and other for the staff.
The Manager module allows the manager to view & edit order, employee data, menu, total sales and payments. At the staff module the staff is allowed to view and edit orders only.
Based on the problems stated above, the objectives of the project are:

- to develop online ordering and reservation system in restaurant
- to develop use interface for online restaurant management system
- to provide online menu information for customer.

3. PROPOSED SYSTEM

A. Modules for Manager

1. Login Module: The Manager will login with the given credentials.

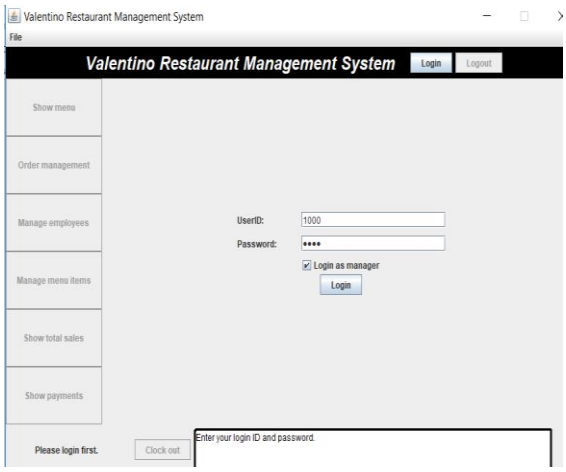

Figure 1: Login Page

2. Menu Module: The manager can see all the items in menu. He/she can see ID, name, price and type of the items available in the menu.

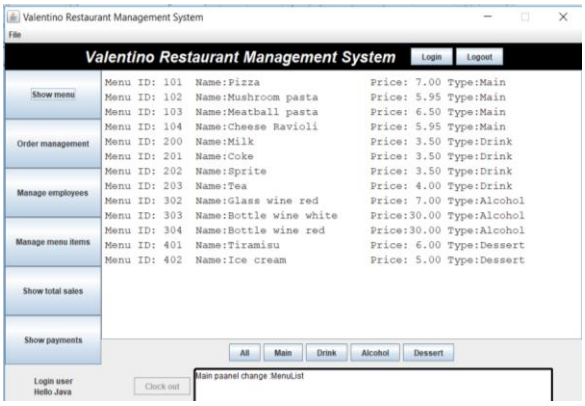

Figure 2: Manu Page

3. Order Management Module: The manager can create a new order, edit an existing order, close the finished order or cancel the order.

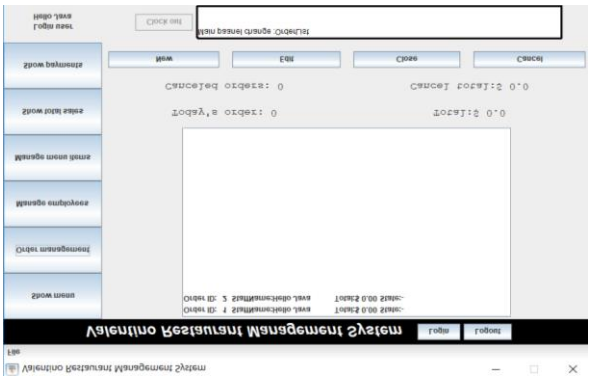

Figure 3: Order Management Page

4. Employee Management Module: The manager can add the new staff, can edit the details of an existing staff, can delete the staff details and can end the shift of any employee just by clicking on clock out button.2. Extraction of Features.

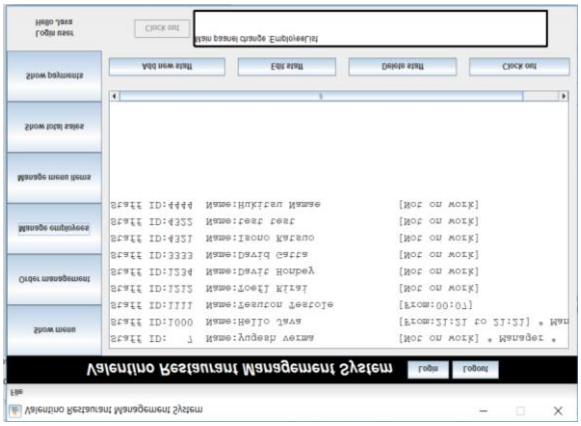

Figure 4: Employee Management Page

5. Menu Management Module: The manager can add new item in the menu, can edit existing item in the menu and can delete any item from the menu.

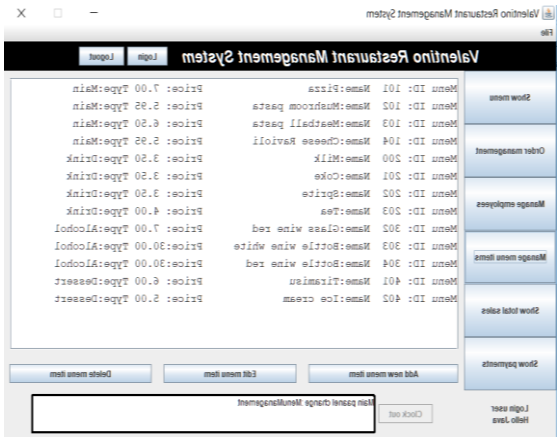

Figure 5: Menu Management Page

6. Sales Management Module: The manager can check and generate a text file of total sale breakdown throughout the day. He/she can close all the orders placed throughout the day.

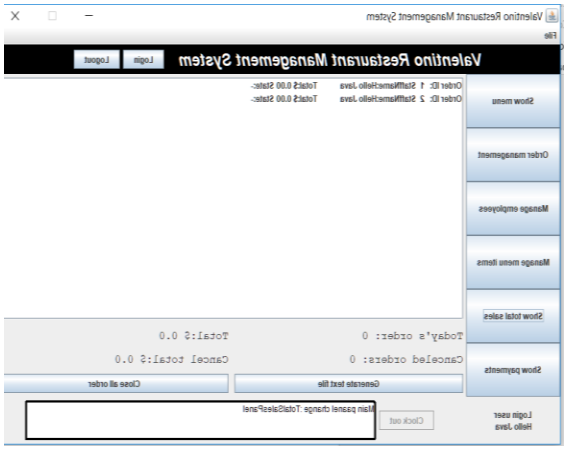

Figure 6: Sales Management Page

7. Payments Module: The manager can check and generate a payment report. He/she can close the shift of all the staff at the same time just by clicking clock out for all staff.

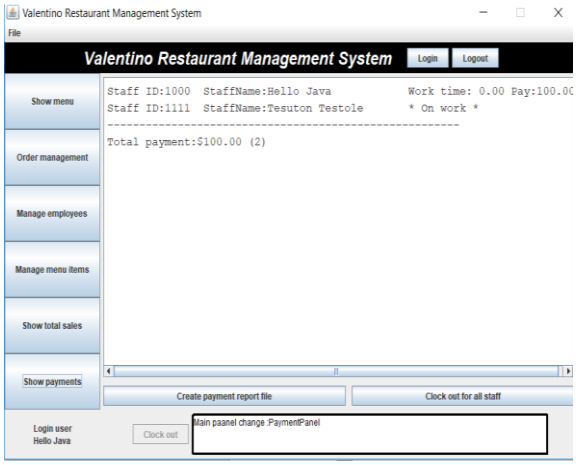

Figure 7: Payments Page

B. *Modules for Staff*

1. Login Module: The staff will login with the given credentials.

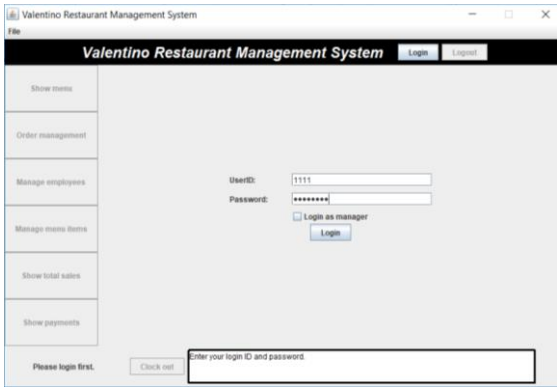

Figure 8: Login Module for staff

2. Menu Module: The employee can see all the items in menu. He/she can see ID, name, price and type of the items available in the menu.

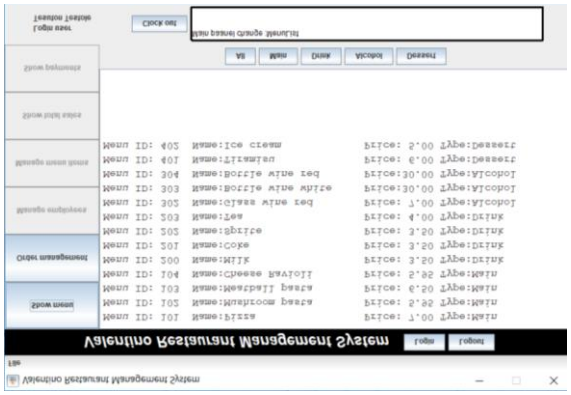

Figure 9: Menu Page

3. Order Management Module: The employee can create a new order, edit an existing order, close the finished order or cancel the order.

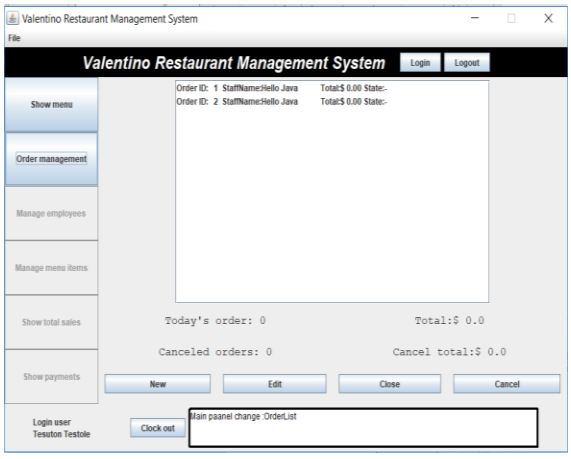

Figure 10: Order Management Page

CONCLUSION

The urge for the digital restaurant management systems is increasing day by date. 'Restaurant Finances and Accounting Software 'named as RFAS is a perfect solution for this. Through this the ease of access and flexibility of the day to day works in the restaurant is made simpler. The features such as dish recommendation and rating make this software user friendly. Both the management side and worker site can manage the data easily using such a system. It is very good and reliable system which can be in corporate to the chain of hotels so can easily maintained and addressed.

CONFLICT OF INTEREST

The authors declare that they have no conflict of interest.

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The author declare that they have no funding support for this study.

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