

Resto: Restaurant Business Automation Software

Business Domain: Restaurant Business needs proper planning of the whole process; from taking orders by waiter, cooking and serving the orders to customers. With GST being implemented in India, billing becomes complicated.



Problem Definition:

- There are hundreds of orders being handled by a Restaurant during the peak hours.
- Handling these multiple orders becomes stressful for a Restaurant Manager. These orders if not delivered on time leads to customer dissatisfaction.
- Everything in a Restaurant Business has to be handled manually, which leads to less time to focus on food and service quality.
- All the reports are calculated manually which have the chances of wrong calculated results.

Problem Statement:

- To automate the business process and to increase efficiency and increase profitability. Also this automation should lead to reduced time and quick customer satisfaction.

Proposed Solution:

- As per the Restaurant Owner's needs and as mentioned in the problem statement, we have proposed and developed following business automation solution to their problems.

- **Super Admin Dashboard:**
 - This dashboard will have the highest privileges amongst other users and usually will be handled by owner of the Restaurant. Super admin can even access staff module where he can add designations and respective employees.

- **Admin Dashboard:**
 - This admin panel will be handled by Restaurant Manager and he/she can have access of all modules except Staff module.
 - This account also has the access to Admin module; here admin can add/edit the tables and menu items.

- **Receptionist Dashboard:**
 - This dashboard will help the Receptionist to organize all the orders well. Dashboard has a compact view which shows all the orders with its billing details.
 - Receptionist can take new orders and do the billing by using orders module. Table management becomes easy as we show the open tables with their details in one view.
 - This dashboard also gives the access to Customer module.

- **Stock Manager App:**
 - A specialised App is designed for a Stock manager which helps to enter new stock entries, stock release and keep track of Inventory.

- **Waiter App:**
 - Most attractive part of this software is Waiter App. With this App, Waiter can make a better first impression to a Customer. Waiter can take orders from this App. This App can even be installed on a Tablet which can be directly taken to the Customer Table.

- **Customer Relationship Module:**

- Details of the customers can be saved in a customer database where this software can keep track of their total bill value during their multiple visits.
- This helps to bill the customer with their name and give them discounts.
- **Inventory Module:**
 - Inventory of Raw material can be easily managed as this software keeps track of every stock entry and stock release. List of Suppliers for this raw material is also managed from this module.
- **Reporting Module:**
 - One can easily generate several reports using this software. Making of these reports needs lots of calculation.
 - With Resto you can generate reports in one click.
 - Reports includes daily reports, Date-wise report, Session-wise Reports and menu wise-reports.
- **Coupons Module:**
 - Coupons module helps to add/delete coupons, so that customers can be offered with discounts while billing.
- **Accounting Module:**
 - Accounting Module can be used for expense management of a Restaurant. One can generate profit-loss statement for a day if given the special username and password.

Technology Used:

- Angular 2, Codeigniter PHP, HTML, CSS, Bootstrap, MySQL

Why Resto is Best?

- **Multi-user Capabilities:** Developed for 5 users namely, Superadmin, Admin, Receptionist, Waiter and Stock manager by giving module-wise access rights.
- **Online/Offline Usage:** Internet is not the problem with this software. One can even use it on offline mode in case of internet unavailability.
- **User-Friendly:** Software can be used by anyone with the basic knowledge of Computer and Restaurant business. So training cost is absolutely zero. Handling of orders and billing for them is much easy.



Merchant Analytics Dashboard

- Easy presentation of all data
- Monitor operations from anywhere

Merchant App

- Monitor your outlet on-the-go
- Concise and relevant business

Desktop Billing PoS

- Works on Windows, Mac, Linux and tablets
- Works online and offline

EDC Machine

- Complete dashboard reconciliation

Results:

- This business automation process saves much of the Restaurant Personnel Time. Additionally stress of the person handling the business is reduced to minimum.
- Using a software makes a Tech impression on customers and softwares being user friendly eliminates the software training cost.

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