BORANG PENGESAHAN STATUS TESIS^

JUDUL: ____RESTAURANT MONITORING SYSTEM_____

SESI PENGAJIAN: __2006/2007_____

Saya _____FADZILLAH BT ROSLY_____
(HURUF BESAR)

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_____ _____
(TANDATANGAN PENULIS) (TANDATANGAN PENYELIA)

Alamat tetap :1143 Jalan Rahmat, Puan Halizah Basiron
Taman Sejahtera,
09600 Lunas,
Kedah Darulaman.

Tarikh : 16 November 2006 Tarikh : _____

CATATAN: ** Jika tesis ini SULIT atau TERHAD, sila lampirkan surat daripada pihak berkuasa.
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RESTAURANT MONITORING SYSTEM

FADZILLAH BT ROSLY

This report is submitted in partial fulfillment of the requirements for the Bachelor of Computer Science (Database Management)

FACULTY OF INFORMATION AND COMMUNICATION TECHNOLOGY KOLEJ
UNIVERSITI TEKNIKAL KEBANGSAAN MALAYSIA
2006

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DECLARATION

I hereby declare that this project report entitled

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is written by me and is my own effort and that no part has been plagiarized without citations.

STUDENT : _____ Date : 16th November 2006
(FADZILLAH BT ROSLY)

SUPERVISOR : _____ Date : _____
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DEDICATION

Specially dedicated to my beloved parents,
Rosly bin Ahmad and Fauziah bt Hussain

For my lecturers and supervisor, Puan Halizah bt Basiron at Kolej Universiti Teknikal Kebangsaan Malaysia (KUTKM)

An lastly to my entire friends who have encoureged, guided and inspired me through the journey of my learning

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Last but not least, I would like to thanks to my family and my colleagues for helping me whenever I faced problem with my project report and have given me an encouragement throughout this project. Without them, maybe I can't go on with my project.

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ABSTRACT

Nowadays, whole business field has used information communication technology convenience. The management that used in the companies or department already computerized so that the information did not redundancy and lost. With reason of that, the entire business field also using computerized in their management. The Restaurant Monitoring System will be developed to make easier for the restaurant management. Before this, the restaurant only uses current system which is all data only record on the paper. The current system will cause the redundancy data, risk of missing data and usage a lot of paper. Meanwhile, the current system also did not have a security because the information just record on the paper and it can cause a lost data. With Restaurant Monitoring System, the whole data can be recorded into the database without missing any data. Customer information can be kept automatically into the database when they make a reservation by using this system. Besides, it could arrange the time work schedule for the staffs and can avoid the confusion of data compare with current system. The management will become more efficient, specific and more flexible with this system. Other than that, it also be able to produce the report of restaurant for each month. User needs to insert the profit and percentage of sales, and then the system will produce monthly sales report and its graph. This to be system also have a security because had an id and password. User needs to insert their id and password before login to system. It is guarantee the safety of data. Last but not least, by using this system, the restaurant can manage their management better and more efficient.

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ABSTRAK

Dewasa ini, seluruh bidang perniagaan telah menggunakan kemudahan yang terdapat dalam teknologi maklumat dan komunikasi. Segala pengurusan yang digunakan di dalam syarikat atau jabatan telah dikomputerkan supaya tidak terjadi pertindihan data dan kehilangan data. Dengan itu, semua bidang perniagaan turut mengaplikasikan pengkomputeran di dalam pengurusan mereka. Sistem Pemantauan Restoran akan dibangunkan untuk memudahkan pengurusan restoran. Sebelum ini, sistem yang lama telah digunakan di restoran di mana semua data dicatat di atas kertas. Sistem yang lama akan menyebabkan terjadinya risiko kehilangan data, pertindihan data dan penggunaan kertas yang banyak. Malah, sistem terdahulu turut tidak mempunyai ciri keselamatan kerana data dicatat di atas kertas dan boleh menyebabkanny hilang. Dengan Sistem Pemantauan Restoran, kesemua data akan disimpan terus ke dalam pangkalan data tanpa tercicir sebarang data.Maklumat pelanggan turut disimpan ke dalam pangkalan data apabila pelanggan membuat tempahan.Selain itu, ia dapat mengatur jadual kerja untuk pekerja-pekerja restoran tanpa menimbulkan kekeliruan dalam pengurusan berbanding sistem yang lama. Pengurusan akan menjadi lebih pantas, tepat dan fleksibel dengan adanya sistem ini. Di samping itu, sistem ini dapat mengeluarkan laporan restoran untuk setiap bulan. Pengguna perlu memasukkan data peratusan jualan dan keuntungan kemudian ia akan mengeluarkan laporan jualan bulanan dan graf. Sistem ini turut mempunyai keselamatan seperti id dan kata laluan. Pengguna perlu memasukkan id dan kata laluan sebelum masuk ke dalam sistem. Ini akan menjamin keselamatan data. Akhir sekali, dengan menggunakan sistem ini, restoran dapat mengendalikan pengurusan mereka lebih pantas dan baik.

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LIST OF ABBREVIATIONS

NO	ABBREVIATION	WORD
1.	PSM	Projek Sarjana Muda
2.	PHP	Hypertext Processor
3.	DBLC	Database Life Cycle
4.	DML	Data Manipulation Language
5.	LAN	Local Area Network
6.	WAN	Wide Area Network
7.	DBMS	Database Management System
8.	RMS	Restaurant Monitoring System
9.	POS	Point of Sales
10.	ERD	Entity Relationship Diagram
11.	DFD	Data Flow Diagram

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CHAPTER I

INTRODUCTION

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CHAPTER I

INTRODUCTION

1.1 Project Background

Restaurant Monitoring System is developed to replace the current system. The current system is a manual system where all the information about restaurant is be recorded using the paper and books. So, it will waste a time and difficult to manage is the data lost.

This system will be developed to help the customers to make a reservation at the restaurant. When the customers come to the restaurant, they have to refer their name to the staff if listed in the waiting list. The system will maintain a waiting list with the name of the customer, the number in their party and their smoking preference. Customers can easily be added or removed from the list.

Besides, this system also keeps the employee's information such as work schedule and tracks revenues and tips for the waiter and waitress. When the employees end their shift, the manager prints a report showing the revenues and tips.

The manager also can compare the sales from previous month to the next month. The graph will show the percentage of the sales. This system will be able to print report too. The manager can print the information about the sales.

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1.2 Problem Statement(s)

Restaurant Monitoring System will be developed because the system before this uses manual system. So, the problems occur from the current system and the problems were determined. The problems are stated as below:

i) A lot of paper usage

All the data will be kept using the paper and the data can be redundancy. So, it can make increase the usage of the papers and possibility data redundancies will occur.

ii) Problem with customer search

From current system, it bind up more time costing to record all the data because the employee need a time to search the customer record. For example, when the customers make a reservation, the information of the reservation will be record into a manual system. Because of that, when customers come to the restaurant for the booking, the employee will take a time to search the customers record with the current system.

iii) Manual system is inefficient

The entire current system is mostly use a lot of manual process, such as keeping the records manually. The entire manually process is possibly causing a slow an inefficient system in managing the restaurant. With this system, it provides better data storage in the restaurant management. All the data such as customer data, employee data will be automatically kept into the database. It makes the restaurant management much better and become easy to use by the employee.

iv) Inability to make a report for monthly sales comparison

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Current system before this did not posses a monthly sales report. Because of that, the manager cannot make a comparison for sales increasing. With this Restaurant Monitoring System, it can generate report for the monthly sales where before this the restaurant only counts the profit with manual system. The manager can compare the sales from previous month to the next month. The report can be keep into the system for the checking.

1.3 Objective

Before this, all the information about the restaurant will be kept in the manual way. With this system, all the disadvantages can become less and the system can manage more sufficient. There are a few objectives need to be highlighted in Restaurant Monitoring System.

i) To reduce time using in recording the data.

With this system, it will decrease the time using when record the data into the system.

ii) To provide better system in restaurant management.

This system will keep the data in order and the restaurant management can be more efficient.

iii) To prevent lost of data and duplicates.

It can dodge the data from lost and duplicates. So, the employee will not facing any problem with the losing and data redundancy.

iv) To reduce use of papers.

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The usage of the papers can be lessen when use this system because all data will automatically kept into the database.

v) To provide more secure system.

The system will provide more secure because only the manager and the staff can use it. It has an id and password to log in into the system.

1.4 Scopes

Scope of Restaurant Monitoring System will be focused on the two major points of view which are users and system itself. The scope that focused on the user is based on who will use the systems. As for scope that focus on the system is based on the system functions that are divided into several modules that will be carried out by the system. The scopes are describes below:

1.4.1 Scope of users

The main user of this system basically is the employee of the restaurant. The system will be monitored by the restaurant manager which is can add, delete, or update the data meanwhile for the staff only used this system to record customer information and reservation.

1.4.2 Scope of system

Scope of the system is based on the system module that will carry out of each task in the restaurant management. This system will be focused on five modules which consist of Record Module, Customer Search Module, Monitor Module, Generate Report Module and Staff Schedule Module.

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i) Record Module

The system will focus on recording customer's reservation, employee's revenues and tips and tracks the reduction of the inventory. All this information will be keep into the database.

ii) Customer Search Module

The customer search features allows searching for customers by first name, last name, or an IC number.

iii) Monitor Module

The manager can monitor the system easily. Any adding data, deleting data, updating data can be done by the manager who has the authority to do so.

iv) Generate Report Module

A monthly report can be generated by using the system. The report will contain about the record of monthly sales and the inventory list of items. The report soon will show the flow of the restaurant monthly sales.

v) Staff Schedule Module

The manager can manage the staff scheduling by using this system. To arrange the schedule, manager need to enter staff id of staff, first name and last name, number of day and time of work. Then, the staff can view the schedule to know about their weekly schedule.

1.5 Project Significance

This system is developed for the manager and the employee at the restaurant to provide better system in the restaurant management. The manager and employee

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are able to record all the customer information, and track the payment that the customers paid for the restaurant into the databases.

With this system, it will be easier when the manager want to check the decreasing of the inventory. It can detect the reduction of inventory and the management will know about it. Then, the management can make new order to added new inventory.

Besides, by using this system the manager can generated monthly report for the checking. The manager can compare the profit sales from previous month to the next month. The manager also can print the report or keep in the system to make as a management checking.

Other than that, this system can reduce the usage of the paper when all the data automatically kept into the database. It is also can prevent data from lost and duplicates. So, any problem about duplicates data will not happen when the restaurant uses this system. It also becomes easier for the employee to search customer information.

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