International Journal of Interdisciplinary Innovative Research & Development (IJIIRD)
ISSN: 2456-236X
Vol. 03 Issue 01 | 2018

Automated Food Ordering System using Screen-less Display

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ABSTRACT

Nowadays healthy diet with proper nutrition is the main key to the presentation of the life threatening diseases i.e. obesity, cancer etc. Even there is a huge demand in the market the company is not able to meet the demand by the manual production process. The Repeated growth of wireless technology and Mobile devices in this cycle is creating a huge impact on our lives. Some efforts have been made to combine and utilize both of these technologies in advancement of hospitality industry. In this research paper main aim is Food ordering through screen less display technology process. Screen less display is the present evolving technology in the field of the computer-enhanced technologies. Screen less display technology has the main aim of displaying (or) transmitting the information without any help of the screen (or) the projector and based on the customer body index ratio in the restaurant and it can improve the dining experience of the customers. The order details from customer's mobile are wirelessly updated in the database and simultaneously sent to the kitchen manager and cashier respectively. The restaurant owner can manage the menu modification easily. The wireless application on mobile devices provides an efficiency and accuracy for restaurants by saving time, reducing human errors with manpower and increases the profit by increasing the production and quality and reduces the material wastage of manual handling.

Keywords: -- BMI Machine, Screen-less Display, Automated Machine

1. INTRODUCTION

There are so many people are facing the dare to maintain healthy diet and manage their weight these days, while knowing bad eating habits lead to overweight and obesity that will increase the risk of heart disease, hypertension, diabetes, cancer, etc. Personal diet management is always warranted in this case which often involves manual food logging which is time consuming.

In this paper if customer are tired to make some food and he wants to take some healthy food he can go to the restaurant where bmi machine checks customers calorie, weight, fats, proteins etc. and automated machine scans body index ratio and based on the body index ratio automated machine will be shown the required food list on the screenless display tablet then customer can choose the food whatever he want and then he can order the meals and wait for the ordered meals. Generally, it is common issue in the restaurant, the customers is not satisfied about the services offered.

The Serving Meals is the main issue of being late entertain could be solved with the help of the advancement in the technologies of the communication. With the help of automation the restaurant manager can reduce labors. Because managing the labors is the main issue for the restaurant manager to maintain quality and standards. Also the manager cans focused on reducing the manufacturing cost by reducing the labor cost in long term concern. The Food Ordering System includes four subsystem i.e. waiter(screen less display mobile),the cashier(system controller),the kitchen department(screen display) and the web service system. The PC Client and mobile device client is also includes in the system. The connection between these system using the wireless intranet. The mobile device will communicate with other system which is the server database, cashier and kitchen department.

2. LITERATURE REVIEW

Some restaurants take order manually from the customer. All the records on paper. Thus it is easy to get damaged by coffee stains etc and also data may lead to a loss if paper caughts fire. Due to these things there is wastage. As it is manual based, it requires reprinting of all the menu cards leading to wastage for small changes it is impossible to print all the menu cards. One needs to wait until the order is taken and needs to call the them until they notice it and there can be interpreter wrongly while the staff member is taking orders and it might be possible that ordered food are served wrong. Also day by day improvements are going on in the restaurant for the management. The manager has assigned each staff member to stand near each assigned table, after taking all the orders of a customer the staff people enter the order details into the system.

3. EXISTING SYSTEM ARCHITECTURE (FLOW)

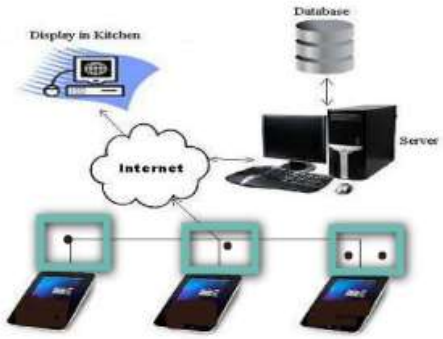

Fig. 1: Frame-work

3.1 A Framework

In today's Generation whenever customer visit a restaurant, a waiter comes with a paper and pen and takes an order in it. In this way there are so chances of misinterpret orders so this system will manage the orders. In this system the screenless display tablet is kept on each table through which customers can give their order which will display on the screen in the kitchen and whenever order will be ready the waiter will serve the meals on the respective table and The records of customers will keep at cashier side for billing payment purpose and further use. Kitchen staff can see the dish orders on their screen and he will prepare them in an appropriate sequence and confirm preparation to the system when complete. When a waiter sees the completion indications on his terminal he collects the items and takes them to the table. The waiter can also check on the status of dish and drink orders. At the end of the meal the waiter will have the system print a bill and he will enter the details of payment for it.

Algorithm:

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4. CHALLENGES FOR IMPLEMENTATION

In this system a screenless display tablet is kept on each table. This will allow the customers to choose the food items based on the body index ratio for the time they wish customer can enter the feedback about the service and the food served customer will have to rate about the service. This helps the Restaurant owner to analyze the service and make necessary changes if needed. This also helps the Customer's to decide a particular food item with a positive feedback customer can search a particular food item according to name, price, category etc. This saves a lot of time of customer to order an item the Restaurant owner can post various offers on screenless display tablet. This will help the customer as well as the restaurant owners the Menu is organized in an attractive way. There are images of every food item which will make the view of customers more clearly about how the food will look like after delivery. Here is an attractive use of various themes and color schemes. The food items will be sorted according to price, season and user ratings. This helps the customer to find or select a food item which has a good rating and which is liked by a many customers this will help to the Restaurant owner to make a particular food item changes if it has low ratings which improves the quality of food the menu includes the approximate time to be served of a particular food item this will help the customer to select the food item accordingly the Kitchen manager can modify the menu card.

5. CONCLUSIONS AND FUTURE WORK

The system would attract customers and atomized system will reduce chaos and confusion at food pick up counters. And also adds to the efficiency of maintaining the restaurant's ordering and billing sections and the screen less displays which is one of the most emerging computer technologies and has become a new exciting range for the upcoming generations as a field of the futuristic technology.

6. REFERENCES

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