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Innovative Cuisine

(An Android Web Application for Easy Ordering of Food)

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***Abstract*—As is widely acknowledged, today's technologies are so diversified that they simplify man's task. As we can see everywhere, modern technology influences the world by simplifying things..**

Technologies are evolving throughout numerous industries and sectors, yet they are still not effective in the food and beverage industry, particularly on college campuses.

The purpose of this research paper is to provide a detailed description of the Innovative Cuisine application and its features. This paper will discuss the application's development process, including the technologies used and the challenges faced during development. Additionally, the paper will highlight the benefits of using College Connect for students and staff members and explore the potential for future improvements.

Keywords— Innovative Cuisine , Customers , improved experience

Introduction

The digitization of practically every aspect of our life is still ongoing. Consequently, having to change by utilizing contemporary technologies like web-based management software.
Since the resources are now easily accessible from anywhere at any time thanks to these tools, the effectiveness of the overall system has significantly increased.

Currently, restaurants still take orders using old techniques like pen and paper, which results in actual lines takes a long time, and is challenging to keep track of orders.
These traditional methods are too slow since they require more laborers, who are prone to mistakes. Among them are:

1. Servers that make mistakes taking orders.
2. Servers who regularly ask their chefs about the dish's preparation.

3. When patrons rely on staff to recall their orders, they risk losing patience.

4. It is costly and time-consuming to reprint menus when food is unavailable or when pricing needs to be modified
This paper suggests a web/android application that simplifies the process of placing food and drink orders in a workplace.
The purpose of this article is to provide in-depth explanations of the web-based application and its features. This document describes the technology utilized in application development as well as the difficulties encountered.
The document is divided into several sections, beginning with an overview of the application and its features.
Subsequently, a description of the application architecture and the technology used to develop,

EXISTING WORK

For the purpose of satisfying client needs, numerous online applications have been developed recently. Few of them, however, concentrated on giving clients a simple, quick way to place orders from anywhere.

The Innovative Cuisine program is special in that it only focuses on giving customers a convenient option to purchase food from anywhere. Innovative food aims to provide an all-encompassing remedy for a variety of even

though similar programs offer food ordering or purchasing services. goods and services. Utilizing HTML and ReactJS, the application is effective and user-friendly.

Despite the fact that there are other current programs that offer similar tasks, the program is a special and inventive option that can substantially assist clients.

Disadvantages of the existing system:

1. The existing setup is manual.
2. drawn-out processes.
3. Data upkeep is challenging.
4. No system for tracking orders.

I. PROPOSED WORK

Our proposed system called Innovative Cuisine Customization, and it seeks to give customers a quick and easy method to place orders from anywhere . To ensure usability and effective performance, the system is created with ASP.NET MVC framework.

The proposed approach offers a comprehensive response that may be used to a range of goods and services.
Customers can submit orders immediately after swiftly browsing through several categories, selecting the goods they need. Additionally, the program provides real-time order status information, ensuring that users are aware of the progress of their orders..

The need for staff members to physically take orders and manually process them is greatly reduced by online ordering. This frees up employees to focus on more important tasks like processing orders and providing first-rate customer service.

Additionally, it will help shorten wait times for users. During busy periods, it can be difficult for customers to find the time to visit numerous stores and manually place their orders. Users of the Innovative Cuisine Customization can order from anywhere, which decreases wait times and improves convenience.
The planned Innovative Cuisine web project is designed to offer Customers a variety of benefits overall. With its user-friendly interface and efficient performance, the program will assist to streamline the ordering process, reduce wait times, and improve overall customer satisfaction.

Strengths:
1. Personalization
2. Convenience.
3. Control over Ingredients.
4. Increased Customer Satisfaction.
5. Enhanced Efficiency.

Weakness:
1. Potential System Limitations
2. Inconsistent Execution.
3. Increased Preparation time.

II. ARCHITECTURE

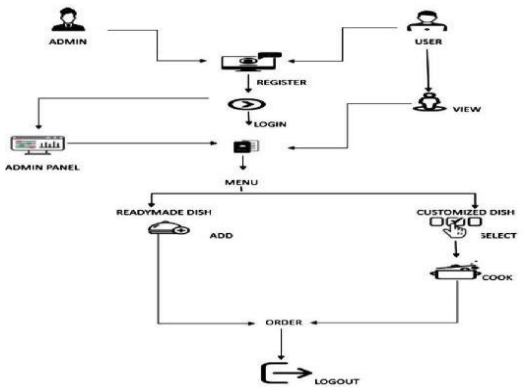

Figure 1 System Architecture

The suggested design for the online food ordering system consists of three essential parts: Admin, Customer, and Customer. Each module is required to perform a set of functions.

The Admin module is responsible for overseeing the entire system. The functions include login, add/update/delete, see registered customers, and logout, to name a few. The admin module uses a database to store and manage information on signed-up clients and their corresponding menus.

The Customer module allows users to register, login, examine food products, place orders, pay for them, and log out. This module also maintains and retains client information, order details, and payment information in the database.

Admin has access to view payment information, examine customer order requests, add, modify, or delete food products, as well as log out and register. The database is also used by this module to store and handle data about food items, customer orders, and payments.

The suggested design is client-server, with the client being a web-based user interface and the server taking care of client requests and database upkeep. It uses server-side functionality.
The system also employs a secure authentication method to ensure that only authorized users are able to access it. The authentication process uses a username and password pair that is encrypted and stored in the database.

In conclusion, the suggested design of the online meal ordering system seeks to create a user-friendly, reliable, and

mechanism for securely managing meal orders. The system's client-server architecture, which was created using web-based technologies, has a secure authentication method.

A. Modules of Architecture

The proposed Architecture contains two main modules which are as follows:

I. Admin:

1) Login: Login with necessary credentials as admin.
2) View/Add/Update/Delete food item: Admin can view/add/update/delete the menu .
3) View Registered Customers: After a customer is registered, admin can view all the registered customers.
4) View Customer Reservations: Admin can view the reservations made by customers.
5) View Customer Reviews: Admin has the ability to view reviews given by Customers.
6) Accept/Cancel personalized orders: Admin can either accept or cancel the personalize order by customers.
7) Logout: finally logout

II. Customer:

1) Register: Customer has to register with his/her personal details.
2) Login: Customer login with the help on registered username and password.
3) View food items: They may check the menu item information in a café.
4) Can Personalized Food: Customers can personalize their food how they want.
5) Place Order: Customers can place the food products in which they are interested here.
6) Make payment: Customers can make payment when the cafe owner accepts the order.
7) Logout: finally logout

B. Methodology

i. Capturing needs: Gathering requirements includes becoming aware of the demands and requirements of the cafeteria and its users. This could involve conducting focus groups, interviews, surveys, or interviews with customers and staff in order to get thoughts and insights.

ii. Design and prototyping: Using the requirements gathered, designs and a prototype can be made. Creating user interface designs and user flows to illustrate how the website or app functions may fall under this category.

iii. Development and testing: After the design and prototype are finished, the app or website may be developed and tested. It could be important to collaborate with a team to guarantee that it meets the requirements and functions as intended.

iv. Deployment and maintenance: Once it has been developed and tested, the app or website can be made accessible to cafeteria users. Ongoing care and support are required to keep it operating properly and meet the shifting demands of the cafeteria and its users.

VI. Conclusion

Last but not least, the Innovative Cuisine Customization proposal aims to give customers a quick and easy way to place orders fromanywhere. The system offers user-friendly interfaces and real-time order progress information using.NET technologies, ensuring a superb user experience. Online orders free up workers from processing manual orders, allowing them to concentrate on more crucial responsibilities like order processing and providing exceptional customer support..

Additionally, the technology can assist in decreasing user wait times and enhancing overall customer satisfaction. The has the ability to improve customer satisfaction and expedite ordering, which are critical for any service-oriented company. Through proper implementation and security measures, the system can provide universities and other educational institutions great advantages. Future studies will concentrate on further enhancing system functionality, security precautions, and system effects on operational effectiveness and customer satisfaction.

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