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INFORMATION SYSTEM OF SELF-ORDERING FOR RESTAURANTS

Abstract.
Some restaurants face staff shortage, and it is easier for the restaurant and it is more convenient if customers make their own orders from their place. Therefore, our team of Information Systems and Cyber Security is creating a self-ordering online system for a self-service restaurant which could be accessed by a QR code on the table. In the market, there is a wide variety of ordering systems, however, self-service is not a common function. It is not common to have a self-service system where the number of the table is displayed on the order automatically. Also, the system will be provided with a stock tracking feature, that will inform the customers if there are missing ingredients or meals that cannot be served at the moment. So our goal is to create a demo version of the information system. It should include the menu of the restaurant, a way for the order to be sent to the chef, and a payment procedure as well.

Key words: *self service order, restaurant order by QR code, ordering IS, order tracking.*

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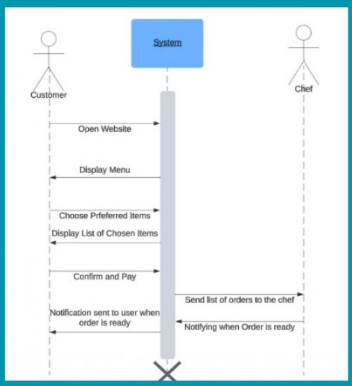
SELF-SERVE RESTAURANT

IDEA

Were developing a self-ordering system for a restaurant facing staff shortages. Customers can use their smartphones to access the system via a QR code at their table, making it easier and more convenient for both the restaurant and patrons.

UNIQUENESS

In the market, there is a wide variety of ordering systems, but self-service functionality, especially with automatic table number display, is not commonly found.



Additionally, the system will include a stock tracking feature to alert customers about unavailable ingredients or temporarily unavailable meals, ensuring transparency in the ordering process.