



SECJ1023

PROGRAMMING TECHNIQUE II

SEMESTER 2 2020/2021

PROJECT (PT CAFE)

LECTURER:

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SUBMITTED BY:

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1. Introduction

Well, the food and beverage industry is among one of the biggest categories in the hospitality sector. Nowadays, citizens, especially women, love having their breakfast or even tea break in a cafe. This is because cafes provide a calming and relaxing environment where people can just enjoy their tea while chit chatting with their friends.

Moreover, the cafe management system is easier to handle compared to other systems such as the restaurant system as most of the cafe goods are ready made beforehand. Thus, the cafe worker can just easily serve the goods to the customer right after the customer ordered the food.

This project that we created will help to increase the efficiency of the cafe management. This project is about upgrading the cafe machine where it can just straight take the orders from the computer system rather than using a pen or paper. Hence, this lessens the burden of the cafe workers as they do not need to go in the kitchen and give the orders to the chef.

2. Problem Statement

Many cafe systems take up their order and store their data physically. Hence, a large workforce and plenty of room for storing the order chits and invoices. Thus, it will take too much time to organize and search for the data of the customers' order during payment. For example, since the order is taken by writing, this will trouble the staff to move around while holding pen and paper to take the customer's order. Hence, this will cause the system to be inefficient.

Moreover, taking order physically might also cause the misplacement of order and does not make it to the kitchen. Furthermore, the staff also need to update and display the menu as well as the product daily so there is too much time to do this activity. In addition, due to many customers, the system will be in a huge chaos, as sometimes workers could not keep up with the cafe's increasing number of customers entering the cafe and ordering the items.

3. Objective

To ensure that the goal of the study is reached, the following objectives are formulated:

- To have a better management and more efficient cafe system.
- To reduce the usage of workforce, cost, time and storage.
- To have the ability to store and display menus and products easier.
- To be able to take the customers’ order in an easier way.
- To be able to display the bill or receipt for the customer efficiently.
- To ensure the data is stored safely.

4. Project Design

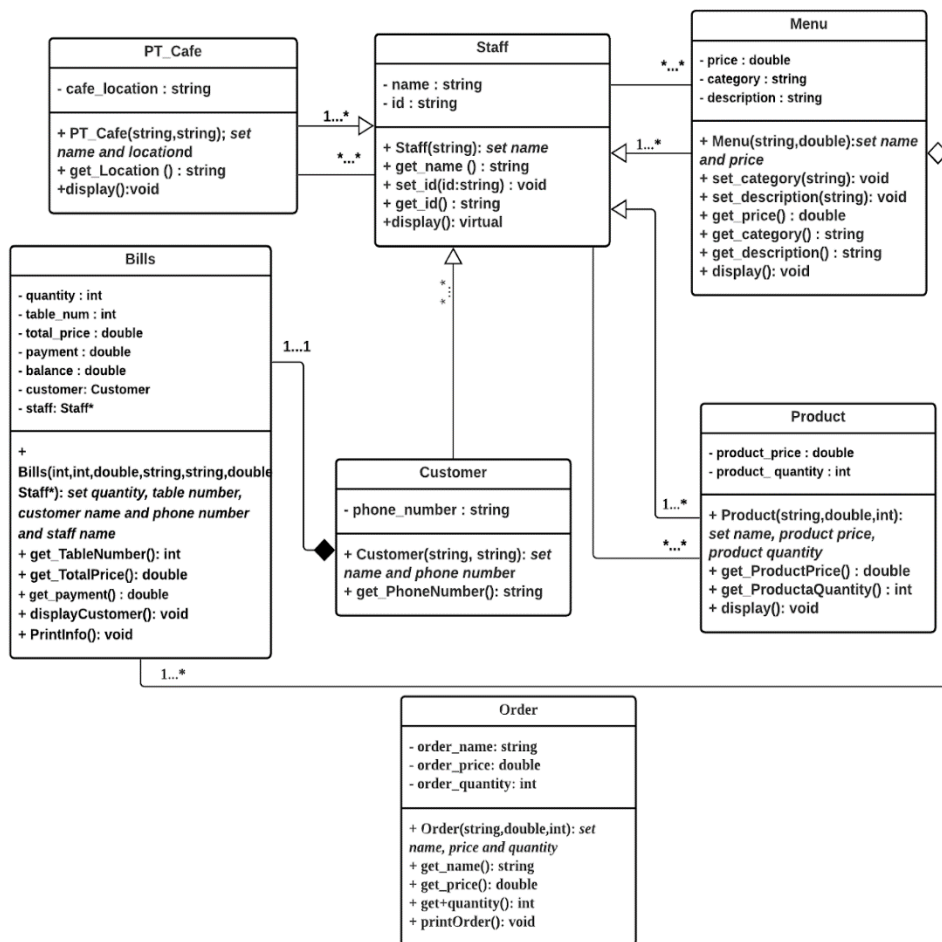


Figure 1. UML Diagram

5. Project Result

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WELCOME TO PT CAFE SYSTEM

Staff section
Name: Mohd Firdaus
ID : PT001

Choose your option
Enter 1 to see the menu.
Enter 2 to see the product.
Enter 3 to take the order.

Option: 1
-----MENU-----
CODE   NAME           PRICE (RM)  CATEGORY  DESCRIPTION
0      Cafe Latte     8.00        Beverages Espresso and lots of steamed milk
1      Hot Chocolate  8.50        Beverages Rich and famous hot chocolate topped with whipped cream
2      Chai Latte    9.00        Beverages Tea and spices served steaming hot or over ice
3      Tiramisu Cheese Cake 7.00        Desserts  Combines the Flavours and richness of tiramisu and New York Cheesecake
4      Carrot Cake   8.00        Desserts  The Classic with cream cheese frosting
5      Coconut Cream Tart 6.00        Desserts  Macaroon coconut pastry cream, caramel drizzle in a sweet pastry crust
6      Chicken Sandwich 8.00        Savoury   Minced Chicken, Cheese
7      Ham Croissant 9.00        Savoury   Slice Ham, Cheese, Lettuce, Tomatoes
8      Salad Sandwich 9.50        Savoury   Tomato, Cucumber, Carrot, Lettuce, Onion and sauce
-----
```

Figure 2. Output for Menu

```
WELCOME TO PT CAFE SYSTEM

Staff section
Name: Erica Desirae
ID : PT002

Choose your option
Enter 1 to see the menu.
Enter 2 to see the product.
Enter 3 to take the order.

Option: 2
-----PRODUCT-----
NAME           PRICE (RM)  QUANTITY
Coffee Powder  5.00        10
Condensed Milk 3.40        15
Tapioca Flour  2.80        5
Sugar          4.30        15
Salt           3.50        5
Butter         4.80        8
Cooking Oil    4.20        6
Fresh Milk     3.70        10
Cream Cheese   4.00        5
-----
```

Figure 3. Output for Product

```
WELCOME TO PT CAFE SYSTEM

Staff section
Name: Erica Desirae
ID : PT002

Choose your option
Enter 1 to see the menu.
Enter 2 to see the product.
Enter 3 to take the order.

Option: 3
Enter Customer Name : Mohd Firdaus
Enter Customer Phone Number: 01121897707
Table Number : 4

Now taking order...
Code : 0
Quantity: 2
Press 'N' to stop ordering! k
Code : 3
Quantity: 1
Press 'N' to stop ordering! N

Total price is RM 23.00
Payment: RM 50.00

-----RECEIPT-----
Customer Name : Mohd Firdaus
Customer Phone Number : 01121897707
Table Number : 4
-----
MENU NAME      PRICE (RM)  QUANTITY
Cafe Latte     8.00        2
Tiramisu Cheese Cake 7.00        1
-----
Total Price : RM 23.00
Payment : RM 50.00
Balance : RM 27.00
-----

Staff: Erica Desirae (PT002)

PT Cafe
Kuala Lumpur, Malaysia
```

Figure 4. Output for Receipt

6. Conclusion

In conclusion, to own a café that become our customer's go-to spot, a very efficient and great system must be produced in order to strive for this achievement. Hence, our project system is able to fulfill this condition. Our system can reduce the work force, time, cost and storage for the manual work. It can manage all the steps starting from ordering until the payment is made by the customer. This can ease the process of taking order from the customer. Besides that, PT Café system can make the work become easier and faster. The menu and products can be stored and displayed neatly and quickly. Hence, it enables the staffs to view and make changes if needed from time to time. Thus, this system has a very deep impact in the sector of organizing and managing the café by a lot.

7. Appendices

Link to the coding file:

<https://drive.google.com/drive/folders/1NL-Zo5X6W0Eq6C2JSnaLsuZZHxKcuNxl?usp=sharing>

Reference

<https://www.slideshare.net/armanreza161/food-ordering-system-75284735>

https://repository.nwu.ac.za/bitstream/handle/10394/9541/Viljoen_AH_Chapter_1.pdf?sequence=2&isAllowed=y