

# **FOOD PARK RESTAURANT SYSTEM**

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This Report Presented in Partial Fulfillment of the Requirements for the Degree of Bachelor of Science in Computer Science and Engineering.

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## **APPROVAL**

This Project/internship titled FOOD PARK RESTAURANT system IN WEB-BASED APPLICATION submitted by Jannatul Mafi, ID No:182-15-11585 & Arman Uddin, ID No: 182-15-11527 to the Department of Computer Science and Engineering, Daffodil International University has been accepted as satisfactory for the partial fulfillment of the requirements for the degree of B.Sc. in Computer Science and Engineering and approved as to its style and contents. The presentation has been held on 02-06-2021

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## DECLARATION

We declare that this project has been conducted by us under the follow up of our supervisor Nusrat Jahan, Lecturer, Department of CSE Daffodil International University. We also declare that neither this project nor any part of this project has been submitted elsewhere for award of any degree or diploma.

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# ABSTRACT

We want to discuss a huge descriptive project like restaurant within certain limit and time .So we like to start and write down the expected project with our own views. Our have selected project like "Food Park Restaurant system" which is a web application. It is made to robotize the ordinary development of an restaurant. A restaurant is a kind of business that serves people wherever on the planet moment food. This venture is done to decrease the manual work and overhauls the precision of the plan in a restaurant. The principal focus on that manufactures the task is to give mentioning and reservation organization online to the customer. Each menu thing has a name, cost, and related equation. A recipe for a menu thing has a culinary master, availability direction, and related trimmings. With this system electronic, mentioning and reservation the board will get easier and exact to displace a standard structure where are at this point using paper. The online Restaurant board structure is the system for managing the restaurant business. After compelling login, the customer can get to the menu page with the things recorded by the ideal time. The focal matter of developing this system is to help eatery heads manage the café business and help customers with web mentioning and save tables. In the proposed structure customer can search for a menu according to his choice for instance as shown by esteem reach and class of food and later he can mastermind a dinner.

In this restaurant, the leaders can be used by delegates in an eatery to manage the clients, their orders and can help them with finding tables or spot orders. This site passes the client's food orders to the restaurants for nothing. In this association, it offers the clients counsel about the wellbeing styles and some unique weight control plans. This assistance offers wellbeing notes about certain food orders. For instance, if a certain food request contains starches, the site alarms the diabetic individual that this request contains sugars that may be truly perilous to him. Then again, this site gives pages to every restaurant so it shows a rundown of the menus of that specific restaurant. These site pages incorporate subtleties of the café and different ads that the restaurant can be allowed the position to add, erase or adjust or eliminate the rundown or orders of that restaurant. This assistance is charged against. This site capacities as a connection between the clients and the restaurant so the client can arrange food on the site. The site at that point passes this request to the restaurant which is going at last to convey it to the client

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# CHAPTER 1

## INTRODUCTION

### 1.1 Introduction

The greatest test for associations is the lessening of operational costs similar to an extended benefit. Focus on business measure adequacy and minimization of human-related bumbles may affect costs and benefit firmly. To this degree, robotization may incite speedier communication execution and to diminished misstep rate achieved the human factor, particularly in conditions with various jumps that data or information needs to pass from client to worker, and the substitute path round. Such a climate might be found in restaurants where an essential for high client Quality-of-Experience, low operational costs, like high turnover, is important to accomplish a real level of consumer loyalty like the verifiable degree of capability. Exactly when everything is said in done, individuals go to restaurants for extricating up, visiting, and having food/drinks pleasingly. For the most part, close to the week's end, the restaurant is completely included. As of now, individuals need to hang on for somebody (commonly a specialist) from the restaurant to plan food/drinks. In addition, laborers are included when the restaurant is full. Some of the time they may negligence to take orders from clients neglect to recall the orders, serve some unacceptable asks for and pass on after a long time. Right when the restaurant presents another menu or a couple of are new for clients, they don't comprehend it well fundamentally by seeing the menu card printed with a food/drink name. Since work is possibly the chief expense factor in restaurants, and simultaneously, an essential legitimization changed execution and the robotized demand taking cycle may fill in as an answer. A robotized plan can be acknowledged to support an extension overall benefit by decreasing the time and effort drew in with this strategy while keeping customer steadfastness at a comparative level or regardless, growing it. Extended shopper faithfulness may, for instance, be enabled in multi-language conditions, as enormous metropolitan regions, where it is hard to serve customers in their supported language. Appropriately, the presence of a multi-language-obliging solicitation taking cycle might be major for certain customers. This assignment means to design, execute and evaluate a menu the board system for a perceived restaurant. The structure gives modernized solicitation taking and menu the board functionalities for the restaurant. As a matter of first importance, the assignment starts with an essentials examination in a joint exertion with the restaurant. Likewise, considering the necessities of the menu the leader's structure is arranged, done, and attempted. Finally, in the appraisal part, the structure is explored to look at the effects of the introduction of the menu on the board system in the restaurant. This appraisal part shows whether the system decreased the solicitation getting ready time and customer Quality-of-Experience in the restaurant. This part begins with the inspiration and objective of the master task. Starting now and into the foreseeable future, it explains the circumstance degree and plan of the endeavor report.

## 1.2 Motivation

There are two essential motivations for this endeavor:

1. Use work capably in restaurants to diminish operational expense and expansion productivity.
2. Augmentation customer Quality-of-Experience in restaurants by outfitting a mechanized menu card with pictures likewise, accounts/recordings.

Restaurants, like any business, need administrators who acknowledge how to rouse delegates to perform at their best. From the dishwasher to the greeter, every expert has needs, and changing those necessities to your restaurant's makes a communitarian dynamic that benefits everyone, including your customers. The prize and affirmation, progression, organization, Work-life balance, Work environment, etc are vital to making convinced agents.

## 1.3 Objectives

There are two head destinations for this endeavor:

1. To setup, complete and test the menu the board system reliant upon a lot of essentials recognized in a joint exertion with the restaurant.
2. Direct an assessment to examine whether the menu of the chief's structure had an effect on demand planning time and customer Quality of Experience (QoE) in the restaurant.

Exactly when a restaurant is totally included, workers contribute more energy taking, measure, and pass on the orders. Thusly, customers in the restaurant in like manner don't have high QoE. Like the Win-Win approach in PC programming, this system bases on both the restaurant's and customers' issues. One Win for restaurants to check and say forget about it to it speedier and another Win for QoE of customers

.

## 1.4 Expected Outcomes

Research in business and advertising progressively shows the meaning of anticipated results, seen cost, and saw an incentive in holding clients. In any case, little research has considered three sorts of social advantages and saw cost and worth together in the client maintenance measure. Accordingly, this examination was intended to propose and test a conduct expectation model by joining these developments in a full-service restaurant setting. Albeit the immediate connection between the uncommon treatment advantage and the apparent worth was not huge; reliable with our speculations, social, unique treatment, and certainty benefits seemed to support apparent cost and worth, which hence improved expectations to return and suggestion.

# **1.5 Project Management and Finance**

## **1.5.1 Project Management**

Our venture directors give nearby aptitude previously and during the establishment cycle. Our undertaking facilitators help them in the requesting and solidification measure, so a colleague educated about your venture is promptly accessible. We take responsibility for the whole extent of the project and guarantee the task's ideal culmination per the customer's elevated expectations. Our social event can execute any of the going with tasks:

**Field evaluations**

**Site check**

**Hardware obtaining**

**Combination**

**Storage**

**The board of undertaking course of occasions**

**Undertaking get-togethers**

**Coordination of tries with all trades**

**Conveyance to site**

**Establishment**

**Expulsion and flight of old stuff**

**Furnish owner with As-Built Documents and Operation**

**moreover, Maintenance Manuals**

**Gear startup program**

**Preparing for overseers on usage of stuff**

**The board of creators' insistence programs**

Our undertaking chiefs consider dealing with the diligently changing conditions that arise in the field and are set up to follow up to help the customer.

## 1.5.2 Project Finance

There are sure things you should do from the beginning to have the option to follow your funds. These incorporate things like planning your costs, setting up an income articulation, estimating, and then some. Here is how you should deal with your restaurant accounts.

i) Spending plan Your Expenses- Spending everything to stay away from disarray and monitor costs.

ii) Keep A Cash Flow Statement- An income explanation will reveal to you correctly how much sum you have close by and kind, what amount is coming, and what amount is going.

iii) Try not to Track Expenses From Multiple Sources- An income explanation and a passbook are coordinated to arrive at the last sum yet never would they be able to be utilized instead of one another or all the while together.

iv) Check Your Reports Daily -This won't just assistance you plan and task your deals yet in addition cut down on pointless costs. A brief glance at the reports after the whole day resembles taking a gander at the report card and perceiving how you can improve. This is the strategy to arrive at your make back the initial investment and past.

## 1.6 Report Layout

We have taken an extraordinary arrangement to run a productive restaurant. We are offering acceptable food with an incredible client experience. We are additionally continually investigating and working upon the qualities and shortcomings in front of the opposition. This is the place where the job of information and revealing and investigation comes into the image. Our perception resembles most restaurant POS programming which gives various restaurant reports and it is generally imperative to realize which are the most pivotal ones that we are checking consistently. Restaurant reports will empower you to keep a sharp eye on the entirety of your restaurant tasks and roll out the fundamental improvements in the fields that are not playing out that well, which will additionally help your business.

# CHAPTER 2

## BACKGROUND

### 2.1 Terminology

**ABCD AWARD** - An honor is given to representatives

**BOGO** - Buy one, get one free.

**Easygoing DINING** - A restaurant giving plunk down help in an easygoing.

**Center MENU CONCEPT** - The principal kind of menu you offer, having to do with your restaurant idea.

**COST OF GOODS** - All out dollar measures that have been utilized in the restaurant.

**CROSS CONTAMINATION** - Cross-tainting happens when microorganisms, synthetics, and so forth from

**DRINK COST** - Dollar-cost complete of all things relating to the expense of drink deals stocked in your restaurant.

**Departure** - having to do with how simple it is for your clients to leave your café parking area.

**Achievability STUDY** - An investigation done to check whether your idea will work.

**FIXED COSTS** - The progressing lasting costs that don't change, like lease,

**FOOD CONTACT SURFACES** - All surfaces that interact with food.

**Diversifying** - The choice to showcase your business, administrations, or products for an expense

**FULL SERVICE** - full help eatery is one where a stand by individual is there to see to all clients necessities

**Generosity** - The worth of your business you have developed with your clients.

**HQSC** - Hospitality, quality, administration, and tidiness.

**Central air** - Heating, Ventilation, and Air Conditioning

**Passage** - having to do with how straightforward it is for your customers can enter your bistro halting area.

**Kitchenware** - multi-use utensils other than tableware.

**LTO** - Stands until further notice "offer." Used in publicizing telling the customer that the remarkable arrangement, offer, or thing may be offered incidentally.

**MARKET PENETRATION** -To get a greater amount of the portion of the overall industry.

**MARKET SATURATION** - Having to do with how might your thing

**MENU MIX** - Determining how much everything gets from the gross game plans in your bistro.

**NET SALES** - This is the certifiable dollar extent of everything sold, aside from the deal's charge.

**OPEN-DOOR POLICY** - The technique in your restaurant that tells workers you are for every circumstance allowed to discuss their tendencies.

**PAID-OUTS** - Money was taken from the register to buy things with cash for the eatery. Tenaciously track each exchange and a receipt.

**PASS STATION** - Refers to a space of the bistro where food is passed from the kitchen to with stay by staff.

**EFFICIENCY** - A degree of booking suitability.

**SINGLE SERVICE ARTICLES** - Disposable flatware

**TARGET MARKET ANALYSIS** - Determining the organizing progressing towards their profile.

**UTENSILS** - tableware and kitchenware, that is utilized to design or eat food.

**VARIABLE COSTS** - The expenses in your business that don't continue as before like the expense of the item

## 2.2 RELATED WORKS

Restaurant related maintains or sources of income are probably the most lucrative positions you can find that don't need an advanced education, and being a fundamental piece of an incredible group of delegates is a wonderful strategy to get by. It's tied in with discovering your specialty. It is a back of house works like Short Order Cook, Prep Cook, Line Cook, Soups gourmet specialist, Executive Chef, Pastry culinary expert, Fast-food Cook, Kitchen Manager, Expediter, Dishwasher and furthermore fronts of housework like Host/Hostess, Cashier, Waiter/Waitress/Server, Buzzer, General Manager, Assistant Manager, Shift Manager, Food Runner, Bartender, Bar Back, Barista, Sandwich Maker, Sommeliers, and so on.

## 2.3 COMPARATIVE STUDIES

This is a comparative assessment of industry diner locales and educational café destinations. The locales were assessed with more than 400 individual rules in seven significant classifications including specialized particulars, the innovation utilized, site engaging quality, simplicity of route, simplicity of contact, advertising viability, and legitimate consistence. This assessment includes the domains where the objections are performing splendidly, and those zones requiring improvement. By making a record it is achievable to take a gander at industry and academic objections and make an "acknowledged methods" standard for relationships.

## 2.4 Scope of the problem

The basic goal of this endeavor is to analyze the effects of the introduction of the menu on the load up structure on demand planning time and customer QoE in the eatery. Here, the objective isn't to offer a complete response for the restaurant.

In-extent of this endeavor are :

- (i) Study the effects of the new system on demand getting ready time,
- (ii) Study the effects of the new system on keeping it together an ideal chance for customers,
- (iii) Understand the eatery load at active occasions,
- (iv) A better UI design than give high customer QoE,
- (v) Keeping the menu the chief's structure ground breaking and
- (vi) Managing workers by an eatery overseer.

The extension bars a stock organization structure, eatery charging system, move the board for workers, and cook terminals. The design can stimulate the menu if and just if the eatery the board plans to transform it through the manager comfort. The change contemplates essentially the construction, yet it doesn't give an extra choice to fortify the real menu card in the eatery. Subsequently, the target of Keeping the updates and the leading group of the menu by the overseer is in the center in-scope and out-of-scope.

Scenario Scope

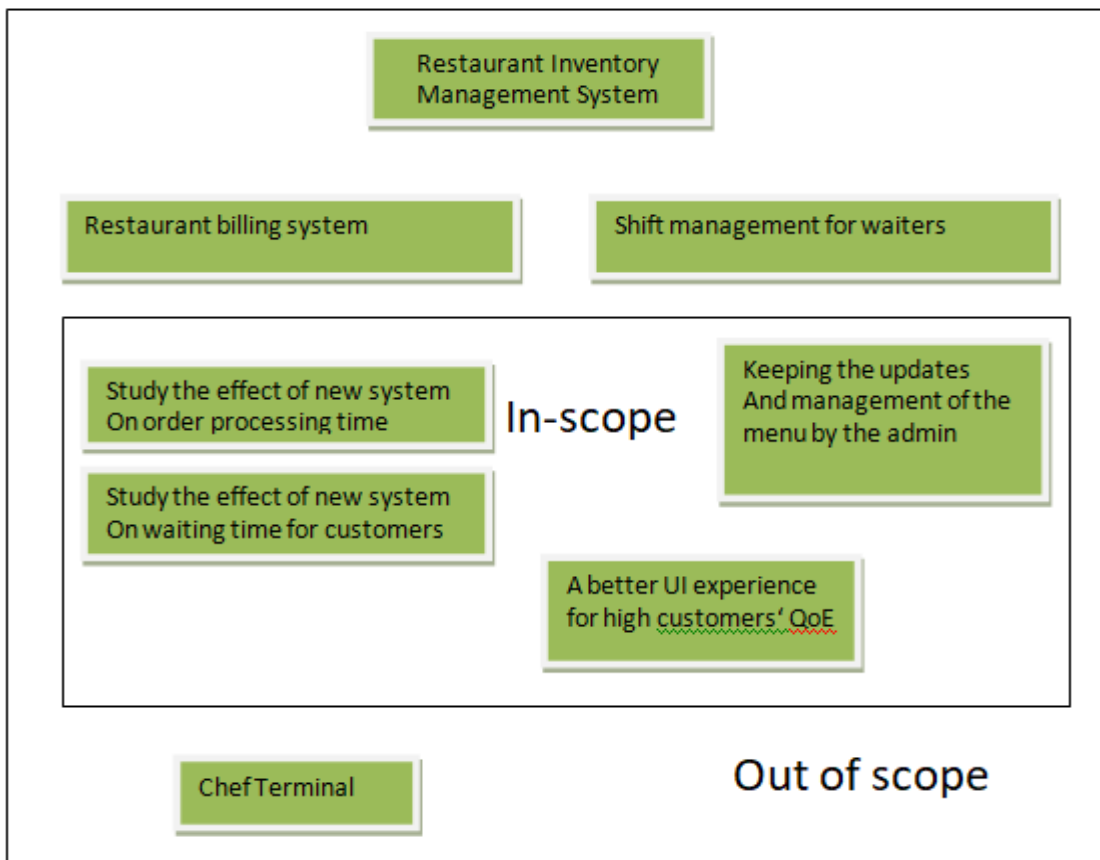


Figure- 2.4.1 Scenario- Scope by Msword



## 2.5 Challenges

The restaurant business continues being an inconvenient spot for business visionaries to research business openings, yet by understanding essential troubles, owners may have the alternative to make novel methodologies to expand their odds of progress like Keeping up with market patterns, Having sufficient capital, Providing medical care inclusion, Effective stock administration and menu evaluating, Hiring lasting and occasional staff, Minimizing turnover, Understanding the lowest pay permitted by law laws, Understanding and exploiting tax reductions, Staying on top of innovation patterns, Leveraging online media, and so forth. Running food and drink organization is in excess of regular work. It's a way of life. However, it's not difficult to get overpowered when confronting restaurant business challenges from all sides, including worker turnover, spending imperatives, and flighty buyers. Tackle each issue, in turn, utilizing your accessible assets and putting resources into arrangements that have an effect.

Challenges restaurant proprietor's face and how to handle them-

- Progressing work troubles
- Squashing working and variable expenses
- Changing customer practices
- Tedious restaurant promoting strategies
- Administrations consuming benefits
- Meeting different preparing needs
- Insufficient administration
- Unengaged clients

Working in a productive restaurant requires consistent fiddling and testing until you track down the prescribed procedures for your business. Restaurant proprietors have encountered this directly over the most recent couple of months, evaluating better approaches to connect with clients as well as drive computerized traffic to increment online orders. To guarantee the achievement of these new strategies, and to get your restaurant on a safe monetary balance, there are sure execution measurements you can follow that will exhibit the wellbeing of your business.

Computing your measurements during, or after, a time of monetary emergency is particularly significant

# CHAPTER 3

## REQUIREMENT SPECIFICATION

### 3.1 Business Process modeling

A business cycle or business technique is a gathering of related, facilitated exercises or undertakings that produce explicit assistance or thing for a specific client or clients. It regularly can be envisioned with a flowchart as a social occasion of exercises with interleaving choice focuses or with a Process Matrix as an arrangement of exercises with critical standards subject to the information meanwhile. Business Process Model Of A Restaurant Sales Management System.

#### LEVEL 0



#### LEVEL 1

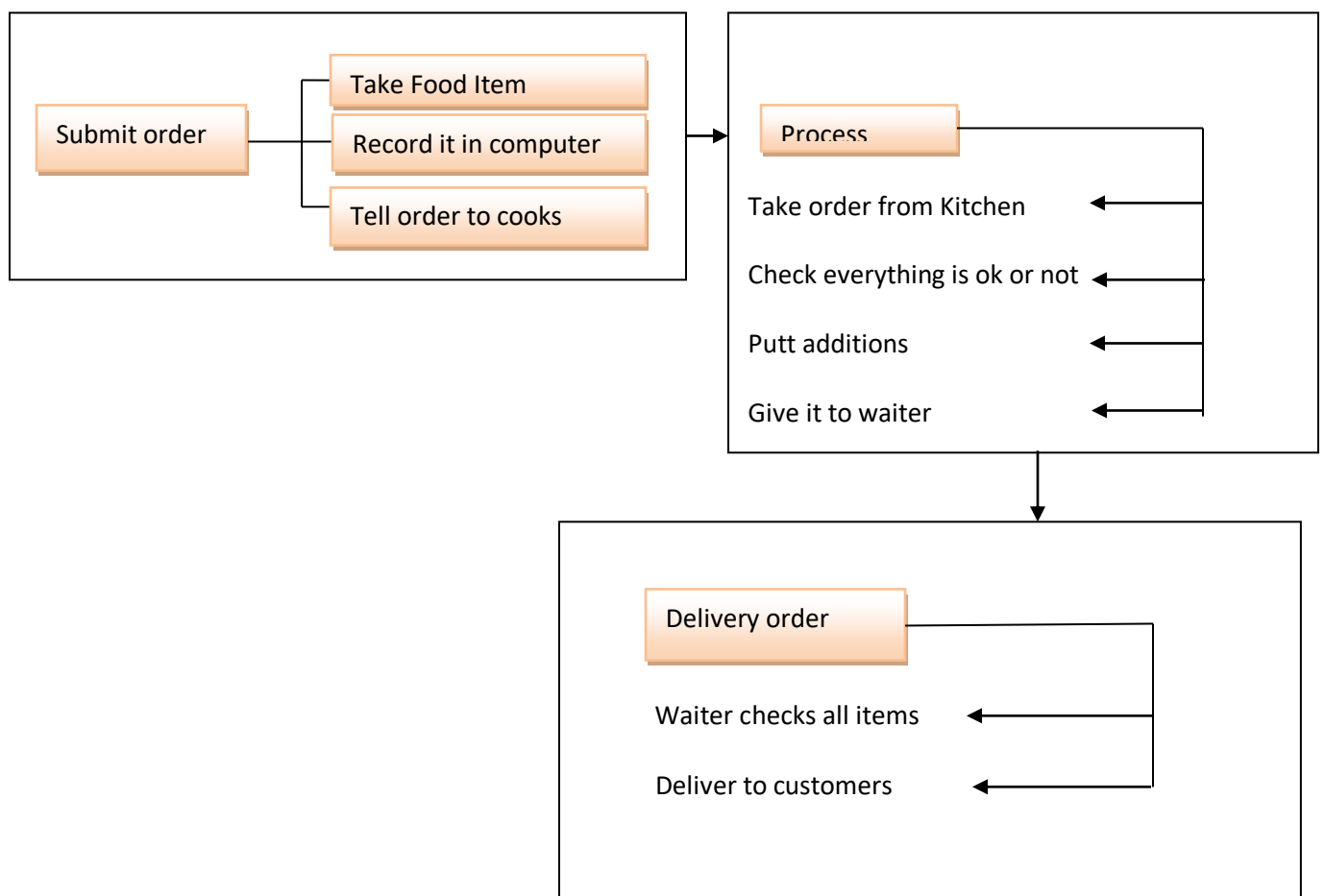
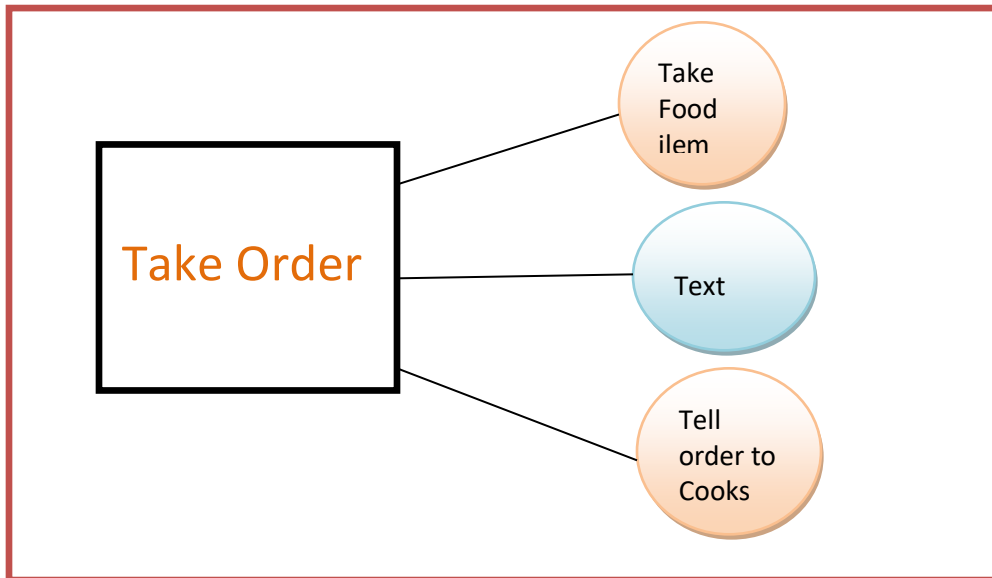


Figure 3.1.1 Business Process modeling

## LEVEL 2



## LEVEL 3

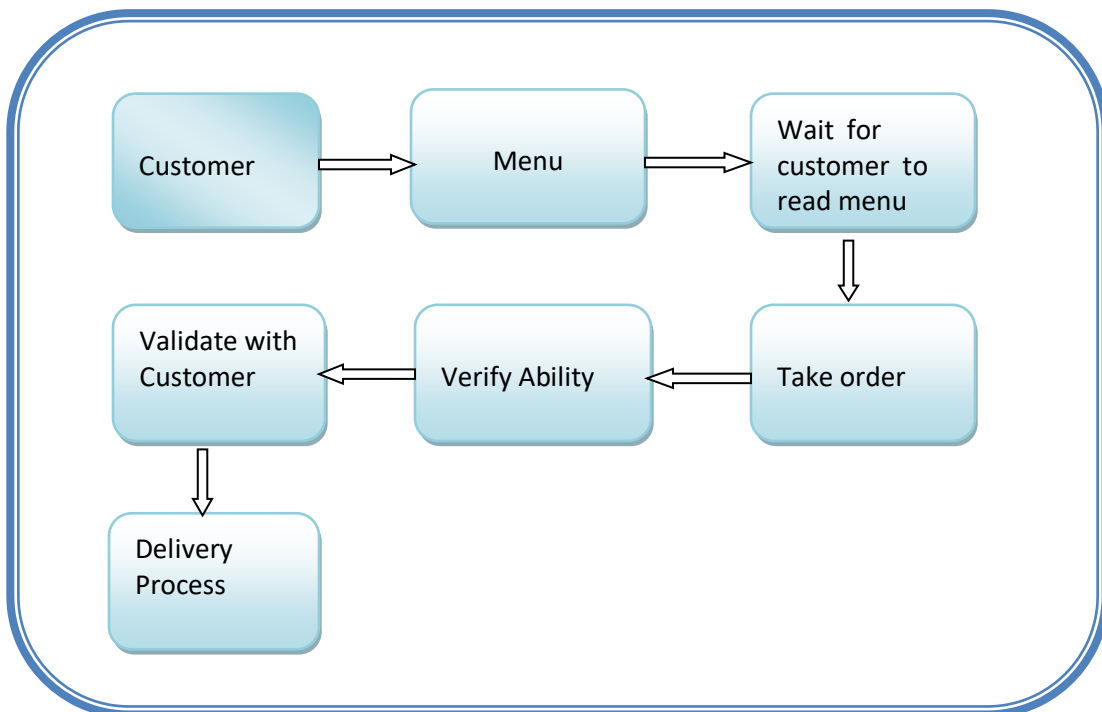


Figure – 3.1.2 Business Process modeling

I decided to display the process engaged with offering a feast to a client at a restaurant, explicitly Park zone. This cycle includes numerous undertakings including hello and seating the client, taking requests for the two beverages and food, setting up the food requested, conveying the food to the client, and charging the customer for the food gave. The interaction required four diverse human jobs and 1 non-human entertainer to be finished, including the host or lady, the worker, the cook, the POS framework, and potentially the barkeep. The interaction I demonstrated accepts that no issues emerge which would require a director or manager to get included.

## 3.2 Requirement Collection and Analysis

### Requirement Collection

A restaurant prerequisite is an aggregate terms of dealing with a product framework that makes a difference-Smooth out food business activities. Explicitly restaurants, bars, bread shops, bistros, cloud kitchens, food trucks, or conveyance organizations.

It merges all that is satisfactory about the standard POS (Point of Sale) structures, with devices that manage your calls, take table reservations, smooth out stock the chiefs, smooth out stock the leaders, give vital examination, and moreover help with displaying practices like CRM, reliability activities and building an online presence. It also works reliably with your current eatery innovation frameworks and utilizations open APIs that let you incorporate with any outsider instrument.

### Requirement Analysis

According to our project goal of analysis we have to do following thinks-

1. User login alternative
2. Table No, Food Items, Price, Food Selection, and Order Options.
3. Order stream, Kitchen Room and Cash Counter.
4. Order Receiving Acknowledgment.
5. Bill Receiving framework.

#### 3.2.1 SOFTWARE DEVELOPMENT LIFE CYCLE (AGILE)

Coordinated SDLC model is a mix of iterative and solid cycle models with a central interest around measure adaptability and shopper unwaveringness by speedy movement of working programming things. Dexterous SDLC model breaks the thing into minimal consistent structures. These plans are given in feature. Each cycle normally keeps going from around one to three weeks Each accentuation incorporates cross utilitarian gatherings working meanwhile on various zones like –

- Analysis
- Design
- Implementation
- Testing
- Release
- Maintenance

Toward the consummation of the accentuation, a working thing is appeared to the customer and critical accomplices

## Software Development Life-Cycle

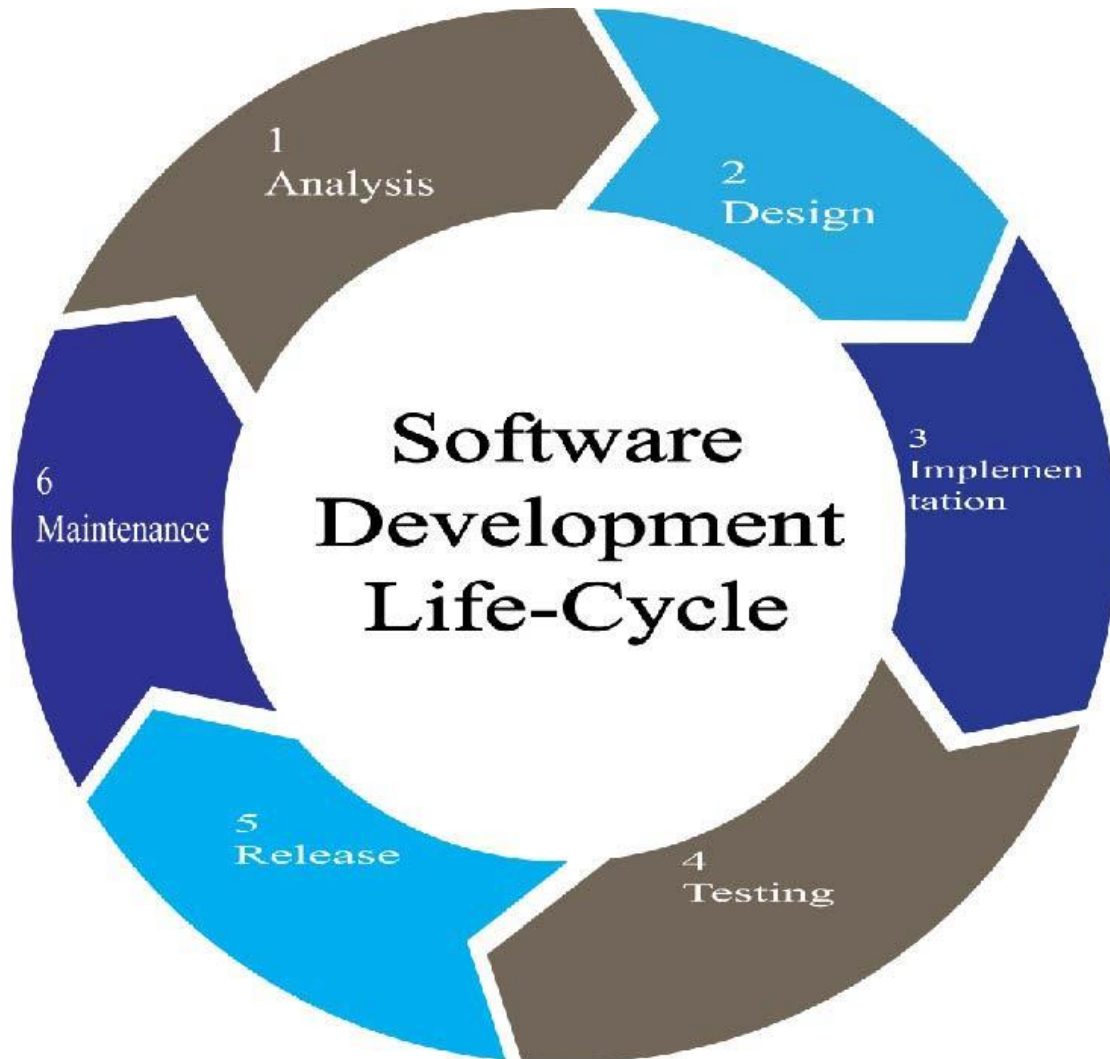


Figure-3.2.1.1 Agile model scenario

### 3.2.2 FLOWCHART

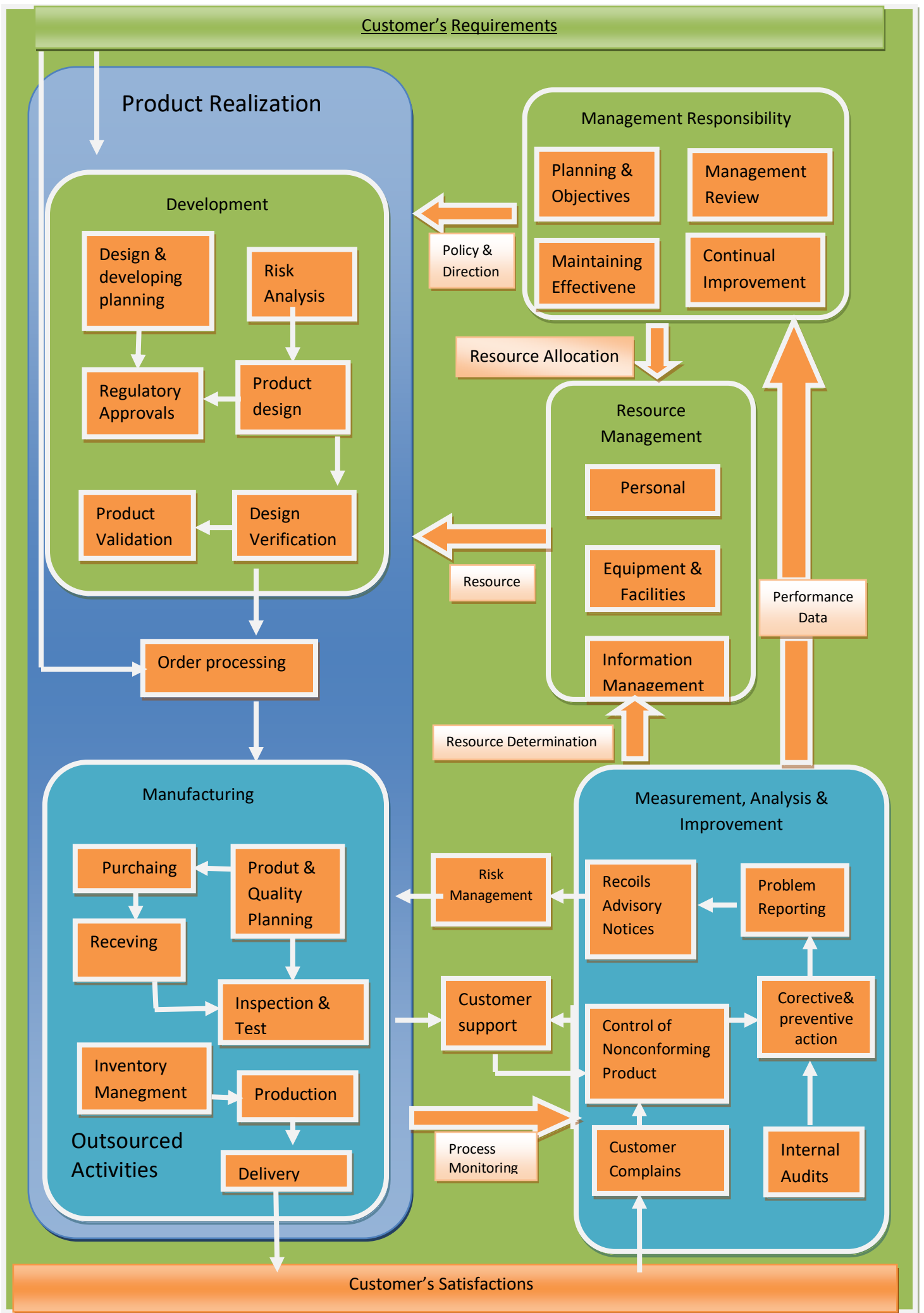
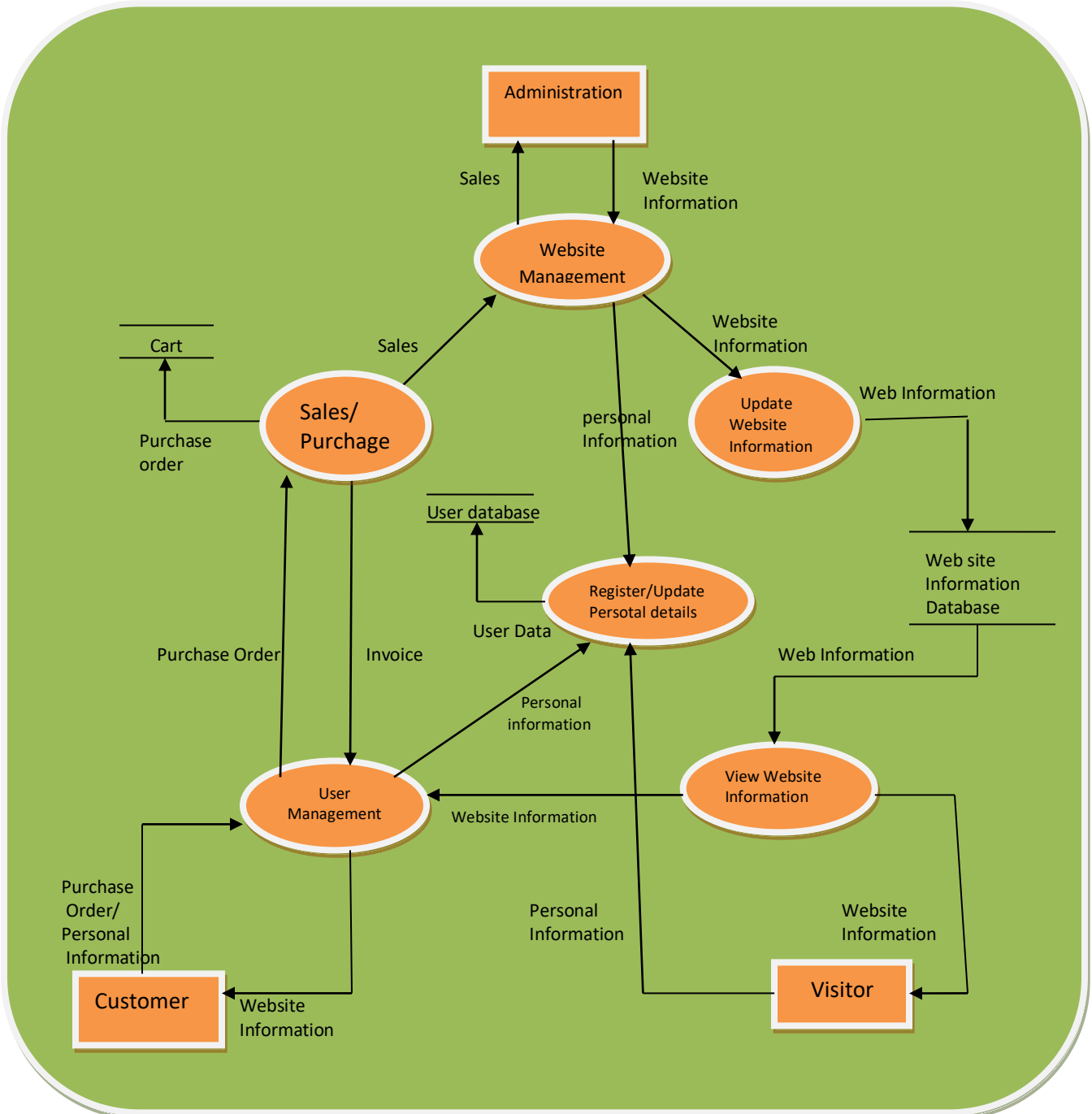


Figure-3.2.2 Flow chart

### 3.2.3 Data Flow Diagram

This Fig. shows the Data Flow Diagram for online store and interchanges between the Visitors, Customers, and Sellers, similarly as Website Information and User data sets.



Adding the Data Flow Diagram answer to Concept Draw DIAGRAM gives you an inconceivable resource for help separate and devise an information stream for any business cycle or structure.

### 3.2.4 ELEMENT RELATIONAL DIAGRAM

An E-R chart is utilized to address the E-R model. It contains all known elements for the given situation, their characteristics, identifiers, and the connections that exist among the substances. An E-R graph is utilized to address the E-R model. It contains all known substances for the given situation, their characteristics, identifiers, and the connections that exist among the elements.

## E-R Model

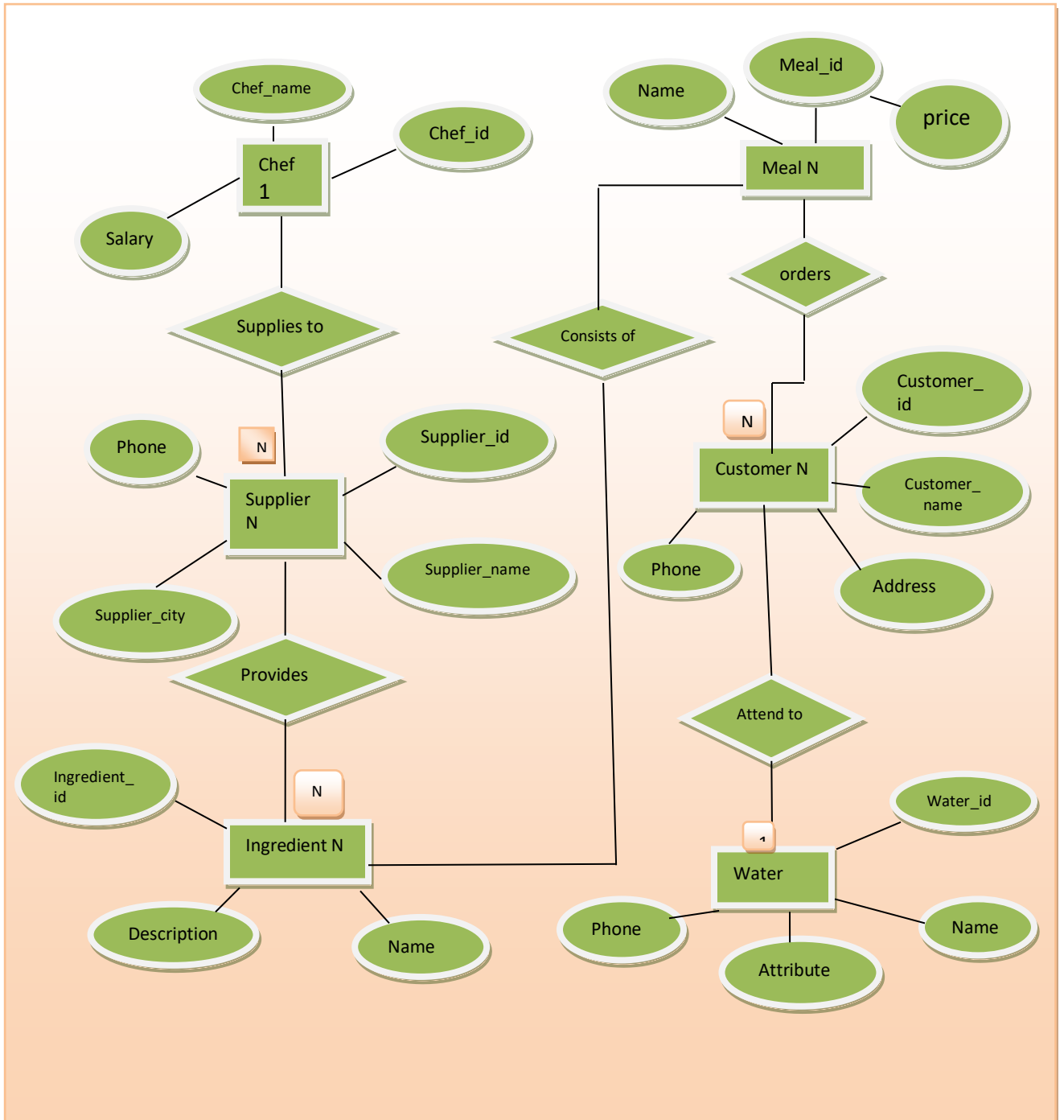


Figure-3.2.4 E-R Diagram



## 3.3 Use Case Modeling and Description

### 3.3.1 Use Case Diagram for Restaurant

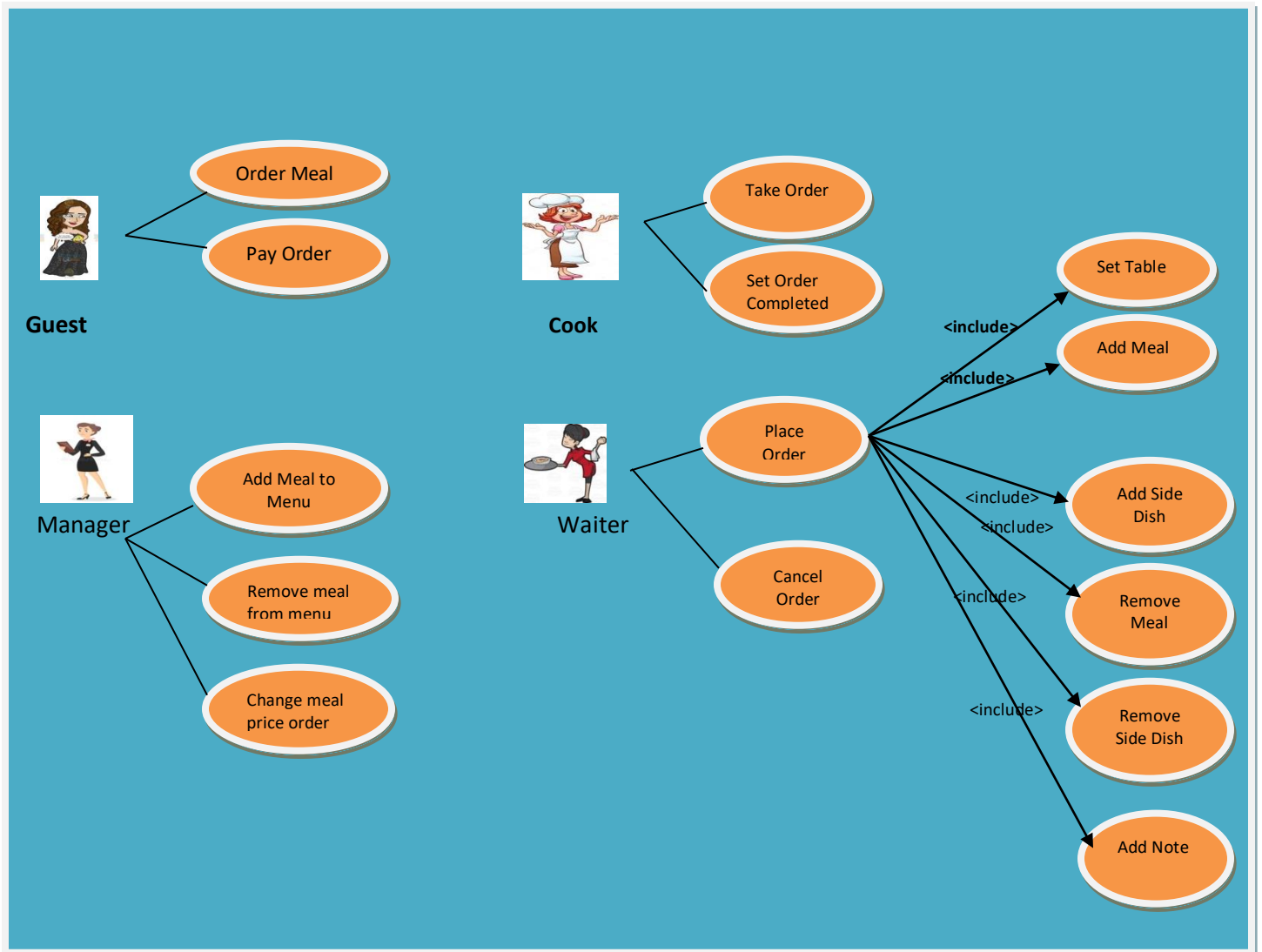


Figure-3.3.1 Use Case diagram

### 3.3.2 USE CASE FOR ADMIN

This module, have mainly three areas in our "FOOD PARK ". An overseer is a person who needs to sign in first then he/she can manage the User, update the full endeavor, wipe out the profile structure clients, and moreover can recognize the requests from customers. Table 3.3.2: Use case depiction of Admin

Use case name: Admin

Entertainer : Admin

Pre-condition : Login

### 3.3.2 Use Case Description

The table underneath depicts the capacity, condition, and elective streams to be met of the multitude of elements utilized in the utilization case chart.

#### Use Case Description

Use-Case Name: login	ID: 1	Important Level: High
Primary Actor: User	Use Case type: Detail, Essential	
<b>Partner and Interests:</b> Food PARKs need to admittance to leave remarks on a restaurant or update eatery information. Eateries need to get to the framework to react to remarks left on their page or update the eatery data.		
<b>Brief Description:</b> This use case users login		
<b>Trigger:</b> The user clicks on the "Login" button <b>Type:</b> External		
<b>Relationships:</b> Association : Food Park, Restaurant Include: Update Restaurant Profile, Update Restaurant info, Response to Review, Create Review Extent : Signup		
<b>Normal Flow of Events:</b> 1. User snaps on the "Login" button on Home Page. 2. Expanding client enters their login, client name, and secret phrase. 3. On the off chance that they are new, they would need to interface Sign up and sign in. 4. The client name and secret key are accessible and the client is confirmed as a Food Park or Restaurant. In the event that it is confirmed the Food Park, The S-1: login as a Food Park sub-stream is performed. It is checked as café, The s-2: Login as a café sub-stream is performed. 5. The clients click the logout button. 6. The reruns to the landing page.		
<b>Sub Flows</b> S-1: Login as Food Park The User can" leave compartmentalization comment", "Update restaurant info" S-2: Login as a restaurant User can "Response to Review" , "Update Restaurant Profile "		
<b>Alternative/Exceptional Flow</b> 1a1: The user name and password is not valid.		

**Figure-3.3.2 Use case description Table**

### 3.3.3 LOGICAL DATA MODEL

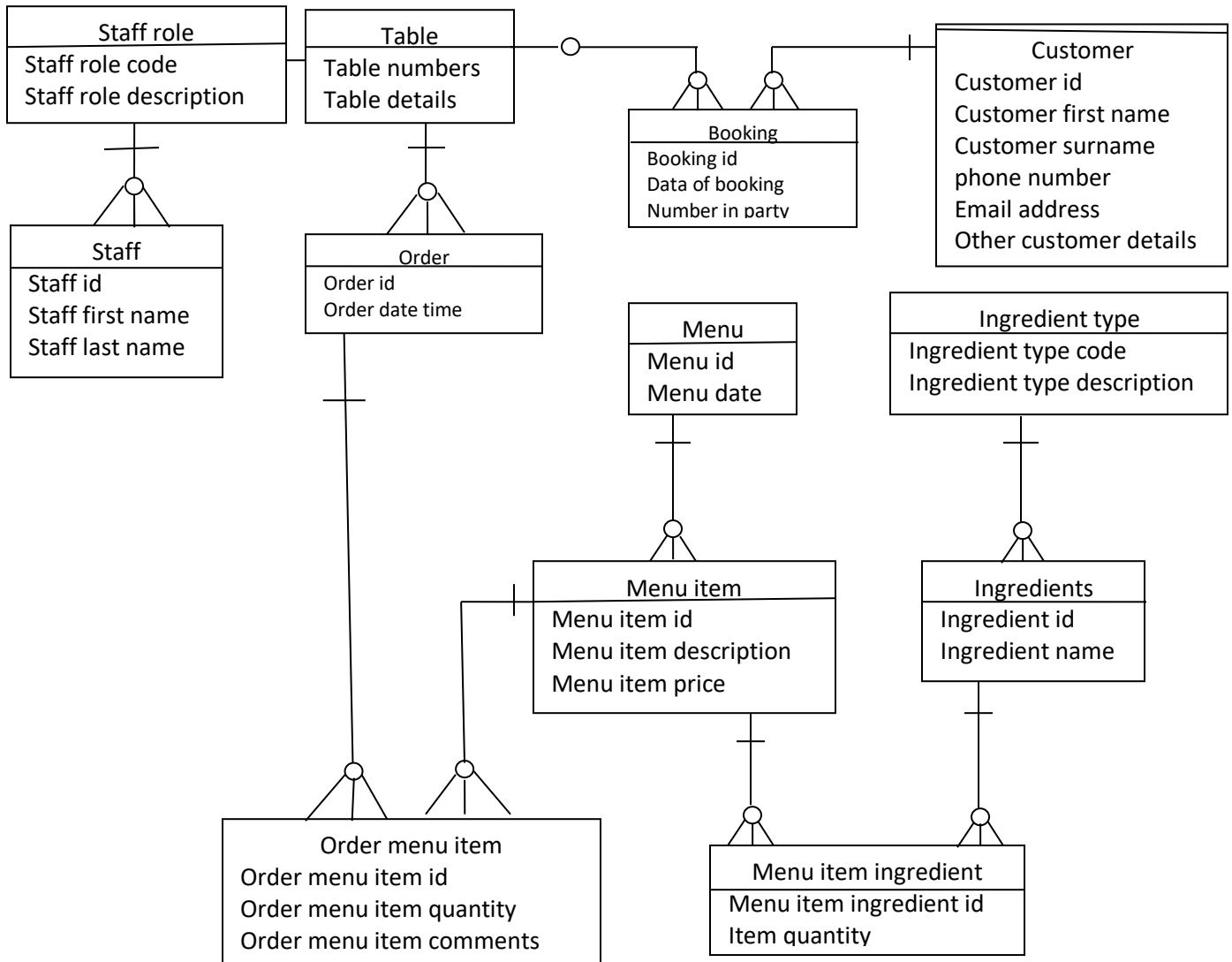


Figure 3.3.3 Logical Data Model

Information Model-Restaurant the executive’s restaurant on the board is genuinely not a straightforward task. With regards to monitoring and executing everyday assignments, even the most experienced restaurateur may well have more than they can undoubtedly oversee. Running a productive café requires overseeing inventory/stock, limiting waste, overseeing tables (particularly in top hours), keeping a client amicable menu, executing orders proficiently, and managing eatery staff. That is a considerable amount!

An eatery the board framework should perform the majority of these exercises with negligible manual mediation. It needs to give the supervisors exact information with the goal that they can keep clients glad. This can mean rolling out suitable improvements to the menu and surprisingly the manner in which the eatery capacities.

### 3.3.4 DESIGN REQUIREMENTS

Framework configuration is the way toward depicting the planning, areas, modules, interfaces, and information for a framework to fulfill showed prerequisites. In the reference for making Food Park Restaurant a triumph a ton of segments going from the leaders to style, to staff to food and region, and more accepts a section. Regardless, potentially the most fundamental pieces of making a café productive are the eatery plan. A story plan that submits to the eatery plan standards and rules helps in the achievement of a café owner's procedure. Making an eatery arrangement and floor plan incorporates knowing each anthropometrical common sense, that is, the space required for human sitting and improvement, the locale you have, and utilizing the space, recalling the essentials of your café business

#### 3.3.4.1 ARCHITECTURE DESIGN

Toward the day's end, it's tied in with rejuvenating your vision. Adjusting these has the effect of making an advanced and functional restaurant that lays out the groundwork for you. What you need is a restaurant plan with the financial backer, culinary expert, and visitor as a main priority.

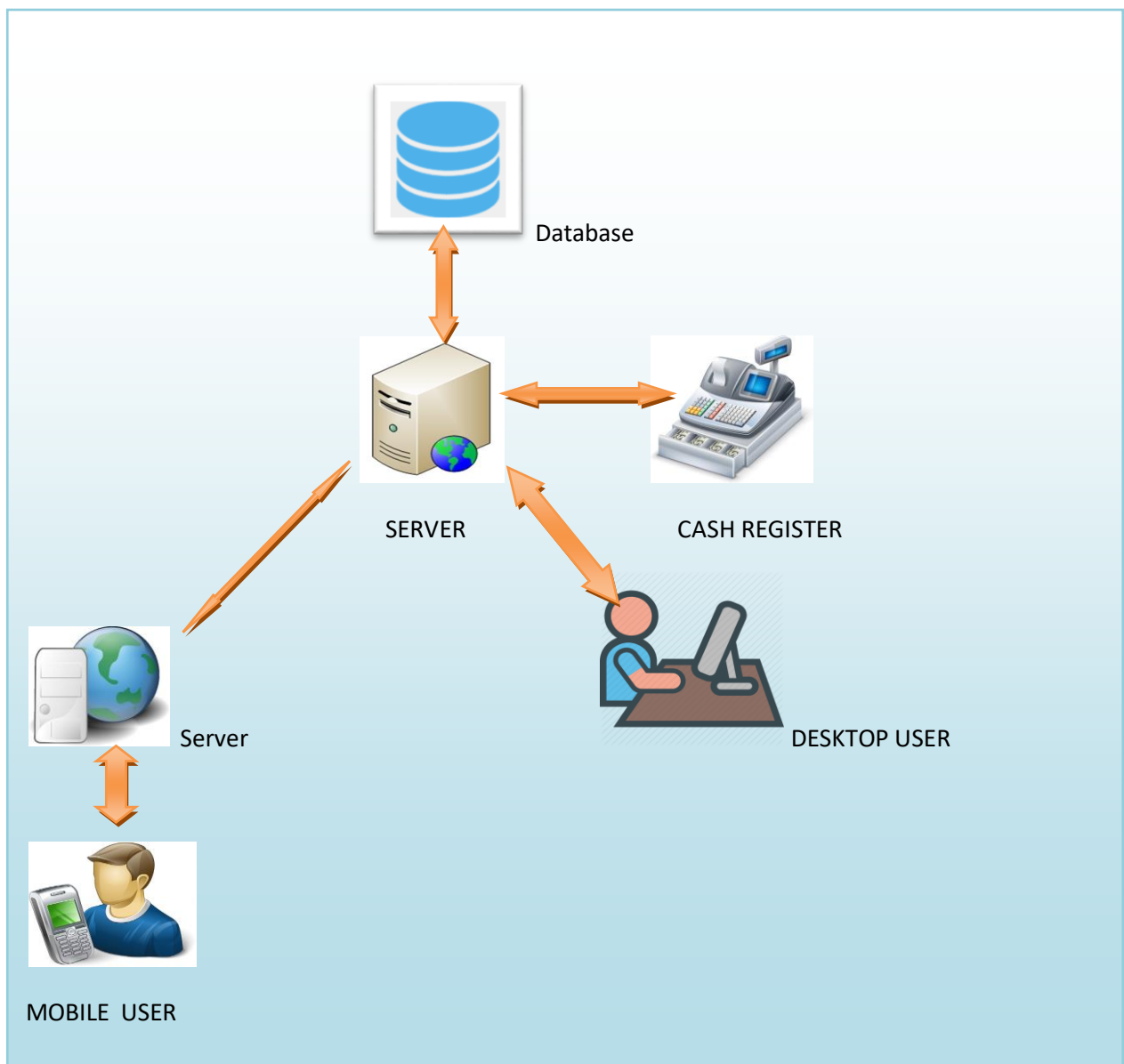


Figure 3.3.3.1 Architecture Design

Our balanced group assembles everything for you. We are the solitary full-administration restaurant and modern kitchen plan firm that offers inside and engineering plans alongside allowing, development coordination, and gear supply in the Bay Area and past.

The extended interest of restaurant members created the necessity for much thought for the sincerity business. Giving various decisions straightforwardness of mentioning and passing on is the need of the hours. Inventive impedance has gotten mandatory to improve the idea of assistance and business in this industry. Evidence as of now exist for midway automation of food mentioning measure in the country; most of these advances executed rely upon on far off propels

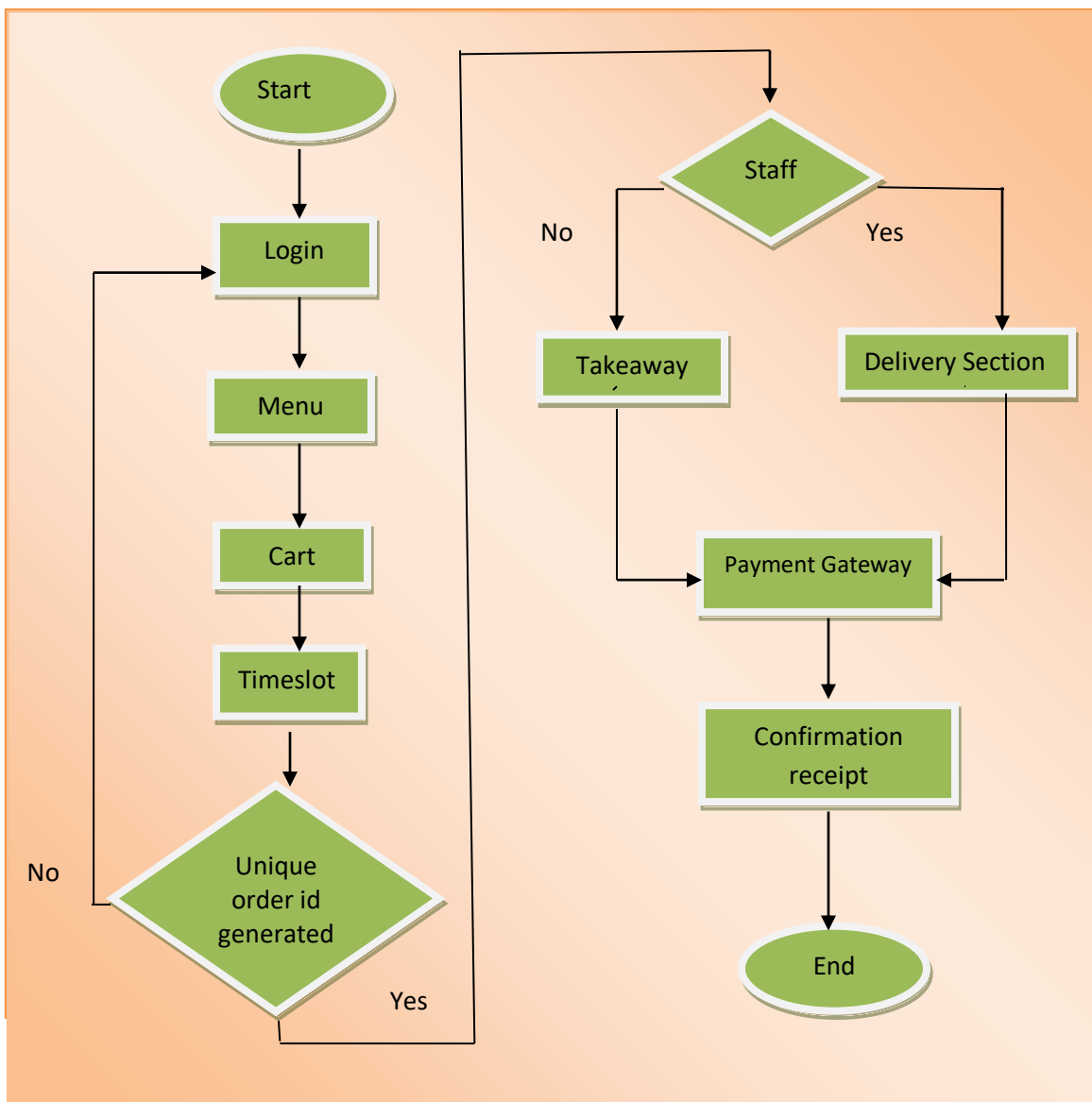


Figure-3.3.3.2- Flowchart Architecture Design

# CHAPTER 4

## DESIGN SPECIFICATION

### 4.1 Front-end Design

- PHP
- HTML5,
- CSS3,
- JAVA SCRIPT

### 4.2 Back-end Design

Choosing the right PHP improvement structure to build up a web application for the restaurant business can be an extremely troublesome errand in light of the fact that there are so numerous discretionary accessible from the previous few days we at.

Value Coders are utilizing the Laravel system consistently. In the backend plan, we use MySQL instruments for our application. In not so distant future, we use the oracle for the backend execution. MySQL is the mainstream apparatuses for data set administration framework.

## PHP Version

Version	Release date	Supported until
7.0	3 December 2015	10 January 2019
7.1	1 December 2016	1 December 2019
7.2	30 November 2017	30 November 2020
7.3	6 December 2018	6 December 2021

## MYSQL Version

Version Name	Released Date	End of Support
MySQL 5.1	14-11-2008	December 2013
MySQL 5.5	03-12-2010	December 2018
MySQL 5.6	05-02-2013	February 2021
MySQL 5.7	21-10-2015	October 2023

Figure-4.2.1 PHP, MYSQL Version table

## LARAVEL Version

Version	Release date	PHP version
5.3	August 23, 2016	≥ 5.6.4
5.4	January 24, 2017	≥ 5.6.4
5.5 LTS	August 30, 2017	≥ 7.0.0
5.6	February 7, 2018	≥ 7.1.3

Figure-4.2.2 LARAVEL Version table

## 4.3 Interaction Design and UX

### Design



Figure- 4.3. Screenshot and draw by Msword Design

The whole arrangement of this undertaking is straightforward. Present-day and refreshed plan instruments have been utilized for this café project. Likewise, new ideas have been considered to make them easy to use. Later on, any sort of alter is permitted as time grants. Spot settings are what perceive very good quality food from the roadside burger joint. Feel influence the happiness and the view of significant worth and quality. Tidiness checks. Line things up. Give the right gadgets to each work. Include the association in fine materials and a shocking bloom. Plan and driving force, don't dump and bunch

### **4.3.1 COMPLETION**

The whole arrangement of this undertaking is straightforward. Present-day and refreshed plan instruments have been utilized for this café project. Likewise, new ideas have been considered to make them easy to use. Later on, any sort of alter is permitted as time grants. Spot settings are what perceive very good quality food from the roadside burger joint. Feel influence the happiness and the view of significant worth and quality. Tidiness checks. Line things up. Give the right gadgets to each work. Include the association in fine materials and a shocking bloom. Plan and driving force, don't dump and bunch

### **4.3.2 PROJECT DELIVERABLES**

The project's main deliverable is to meet all the requirements of renovation of the restaurant, which will entail the expansion of the sitting area, the kitchen, and the staff. Task expectations are the yields from a venture that regularly give valuable change. Expectations can be measure upgrades, new or improved administrations, administration quality enhancements, picture and notoriety ancient rarities, hazard decrease benefits, increments to the adaptability or viability of staff or strategy compliances, Planning stage, grants, and the licenses, plan, and development, walkthrough and close down by support.

### **4.3.3 RESOURCE ALLOCATION**

Asset distribution is quite possibly the main down to earth uses of enhancement strategies

Analysts never have the advantage of gathering all the information we need. A book shop proprietor can't bear to keep one duplicate of each book on paper close by. A vehicle sales center can't bear to keep an illustration of each make, model, shading, and choices bundle on the part; they stock the most well-known models, and enough various choice mixes so they can show clients what is accessible by unique request. Drive-through joints pre-cook the most famous things on their menu with the goal that clients can get moment administration — yet they risk tossing unconscious lifeless food if no one orders a Whopper for 60 minutes. How would you adjust the advantage of quicker assistance against the danger of waste?

## **4.4 Implementation Requirements**

The implementation requirements are a portrayal of the highlights and functionalities of the objective framework. Prerequisites pass on the assumptions for clients from the product item. The necessities can be self-evident or covered up, known or obscure, expected or sudden from the customer's perspective. The cycle to assemble the product prerequisites from customers, break down and report them is known as necessity designing. Assemble a powerful site for their restaurant.

We have divided it into Functional and Non-functional requirements.



#### **4.4.1 (i) Functional Requirements:**

In computer programming, a functional prerequisite characterizes a framework or its segment. It portrays the capacities a product should perform. A capacity is only sources of info, its conduct, and yields. It very well may be a computation, information control, business measure, client collaboration, or whatever another explicit functionality characterizes which work a framework is probably going to perform.

Functional programming prerequisites assist you with catching the expected conduct of the framework. This conduct might be communicated as capacities, administrations or errands, or which framework is needed to perform

#### **4.4.2 (ii) Non-Functional Requirements**

A non-functional necessity characterizes the quality characteristic of a product framework. They address a bunch of guidelines used to pass judgment on the particular activity of a framework. For instance, how quickly does the site stack?

A non-functional necessity is fundamental to guarantee the convenience and adequacy of the whole programming framework. Neglecting to meet non-functional necessities can bring about frameworks that neglect to fulfill client needs.

Non-functional Requirements permit you to force imperatives or limitations on the plan of the framework across the different dexterous excesses. For instance, the site should stack in 3 seconds when the quantity of synchronous clients is > 10000. The portrayal of non-functional necessities is similarly pretty much as basic as a functional prerequisite.

We have also a further requirement as follows-

#### **4.4.3 EFFICIENCY REQUIREMENT**

When our system implemented in any university, and organization then they use this system for their working records.

#### **4.4.4 RELIABILITY REQUIREMENT**

The system should provide a reliable environment to both students, teachers and authority. All students and teachers should be updated their information through the admin without any errors.

#### **4.4.8 Software Requirement Specification (SRS)**

SRS is a file made by a structure inspector after the necessities are assembled from various accomplices, for the present circumstance, the eatery owner. In the specific record, we described how the arranged programming will interface with different hardware, for example, with different PCs and on PCs, the movement speed of the application, the response period of the application, and feasibility. The necessities got from the client are written in like manner language. It is the obligation of the structuring agent of our gathering to report the necessities in a specific language with the objective that they can be understood and supportive by our gathering.

SRS ought to devise the going with features: -

Customer Requirements are imparted in trademark language.

Specific requirements are imparted in a coordinated language, which is used inside the affiliation.

Plan portrayal should be imparted to the extent that a site making procedures like WordPress or Weebly.

Plan of the User Interface, similar to the smart point of arrival of the site.

#### **4.4.9 Necessity Elicitation Process**

Necessities elicitation is the connection to find the essentials for a proposed programming system by talking with clients.

# CHAPTER 5

## IMPLEMENTATION AND TESTING

### 5.1 Implementation of Database

This is the screenshot of the databases of our project. Here include all types of data which will be the record of our background system also. We work in phpMyAdmin for our information bases set.

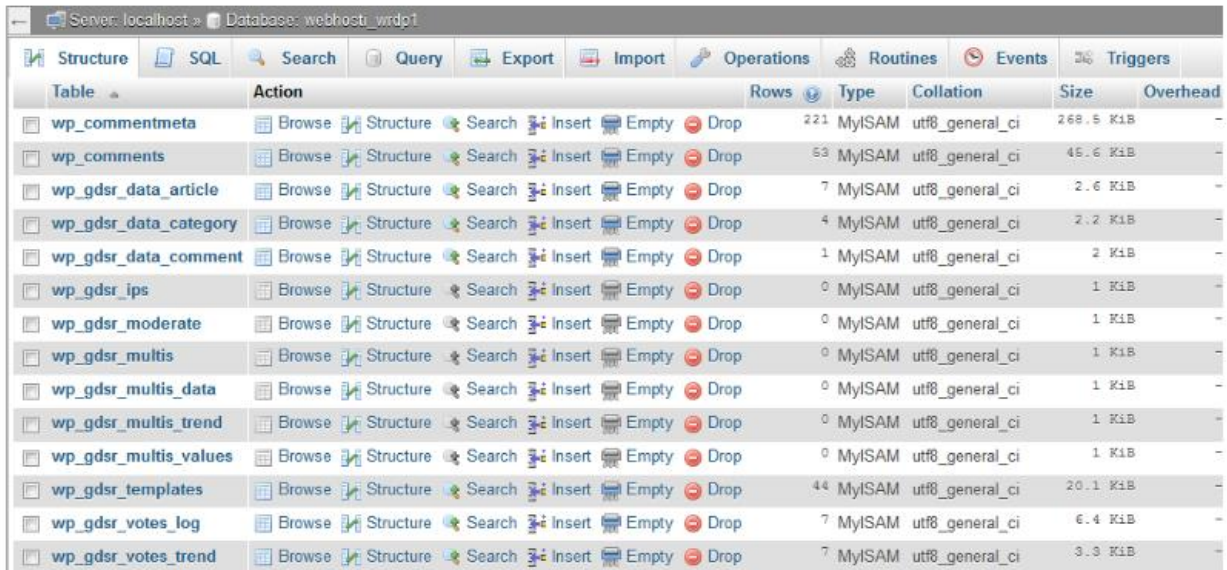
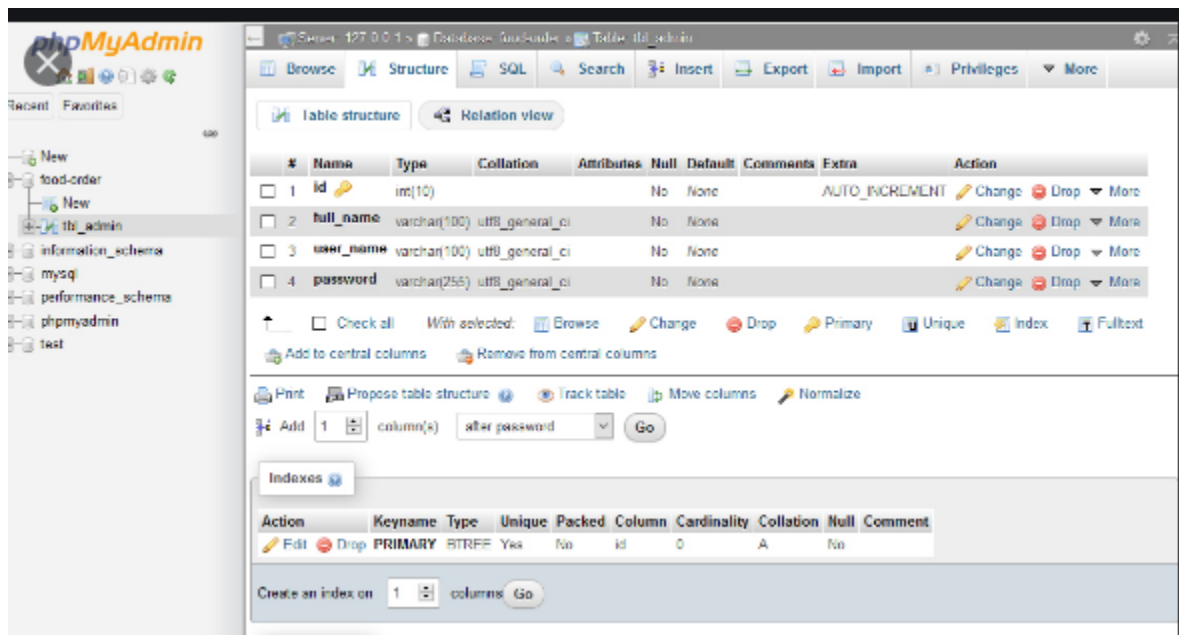


Table	Action	Rows	Type	Collation	Size	Overhead
wp_commentmeta	Browse Structure Search Insert Empty Drop	221	MyISAM	utf8_general_ci	268.5 KiB	-
wp_comments	Browse Structure Search Insert Empty Drop	63	MyISAM	utf8_general_ci	46.6 KiB	-
wp_gdsr_data_article	Browse Structure Search Insert Empty Drop	7	MyISAM	utf8_general_ci	2.6 KiB	-
wp_gdsr_data_category	Browse Structure Search Insert Empty Drop	4	MyISAM	utf8_general_ci	2.2 KiB	-
wp_gdsr_data_comment	Browse Structure Search Insert Empty Drop	1	MyISAM	utf8_general_ci	2 KiB	-
wp_gdsr_ips	Browse Structure Search Insert Empty Drop	0	MyISAM	utf8_general_ci	1 KiB	-
wp_gdsr_moderate	Browse Structure Search Insert Empty Drop	0	MyISAM	utf8_general_ci	1 KiB	-
wp_gdsr_multis	Browse Structure Search Insert Empty Drop	0	MyISAM	utf8_general_ci	1 KiB	-
wp_gdsr_multis_data	Browse Structure Search Insert Empty Drop	0	MyISAM	utf8_general_ci	1 KiB	-
wp_gdsr_multis_trend	Browse Structure Search Insert Empty Drop	0	MyISAM	utf8_general_ci	1 KiB	-
wp_gdsr_multis_values	Browse Structure Search Insert Empty Drop	0	MyISAM	utf8_general_ci	1 KiB	-
wp_gdsr_templates	Browse Structure Search Insert Empty Drop	44	MyISAM	utf8_general_ci	20.1 KiB	-
wp_gdsr_votes_log	Browse Structure Search Insert Empty Drop	7	MyISAM	utf8_general_ci	6.4 KiB	-
wp_gdsr_votes_trend	Browse Structure Search Insert Empty Drop	7	MyISAM	utf8_general_ci	3.3 KiB	-

Figure-5.1.1 Screenshot of Database table of phpMyAdmin



#	Name	Type	Collation	Attributes	Null	Default	Comments	Extra	Action
1	id	int(10)			No	None		AUTO_INCREMENT	Change Drop More
2	full_name	varchar(100)	utf8_general_ci		No	None			Change Drop More
3	user_name	varchar(100)	utf8_general_ci		No	None			Change Drop More
4	password	varchar(255)	utf8_general_ci		No	None			Change Drop More

Figure-5.1.2 Screenshot of Database table MyAdmin

## 5.2 Implementation of Front-end Design

To design the website all pages like user login, customer profile, send request, supervisor profile, admin profile and all other pages are given below:

### 5.2.1 Homepage

This is the homepage of our project. This page is also known as the main page and this is the main page of the site. In the wake of going into our site client can see this page first. The user will be the student, the supervisor & the admin. To create an account, there is a sign-up button and after that user will sign in with an email and password. In figure 5.2.1 show the homepage of the best website restaurant



Figure-5.2.3-Screenshot of home page

### 5.2.2 CUSTOMER PANEL

This is the customer panel for the customers. They will do their work to prepare their project in this panel with their mandatory information. In figure 5.2.4 show the customer panel.

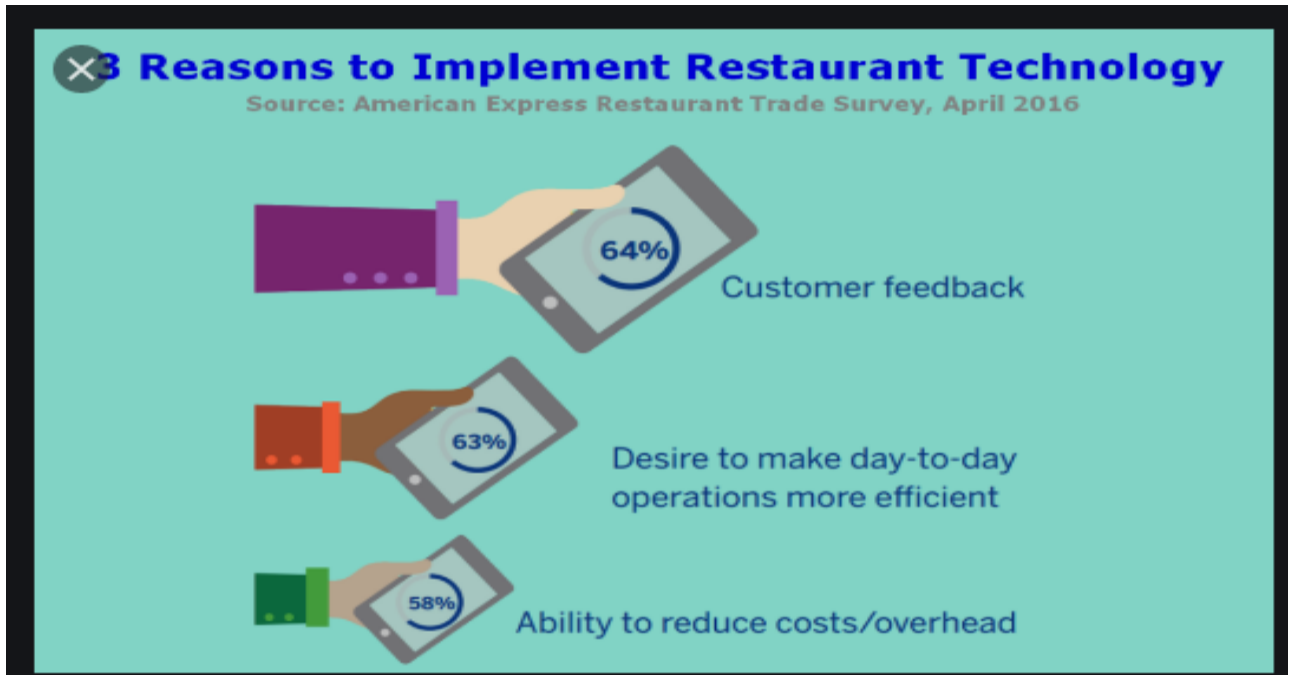


Figure-5.2.4 Customer panel

## 5.2.3 Menu

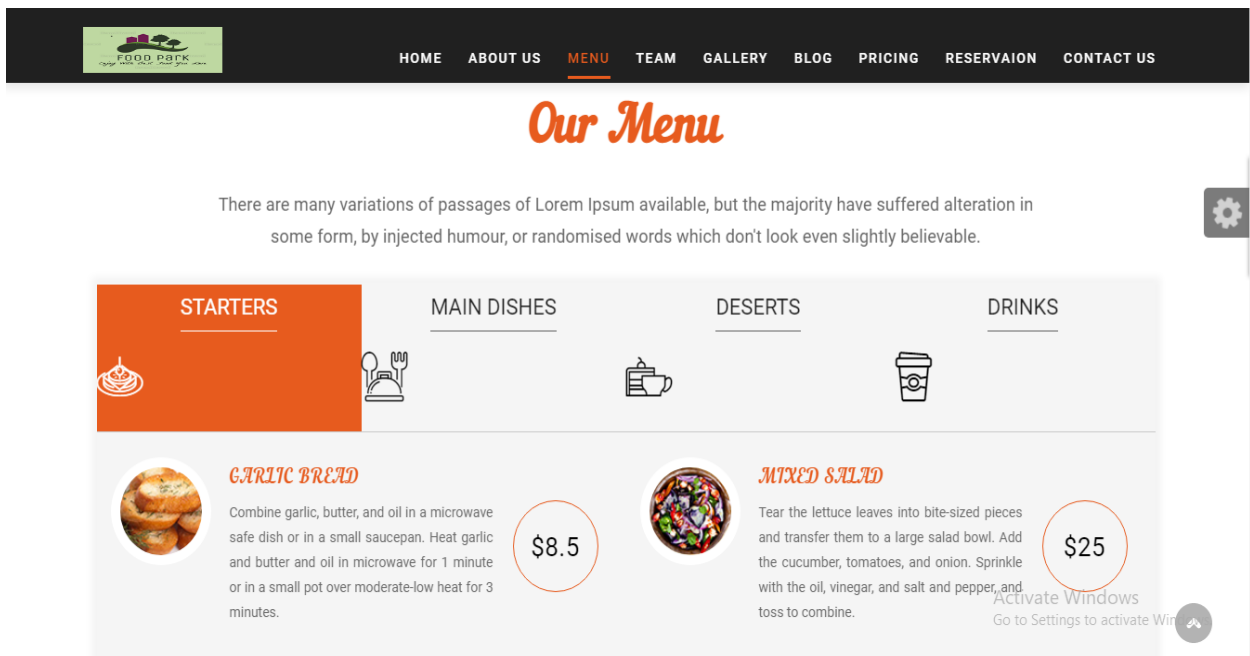


Figure-5.2.5 Screenshot of Menu

There is a menu section on our webpage where we have built an auto-generated menu of the restaurant. We have provided the list of all the items with the picture and the price. In the menu section, there is follow button from where a logged-in user can follow the restaurant's social media page. In addition, we have created a "save" button which will be useful to save any content from the webpage. Thus, we have decorated our menu section with attractive pictures of their food items

## 5.2.4 ABOUT US

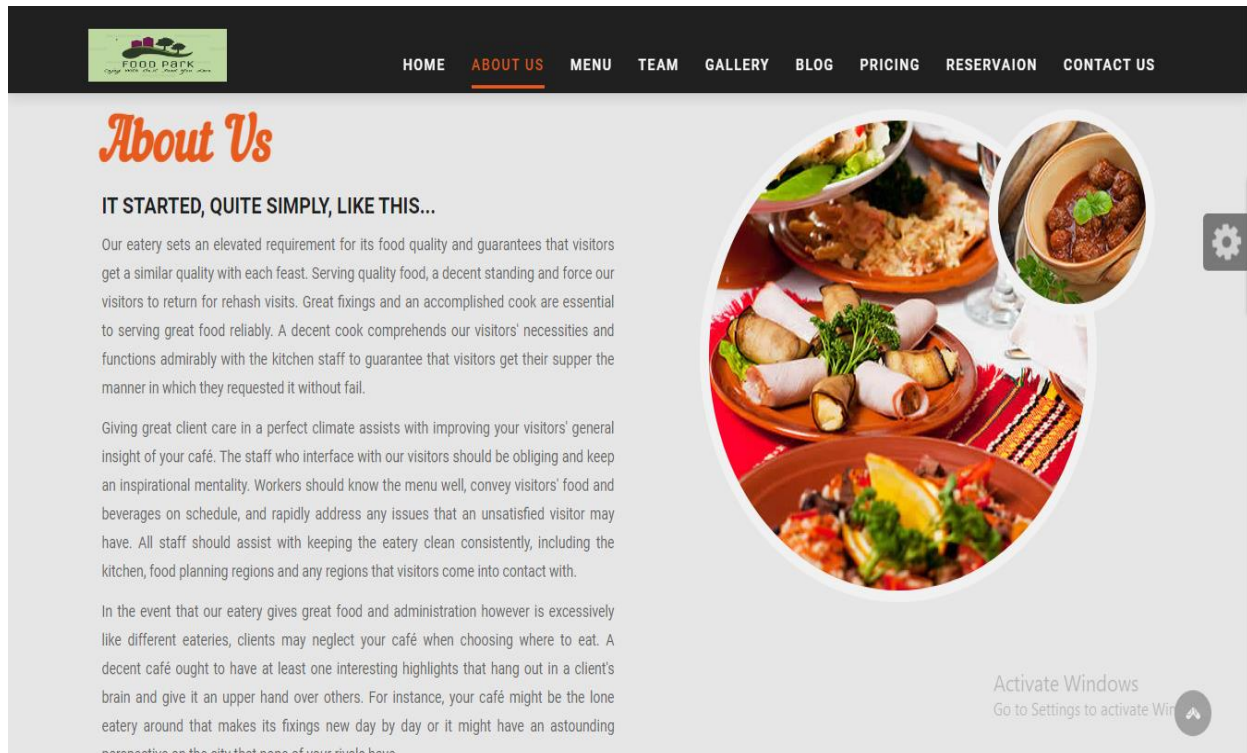


Figure- 5.2.6 Screenshot of About Us

We accept free restaurants that involve an unmistakable situation in the realm of business. They are apparent, significant, and indispensable pieces of the networks they serve. In contrast to their chain partners, individuals regularly have an individual association with at least one of their local cafés. Freethinkers have a neighborhood personality and are regularly quite possibly the most substantial portrayals of space's legacy, history, and extraordinary character.

While we perceive the dangers, responsibility, and difficulties intrinsic in beginning an eatery, we accept there are demonstrated bits of knowledge and practices that can drastically improve a café's chances of accomplishment. This is what is the issue here - significantly improving your odds of genuine, practical eatery and business achievement.

In case you're a free eatery proprietor, we need you to realize that we are not kidding about our Mission. We are focused on giving functional, demonstrated bits of knowledge and assets to empower you to construct a superior café, a superior business, and above all, a superior life for you, your family, and your whole group of partners.

## 5.2.5 Location



Figure 5.2.7: Screenshot of Location

To end up with, we have tried to help the customers by providing the exact location of the restaurant in the location section. To extract the location we have used Google maps and integrated it with our webpage. Additionally, on every page, we have created the instagram, Face book and mail icon at the last of every page. From those, icons if anyone clicks the Facebook icon the user will automatically view the Facebook page of the restaurant. Respectively, by clicking the instagram icon user will get the view of the instagram account and anyone can give a mail to the restaurant's mail address by clicking the mail icon.

## 5.2.6 For Restaurant Icons of Face book, Instagram, Pinterest, LinkedIn ,etc.



Figure-5.2.8 Screenshot of Social Media

Within abundance of 390 million posts checked #food and 47 million with #drinks, food, and drink photos are attainably irrefutably the most conspicuous kinds of substance on Instagram. Likely, your customers are posting with or without your alliance.

When 91% of people are affected by analyzes and online comments, having a mindful progressed methodology is key to your eatery or bar.

Face book Pages offer a fundamental system to enter your information, including opening occasions, addresses, provoking decisions, and striking events to visit. The Publican's Facebook Page shows its busiest hours. This can be boundlessly valuable for people who are new to the burger joint..

## 5.3 Implementation interactions

The main piece of our venture depended on Software Testing where we considered the application in contrast to necessities assembled from our customer. Testing is driven at the state level in the programming improvement life cycle.

The objectives of the experiments we completed were:

**Recognize Errors** – This is the place where we gave a few contributions to check and check whether our incorporation of source codes for the site format met the ideal yield, else it would be considered a mistake. Exactly when a misstep exists issue occurs. A weakness, in any case, called a bug, is a delayed consequence of a slip-up that can make the system misfire.

**Invalidate Failure** - disappointment is supposed to be the powerlessness of the framework to play out the ideal undertaking. Disappointment happens when a deficiency exists in the framework.

To achieve these targets we tested different components separately and on different levels just to ensure that there are no secret bugs or issues left in the application. We tried on different levels

## 5.4 Testing Implementation

Restaurant the board can be an overwhelming undertaking. The executive's programming in eateries will in general be scarcely usable with highlights that appear to be equipped towards following cash and benefits instead of being simple and instinctive to utilize. Another difficulty that will in general torment some eatery the board frameworks is feeble or non-existent security. In numerous frameworks, a portion of the required usefulness is simply accessible to the supervisor, so workers are allowed admittance to the director-level capacities which might actually mean something bad for the supervisors. Maybe it is the creator's absence of space information, or the absence of client inclusion in the planning cycle. Our objective is to make the eatery programming that is not difficult to explore and utilize and still has the security and highlights anticipated from quality café the board programming.



## 5.4.1 Test Case

<b>Test Scenario ID</b>	Login-1			<b>Test Case ID</b>	Login-1A		
<b>Test Case Description</b>	Login – Positive test case			<b>Test Priority</b>	High		
<b>Pre-Requisite</b>	A valid user account			<b>Post-Requisite</b>	NA		
Test Execution Steps:							
<b>S.No</b>	<b>Action</b>	<b>Inputs</b>	<b>Expected Output</b>	<b>Actual Output</b>	<b>Test Browser</b>	<b>Test Result</b>	<b>Test Comments</b>
1	Launch application	https://www.facebook.com/	Facebook home	Facebook home	IE-11	Pass	[Priya 10/17/2017 11:44 AM]: Launch successful
2	Enter correct Email & Password and hit login button	Email id : test@xyz.com Password: *****	Login success	Login success	IE-11	Pass	[Priya 10/17/2017 11:45 AM]: Login successful

<b>Test Scenario ID</b>	Login-1			<b>Test Case ID</b>	Login-1B		
<b>Test Case Description</b>	Login – Negative test case			<b>Test Priority</b>	High		
<b>Pre-Requisite</b>	NA			<b>Post-Requisite</b>	NA		
Test Execution Steps:							
<b>S.No</b>	<b>Action</b>	<b>Inputs</b>	<b>Expected Output</b>	<b>Actual Output</b>	<b>Test Browser</b>	<b>Test Result</b>	<b>Test Comments</b>
1	Launch application	https://www.facebook.com/	Facebook home	Facebook home	IE-11	Pass	[Priya 10/17/2017 11:44 AM]: Launch successful
2	Enter invalid Email & any Password and hit login button	Email id : invalid@xyz.com Password: *****	The email address or phone number that you've entered doesn't match any account. Sign up for an account.	The email address or phone number that you've entered doesn't match any account. Sign up for an account.	IE-11	Pass	[Priya 10/17/2017 11:45 AM]: Invalid login attempt stopped
3	Enter valid Email & incorrect Password and hit login button	Email id : valid@xyz.com Password: *****	The password that you've entered is incorrect. Forgotten password?	The password that you've entered is incorrect. Forgotten password?	IE-11	Pass	[Priya 10/17/2017 11:46 AM]: Invalid login attempt stopped

Figure- 5.4.1 Screenshot of Test Case

## 5.4.2 The benefits of Usability Testing

Like never before previously, client experience characterizes business achievement today. A helpless encounter on a site, versatile application, or another advanced item can mean the loss of a client until the end of time. Seldom do clients jump marks another opportunity to serve them?

At Rob soft delicate, we have confidence in working on lives through awesome computerized encounters. A strong Usability Testing exercise gives undertakings a superior difference in giving an incredible client experience, the new landmark.

It can help get approval from real clients and get direct input on the off chance that it is lives up to their desires. It can highlight obstructions that should be survived, assist point with trip blunders and suspicions. Those chipping away at any creation can get very joined to it and lose a feeling of objectivity-they may not see the highlights and route strategies equivalent to the real client.

Ease of use testing is an extraordinary method to show compassion, which is the beginning stage of any Design Thinking exertion. All in all, it is a little however compelling interest in the bigger plan of things-certainly worth the in the making great computerized encounters.

	Context for usability test							
Usability test parts	Recruitment of participants	User's age	User's personality	User's cultural back-ground	Design test/formative evaluation	The final report	Consolidate the data	Design recommendation
Instruction and tasks	Yes	Yes	Yes	No	Yes	Yes	No	No
Verbalization	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Reading the user	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Overall user-evaluator relationship	No	No	No	No	Yes	No	No	No

Figure-5.4.2 Screenshot of the benefits of Usability Testing table

## 5.5 Test Results and Reports Chapter

At Rewards Network we realize that information and investigation are important to our customers, yet in addition essential to quantify and improve their organizations. We endeavor to give just the most effective, very much estimated eatery examination and answers to assist with this significant errand. Consistently, we give a report to our customers covering the eatery's month-to-month deals investigation, including new and rehash client estimation, just as client spend to show eating propensities. Prizes Network is likewise the pioneer in estimating burger joint recurrence. In more detail, this café examination report gives the accompanying:

- i) Same-store deals contrasted with both the comparable program cafés around there and the public normal
- ii) Restaurant's complete deals and absolute exchanges contrasted with those of comparative program cafés around there and the public normal, all contrasted with earlier year
- iii) Restaurant's normal check contrasted with those of comparative program cafés around there and the public normal, all contrasted with earlier year

Notwithstanding this month-to-month report, Rewards Network additionally gives our customers month-to-month overview examination as infographics. These study infographics are normally separated into two classes:

- iv) How new cafes reacted versus how to rehash cafes reacted
- v) Total restaurant reaction

General post-feast review examinations are given to our customers, just as overview results from different Attribute Surveys chose for appropriation by every customer dependent on their ideal core interest. For instance, following post-feast study results, a café customer may decide to disseminate the Cleanliness review to get more coffee shop criticism on that particular subject. We urge all customers to utilize this information to assess and improve their organizations with an end goal to expand income and restaurant traffic.

## 5.5.1 Result and Data Analysis

The restaurant business is perhaps the most cutthroat area on earth. Not exclusively do we as an animal variety need to eat and drink to endure; common feasting is an encounter that individuals have treasured for quite a long time. What's more, as we love to feast out at whatever point we can, there is a lot of interest for cafés in towns, towns, and urban areas across the planet. Yet, with such interest comes a huge degree of immersion, which implies that to flourish – or At its center, café investigation is the idea of dissecting the entirety of the information identified with your eatery business and changing it into noteworthy bits of knowledge with the assistance of business insight programming that will eventually prompt fundamentally improved productivity.

In the present hyper-associated advanced scene, it's feasible to gather, sort out, and present each and every section of data – from stand by an ideal opportunity to staff execution and menu streamlining – such that will assist your eatery with developing and enhance a consistent premise in fact endure – in the eatery business, advancing beyond the opposition is fundamental. Business examination for cafés is vital to understanding the inward functions of your business however and monitoring how you can improve it to encourage a practical degree of achievement that will separate you from the opposition. By working with important key execution pointers (KPIs) and information dashboards, you'll have the option to track, screen, and measure your most significant business bits of knowledge in a manner that is clear, brief, and absorbable, pulling from past, present, and prescient information. This will empower economical KPI the executives' measures that will eventually expand profitability and set aside cash.

Restaurant information examination will assist you with getting the core of the issue and comprehend every bit of relevant information about your business. While we're regarding the matter, how about we take a gander at how business investigation for eateries will help you roll out certain improvements that get genuine outcomes.

In outline, eatery based information examination is vital to the achievement of your restaurant on the grounds that they empower you to:

- Organize your information and exclude any measurements that are pertinent to your objectives.
- Transform your most important information into significant bits of knowledge.
- Monitor, measure and track your exhibition with intelligent KPIs.
- Spot arising patterns that will separate you from the opposition.
- Make your business more productive, wiser, and more beneficial than you at any point expected.

### **5.5.1.1 The Role Of Predictive Analysis In Restaurants**

Studies from The Perry Group and The Restaurant Brokers propose that 90% of restaurants that are autonomously possessed close inside one year of opening. In addition, 70% of restaurants that figure out how to get by for a year close their entryways within the following three to five years. Thus, it's no embellishment to express that by far most of the restaurants that open in this world don't succeed. In any case, that doesn't mean yours can't.

Here are the essential jobs of prescient investigation in restaurants:

#### **1. Determining patterns**

Eatery prescient examination utilizes verifiable just as continuous information to estimate future qualities, shortcomings, and patterns. By accessing this data, normally with the assistance of a live dashboard, you'll have the option to define techniques and make activities that will help upgrade the future accomplishment of your business.

#### **2. All-encompassing vision**

By working with the prescient examination, you'll acquire the capacity to penetrate down into at various times patterns, bits of knowledge, and representations and in this manner, make an account with your information. In doing as such, you'll appreciate an all-encompassing vision of your endeavor, acquiring the viewpoint you need to truly become acquainted with your eatery which, thus, will give you the motivation you need to create inventive business-boosting procedures.

#### **3. Operational productivity**

From the decrease of food waste to occasional menu advancement and future staff execution levels, café prescient investigation can aid every day, week after week, and long haul tasks of your business – benefits that we will take a gander at the appropriate time.

## Chapter 6

### Impact on Society, Environment and Sustainability

#### 6.1 Impact on Society

Restaurants have consistently assumed a fundamental part in the business, social, scholarly and imaginative existence of a flourishing society. Organizations and restaurants are a piece of the community where they are found. Being important for the community is more than basically being situated around there. It is tied in with affecting different organizations, homes and individuals who live close by. Notwithstanding the size of the community, restaurants need to get entwined with it and have a beneficial outcome there.



Figure-6.1 Impact on Society

Since restaurants exist inside the community, they can't be islands that exist without communication. On the off chance that an eatery only opens its entryways, serves food and closes without putting forth an attempt to be a greater piece of the community, at that point less individuals will actually want to visit the foundation. Here are a few motivations to show how significant effort is and openings for getting along so. As a community develops and transforms, it is essential to stay aware of what individuals of the community need. Keeping up manageability permits an eatery to consistently give the more significant level of administration the community is searching for. Adding new highlights, as web based requesting choices, assist with development. As the community's occupants change how they need to get an assistance, it is dependent upon the organizations to offer that support around there. At the point when your café upholds the community through gifts, food drives, facilitating beneficent occasions or being dynamic at nearby occasions, individuals will pay heed to your business' name and acknowledge it is essential for their community. At the point when they believe they have community possession, they can show faithfulness and offer the help your restaurant needs to keep the entryways open.



Figure-6.1.1 Impact on Society

Everyone needs to go to where they feel welcome and agreeable. Venturing outside the limits of your structure to meet others in the community can make the inviting inclination they want. At the point when you know your neighbors and show you care about their lives in any event, when they are not eating at your eatery, they will go to your café realizing you are glad to see them.

At the point when they visit the restaurant, they will feel right comfortable.



Figure-6.1.2 Impact on Society

Areas that are known to have welcoming conditions frequently become a social event place for the community. When your business is established in the community, it can get one of its columns. Each time you make the most of new freedoms that surface, you move toward immovably instilling yourself around there. You will start to see the presence of new clients who are either visiting or new to the space just as your ordinary group. At the point when you are an impetus for uniting individuals, you help to reinforce the whole community.

Venturing out from the entryways of your restaurant and venturing into the community will help bring the community individuals into your eatery. There are numerous approaches to get included, a few which are simple and savvy. Set aside effort to explore your community to discover which capacities you can join, volunteer for, or give to and watch the profits swell accordingly.

## 6.2 Impact on Environment

The term 'business climate' is utilized to allude to the organizations, people and other outer powers that may influence the exhibition of an eatery however are beyond its ability to do anything about. The economic, political, social, Technological and Legal powers in real life structure part of its current circumstance. Likewise, the contending ventures, governments, courts, media and different organizations working external your business are its surroundings.

### 6.2.1 Economic Environment Impact in Restaurant



Figure-6.2.1 Environment Impact

The term 'business climate' is utilized to allude to the organizations, people and other outer powers that may influence the exhibition of an eatery however are beyond its ability to do anything about. The economic, political, social, Technological and Legal powers in real life structure part of its current circumstance. Likewise, the contending ventures, governments, courts, media and different organizations working external your business are its surroundings.



## 6.2.2 Social Environment Impact in the Restaurant



Figure-6.2.2 Social Environment Impact

Social powers like practices, customs, social patterns, values, assumptions for the general public from business are social conditions. Customs depict that social practices have continued for a basic long time or even various years.. For example, Eid Id, Dhaka festival, Thanks Giving and restaurant give incredible monetary freedoms to restaurants. Qualities allude to ideas that a general public holds in incredible regard. Social equity, singular opportunity, public combination and correspondence of chance are significant qualities esteemed by a great many people. These qualities convert into the duty of business towards a general public, opportunity of decision on the lookout and non-biased work rehearses.

## 6.2.3 Technological Environment Impact in Restaurant



Figure-6.2.3 Technological Environment Impact

Technological conditions are those powers that identify with logical developments and upgrades, giving better approaches for delivering administrations and products and new strategies just as techniques working a business.

## 6.2.4 Political Environment Impact in Restaurant



Figure-6.2.4-Political Environment Impact

All throughout the planet, political components directly influence the eatery business. Whether or not it is illicit terrorizing or the changing government frameworks, the effect on the business is for each situation direct. The meaning of political conditions in business accomplishment depends upon the consistency of business practices in a stable political situation.

## 6.2.5 Legal Environment Impact in Restaurant



Figure-6.2.5- Legal Environment Impact

The legal climate includes diverse enactment passed by the Government, court decisions, authoritative orders by government specialists just as decisions by various associations and commissions at each level of the public position, whether or not it is close by, state, or central. Every business should know and keep up the standards and rules of the land where it works.

## 6.3 Ethical Aspects



Restaurant Ethics

Figure- 6.3 Ethical Aspects

Ethical aspects occur in the restaurant business. The uplifting news is there are cycles to execute to lessen morals issues and establish a superior climate for everybody. With the correct cycles set up, it's a lot simpler to beat both self-evident and ill defined situation ethical aspects.

### **i). A Clear Ethics Handbook**

The main thing you should carry out is an unmistakable morals handbook covering circumstances that will in general occur in cafés. Use it for worker preparing and guarantee representatives audit it and answer inquiries regarding it at any rate once per year, ideally more than once. As Food Park, a prepared restaurant director and proprietor of Food Park Restaurant Management, expressed in a meeting, "there are set principles that are set up that should be followed or, more than likely there will be ramifications." Make the standards and wanted practices clear, so workers comprehend ethical aspects better.

### **ii) Train Employees**

Finding out about ethical difficulties in your café isn't sufficient. To really comprehend a circumstance and what to do about it, representatives need to see it in real life. Use preparing materials, arranged situations, organized meals, or get proficient morals mentors to show what basic difficulties resemble and how to react likewise. Keep-in-mind, this isn't only for standard workers. All administration, including the proprietor, ought to be included. All things considered, everybody needs to get morals.

### **iii) Be Available**

One of the top reasons eateries fall flat is on the grounds that the proprietor is missing. Morals steadily vacate the premises except if the proprietor is available to guarantee the ideal individuals are in control and can deal with every day challenges. From taking food to improper playing with clients, ethical issues are wherever in the café business. Without the opportune individuals set up, nobody is considered responsible. Clients wind up leaving and your eatery stays in the red until it shuts down. All things considered, be accessible to mind your café whenever. Guarantee your kin realize they can reach you in the event that they find an issue. Tell you they can rely on you to explore issues and backing them if there's an issue.

### **iv) An Ethics Hotline**

In many cases, you find out about morals or informant hotlines for significant enterprises, yet whether it's a significant chain or a little nearby restaurant, a morals hotline is useful. This gives representatives an approach to report unethical conduct without stressing over reprisal. In the event that they see a director taking steaks prior to leaving, they can report this secretly, and afterward the proprietor can examine and make a move.

### **v) Follow Through**

This probably won't appear as though an interaction to execute to beat ethical difficulties in your eatery, yet without finishing when something is accounted for or you notice unethical conduct, it'll just deteriorate. All things considered, finish reports. In the event that outcomes are recorded in your handbook, complete them. This increases your regard from ethical workers and dispenses with unethical representatives. Carry out these five things and you're well en route to a more ethical restaurant climate.

## **6.4 Sustainability Plan**

Supportability for eateries infers working in a way that gets, saves, or restores the normal natural surroundings, progresses social worth, improves the presences of people and networks, and adds to monetary flourishing for investors and partners. Since the subject of sustainability is so expansive and sweeping, we should simply take a gander at the ecological part of sustainability in the restaurant business.

With the development of three interrelated and interconnected patterns that incorporate a decay of our planet's regular assets, expanded interest for straightforwardness, and expanding buyer assumptions, executing economical practices isn't only a decent chance for eateries, however, it will be basic for the drawn-out wellbeing and achievement of the business. The café business is confronting numerous difficulties today including easing back development, high working expenses, representative enlistment and maintenance, and the need to pull in a more youthful segment client. A corporate obligation to sustainability for an eatery business seems like it ought to be an easy decision, as it straightforwardly addresses every one of these issues.

Sustainability can likewise significantly affect inward partners by assisting with enlisting top ability, increment representative commitment, and help decrease turnover by holding workers. Decreasing turnover and expanding the commitment and creation of



Figure-6.4 Sustainability Plan

Representatives can prompt considerable expense reserve funds and productivity gains for enormous organizations. The Environment has done broad exploration on the effects of sustainability on worker commitment. In their latest study report. Winning in the Marketplace and the Workplace, Environment reasons that a guarantee to sustainability decidedly impacts essentially all elements of conventional representative commitment including arrangement, pride, optional exertion, and backing of the organization. A drew-in representative that is glad for where they work is probably going to be a more profitable specialist and to remain with an organization longer.

Inside the eateries, reasonable practices will profit a business' primary concern by diminishing working expenses. Lessening a business' effect on the climate implies diminishing waste, and decreasing waste methods setting aside cash.

# Chapter 7

## Conclusion and Future Scope

### 7.1 Discussion and Conclusion

#### Discussion

In the present quick-changing global business climate, most restaurants can't endure except if they are viably overseen. The executives have been characterized as a unique social cycle including the duty regarding compelling and prudent arranging and guideline of your café's tasks in accomplishing certain reasons. Likewise, the board is the cycle that improves the human, material, and monetary assets of your café to satisfy its objectives viably.

Besides, the board incorporates different exercises like arranging, showcasing, dynamic, buying, association, authority, inspiration, and control of your eatery's human, monetary, material, and data assets to arrive at its objectives viably and productively.

#### Conclusion

Client support is the way that restaurants and other comparable organizations flourish. The key behind proficient client support is to offer basic kindnesses from the time the customer enters the foundation to the time they leave it. Restaurants ought to react to needs when they emerge and center around esteem expansion. These foundations should expect issues and manage them in kind. The most straightforward enhancements can roll out the greatest improvements

Basically, it was an exceptionally accommodating encounter all through the entire theory project. The web-based business wonder is a quickly developing marvel in the social promoting area and on the off chance that associations can get a handle on this idea by the center, they can start their business up before an organization of 845 million individuals online through various stages via web-based media.

The theory project gave us an extraordinary encounter of amalgamating both the software engineering field with the promoting field of F-trade and bring out critical contrasts in the development of a genuine restaurant. Our group is anticipating learning the idea of social media-trade broadly and ideally work with greater associations in various fields of works and join our thoughts and mastery to deliver top-of-the-line results and quality applications for the impending future.

## 7.2 Future Scope

The motivation driving our undertaking is attempting to meet the objectives of our clients by utilizing the cycle naturally in this proposal structure with having an online business application or website page from the utilitarian plan which is at the same time associated with any pleasant page of the business relationship, for the current condition the restaurant. We will generally try to develop the compensation of the diners and they arrive all through the country. We would also try to apply undeniable showing frameworks by adding amazing substance to the online media page and website page in the meantime, with the mechanized transmission of updates or changes. We should keep on working under this system for extra isolating new affiliations like different burger joints or apply this approach in various fields like online clothing stores, and so on We may comparably have to amass the convertibility of the endeavor, where the page would be made achievable on cell phones by making versatile use of the bistro and five-star advantageous site.

Finally, we would keep the framework reasonable and go through different updates and on-request telephone and customary highlights.

The going with examples will assist with understanding the Future degree of online food mentioning by Restaurant App.

**Drive Sales with Social Media** - The standing of PDAs and the use of online media stages utilizing cell phones is known to the world. Consequently, it should not to be surprising that normal hierarchies are before long including plans of utilizing their minimal application structure mentioning to push their courses of action. Common hierarchies like Domino's and Pizza Hut even have the strategy to make a profile for clients where their contact information and getting a kick out of the opportunity to store the pizza menu. From this time forward, clients can engineer a pizza utilizing their telephone by illuminating emoticons. What can be simpler than this? What's the significance here to be amazing through online media? Zero in on what is vital for your restaurant picture. As a diner proprietor, you need to comprehend the ROI of your social presence. You need to get more requests and traffic into your food business. That is reality. We should investigate how to utilize online media to help can hope for your bistro.

**Flexibility and Ease** - With the online advantageous segment consolidates mentioning food utilizing restaurant based applications has become less troublesome nowadays. There happens no compelling reason to utilize cash. One can sort out food online utilizing on the web partition modes directly from the restaurant mentioning application. Clients can likewise save divide related data in their profiles. Consequently, mentioning, over and over, is sans inconvenience; there is no persuading inspiration to add their record subtleties, over and over. With a solitary catch, one can organize food on the web!

**Telephone Orders Outstripped** - The ease and comfort of online food mentioning utilizing diner flexible applications ensure that Tele calling isn't, presently utilized for mentioning. The explanation for this is the easy to-use interface of the food mentioning application gives a smooth mentioning experience to clients. While setting orders, clients can pick their upheld requesting type; if it's a takeaway or a home development. By then, the food mentioning application prompts clients to pick their district with a clear drop-down button.

It licenses customers to pick their city and the local outlet before they proceed to the menu and present their solicitation. Hereafter there is no imaginable chance of a correspondence mishap. The café flexible applications use the Translation system, and thus, language isn't, now an issue.

**Home Deliveries Increased** - The more everyone is reaching out with their all-encompassing buying power, the more are the states of online food mentioning happening. Home vehicles incorporate a bit by bit structure these days for each bistro, tremendous or little around there. In districts where everyone is thick clients favor including food inside the solaces of their home. Approaches of home vehicle increment deals. The electronic mentioning structure utilizing applications in like way access this part.

**Food Pre-Ordering Using Restaurant App** - There is a segment called 'Advance Order' or 'Food Pre-Ordering' which awards clients to plan their sales' vehicle time. With the assistance of the food pre-mentioning highlight, clients find the opportunity of picking development or pickup time, at the hour of introducing their sales. Clients can pick their standard sales to be passed on quickly or set a specific time for future vehicle. The bistro is quickly instructed about your clients' upheld plan. Bistro food Pre-orders have acquired basic foothold keeping watch. All through the planet, the food development market stays at \$93 billion, which's 1% of the preeminent food market. The yearly improvement for this space is reviewed to be 3.5% for the going with five years according to McKinsey.

**Cost Drops** - A consistently extending number of diners are utilizing adaptable stages for food mentioning. This proposes validity is high looking out. Suitably, the cost of food gets chopped down, and it is a present for the clients. One draws in clients on the web, offers types of progress, limits, and confines, and these assurance your client is given to the brand. Utilizing bistro the board information assessment, cash supervisors as of now can know an unfathomable course of action about the mentioning illustration of clients. Food mentioning over a telephone utilizing an adaptable application will see an effect in the year 2016. Mentioning things online will be the second affinity for people. Tolerating we talk about additional created procedures for transport of food, we should analyze something many imply as the driverless development of food.

Spring up messages - With a bistro application, you can improve your client duty by sending message pop-ups. This fragment licenses you to post reports on the most recent plans, offers, and cutoff focuses through the benefit to your clients' cell phones. Message pop-ups are likewise a striking propelling instrument as it comes supportive in strengthening your clients about new things, new thing resuscitates, and new combo, and so forth, acquainted with the restaurant menu. With news and hypotheses about the driver-less vehicle of Google, drones passing on food, bistros will a little while later adjust to these better techniques for the food development to be prepared. Obviously, as a restaurateur, in the event that you are expecting to begin an online food mentioning framework or dazed about the chance of the bistro web mentioning measure; contact at Restro-App to build up your diner business with your own Restaurant Mobile App.es - With a café application, you can improve your customer responsibility by sending message pop-ups. This segment grants you to post reports on the latest plans, offers, and cutoff points through the advantage to your customers' PDAs. Message pop-ups are similarly an unprecedented advancing instrument as it comes helpful in reviving your customers about new things, new thing invigorates, and new combo, etc, familiar with the café menu. With news and speculations about the driver-less vehicle of Google, drones passing on food, cafés will after a short time conform to these better methodologies for food movement to be ready. On the other hand, as a restaurateur, if you are aiming to start an online food requesting system or frustrated about the possibility of the café internet requesting measure; contact at Restro-App to develop your eatery business with your own Restaurant Mobile App.



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## Appendices

### Appendix A: Project Reflection



# Actual Plagiarism Report

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