

# SURVEY ON INTELLIGENT FOOD MENU ORDERING SYSTEM

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**Abstract** - *The increasing growth of wireless technology and mobile services in this era is creating a great impact on our life style. Some efforts have already been taken to carry the process of ordering in hotels by using hardware components like Avr16 Microcontroller, LCD display module and Zigbee module. The Existing system is fully dependent on hardware and it is very difficult to club all the components to make a system. In addition to that understanding and operating the system is very difficult for some users and this system is not going to manage the business model properly. In this field, touch screen based advanced menu display and ordering system concept is a new innovative idea.*

**Key Words:** Browser Enabled Device, WLAN, E-menu, zigbee

## 1. INTRODUCTION

Now a days, we find that each and every field is based on the use of some kind of technology. Even though developments are being taking place in many fields, we find that the most commonly visited place by every person that is a hotel is still the same. No advancements have been taken place in the ordering system of a menu in the hotels and we can still find the earlier paper based systems in many of the hotels. This system is not fully dependent on hardware and instead of that software will play a major role and it maintains all users personal information to send messages about offers and

combos. This system provides some additional features by making the overall process and management much easier compare to the conventional ordering systems.

## 2. LITERATURE REVIEW

*Traditional paper-based systems:*

The traditional paper based system was one of the most extensively used systems worldwide. In this system all records need to be stored on paper. However, this system is associated with various problems [6]. Some of the problems are mentioned below:

- The most common stumble is that waiters may make mistakes with customers orders. At times, a waiter can forget to add a specific item ordered by the customers and make changes and forget to give the order to the kitchen.
- In order to determine whether the food is ready or not the waiters need to constantly check with the chefs. Conversely, chef needs to make sure waiters know that food is ready. This can cause the food to get cold over time and lead to potential food-poisoning.

- Customers must rely on the waiter to remember order and specific food details provided by them. In addition to that the food ordered by the customers may take much time to be prepared and served if the waiter has multiple tables.
- Impatient customers also call over the waiters/waitress frequently to find out the status of their order several times during their visit, wasting the waiter's service time.
- Keeping track of empty, clean and reserved tables within a restaurant.
- They also require re-printing of menus when food is not available or a price needs to be changed. This can be costly and time-consuming.

## 2.1 RELATED PAPERS

The journey for getting up to the peak of joy and facilities that we are presently experiencing started with initial footstep of a wireless technology. The introductions of basic proposed systems and consequent developments have been mentioned here.

- Ajinkyakumar jadhve proposed the **“Development of wireless ordering system for hotel”**. This work presented in-depth analysis on the technical operation of microcontroller and zigbee module based Wireless Ordering System (WOS) including systems architecture, function and limitations.

- **Aman Jain proposed “Automated Restaurant Management System”** which works as a link between waiters to provide optimum quick and effective and almost effortless services to the hotels and restaurants.

- **“ZigBee Based E-Menu Ordering System”**  
In This paper a new design scheme of the E-Menu ordering terminal applied to middle and small hotel is proposed.

- **Touch screen based ordering system & displaying system for restaurant**

Intention of this proposed method is to promote a cost effective system which could work only in small-scale restaurants that are not willing to invest huge amount of fund in these systems.

- **Implementation of Smart Restaurant with e-menu Card**

This paper highlighted the limitations of the existing technologies and proposed the advanced system, which focuses on low cost touch-screen development to enhance the dining experience.

## 3. CONCLUSIONS

The proposed system provides a low cost, efficient, convenient and easy to use system for placing orders for food in hotels and restaurants. Now a days people are very familiar with touch screen interface due to greater advancements in the field of technology. It will be easier for the users to navigate through the web pages by simply touching the display screen. The chances of errors are reduced and updating of menu and it's prices can be done easily. It will be much comfortable and easier for the customers to place orders of their wish. This system is

user-friendly and also ensures good quality of service and customer satisfaction.

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