**CHAPTER 2**

**Review of Related Literature and Studies**

**Introduction**

The concept of restaurant order management system, since it is android application, keep everything as simple as possible. The project consists in an Android application that can be used by employees in a restaurant to handle the clients, their orders and can help them easily find free tables or place orders. This application, created mainly for proof of proper user-mobile interaction. The restaurant menu is organized by categories (appetizers, soups, salads, entrees, sides and drinks) of menu items. Each menu item has a name (e.g., fried rice), price and associated recipe. A recipe for a menu item has a chef, preparation instruction sand associated ingredients. The ingredients are identified by their ingredient id and the quantity of the ingredient needed to prepare a particular recipe, the unit of measure and a name.

**1.1 Related Literature**

A major cause for retail stock-outs is store ordering (Corsten and Gruen, 2003; Anon.,1996). Ordering can also take up a large part of store employees’ time, thus using valuable resources. Not surprisingly, automated store ordering (ASO) or computer assisted ordering (CAO) have been offered as solutions for improving performance and reducing costs since the beginning of the nineties, when the electronic point-of-sale (ePOS) systems became more common (Corsten and Gruen, 2003; Baron and Lock, 1995; Thayer, 1991). It has also been argued that ASO can help to reduce inventories in stores (Van der Vorst et al., 1997). However, despite the potential advantages, it seems that the majority of retailers have only just started to implement automated ordering systems at store level. This master’s thesis examines how automated store ordering could more efficiently be utilized to improve store operations and performance. The thesis was done as a part of a two-year logistics research project Cyclog, which is carried out at Helsinki University of Technology.

There are two types of production ordering systems. One is the push type production ordering system and another is pull type production ordering system. In the push type production ordering system, the ordered quantity in each stage is determined by forecasted demand. In this system the ordered quantity of each production stage is ordered by a central controller. Material flows are controlled just as if they are pushed out from the raw materials stage toward the final stage. In pull type production ordering systems, the ordered quantities in each stage are determined by actual quantities consumed by the immediate downriver stage. Here no central controller is needed. Material flows are controlled just as if they pulled into the final product stage from the stages preceding final production (Raouf and Daya, 1995).

The former type of integration implies that the system consists of two levels, the upper level consisting of a push type production ordering system and the lower level consisting of a pull type ordering system (Gupta and Brennann, 1993).

**1.2 Local Literature**

* **Barrio Fiesta Restaurant**

According to Ms, Evagelista Ongpauco, Manager Barrio Fiesta located at Sm North, Edsa with todays fast-paced world, finding time to have dinner is almost impossible.Most of the time you’d rather catching on some sleep or you’re rushing finish last weeks workload before this week rools in Restaurant like Barrio Fiesta have made possible for families to come together, sit down to a good meal of Filipino.

The brainchild of Sixta Evangelista-Ongpauco, Barrio fiesta startded its humble beginners as a small eatery in the Ongpauco ancestral home in Caloocan City during the 1950s “Mama Chit” as she is affectingly called soon transformed the small eatry in into a full down –blown fine dining restaurant serving her specialty the kare-kare Pata. Thr Two recipes became the back home of the Barrio Fiesta menu, which also featured tried and tested Filipino dishes with Mama Chits twists.

With the help of her eight children Mama Chit expanded Barrio Fieta into numerous branches across the Philippines and other countries, making Barrio Fieta a hosehold name

Today , Barrio Fiesta strives to keep Mama chit’s excellence in cooking by serving her signature dishes as he vouchers purchase per person For group use a maximum of 5 vouchers can be used. Vouchers are valid for dine in only . Barrio Fiesta Restaurant also offers reservation Cancellation of Reservation redeem vouchers within validity period will render the voucher invalid.

* **MJ Restaurant**

According to Mr,Michael A. Sarapi general manager of MJ Restaurant located at Sta Cruz Manila Califoria Village ,Novaliches Quezon City. In terms of ordering transaction the restaurant receive orders over the counter. The customer will choose their order in printed menu and go to the counter. The customer will give their order and their payment. After order was made the customer will receive a number the number service as their identification so that the waiter can easily identify where they will give the cooked dish or meal. The only computerized system their restaurant is the catering event. The customer must gives a down payment. The restaurant accept reservation for parties and other catering events Customer must give a down payment so that the reservation will be accepted.

* **Sailes Diner Restaurant**

According to Ms. Joy Santos and Ms, Irene Lalu(manager) of sales Diner Restaurant, this located at Susano Road, Deparo Caloocan City. In terms of their ordering transaction, the restaurant receive orders from the customer over the counter.Customer will choose their order in a printed display menu above the counter. Customer will receive a printed receipt after the order was made the customer will receive easily identify where they will give the cooked dish or meal .the restaurants accept reservation for parties and other catering events customer must give a down payment the restaurant accept the reservation for parties and other catering events.

**1.3 Foreign Literature**

* **Big Daddy’s Restaurants**

Based on the proponents research Murray L. Handwerker owner of big Daddys located at Coney Island Avenue in their Sheep sheadBay were a chain of restaurant located at in New York, Florida and the Bahamas, local landmarks in Brooklyn and competitor to the better-know Nathan’s Famous also Coney Island. Big Daddys was founded in 1964, and the last location closed circa 1991. The First Big Daddys Restaurant opened in 1964 , and was located on Coney Island Avenue inb the Sheep shead Bay section Brooklyn NY. It was known to be the only true competitor of Nathans Famous Hot dogs. The driving force behind Big Daddy’s success Was the partnership of Murray L. Handwerker, the nephew of Nathan Handwerker , founded of Nathans famous and Robert “big daddy’s “ Napp.

During the mind-1970s Miami club fighter Jerry Powers whose claim to fame was 44 fights in one year worked at Big Daddy’s Restaurant on Lincoln Road in Miami Beach

URL: http:/www.bigdaddyssnyc.com

* **Baggers Restaurant**

Based on research Mr. Michael Mack owner of the Baggers Restaurant they reinvented the restaurant and overtaken the restaurant of the first and second dimension ( service and self- service restaurant) All goods things come from above: freshly prepared delicious meals and drinks ordered per touch screen transported on the metallic tracks directly to your table. They only use fresh high- quality ingredients, many of which are organic produce, directly from the local region You will also experience a futuristic but cozy ambience, cheerful, warm-hearted service staff and last but not least scrumptious, freshly prepared dishes at a good price- performance ratio. Experience the state of art information technology in a restaurant for the first time. Before placing the orders via touch screen , the customer can read about selected suppliers, the concept or attractive bonus system. Baggers restaurant software offers hit list of other guets to ease their choice. And after dinner they can evaluate the meals, service or the ambience of the restaurant, recommend us Via E-mail or SMS- The customer can do directly per touch screen at your seat.

URL : <http://www.sbaggers.de/main-ger/?sid=home&lang=en>

* **The Modern Resataurant**

Based on proponets research Chef Gabriel Kreuther owner of the Modem Restaurant first appeared on the New York as a soup chef at La Caravelle, we on to the become the chef de cusine at Jean Geoges, and performed brilliantly in his first solo at Atelier on Central Park South.. Kreuther blossoms on this page , where art and food reflect one other. Architects Bentel&Bentel created the cool and subdued space of black and white and glass, leacing room for the food express itself. Meanwhile the less formal(and more affordable) Bar Room next door features a rowdy and warm ambience. Hailing fromAlcase,Kreuther remains faithful to his roots: mastering the classical fundamentals uncompromising in his quest for pristine organic products certainly he is not a waiter of Escoffer haute cuisine, rather he pursues the integration of new elements from all ,as they synthesized in the New York Kreuther’s talent cooking from the coulis dotting the plate of the rabbit terrine with Gewurztraminer and anise to the roasted cobia with toasted sesame seeds, tarragon and jalapeno vinaigrette. Dinners might also encounter dishes like a loupe mern soufflé or Long Island duck and foiegras ravioli. For a sweet finale, executive pastry chef Marc Amount might present Concord grape vacheirn with pistachio ice cream and yogurt meringue; a pineapple macaron with balsamic caramel and miniature ice cream cones More delights follow on the custom-made mignardise cart.

**2.2 Related Studies**

In exploration, we find new techniques, new knowledge, event develop new substances, gadgets, equipment, processes or procedures, imagination and skill is employed by the researcher. The commodities, new devices, services, in technology are needs of man for a better fuller life which is the concern of the research. These useful arts are the products of the technological environment and the end-user is society in general. The excerpt was stated by Josefina Estolas in the book Fundamentals of Research (1995).

Science and technology are essential for national development and progress. The State shall give priority to research and development, invention, and their utilization, and to science and technology education according to the 1987 Philippine Constitution (Article XIV, Section 10).

Since computer power was the critical resource, efficiency of processing became the main goal. Emphasis was placed on automating existing process such as purchasing or paying, often within single department as indicated by Jeffrey A. Hofer on Modern System Analysis and Design (1996).

**2.2.1 Foreign Studies**

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**2.2.2 Local Studies**

* Lopez 1978 conducted a study on a restaurants in Baguio City and found out that 1 Restaurant are largely sole proprietorship in organization they are mostly owned by Filipinos, although many others are owned by Chinese and American 2 Most Resataurants personnel are male, single and predominantly high school graduates 3.In terms of available facilties and practices the following are found a on service facilities, entrance and exits are properly situated, good furniture and fixture parking space available good lighting and ventilation. Some foods restaurants as limited mean restaurants that do not have table service(Eherts and Gisler 1989)ngetting food to then customer is less than a minute after order is take specialize in Chicken, seafood roast beef and etc.

**2.3 Synthesis and Significance of the Study**

In this chapter we look at the process of finding, collecting, analyzing and synthesizing research articles which relate to the topic of our study. Before we can add to the knowledge base of our field of study, we must learn what is already known. The literature search provides a factual base for the proposed study.