ISSN (Online) 2278-1021
ISSN (Print) 2319-5940

IJARCCE

International Journal of Advanced Research in Computer and Communication Engineering
ISO 3297:2007 Certified
Vol. 7, Issue 4, April 2018

In Search of Food

Anjali Manwani[1], Sohail khan[2], Shubham Singh[3], Prof. R.M.Patil[4]

Student, Computer Department, SITS Narhe, Pune, India[1,2,3]

Assistant Professor, Computer Department, SITS Narhe, Pune, India[4]

Abstract: In many countries food wastage is big issue in hotels and restaurant. The project Food Management System is implemented to reduce the manual work and enhances the accuracy of work in a restaurant and reduce the wastage of food .This system manages and maintains the record of customers and wastage of food and donor's record. We propose to build a software project that can efficiently handle and manage various activities of a restaurant and all these activities will be happening under the administrator. This project is designed with full consideration to users in an easy manner without any unnecessary wastage of time. The product aims at satisfying the requirements of needy organizations through donations over the net. It provides information about the motivation to come up with such an application, thereby describing the existing donation system and how the proposed product works for the betterment of society. The product is shown to be an effective means of donating things to organizations, etc. over the internet. It shows the potential for avoiding the wastage of food.

Keywords: Geo Fencing, QR code.

I. INTRODUCTION

We have proposed novel approach for food management. The product aims at satisfying the requirements of needy organizations through donations over the net. The proposed application is android-based, developed on Android Studio using java and xml. It requires internet connection and will provide a platform for donors and seekers after they successfully register into the system. It provides information about the motivation to come up with such an application, thereby describing the existing donation system and how the proposed product works for the betterment of society. The product is shown to be an effective means of donating things to organizations, etc. over the internet. It shows the potential for avoiding the wastage of food. Adequate nutrition is one of the pillars of public health. Before developing and implementing effective intervention programmers to improve nutrition at the population level, it is important to know the nutritional situation of the target group. Eating can be defined as the consumption of food to sustain life and to meet our body's basic needs for growth and function. Hunger is a condition in which people lack the basic food intake to provide them with the energy and nutrients for fully productive lives. This paper provides a unique perspective on key variables that point to developing a local collection and composting system that can maximize the amount of food waste diverted at the source into composting operations. There is significant environmental quality and business opportunities to be gained with implementing a broad based organic waste composting system for region. This project includes an android application which is developed for business as well as social purpose. Some users want food late night. Our application will accept order from users. Delivery boy will collect order and deliver to users.
To avoid wastage of food, we can manage remaining food. After default time period, these food can be distributed in slum area. This is social purpose which will helpful to society.

II. LITERATURE SURVEY

The aim of this paper was to investigate how the process of implementing a quality management system for food safety was handled in four different food producing companies in Sweden. Implementing a quality management system is a good way of ensuring the quality and hygiene of the food production and it also increases the traceability of food products through the whole food chain [1].
Analysed a large number of scenarios using data from our interviews and audits to determine combinations on the variables that produced savings in the cost to separate and compost food waste. Our analysis of these scenarios and cost data resulted in the following guidelines and pilot models for developing economically viable collection and composting food waste systems[2].
The changing era, the executive of a traditional Restaurant industry relies on the electronized management system to communicate, analyse and respond immediately in his company so as to elevate the company's efficiency. The author of the study has been working as a consultant for corporations for over two years. The author would like to share his ideas about building a structure of electronization.[3] How can the traditional Restaurant industry companies transfer from typical ones into being modernized via electronization? What difficulties will they encounter before electronization? And finally, the study will point out the advantages of electronization

ISSN (Online) 2278-1021
ISSN (Print) 2319-5940

IJARCCE

International Journal of Advanced Research in Computer and Communication Engineering
ISO 3297:2007 Certified
Vol. 7, Issue 4, April 2018

It mainly focusing on problems of overlapping functions; overstaffing; stagnant information changing; inadequate legal protection; poor quality officers; obstructions of restriction in trade association; lacking of food security and social responsibility conscious; low participation of public and media between different departments [4].
A lot of ideas on how to improve waste processing systems. A business as usual attitude is not the way to manage and there are a lot of ideas on how to improve waste processing systems [3] [4]. Despite protracted efforts to improve operations, there has been little progress. This study provides a systems approach to solving internal service organization in today's corporate environment [5].
Introduces a real-time process management system for restaurants using an advanced point-of-sale (POS) system by which staff can share order information in real time.[5] In this system, kitchen staff can check all customer orders by the dish that was ordered and the elapsed time of each order [6].
DEA model which is researched the standard efficiency problem evaluate Chinese current food financial direct policies to Food Quantitative Security with system efficiency and technological efficiency. The analysis of the ineffective provinces' slack variable shows that there is a definite relation between input redundancy and output shortage of food subsidies, and improving efficiency is changing from the non-efficient cause, such as fair use of Subsidy for planting superior crop varieties, subsidy for farm machinery purchase, food comprehensive subsidies' standard, rice well-bred subsidies' standards.[7]
To develop an online fast food restaurant ordering system that allows customers to place orders anytime at any place. The system helps to manage order from customer as well as advertise promotion. It allows kitchen staff to view ordering information, management to manage fast food raw materials and staff to search customer delivery and profile information. This system helps to reduce queue issues during peak hours, speed up food preparation and increase customer volumes. As a result, market share of fast food restaurant can be boosted up and increases return of investment for the investor [8].

III. EXISTING SYSTEM

In restaurant is difficult to manage the customer orders and reservation table. By using manual customer orders is difficult to waiter keep the correct customer information and maybe loss the customer information. In restaurants, waiters tend to miss out on tables or customers' calls during busy hours. While this is an issue, there is still no product that drastically improves the communication between the servers and the customers in the current market.

Due to manual it is very difficult to satisfy the wants and needs of the customers. Most of the problems include:
1. Mistakes are made when taking the orders of the customers.
2. The process of collecting customers' purchases order is very tedious. This makes it impossible to deliver goods on time.
3. It leads to lack of understanding between the customers and the employees.

IV. PROPOSED SYSTEM

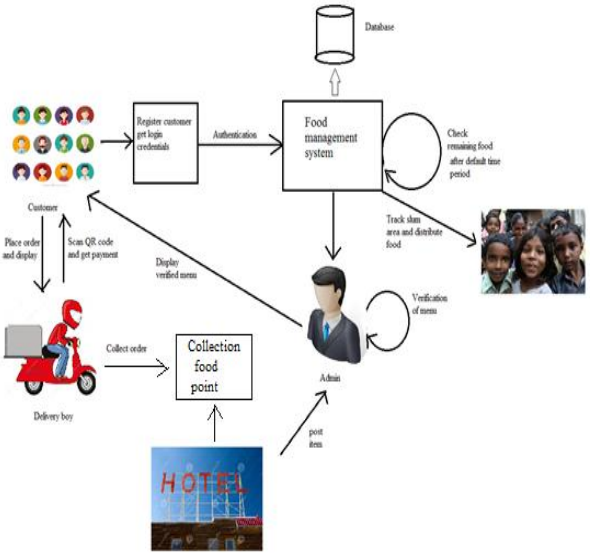
The Food Management System is implemented to reduce the manual work and enhances the accuracy of work in a restaurant and reduces the wastage of food. The proposed application is android-based, developed on Android Studio using java and xml. It requires internet connection and will provide a platform for donors and seekers after they successfully register into the system. In this system we develop application which collect remaining food item from various restaurant to manage orders with secure payment option using QR code and all managed food items with good quality at particular time need to distribute within a slum area as a social cause of food waste management using Geo Fencing technique to find the nearest slum area. Before distribute the food from Hotels is verified in terms of its quality and Hygienity and verify before deploy to slum area so it will not cause any issues like food poisoning to users and people in slum area.

Advantages of Proposed System
1. It is reduce the waste of time for tacking the order on paper.
2. This Application helps to reduce the wastage of food in Hotels at night and Deliver to slum area that needs it.
3. Flexibility(i.e. it can be accessed at any time)
4. Fast rate of operation as in making the ordered food available and delivered on time.
5. Better storage and faster retrieval system.
6. Errors in the reports will be greatly minimized
7. Quality of food is good.

ISSN (Online) 2278-1021
ISSN (Print) 2319-5940

IJARCCE

International Journal of Advanced Research in Computer and Communication Engineering
ISO 3297:2007 Certified
Vol. 7, Issue 4, April 2018



V. CONCLUSION

We are going through Literature Survey. In Literature Survey, investigate how the process of implementing a quality management system for food safety was handled in four different food producing companies in Sweden. The team developed and analysed a large number of scenarios using data from our interviews and audits to determine combinations in the variables that produced savings in the cost to separate and compost food waste. In this semester our proposed application for managing delivery system, remaining food from hotels and restaurant. This will help needy and poor people.

VI. REFERENCES

1. A Study on the Restaurant Industry Implementing E-Commercialization-Taking Dragon Food Company as an Example
2. Department of Statistics, Ministry of Economic Affairs, Dynamic of Wholesale, retail and Food Industry, 2009. Retrieved on April 10, 2010 from, http://2k3dmz2.moea.gov.tw/gnweblPublication/wFrmPublicationDetail.aspx?id=7
3. Industry & Technology Intelligence Services (lTIS) Report, Review and prospect of Taiwan's Medical Device Industry in Q2 of 2009, retrieved on April 10, 2010 from, http://www.itis.org.tw/rptDetaiIFreeEPaper.screen?1oginState= l&rptidno=252980548
4. Gikyo Hisashiido, Secret of Success of Franchise Food Stores, Chinese Production Center, Taipei, 2002.
5. Jenni Nordenskjöld , Implementation of a quality management system in food production, Institutional for microbiology: 2012:5 • ISSN 1101-8151
6. Food waste collection and composting feasibility study for Allegheny County
7. Song-Ching Fan a, An-Shin Shia a, Jason C. Hung b, a Study on the Restaurant Industry Implementing E-Commercialization, 978-1-4244-6709-9/10/$26.00 ©2010 IEEE
8. ZHOU Qiang, GONG Chen, ZHOU Yi, Public food safety pre warning system of crisis management, 978-1-4577-0368-3/11/$26.00 ©2011 IEEE
9. Michael E. Richerson, Edna R. Amante, Atsushi Kanzawa, Armando Masaaki Management systems for processing of food industry waste,
10. akeshi Shimmura Ganko , Motoyuki Akamatsu , Takeshi Takenaka Real-Time Process Management System in a Restaurant by Sharing Food Order Information, 978-0-7695-3879-2/09 $26.00 © 2009 IEEE DOI 10.1109/SoCPaR.2009.141
11. Xinhong Fu, Wenru Zang , Rong Chen Theefficiency evaluation of food financial subsidy policies to Food Quantitative Security, 978-1-4244-8694-6/11/$26.00 ©2011 IEEE.