

**INVENTORY MANAGEMENT AND ORDERING SYSTEM  
FOR MIDDLE-UP RESTAURANT  
CONCEPTUAL DESIGN OF  
ORDERING AND BILLING SYSTEM**

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**Abstract**

The manual paper-based ordering and billing system has brought several problems to the restaurant. Paper-based order taking, sometimes with several layers of ordering sheet makes the restaurant consume a lot of paper only for order taking. Manual order taking and billing also have several problems that are caused by human errors. A computerized system should be proposed in order to reduce the paper-based works and to reduce human errors.

A computerized ordering and billing system is designed based on the analysis of the existing paper-based system and its problems. It also done based on the observation of the process in the real situation and doing interview with people involved in that system. A conceptual design of Ordering and Billing System is proposed in this thesis. The system is designed with the purpose of solving the problems that are found in the paper-based system. This system also makes a computerized inventory control become possible. The ordering system will be able to send data to the Inventory Control System in order to update the inventory stock.

Besides offering problem solving for the paper-based system, The Ordering and Billing System also offers more benefits that make the work of the people involved in the activity become easier.

**Key words**

Ordering, Billing, Restaurant, System

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May all beings live in happiness!

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