

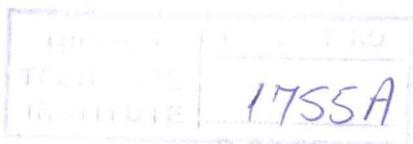
**HIGHER TECHNICAL INSTITUTE**

**COMPUTER STUDIES COURSE  
DIPLOMA PROJECT**

**SOFTWARE PACKAGE FOR THE  
OPERATION OF A RESTAURANT**

**USER MANUAL**

**CS/062  
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## INTRODUCTION

The Restaurant Management System, was designed and developed in order to help users(waiters) in performing their work more efficiently, more accurately and make their job more interesting and pleasant.

The main objectives during the development of the system, was to develop a system very easy to use, user friendly, and to be able to response to any inquire at any time.

All the facilities of the System are listed in menus and all you have to do is to choose the one you want. The facilities that offers are:

- Updating any file of the System,
- Make an enquiry for any record of any file,
- Get a report on printer or on display unit,
- Get statistics for managerial use and decision making purposes.

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