

Hungry Hub

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Abstract: *The "Hungry Hub" is an application which provides a feature which helps in creating an efficient and user friendly Catering application. This system will solve key problems faced catering services, and also the clients, through the use of technologies such as Web applications. Hungry Hub accomplishes this by providing two interfaces for the two types of people - a web application for customers and a web application for catering staff members. The web application allows customers to have a seamless experience with features such as viewing catering services and reviews, booking an item or full meal packages, leaving a review, and also viewing confirmation details. The platform will provide a range of features to help clients to order food items based on the packages and plans given in the application and it also enables communication with the catering company. In addition to those features, we'll also have a feature to donate the remaining / leftover food to nearby orphanages.*

Keywords: Food Menu, Catering Service, Order Food, Donation MERN stack, System requirements

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