

Design and Implementation of a Scalable Movable Smart Table Ordering System for the Restaurant Industry.

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Abstract: *The restaurant industry often faces challenges such as delays in order placement, dependency on manual staff, and human errors during peak hours. Traditional ordering methods require waiters to interact with customers, which increases service time and workload and may affect customer satisfaction. To address these issues, this research paper proposes a scalable movable smart table ordering system designed for the restaurant industry.*

The proposed system consists of a movable smart device that can be attached to any table and configured dynamically by assigning a table number. When customers occupy a table, the system automatically notifies the backend software and provides an interactive interface for placing orders. The device also displays special dishes, offers, and discounts available in the restaurant. Orders placed through the device are directly transmitted to the central system, reducing manual intervention and order processing time.

The proposed system is designed to be scalable and suitable for small, medium, and large restaurants. This approach improves service efficiency, reduces human error, and enhances the overall customer dining experience..

Keywords: Smart Table, Restaurant Ordering System, Movable Device, Automation, Scalability

I. INTRODUCTION

The restaurant industry is a rapidly expanding service sector in which customer satisfaction largely depends on the speed, accuracy, and quality of service. In traditional restaurant environments, order placement is primarily performed manually by waitstaff. This conventional approach often leads to delays, miscommunication between staff and kitchen personnel, and human errors, particularly during peak business hours. Such inefficiencies increase the operational workload of restaurant employees and negatively impact the overall dining experience of customers.

The traditional sequence of service in restaurants involves multiple stages, including guest arrival, seating, order taking, food preparation, serving, billing, and departure. This service cycle requires continuous coordination between customers, waiters, and kitchen staff, which increases the possibility of delays and communication gaps.

With advancements in information technology, many restaurants have adopted digital solutions such as Point-of-Sale (POS) systems, QR-code-based menus, and tablet-based ordering systems. Although these systems improve efficiency, they often depend on customer smartphones or fixed installations, which limits flexibility and scalability.

To overcome these limitations, this research proposes a scalable movable smart table ordering system. The system introduces a movable smart device that can be attached to any table and dynamically configured. It provides an interactive interface for customers to place orders directly and enables real-time communication with the backend system.



The main objective of this research is to reduce manual effort, minimize errors, and improve service efficiency while maintaining flexibility and scalability in restaurant operations.

II. LITERATURE REVIEW

The use of digital technologies in the restaurant industry has increased significantly in recent years. Various systems such as Point of Sale (POS) systems, QR-code-based menu systems, mobile application-based ordering, and tablet-based ordering devices have been developed to improve operational efficiency and customer satisfaction.

QR-code-based ordering systems allow customers to scan a code using their smartphones to access digital menus and place orders. These systems reduce physical interaction and waiter dependency. However, they rely heavily on customer-owned devices and stable internet connectivity, which may not always be convenient for all users.

Tablet-based ordering systems provide an interactive interface directly at the table. These systems improve order accuracy and reduce communication delays between customers and kitchen staff. However, such devices are usually fixed installations, involve higher costs, and lack flexibility when restaurant layouts are changed.

Some research studies have also explored the use of Internet of Things (IoT) and automation in restaurant management systems. These systems integrate kitchen display units, automated billing, and real-time order tracking. While these approaches improve efficiency, they are often complex and designed mainly for large-scale restaurants.

Existing literature indicates that most current solutions lack flexibility, scalability, and dynamic configuration. There is limited research on movable smart table devices that can be easily attached, configured, and relocated as per requirement.

Therefore, this research focuses on addressing this gap by proposing a scalable movable smart table ordering system that combines flexibility, automation, and cost-effectiveness for modern restaurant environments.

III. PROBLEM DEFINITION

In the restaurant industry, order placement is traditionally handled through direct interaction between customers and waitstaff. While this approach ensures personal service, it often leads to inefficiencies, especially during peak hours when staff are required to manage multiple tables simultaneously. This results in delays in order placement and processing, which negatively affects customer satisfaction.

Manual order-taking also increases the chances of human error, such as incorrect item selection, missing order details, and miscommunication between customers and kitchen staff. These issues can lead to incorrect orders, food wastage, billing errors, and reduced operational efficiency.

To overcome these challenges, several digital solutions such as QR-code-based ordering systems and tablet-based systems have been introduced. However, QR-based systems depend on customer smartphones and internet connectivity, which may not always be reliable or convenient. Tablet-based systems, on the other hand, are usually fixed installations, involve higher costs, and lack flexibility when restaurant layouts change.

Additionally, most existing systems do not support dynamic table configuration or automatic table status updates. This limits their ability to adapt to real-time changes in restaurant environments.

Therefore, there is a need for a flexible, scalable, and cost-effective solution that reduces manual effort, improves order accuracy, and enhances service speed. This research addresses this gap by proposing a movable smart table ordering system that allows dynamic configuration and real-time order processing.

IV. OBJECTIVE AND SCOPE

The primary objective of this research is to design and implement a scalable movable smart table ordering system that improves efficiency and reduces manual effort in restaurant operations. The system aims to enhance the overall customer experience while maintaining flexibility and adaptability in dynamic restaurant environments.

The specific objectives of this research are as follows:

- To study the limitations of traditional manual ordering systems used in restaurants.



- To design a movable smart device that can be attached to any table and configured dynamically using a table number.
- To develop an interactive interface that allows customers to place orders directly through the device.
- To integrate the smart device with a centralized backend system for real-time order processing.
- To reduce order placement time and minimize human errors during peak service hours.
- To enhance customer experience by displaying menu items, special offers, and discounts.
- To develop a scalable system that can be implemented in small, medium, and large restaurants.

The scope of this research includes the design, development, and evaluation of the proposed system using a combination of hardware and software components. The system focuses on improving operational efficiency, reducing dependency on manual processes, and enabling flexible table management in modern restaurant environments.

V. RESEARCH METHODOLOGY

The methodology adopted in this research follows a structured approach to design and evaluate the proposed scalable movable smart table ordering system. The process consists of multiple phases, including requirement analysis, system design, development, and performance evaluation.

In the first phase, an analysis of traditional restaurant operations was conducted to identify key challenges such as delays in order placement, communication gaps between staff and kitchen, and human errors during peak hours. Based on these observations, both functional requirements (such as automated ordering, real-time updates, and table configuration) and non-functional requirements (such as scalability, usability, and reliability) were defined.

In the second phase, the system was designed using a modular architecture consisting of hardware and software components. The hardware component includes a movable smart table device equipped with an interactive display and occupancy detection capability. The software component consists of a centralized management system responsible for handling orders, managing tables, updating menus, and processing billing operations.

In the third phase, the system components were integrated using a client-server model. The smart table device acts as the client interface through which customers interact with the system, while the central management system acts as the server that processes and manages data. A user-friendly interface was designed to allow customers to easily browse menu items, select quantities, and place orders.

In the final phase, the system was evaluated based on performance parameters such as reduction in order processing time, improvement in accuracy, and overall service efficiency. A comparative analysis between traditional manual systems and the proposed system was conducted to assess the effectiveness of the solution.

This methodology ensures that the proposed system is practical, scalable, and suitable for real-world restaurant environments.

VI. ANALYSIS AND FINDINGS

The proposed smart table ordering system was analyzed in a simulated restaurant environment to evaluate its performance and effectiveness. The analysis focused on key parameters such as order processing time, accuracy, ease of use, and overall operational efficiency.

The findings indicate that the system significantly reduces the time required for order placement compared to traditional manual methods. Customers can directly select items from the digital interface without waiting for service staff, which helps in faster service, especially during peak hours.

The system also minimizes human errors in order taking. Since orders are directly transmitted to the central system and kitchen unit, issues such as incorrect item entry and miscommunication are reduced. This leads to improved accuracy in order processing and billing.

From a usability perspective, the interface was found to be simple and user-friendly. Customers can easily navigate through menu categories, select items, and place orders without assistance. The display of special dishes and offers also enhances customer engagement and can contribute to increased sales.



The analysis also shows that the system reduces the workload on restaurant staff by automating the order-taking process. Staff can focus more on service quality rather than manual data entry.

Overall, the findings demonstrate that the proposed system improves efficiency, accuracy, and customer satisfaction, making it a suitable solution for modern restaurant environments.

VII. LIMITATIONS AND FUTURE SCOPE

Although the proposed smart table ordering system offers several advantages, it also has certain limitations. The initial setup cost may be higher compared to traditional manual systems, as it requires investment in smart devices and supporting infrastructure.

The system also depends on stable network connectivity for real-time communication between the smart devices and the central management system. Any network failure may temporarily affect order transmission and system performance.

Additionally, some customers may still prefer traditional human interaction while placing orders. Therefore, the system may need to operate alongside manual service methods in certain situations.

Future enhancements can focus on improving the system by integrating advanced technologies such as Artificial Intelligence for personalized dish recommendations based on customer preferences and order history. Voice-assisted ordering and multilingual support can also be added to improve accessibility.

The system can be further extended by integrating digital payment options, cloud-based management for multi-branch restaurants, and advanced analytics for better decision-making. Future research can also focus on reducing hardware costs and improving device durability to make the system more cost-effective and sustainable.

VIII. CONCLUSION

This research presented the design and implementation of a scalable movable smart table ordering system for the restaurant industry. The proposed system addresses key challenges in traditional restaurant operations, including delays in order placement, communication errors, and lack of flexibility in existing digital solutions.

By introducing a movable smart device integrated with a centralized management system, the solution enables dynamic table configuration, real-time order processing, and improved operational efficiency. The system reduces manual workload, minimizes human errors, and enhances the overall customer experience.

The analysis and findings indicate that the proposed system is practical, scalable, and suitable for modern restaurant environments. It can be effectively implemented in small, medium, and large-scale restaurants, making it a valuable contribution to the advancement of smart restaurant technologies.

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