

## Understanding the Need for the Database

The database is essential for managing the fast-food franchise because each restaurant in the franchise has many customers, orders, menu items, employees, and other necessary information that must be stored and managed properly. Without a database, handling all this information would be very difficult and time-consuming. A well-designed database ensures that all this data is stored in an organized way, making it easier to access and update when needed. It allows the business to be managed more efficiently by keeping track of all operations in real-time.

## Key Problems the Database Aims to Solve

- Managing Orders
  - a. Ensure the accuracy of orders which reduces inconsistency.
  - b. Enables real-time order processing and tracking.
- Managing Restaurants
  - a. Organizes restaurant details, including locations, menus, and operating hours.
  - b. Helps in managing staff assignments, table reservations, and kitchen operations.
- Managing Customers
  - a. Stores customer information, preferences, and order history for personalized service.
  - b. Enhances customer experience through loyalty programs, discounts, and special offers.
- Managing Inventory
  - a. Helps in planning and managing supplier orders efficiently.
  - b. Prevents shortage or overstocking.

- Managing Suppliers
  - a. Helps to maintain supplier records, including contact details, product offerings, and agreements.
  - b. Facilitates seamless communication and order fulfillment with suppliers.
- Managing Payments
  - a. Records transactions securely, supporting different payment methods (cash, credit card, online payments).
  - b. Ensures financial accuracy by maintaining transaction logs.
- Managing Employees
  - a. Stores employee details, roles, and shifts.
  - b. Helps track payroll and attendance records.