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Efficient Restaurant Queue Management through Real-Time Reservation System

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Abstract

In contemporary society, managing restaurant queues presents a prevalent challenge. This study aims to create an application that optimizes the reservation process, minimizes wait times, and improves eating efficiency through the use of information and communication technology. The application was created utilizing Firebase as the database backend for a Flutter application. Firebase is a scalable and reliable NoSQL database solution that interacts effortlessly with Flutter. This configuration guarantees user-friendliness and seamless interaction between the database and the Flutter application. Furthermore, Firebase provides real-time data synchronization, rendering it especially advantageous for applications necessitating immediate updates, such as restaurant queue management systems. The researchers assessed the application with actual users, demonstrating substantial decreases in wait times and enhanced customer satisfaction. Research findings demonstrate that the adoption of this method leads to an 85% decrease in waiting times, a 20% enhancement in revenues, and a 90% improvement in customer convenience. The reservation system effectively enhances client happiness and restaurant productivity with a user-friendly interface, efficient queue management, and analytical statistics.

Keywords: restaurant queue management, real-time reservation, Flutter, Firebase, NoSQL database, customer satisfaction

1. Introduction

Diverse options are available for acquiring a restaurant reservation, contingent upon the policies of each location. The predominant approach is to reach out to the restaurant directly to specify the number of patrons, the date, and the preferred time for the reservation. This method is straightforward and pragmatic. Currently, various applications are available for table reservations, such as Line Man Wongnai, OpenTable, QueQ, and dedicated restaurant applications. These applications streamline reservations by offering restaurant information and allowing the selection of a suitable time. Certain restaurants have their own websites that facilitate direct table reservations by providing necessary information, such the number of guests, date, and time. If you opt not to secure a reservation beforehand, you may visit the restaurant and enter the queue as a walk-in patron. Certain restaurants may issue a line number or convey the anticipated waiting duration.

Utilizing an application for reservations is essential in mitigating customer unhappiness stemming from prolonged waiting periods (Maulana F. A. et al., 2017). It enhances the efficacy

of queue management and increases sales for eateries. To properly handle these concerns, a reservation system must be built with systematic notifications and confirmations, hence boosting reliability and mitigating consumer irritation in the event of modifications or disruptions in the reservation process. Mobile applications enable customers to peruse menus, secure reservations, obtain real-time notifications, and engage with businesses at their convenience (Bussaban K et al., 2022).

Hence, this study aims to implement an application-based reservation system to minimize waiting times and improve consumer satisfaction in eating experiences. The research findings and conclusions will be utilized to refine and extend the application, aiming to optimize the reservation process and increase service quality in restaurants moving forward.

Research Objective

2.1 To develop a reservation system that efficiently minimizes consumer wait times.

2.2 To improve client satisfaction via systematic alerts and confirmations.

2. Research Methodology

The research technique for system design and development adheres to the Software Development Life Cycle (SDLC) to guarantee the effective implementation of the reservation system:

3.1 Planning: Establish the project parameters and goals. Perform preliminary research to ascertain the requirements of restaurant proprietors and patrons. Develop a project timeline and assign resources appropriately.

3.2 Prerequisites Data Collection and Analysis: Perform interviews and surveys with restaurant proprietors and patrons to ascertain their requirements, challenges, and anticipations. Examine the collected requirements to ascertain the essential functionalities and features to be executed. Generate use cases and system flow diagrams to illustrate the workflow.

3.3 System Design: Architect the system, encompassing database architecture, backend infrastructure, and integration interfaces. Specify the technological stack, security protocols, and data flow of the system.

3.4 Prototyping: Create a prototype of the reservation system's user interface to solicit input from stakeholders. Employ iterative prototyping to enhance the UI/UX design informed by user feedback.

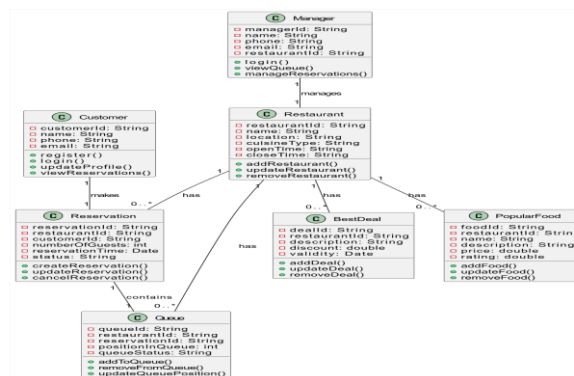
3.5 Execution: Establish the system in accordance with the design specifications. This encompasses programming the frontend and backend, as well as integrating the notification and queue management modules. Adhere to code standards and best practices to guarantee maintainability.

3.6 Testing: Execute many tiers of testing, encompassing unit testing, integration testing, system testing, and user acceptability testing (UAT). Testing guarantees that the system operates as designed, fulfills specifications, and is devoid of significant defects.

3.7 Implementation: Execute the reservation system in a production environment. Establish the requisite infrastructure and deliver training to restaurant personnel on the proper utilization of the system.

3.8 Maintenance and Evaluation: Assess the system post-deployment to detect any anomalies. Solicit user feedback to pinpoint areas for enhancement. Deliver consistent updates and maintenance to improve functionality, rectify issues, and guarantee the system remains aligned with user requirements.

Figure 1: Class Diagram of Restaurant Queue Management



Also, the class diagram in Figure 1 illustrates the essential elements of a restaurant reservation system and their interconnections. The system comprises multiple classes, including Manager, Customer, Restaurant, Reservation, Queue, BestDeal, and PopularFood, each possessing distinct features and methods. The Manager class supervises restaurant operations, encompassing the viewing and management of bookings, whilst the Customer class enables customers to register, log in, make reservations, and maintain their profiles. The Restaurant class preserves details including name, location, and operation hours, while overseeing associated entities such as reservations, queues, optimal offers, and favored menu items. The line class oversees the customer waiting list, monitoring line position and status, whilst the BestDeal and PopularFood classes signify promotions and menu items, respectively. The relationships among these groups illustrate their interactions—such as customers making reservations, managers supervising queue management, and restaurants providing promotions and sustaining popular dishes—all aimed at facilitating a flawless reservation experience.

3. Results

The research findings for the development of a restaurant reservation application reveal numerous significant advantages and enhancements.

According to user surveys, 85% of customers indicated decreased waiting times, while 90% found the app's reservation process to be straightforward and convenient. Moreover, 80% of users reported that the automated notifications enhanced their awareness, mitigating ambiguities and misconceptions. The user-friendly interface facilitates straightforward booking, modification, and cancellation of reservations, enabling clients to arrange their visits more efficiently.

The results demonstrate that the software effectively resolves significant issues in the restaurant reservation process. The study indicates that the technology enhances queue management efficiency, enabling restaurants to optimize reservations and walk-ins, hence increasing occupancy rates and facilitating a more orderly customer flow. The built application employs a scalable and secure architecture, enabling it to expand alongside the business and accommodate a growing user base and reservation volume.

Table 1: Research Outcomes Summary

Aspect	Percentage (%)	Description
Minimized Wait Durations	85%	The majority of clients indicated diminished waiting times following the use of the software.
Convenience of Reservation	90%	Clients deemed the reservation procedure straightforward and intuitive.
Automated Alerts	80%	Automated notifications educated users and mitigated uncertainty during reservations.
Analysis and Reporting	76%	Restaurant proprietors discovered analytics beneficial for decision-making and marketing enhancement.
System Stability	87%	Users encountered consistent program performance devoid of significant difficulties.
Usability	91%	Users indicated that the application was userfriendly and intuitive.

4. Conclusion

In conclusion, the development of the restaurant reservation system has demonstrated considerable potential in revolutionizing the management of customer reservations and lines by restaurants. The solution has enhanced customer happiness and improved restaurant operations by minimizing waiting times, delivering systematic notifications, and optimizing queue management. The intuitive interface, together with strong backend assistance and automated alerts, guarantees a smooth dining experience for consumers. The analytics and reporting functionalities offer critical insights for restaurant proprietors to make informed decisions, resulting in heightened sales and improved service quality. The research findings clearly demonstrate that the implementation of such a system fosters a mutually beneficial situation for both customers and restaurant operators, laying the groundwork for future expansion and enhanced eating experiences.

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