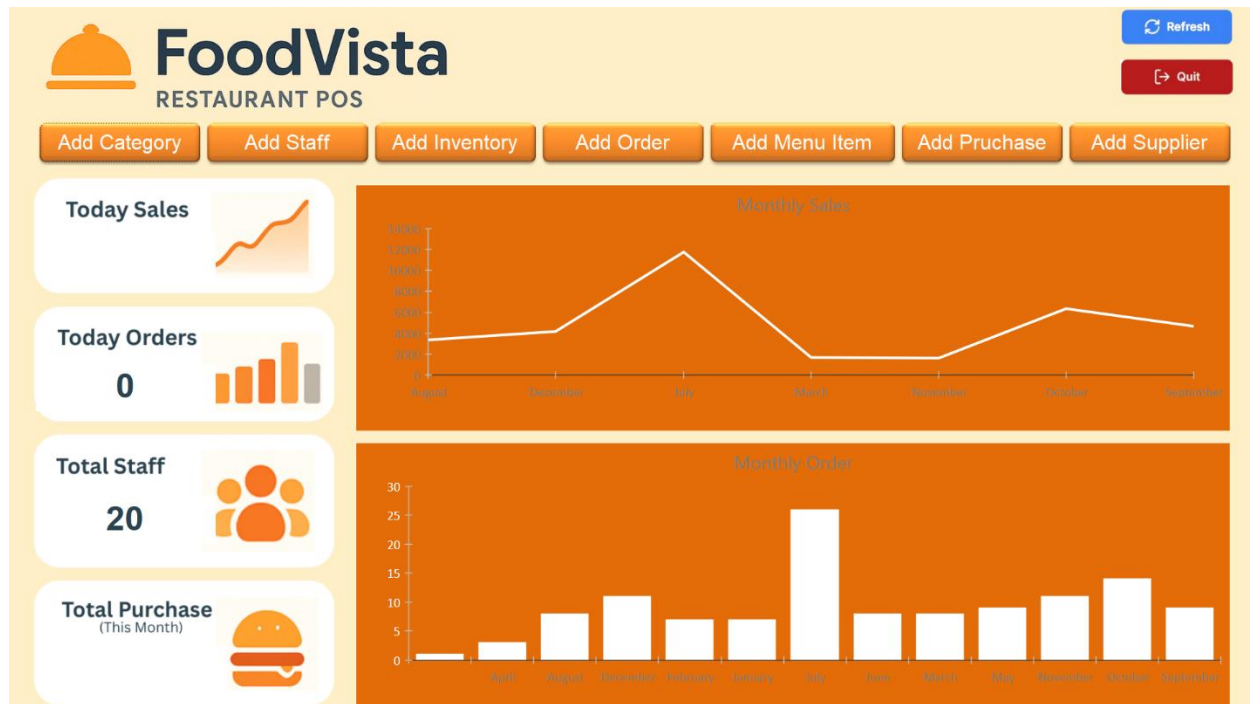


FoodVista Restaurant POS & Inventory System

Admyon Systems

Building Smarter Business Solutions



Project Overview

The FoodVista Restaurant POS is an integrated front-of-house and back-of-house management system designed for restaurants, cafes, and fast-food franchises. It goes beyond simple order taking by offering advanced ingredient-level inventory tracking, dynamic sales analytics, menu engineering, and staff management in one unified platform.

Business Problem

Restaurant owners frequently struggle with "invisible" losses—food waste, undocumented ingredient consumption, and employee theft. While basic POS systems track how many burgers are sold, they fail to track the raw ingredients (buns, patties, kg of spices) used. This disconnect between kitchen inventory and front-desk sales leads to sudden stockouts, disrupted operations, and shrinking profit margins.

Our Solution

Admyon Systems engineered a specialized F&B POS that connects front-end sales directly to back-end kitchen inventory. When an order is placed, the system not only generates the bill but instantly deducts the exact raw materials (e.g., kg of chicken, packets of spices) from the master inventory. Combined with real-time visual dashboards, restaurant managers gain complete control over their food costs and daily operational efficiency.

Key Features

- Dynamic Sales & Orders Dashboard (Visual Charts)
- Ingredient-Level Inventory Management (kg, packets, pieces)
- Streamlined Front-Desk Order Entry & Billing
- Comprehensive Menu Item & Category Engineering
- Staff & Role Management
- Automated Reorder Level Alerts for Kitchen Stock

Technologies Used

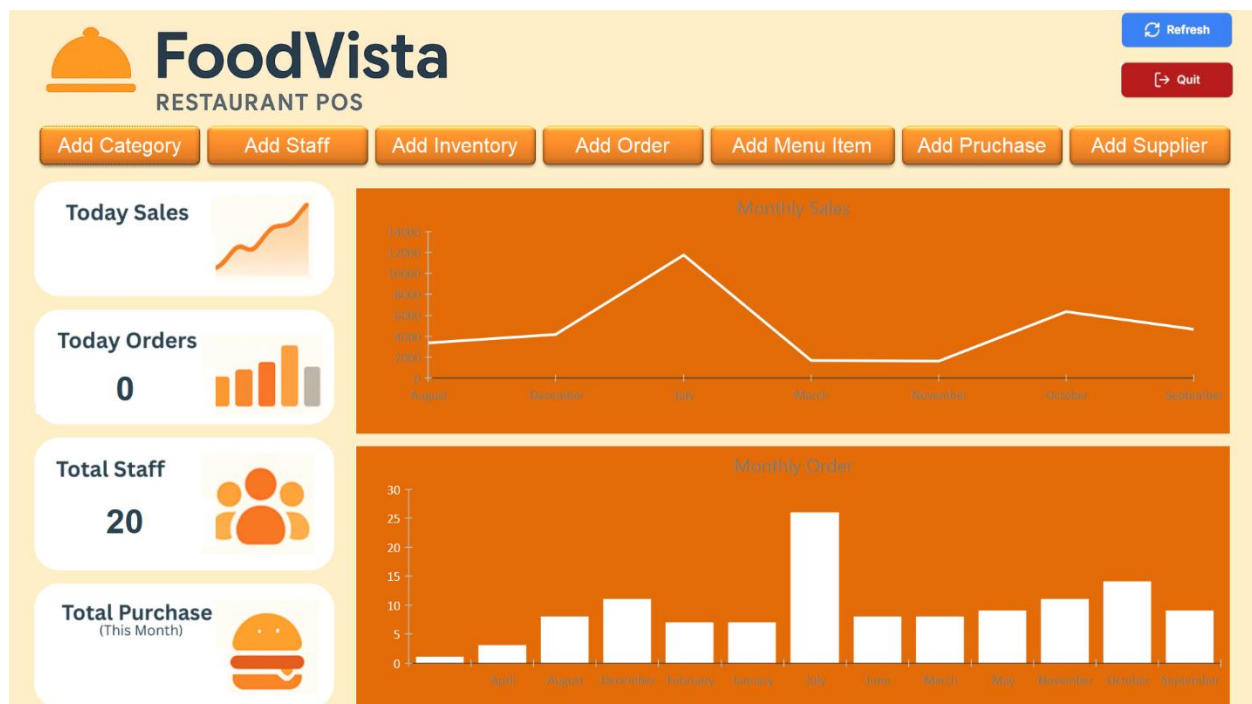
Technology	Used
Microsoft Access	
VBA (Visual Basic for Applications)	
SQL	

System Modules

- Executive Dashboard (Visual Analytics)
- Orders Entry System (POS)
- Inventory & Ingredients Management
- Menu Items & Categories
- Purchases & Suppliers
- Staff Management

Screenshots

Restaurant Analytics Dashboard



A visually rich command center featuring automated line and bar charts, giving owners instant insights into daily sales trends, total active orders, and monthly revenue performance.

Ingredient-Level Inventory Tracking

Inventory Entry Form

Go Back

Inventory Form

Add New

Previous

Next

Save

Inventory ID

New

Quantity In Stock

Item Name

Reorder Level

Supplier

Unit

Delete

All Inventories List

Inventory ID	Item Name	Unit	Supplier	Quantity In Stock	Reorder Level	
1	Chicken Biryani Ingredients	packet	Khan Food Distributors	57	16	Delete
2	Beef Burger Ingredients	packet	Al-Madina Suppliers	10	14	Delete
3	Zinger Burger Ingredients	kg	Ravi Enterprises	40	12	Delete
4	Shami Kabab Ingredients	piece	Pak Agro Traders	57	13	Delete
5	Seekh Kabab Ingredients	kg	Lahore Grain Market	121	27	Delete
6	Aloo Samosa Ingredients	piece	Punjab Food Mart	94	18	Delete
7	Chai Ingredients	piece	Bismillah Wholesalers	38	24	Delete

A highly advanced back-of-house module that tracks raw materials (e.g., Zinger Burger Ingredients per kg) with color-coded reorder alerts, ensuring the kitchen never runs out of critical supplies.

Orders Entry (POS) Interface

Orders Entry Form

Go Back

Orders Entry Form

Add New

Previous

Next

Order ID

New

Employee

Order Date

Table Number

Customer

Discount Percent

0.00%

Customer Phone

Payment Method

Delete

Order Items Details

Order Detail ID	Menu Item	Quantity	Unit Price	Line Total	
(New)					Delete

Total Items :

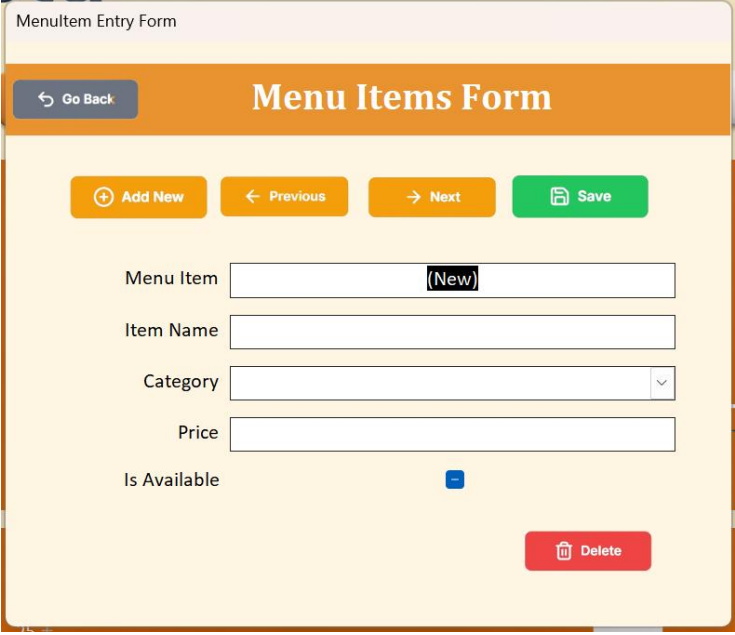
0

Total Amount :

Print

A rapid-entry POS screen designed for high-traffic environments, capturing customer details, table numbers, automated line totals, and payment methods for seamless checkout.

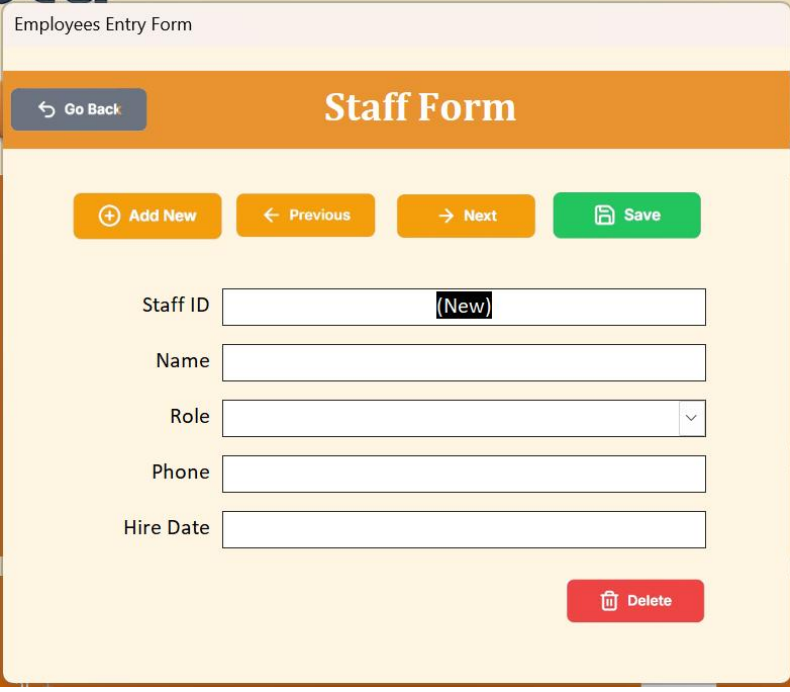
Menu Items Engineering



The image shows a web form titled "Menu Items Form" with a header bar containing a "Go Back" button. Below the header, there are four action buttons: "Add New" (orange), "Previous" (orange), "Next" (orange), and "Save" (green). The form fields include: "Menu Item" (text input with a "(New)" placeholder), "Item Name" (text input), "Category" (dropdown menu), "Price" (text input), and "Is Available" (checkbox). A red "Delete" button is located at the bottom right.

A centralized catalog to manage restaurant offerings, allowing managers to easily update pricing, assign categories, and toggle item availability in real-time.

Staff Management Module



The image shows a web form titled "Staff Form" with a header bar containing a "Go Back" button. Below the header, there are four action buttons: "Add New" (orange), "Previous" (orange), "Next" (orange), and "Save" (green). The form fields include: "Staff ID" (text input with a "(New)" placeholder), "Name" (text input), "Role" (dropdown menu), "Phone" (text input), and "Hire Date" (text input). A red "Delete" button is located at the bottom right.

An administrative form to maintain accurate records of restaurant employees, capturing their specific roles, contact information, and hire dates for HR purposes.

Menu Categories Form

The screenshot shows a web-based form titled "Categories Entry Form" with a sub-header "Categories Form". The form has a navigation bar with a "Go Back" button. Below the navigation bar are four buttons: "Add New" (orange), "Previous" (orange), "Next" (orange), and "Save" (green). The form fields are: "CategoryID" (text input with "(New)" selected), "CategoryName" (text input), and "Description" (text area). A "Delete" button (red) is located at the bottom right.

A clean organizational tool used to group menu items logically (e.g., Beverages, Fast Food, Desi), optimizing the order-taking workflow for the front desk.

Business Benefits

- ✓ Drastically reduced food waste by tracking raw ingredient consumption
- ✓ Sped up customer checkout times with a streamlined POS interface
- ✓ Prevented kitchen stockouts through automated reorder level alerts
- ✓ Empowered owners with real-time visual insights into sales trends
- ✓ Centralized menu pricing and staff records into a secure database

Project Highlights

- Raw Material Deduction Logic
- Automated Visual Dashboards
- High-Speed Order Processing
- Warm, F&B-Optimized UI
- Comprehensive Vendor Tracking

Future Enhancements

Future versions of this system may include:

- Kitchen Display System (KDS) integration to send orders directly to digital screens for chefs
- Tablet-based ordering interface for waiters to take tableside orders
- Integration with third-party delivery APIs (e.g., UberEats, FoodPanda)
- QR code menu generation for contactless customer ordering

Project Summary

The FoodVista Restaurant POS highlights Admyon Systems' deep understanding of the Food & Beverage sector's unique operational challenges. By bridging the gap between front-desk sales and kitchen-level inventory, this solution transforms how restaurants manage their food costs, staff, and customer experiences.