

# SR's Kitchen Homemade Food

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**Abstract** - SR'S Kitchen Homemade Food is a software solution developed using PHP and MySQL to streamline inventory management in human and animal pharmaceutical industries. It includes features like user authentication, inventory tracking, sales and purchase management, and vaccine temperature monitoring. The system ensures regulatory compliance, optimizes supply chain operations, and enhances efficiency through a user-friendly interface. With robust reporting and analytics, it supports better decision-making and contributes to safer, more accurate pharmaceutical inventory practices.

**Keywords:** SR'S Kitchen Homemade Food, inventory management, pharmaceuticals, PHP, MySQL, user authentication, vaccine storage, regulatory compliance, supply chain.

## 1.INTRODUCTION

**SR's Kitchen Homemade Food** delivers the comfort of home-cooked meals straight to your doorstep. Tired of takeout? We offer delicious, nutritious dishes made with fresh, high-quality ingredients—just like grandma used to make. With a wide variety of options for every taste and diet, SR's Kitchen provides a healthy, convenient alternative to fast food. Enjoy the warmth and nourishment of homemade meals without the hassle of cooking.

## 2.LITERATURE REVIEW

**SR's Kitchen Homemade Food** is a student-built online food ordering system designed using PHP and MySQL, offering secure, user-friendly, and efficient food delivery. Inspired by research, it integrates key features such as session-based authentication, dynamic carts, personalized recommendations, and responsive design. The system follows the Waterfall model for structured development, ensuring clarity and ease of project management. With a focus on local homemade food, it emphasizes customer satisfaction through intuitive UI/UX, real-time updates, and reliable backend performance.

## 3.SYSTEM ARCHITECTURE

### ·User Authentication & Roles:

Secure login with role-based access for Admin, Chef, Delivery, and Support.

### ·Dashboard & Module Access:

Post-login dashboard with modules like Food Management, Orders, Inventory, Sales, and Reports.

### ·Data Entry & Management:

Add food items, update inventory, manage customer/orders, and track deliveries via simple forms.

### ·Order Processing:

Orders received → Food prepared → Inventory updated → Auto-invoice generated for billing.

### ·Inventory Monitoring:

Tracks ingredient levels; sends alerts for low stock or expiry risks.

### ·Reports & Analytics:

Generates sales, inventory, and trend reports to support better decisions.

### ·Temperature Monitoring:

Ensures food safety by monitoring storage temperature with real-time alerts.

### ·System Administration:

Admins handle user roles, backups, security, and overall system performance.

## 4. IMPLEMENTATION

### ·User Management:

Manages logins, roles, and access for customers, chefs, delivery staff, and admins.

### ·Menu Management:

Create, update, and organize dishes with prices, categories, and availability.

### ·Customer Management:

Handles profiles, order history, favorites, feedback, and preferences.

### ·Order Management:

Processes and tracks real-time orders, special requests, and generates invoices.

### ·Inventory Management:

Monitors stock levels, expiry dates, purchases, and alerts for low inventory.

**·Sales Management:**

Links orders to payments, tracks transactions, and generates financial records.

**·Purchase Management:**

Manages procurement of ingredients via purchase orders and supplier tracking.

**·Reporting & Analytics:**

Generates insights on sales, popular dishes, inventory use, and financial summaries.

**·Kitchen Operations:**

Tracks food preparation, order queues, and staff tasks for timely delivery.

**·System Administration:**

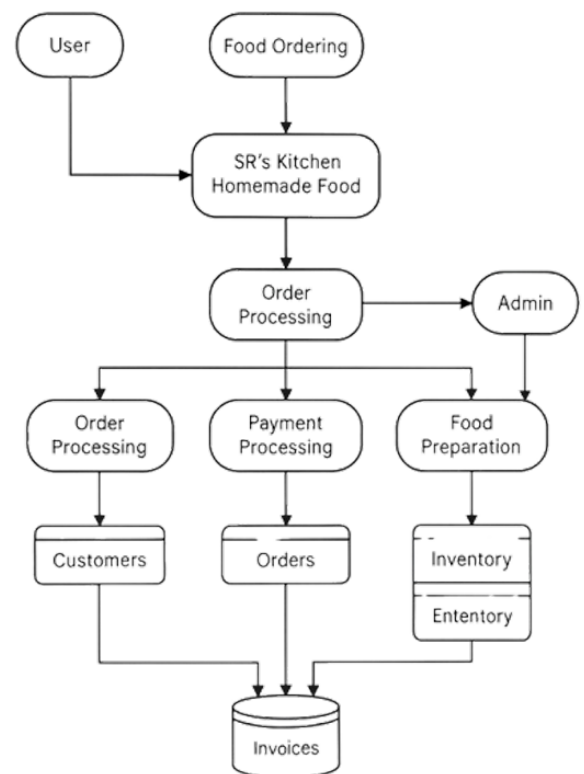
Controls settings, roles, and maintenance for smooth system performance.

**• 5.RESULTS**

The **SR's Kitchen Homemade Food** system efficiently manages homemade food orders, inventory, and customer interactions using PHP and MySQL. It provides secure user access, real-time tracking, and smooth order processing. The platform ensures food quality with temperature monitoring and offers useful reports for better decision-making. Overall, it successfully modernizes homemade food delivery, making fresh, healthy meals easily accessible to customers.

**6.DATA FLOW**

**Data Flow Diagram**



**Table -1: Test Cases & Test Results**

Test Case ID	Description	Input	Expected Result	Status
T001	User Login	Valid username and password	User successfully logs in	Pass
T002	User Login	Invalid username or password	Error message displayed	Pass
T003	Add Food Item	New dish details	Food item added to menu	Pass
T004	Place Order	Customer order details	Order processed and confirmation shown	Pass
T005	Inventory Update	Ingredient quantity updated	Inventory reflects new quantity	Pass

Test Case ID	Description	Input	Expected Result	Status
T006	Temperature Monitoring	Temperature exceeds limit	Alert notification triggered	Pass
T007	Generate Sales Report	Date range selected	Correct sales report generated	Pass
T008	User Role Access Control	User tries to access unauthorized module	Access denied message shown	Pass
T009	Real-time Cart Update	Item added or removed from cart	Cart updates immediately	Pass
T010	Password Reset	User requests password reset	Reset link sent to registered email	Pass

## REFERENCES

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## 6. CONCLUSIONS

**SR’s Kitchen Homemade Food** is a PHP-MySQL based platform that connects traditional homemade cooking with modern digital convenience. It offers fresh, healthy meals through a user-friendly system that manages orders, supports home chefs, and enhances customer engagement. Scalable and secure, the project promotes authentic food experiences and holds potential for future growth with AI, mobile apps, and smart delivery integration.

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