

DEMCO CATERING SERVICES AND CANTEEN MANAGEMENT  
MATERIAL RESOURCES PLANNING AND POINTS OF SALES AND  
INVENTORY MANAGEMENT

A Capstone Project  
Presented to  
The Faculty of the College of Computer Studies  
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By:

Shepherd Denn G. Agilles  
Anthony Emmanuel L. Advincula  
Ryan B. Lumawag  
Jazel Kate C. Querubin

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## ABSTRACT

This study was conducted at the Department of Environment and Natural Resources from July 2012 to March 2013, to determine the existing problems in computation of budget and booking of the catering services. The DEMCO Canteen Catering Services has been using a manual system for its entire operations. The catering service starts with an inquiry from a client then the manager will assist the client in identifying the menu for the event considering the budget and number of diners. If the food and its required budget are within the means, the manager issues a schedule and an invoice to the client. Otherwise, the request is referred back to the client to adjust the budget.

The estimation for budget is done computing its designated ingredient for each menu that the client requested to avoid excessive or insufficient budget for the current job order. The benefits derived from cost estimation software are innumerable. Problems like inaccurate cost estimates, time-consuming data entry, voluminous records, and inconsistent material conversion rates have been put to end. Operation in any firm, company, or office are efficient with the use of such a system, with the use of this system come more efficient operations in any firms, company or offices.

The DEMCO Canteen's Catering Services need this Budget Cost Estimation System to avoid miss calculation of the budget request for every job order and also to avoid insufficient calculation of the budget.