Abstract

Inventory, either it is a supporting inventory or the main inventory, is one of the most important factors in running a business. Without adequate inventories, the business cannot be run effectively. Moreover, for manufacturing corporations, which main business is producing products by assembling parts; inventories have the biggest role in producing the product. Without adequate inventory, a product cannot be made because the parts are not enough. Restaurant is known as a mini-scale of manufacturing corporations. If something affect to the inventories (e.g. ingredients), the product sales will also be affected.

Therefore, restaurant must control the inventory input and output transaction tightly. For a middle-up and higher level restaurants, controlling the inventory manually will be quite a troublesome. It is because there are more varies of menu which also need more varies inventories. All of the inventories should then be controlled to ensure that they can support the menu when needed.

The thesis then will study major problems experienced by a middle-up restaurant. H.E.M.A. is chosen to the deep research subject. In the end, the thesis will propose a computerised system which is predicted to be able to increase the effectiveness and efficiency in controlling the inventory. A trial testing of the proposed system will also be conducted to test the available features.

Keywords Inventory, Control, Forecasting, Restaurant