

CHAPTER 7

CONCLUSION

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Based on the research findings & discussions, several conclusions can thus be drawn:

1. Purchasing and inventory management system that had been developed from the current transaction and accounting system by interconnecting the two systems as a whole system. The system was connected by linking item material in stocks with the material used for production when food and beverage products are sold.
2. The reordering and minimum level of material is controlled by DSS which is supported by reports resulting from the whole system.
3. The new purchasing and inventory management system would help the company not only by a more efficient inbound logistic, but also supports marketing strategic decisions.

7.2 Recommendation

Management Information System is a powerful tool to help businesses and these days it is getting more and more powerful. Management Information system helps restaurant and café companies perform much better in all aspects of restaurant business. Some recommendations are suggested as follows:

1. Develop the whole supply chain management system to create better control over materials or product from the very first hands of suppliers until it reaches the end users that is the customers.
2. Develop the Human resource information system to better control and manage the human resource, which is an important asset in restaurant industry.
3. Keep developing current information system in term of hardware and software as information technology is getting more and more advanced thus would be better in supporting the business operation and management.

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