

## **ABSTRACT**

*Artotel Group is a company engaged in hospitality and F&B (Food and Beverage). Artotel Group is the first business launched by Artotel Indonesia since 2012. The object of this research focuses on the field of Food and Beverage, namely the Restaurant at the De Braga hotel. Restaurant De Braga Hotel Bandung is a 5 star restaurant where this restaurant carries the same art concept as other Artotel group hotels, Hotel de Braga is located on Jl. Braga No.10, Kec. Bandung Well, Bandung City, West Java. This restaurant is named B10 which is located in the lobby of the hotel de Braga, this restaurant has a semi-outdoor concept so it is perfect for those who want to enjoy the fresh air of Bandung and enjoy the iconic Braga traffic.*

*Currently, the de braga hotel restaurant uses a property management system (PMS), namely the visual hotel program (VHP). VHP itself is integrated and modular business intelligence for all the needs of the hotel industry. The current problem faced in using VHP is that the VHP application is still desktop based. So that it makes dependence on expensive windows licenses. Then the PMS used is still made by other vendors outside the IT hotel itself. In running the VHP system in every business process, the restaurant still carries a semi-manual concept where the divisions related to the restaurant have not been integrated with each other. As in the sales department which is not integrated with the warehouse, so if you want to update the quantity on hands menu, it must be done manually by asking directly to the kitchen, because at the de Braga hotel restaurant there is no production division that can handle specifically the production process and is not integrated in system for the procurement process. By not integrating the sales process with the kitchen/production department, it will also hamper the process of sending data and information, so there are still processes that are carried out manually.*

*By referring to the existing business process of sales at the de Braga hotel restaurant and the existing system, the solution given is to design an enterprise resource planning (ERP) system implementation in the sales process at the restaurant at De Braga Hotel. The software that will be used is Odoo which is*

*an open source software. The Odoo ERP system can be integrated with the production process, raw material procurement process and payment process. In the Odoo system there are various modules that can be used in designing, as in this research the author will use the Sales module and the Point of Sale module.*

*The Sales module will be used for BEO (Banquet Event Order) orders and the process of ordering breakfast menus at restaurants, starting from making a quotation document then becoming a sales order document, product selection, invoice document creation to the printing of sales reports and payment reports. The Point of Sale module will be used for the Dine In sales process and room service order services, starting from the dashboard design then processing the order input on the system, printing the bill or bill splitting to the printing of sales and payment reports. The sales and production divisions in the Odoo system will be integrated, so that it will facilitate the process of sending data and information and also the process of updating the quantity on hands can be done automatically on the system. The method used in this research is Rapid Application Development (RAD), the method consists of three main stages, namely Requirements Planning, RAD Design Workshop and Implementation.*

**Keywords— Odoo, Visual Hotel Program (VHP), Rapid Application Development (RAD), Enterprise Resource Planning (ERP), Sales, Point of Sale**