

## ABSTRAK

Dari banyaknya jenis UMKM yang ada di Indonesia, seperti sektor pertanian, nelayan, tukang ojek dan lain-lain, terdapat juga banyak orang yang membuka usaha di bidang makanan dan minuman. Mulai dari roda makanan, warteg, warung dan lain-lain, sampai ke usaha yang membutuhkan modal besar, seperti restoran, kafe, coffee shop dan lain-lain. Downtown Café merupakan sebuah kafe yang masih tergolong baru dan masih menggunakan sistem manual dalam menjalankan proses bisnisnya. Masalah lain juga muncul dalam tidak akuratnya perhitungan persediaan bahan makanan karena tidak ada catatan dan ukuran yang jelas dalam penggunaan bahan makanan. Kurangnya integritas data transaksi pembelian maupun penjualan terjadi akibat tidak adanya media pencatatan yang detail dan menyeluruh, membuat visibilitas harga pokok penjualan yang tidak akurat. Penelitian ini bertujuan untuk merancang dan mengembangkan sebuah aplikasi sistem informasi yang dapat membantu Downtown Café dalam mengatasi kekurangan dan kelemahan dalam sistem yang sedang berjalan.

Kata kunci: aplikasi, kafe, mengembangkan, sistem informasi



## ABSTRACT

*From so many small businesses here in Indonesia, such as farming, fishing, and online ojek driver and so on, there are also people who opens a business in the food and beverage industry. Starting from food stalls, wares, and so on even until the big leagues that needs a large sum of capital like restaurants, cafes, etc. Downtown Café is a new established café which still have no system to handle their business process. Problems arises one after the other one of which is not accurately managed stock in stock management because there is no definite records of using the inventory. Lack of data integrity from purchasing ingredients to orders transaction happened because there no media for recording the process wholefully. This research is aimed to design and develop an application which utilize information system to help Downtown Café in facing the vulnerability of the current working system.*

*Keywords: application, café, develop, information system*



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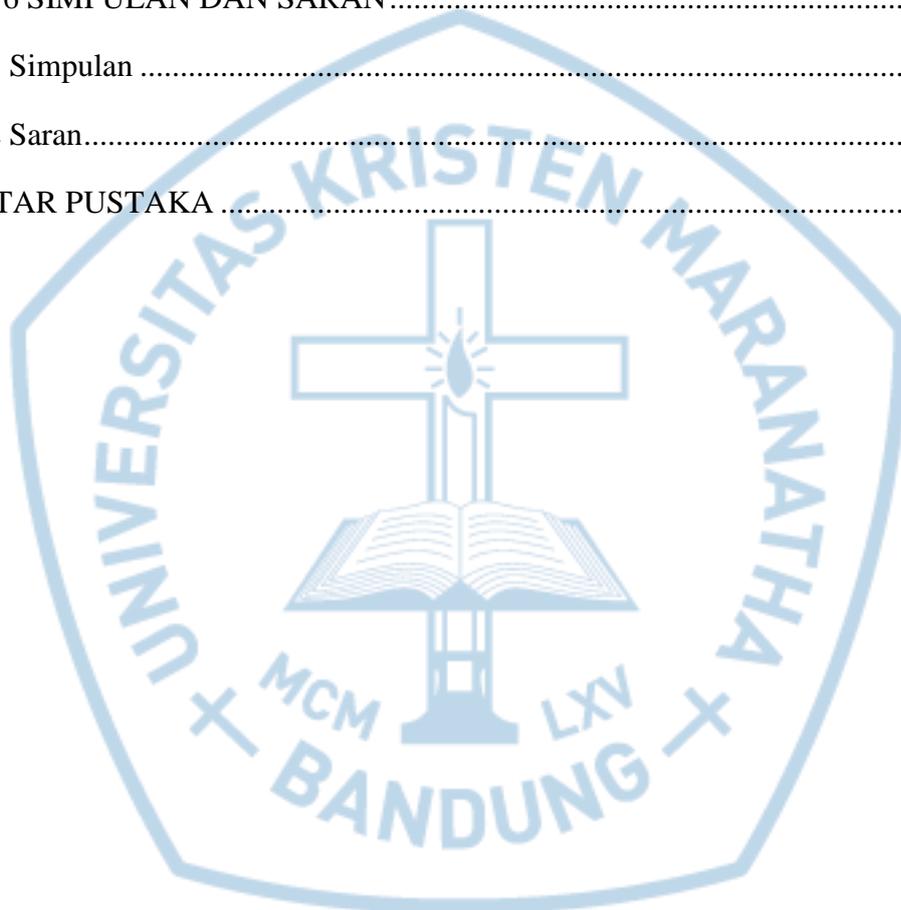
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# DAFTAR NOTASI/ LAMBANG

Flowchart Symbol	Name (Alternates)	Description
	Process	An operation or action step.
	Terminator	A start or stop point in a process.
	Decision	A question or branch in the process.
	Delay	A waiting period.
	Predefined Process	A formally defined sub-process.
	Alternate Process	An alternate to the normal process step.
	Data (I/O)	Indicates data inputs and outputs to and from a process.
	Document	A document or report.
	Multi-Document	Same as Document, except, well, multiple documents.
	Preparation	A preparation or set-up process step.
	Display	A machine display.
	Manual Input	Manually input into a system.
	Manual Operation	A process step that isn't automated.
	Card	A old computer punch card.
	Punched Tape	An old computer punched tape input.
	Connector	A jump from one point to another.
	Off-Page Connector	Continuation onto another page.
	Transfer	Transfer of materials.
	Or	Logical OR
	Summing Junction	Logical AND
	Collate	Organizing data into a standard format or arrangement.
	Sort	Sorting of data into some pre-defined order.
	Merge (Storage)	Merge multiple processes into one. Also used to show raw material storage.
	Extract (Measurement) (Finished Goods)	Extract (split processes) or more commonly - a measurement or finished goods.
	Stored Data	A general data storage flowchart symbol.
	Magnetic Disk (Database)	A database.
	Direct Access Storage	Storage on a hard drive.
	Internal Storage	Data stored in memory.
	Sequential Access Storage (Magnetic Tape)	An old reel of tape.
	Callout	One of many callout symbols used to add comments to a flowchart
	Flow Line	Indicates the direction of flow for materials and/or information

[Courtesy of BreezeTree Software - Makers of FlowBreeze Flow Chart add-In for Excel](#)

Referensi:

Notasi/Lambang Flowchart dari BreezeTree Software.

## DAFTAR SINGKATAN

ERD	Entity Relationship Diagram
UML	Unified Modelling Language
IDE	Integrated Development Environment
UMKM	Usaha Mikro Kecil Menengah
POS	Point of Sale
HPP	Harga Pokok Penjualan

