

ABSTRACT

The development of the hospitality tourism sector in Indonesia has led to competition in the hospitality business. This competition requires the hotel business to make some improvements in terms of management or system management in hotels. Due to the adaptation and development of the times, the hotel business is responsible for engaging the continuous needs of digital technology. Hotel de Braga is the object of this research, a four-star hotel that carries contemporary art. There are several ways to support improved system management. In addition to providing lodging services, food and beverage management at the hotel is also one of the essential facilities needed to provide satisfaction to customers, both hotel guests and customers outside hotel guests. Hotel de Braga has a system that supports its operations, but the focus of the available system is only in terms of service needs and room reservations. In food and beverage services, especially in the production division, they still produce food and beverages semi-manually and have not been well integrated. The department supporting operations from processing to serving food and beverages is the F&B (Food and Beverage) Department as a fully responsible department, especially at the De Brage hotel restoran, which has an essential role in managing food and beverages hotels. This study focuses on a food and beverage production system for hotel restoran management based on ERP (Enterprise Resource Planning) developed using Odoo, especially the manufacturing module using the RAD (Rapid Application Development) method. Using the RAD method to produce a system by shortening the processing time of applications and processes so that software development is precise and fast and involves users with more communication when developing products, and users can see product progress that serves to help improve user satisfaction. The method has three phases in its application: requirements planning, system design & development, and cutover/implementation. The system for managing food and beverage production is fundamental. In the smooth operation of the F&B (food and beverage) department, especially in business processes in hotel restorans, it can support production planning, scheduling production orders, and predicting or forecasting the stock of raw materials automatically from each food menu. Which is; ordered

from the sales department, automatically checks raw material data that needs to be purchased, and makes production reports with MRP Manufacturing module. To food and beverage production process can be efficient. Making a food and beverage production system at this hotel restoran is based on ERP using the Odoo application, which is easy to adapt to company needs, namely by configuring and customizing the Odoo application for the F&B hospitality industry. The implementation of Odoo as an integrated ERP system by installing the manufacturing, inventory, purchase, point of sales, and accounting modules to integrate existing business processes. To support the food and beverage production process at the hotel restoran, making systems that produce automation. Especially in production activities, in the business process of making de-hote production plans, production of ala-carte table sales, raw material selection, food storage, material purchase requests. Raw material receipts, an inspection of raw material receipts, and production of production reports. With the implementation of the production system, operations at hotel restorans become fast, precise, and integrated and can access data in real-time so that the hotel can continue to improve the quality of its operations and services and compete by involving advances in technology and good's system.

Keywords— Food and Beverage Production Systems, ERP, Odoo, manufacturing, RAD method, MRP Manufacturing Module.