

Press release: with the advent of the program MP OOR 1.2 became possible to form by a customer of a restaurant on his usual language of communication the best order of meals and drinks. In this case the customer may be located either in the restaurant premises, or in his room of the hotel with restaurant.

Michael Burlakov - the founder of the new information technology of automation of control of discrete technological and information processes (IT AC DTIP), that has a variety of uses including in the restaurant business, has created on its basis a multilingual software product of version 1.2 under the name "**Multilingual program of optimization of order in a restaurant (MP OOR 1.2)**". This program allows customers of a restaurant or other catering enterprise to easily form the best for them orders at a given restrictions on their cost and possible restrictions on their calorific value.

Any customer of a restaurant faces the problem of choosing meals and drinks in its menu. At the same time for the customer who will pay the bill, is also the problem of restricting the actual cost of the order by the sum of money previously allocated by him for the visit to the restaurant. Both of these problems are solved right now by antiquated method and not in the best way, since the choice of meals and drinks in the restaurant menu, especially if the customer does not know them, is done by him intuitively, and oral approximate calculation of the order cost requires from him certain computing skills and knowledge of the amount of commission for servicing him. For those customers who are struggling with overweight, there is also the problem of restricting the caloric value of their order.

Now all three of these problems may go to the past in connection with the advent of MP OOR 1.2. Alternative interface languages of this *multilingual* program are stored in separate files, called *language shells*. It includes two such shell: Russian and English, as well as a special program for their generation by collective users (restaurateurs).

MP OOR 1.2 allows to realize in any restaurant (catering enterprise) or in any hotel with a restaurant the system of electronic forming optimal orders. For this the restaurant customers (the hotel residents) will be offered not a usual menu but an electronic one based on the local network of tablet PCs running OS Windows. With this program, which has an user-friendly interface, the customer enters the input data of his order, including a limit amount of money that he is ready to spend, and if he wishes - a restriction on its calorific value, and then issues a signal on automatic formation of the optimal order and its sending to the service.

On the basis of MP OOR 1.2 is proposed to serve local customers placed in restaurant premises or in their hotel rooms. At that, each such customer will always be sure that the order cost, including the amount of commission for his service, will not exceed a predetermined amount of money, its calorific value will not be above the specified, and the order will be the best for him among all possible.

MP OOR 1.2 is designed to find optimal strategies of investing funds by customers of some catering enterprise in acquiring meals and drinks (MDs) from their given totality (menu), when is reached the maximum value of total consumer worth of the purchased MDs samples. At that, for each selected for the acquisition MD, which may also contain certain additives, the customer specifies a utility ratio or a consumer worth of its sample. The program allows to form alternative groups of meals and drinks both on their separate categories, and on all categories of MDs at once.

A set of MP OOR 1.2 with a test database of meals and drinks (DBMD) you can download from any of two websites of the author: "Promotion center of IT AC DTIP" (<http://promo.dtip-optim.com/en>) and "Implement. center of IT AC DTIP" (<http://dtip-optim.com/en/main>).

The author and creator of MP OOR 1.2 - Michael Burlakov, Doctor of Engineering (Kiev, Ukraine). This program was put into operation in August 2016. The area of its possible use is the **sphere of public catering** (first of all - the **restaurant business**).

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