

ABSTRACT

The restaurant is designated as a place where people can recover from hunger or exhaustion. A restaurant is a commercially organized location or structure that provides excellent food and beverage service to all of its patrons. Some restaurants are attached to a hotel, business, or industry, while others are self-contained. Since the industrial revolution, restaurants have experienced many developments, starting from the intensity of people eating out to technology that continues to develop. In the following years, the idea of computers running internet-based software that could automate restaurant transactions went viral. The more complex the technology, the simpler the presentation. For this reason, this is a phenomenon of technological development in the service business, for that it is necessary to make a book that summarizes the journey of food service according to century, year and technology according to era, because technology is now experiencing rapid development. The aims of this seminar are to: disseminate the results of the book, displaying the results of the book and get feedback from related parties to improve the results of the Book. The making of this book is done by looking for sources that are related to the contents of the book by combining and collecting sources obtained from books and the internet. The information is then filtered and collected for this book. Outlining the conclusions regarding the implementation of seminar activities implemented and explain whether the objectives of the activity have been achieved. Explain the revisions that have been made in accordance with the input reviewer at the results seminar.

Keywords: restaurant, book, history, developments, technology