RESTAURANT MANAGEMENT

USECASES:

1. ORDER MANAGEMENT:

* start
* customers can place orders by using the menu
* order is entered into the restaurant management system is by the waiter.
* the system creates an individual order number.
* The kitchen receives the order and begins to prepare it.
* The system keeps track of the order's progress, whether it is being prepared, ready for pickup, or having been delivered to the customer.
* The system determines the order's total cost and creates a bill for the customer.
* The system updates the payment status after the customer completes the order payment.
* stop

1. EMPLOYEE MANAGEMENT:

* start
* The restaurant management system maintains a record of every employee, including their identity and position within the business.
* Employee schedules, including shifts and vacation days, are tracked by the system.
* Reports are generated by the system on employee attendance, hours worked.
* the system creates payroll information
* stop

1. KITCHEN MANAGEMENT:

* start
* The restaurant's inventory of all the food and supplies.
* Order is read and food is prepared.
* The system produces reports on the use and consumption of ingredients
* Food is served to consumers on time and at the proper temperature
* stop