CSULB – CECS 491A  
Team Name: Sharktooth Software​

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Due date: 3/7/2024

**User Stories**

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| **ID** | **Story** | **Priority** | **Estimate** |
| 01 | As a customer, I want to be able to browse the restaurant's menu and place orders using a tablet or phone so that I can conveniently select my desired items without needing assistance from a server. | High |  |
| 02 | As a customer, I want my food orders to automatically trigger printing in the kitchen, ensuring that my meal preparation begins promptly after I submit my order. | Medium |  |
| 03 | As a customer, when I include drinks in my order, I want the bar to receive the information electronically, allowing them to prepare and serve my drinks efficiently. | Medium |  |
| 04 | As a customer, I expect the server to bring my order to the table promptly once it's prepared, ensuring a smooth and timely dining experience. | High |  |
| 05 | As a customer, I want to be able to checkout, so the server brings the bill for payment and a credit card machine, allowing me to settle my bill conveniently at the table without needing to wait in line at the counter. | High |  |
| 06 | As a server, I want to be able to select an order as done when it is delivered to the table, so that I can track which orders have been successfully served and ensure efficient communication between the kitchen and the serving staff. | Medium |  |
| 07 | As a restaurant manager, I want to see the profit generated by each order and overall, allowing me to track the financial performance of the restaurant and make informed decisions. | Medium |  |
| 08 | As a restaurant manager, I want to know how many tables have been served and how many are available at any given time, helping me optimize table turnover and allocate resources effectively. | Low |  |
| 09 | As a restaurant manager, I want to view reports on the items sold, including popular dishes and drinks, to identify trends and inform menu planning and marketing strategies. | Low |  |
| 10 | As a restaurant manager, I want a dashboard that displays all current orders, providing real-time visibility into the status of each order and enabling efficient coordination between the kitchen, bar, and servers. | Medium |  |
| 11 | As a manager, I want to be able to add and update items in the menu, so that I can keep the menu current, reflect changes in offerings or pricing, and ensure that customers have accurate and up-to-date information when making their selections. | Low |  |
| 12 | As a manager, I want to be able to add how many tables I have in my restaurant, so that I can accurately track and manage table availability, optimize seating arrangements, and effectively allocate resources to meet customer demand. | Low |  |