Definitions

* Employee - A worker who is paid either by salary or by hours at Miming’s Restaurant
* Part Time Employee - A worker who is paid hourly at Miming’s restaurant and between 20 and 40 hours a week
  + Dishwasher - An employee who cleans the dishes to make sure they are clean and sterile for the next customers
  + Wait Staff - An employee who takes orders and delivers food and drinks to the customers, making sure they are comfortable with their food and solving any questions they have on it
  + Maître d’ - An employee who welcomes the guest and seats them at tables, makes sure the store isn’t too full and makes sure the customer has the shortest wait time
* Fulltime Employee - A worker who is paid by salary at Miming’s restaurant and at least 40 hours a week
  + Manager - An employee who is in charge of making sure the restaurant is running efficiently and keeping the customers and workers satisfied
  + Chef - An employee who makes food at the restaurant
  + Head Chef - Designs and oversees the kitchen to make sure it is operating smoothly
  + Sous Chef - The assistant of the head chef and does more hands on work with the food
  + Line Chef - A chef that works at a given station
* Mentorship - A relationship a two Sous Chefs can enter to teach the other to specialize in a certain culinary dish
* Shift - A period of work for multiple employees during an agreed arrangement of time
* Shift Type - A time period where an employee is working, like in the morning or evening
* Customer - A person who regularly comes into Miming’s Restaurant and holds a loyalty account with the restaurant in the form of Miming’s Money
* Corporate - A business whose employees regularly do work with Miming’s and gets reward points in the form of Miming’s money and offers
* Miming’s Money - Store credit, money earned that can only be spent at this restaurant, IE) $10 = 1 Miming’s money
* Miming Card - A storage vessel for the Miming’s money a customer or corporate business has accumulated
* Order - A selection of food that a customer or groups of customers make
  + Eat In Order - An order that is made in person and consumed at the restaurant
  + Web Order - An order that is made through the restaurant website
  + Phone Order - An order that is made over the restaurant land line
* Ordered Items - Any number of menu items that a person can order
* Menu Item - A piece of food a person may order from the menu including appetizers, soups and meat entrees including the meat choices of Pork, Chicken, Beef, Seafood Veggies or the Chef’s Special
* Pricing - The price of the food item on the menu, it varies from evening, lunch, children’s, and Sunday brunch prices