Find out how many hours each employee has

Check the events and the reservations to calculate no of employees

Calculate the exact amount of hours everybody needs for SU (how many hours they are missing)

Rotating the weekend staff

Check employee availability

Estimation of length of the shift roughly 7-8 hours

During the week we usually need only 1 person/day but when there are events or more than 50 guests coming, we need 2 or more employees. Employees start their shifts each day at 17:00 (if needed the second person comes in anywhere from 18:00-20:00). On weekends the first person comes in at 17:00 and other one at 20:00. If they come in at 17:00 on the weekend the estimated shift is around 10-13 hours and the one that comes at 20:00 is from 6-10 hours.

Training shifts are usually held on weekends (because the restaurant is busier), trainees must be supervised for the first 3 sessions, afterwards they are able to work by themselves.

Only experienced dishwashers can train other dishwashers.

Employees tell they want the vacation at least a month before, they get more shifts before vacation so they get enough hours for SU.

USE CASE PRIORITISATION

1. Create schedule
2. Update/manage schedule
3. Employee CRUD
4. Clock in
5. Clock out