

La Vida Cafe

Casual Dining

Objective

It is vital for casual dining restaurants to deliver prompt and delightful service to their customers. There are various models of operations in casual dining that a food chain can adopt like cafes, pubs, bars, fast food restaurants and drive-thru. Challenges that are constantly required to be handled include Deals, Promotions Mix and Match, Item discounts etc. The complexity of menu with variants, Fast Cash handling and servicing diverse customer needs is critical to success of La Vida Café.

Users of the system

Multiple profiles of users shall operate this system.

1. Administrator
2. Point of Sale (POS) Agent
3. Kitchen Staff
4. Manager

High Level Requirements

1. Web application on internal servers for quick order selection and processing, status update and serving and closing the order. Setup Menu for various catering options available in the Cafe.
2. Application will maintain master Menu Type for serving the customers a menu apt for Regular, Breakfast Catering, Lunch Catering, Event Catering, Kids birthday Catering). Menu will comprise of various Sections such as Appetizers, Enchiladas, Tacos, Burritos, Soups and Salads and Desserts. Kitchen will have Sections associated with Menu item. Menu Item master will have classification as Red/Green for Non-Veg/Veg specification.
3. La Vida Café - Casual Dining application will provide a secure user-id/password based secured login mechanism to access its services.
4. Once user logs in, they get to see menu options coming from the use case of the role player. The user interface should be simple and easy to navigate.
5. A POS agent at the POS counter enters the order. The POS interface is required to be intuitive with minimum navigation back and forth. Most of the selection should have happen on a Menu Section wise open Menu items. The user enters the qty for each menu item ordered. The list builds up automatically performing bill totals as and how the items are getting selected and the quantity is being entered. The order is transferred to the kitchen to process.
6. The order is processed in various kitchen sections, they keep updating the status of the item being processed and the moment they push to the aisle for assembling the order for servicing the customer, the status of the item goes green. Items under processing show status in Amber color.

7. The POS agent assembles the orders and services the complete order once the status of all items ordered in a customer order is showing Green.
8. The manager of the Café sets up various menus for the kind of menu offerings they service to the customers.
9. The application has a view status feature for the manager to see how the café is performing on a day.

Non Functional Requirements

1. Internet Explorer 7.0 above browser compatibility
2. Proper user-id/password based user authentication to allow access to the system.

Technical Requirements

1. Create a detailed UML diagram (Component, Sequence, Class) for the OSMS and its sub-components using RSA7.5.
2. Deploy the solution using Web-Sphere Application Server tool-kit which serves dual purpose i.e as an IDE as well as an application server.
3. DB2 Database