**Kitchen App High-Level Design**

* **Project Description:**
  + This is an app for a kitchen where you can record your inventory so you can see how much product you need to buy or prep for the next service. You add a category then in that category you add an item. On the item you add what is par to start service and how much you have right now. Once all information is entered you will be sent to a screen where it shows the things you have little supply of and how much you need to make.
* **Actors:**
  + Home Cooks Who Meal Prep
    - For the Meal prepper that needs to keep track of how much product they have and to find out when they need to cook more or buy more food.
  + Line Cooks
    - Will use at the end of their shift to record the things they went through and to see if they need to start having more products prepped before service.
  + Prep Cooks
    - Will use to see what they need to prepare for the day, as well as see what is high priority.
  + Chefs
    - To keep track of what the cooks have been doing on a day to day basis. To see how much product is being sold and figure out what they need to buy more of. Also will help them have better ideas for menu changes.
  + Food Truck Cooks
    - Will do what the Cooks and Chefs do.
* **Use Cases:**
  + Home Cook keeps track of whole meals.
    - After they eat one they put the actual number to one less
    - Once below their par ie. less than 3 the app will let them know they need to cook more
  + Line Cook at the start of shift
    - Enter amount of things they have
    - The app will let them know if they are low on something
  + Line Cook at the end of shift
    - Enter new amount of each item to see how much they went through
    - Displays what they need the prep cook to do the next morning
  + Prep Cook at the start of shift
    - Opens app and they should see what they need to make and the priority of the item
  + Prep Cook at the end the shift
    - Enter the new amount of all items
    - All should be past par
  + Chef for inventory
    - Checks on what the cooks have been doing
    - See if there are any trends to change how the prep works or if something should be taken off or added to menu
  + Chef add item or delete item
    - If prep needs to be changed the chef will take items off and add new ones
  + Food Truck Cooks
    - Use before shift and after shift to see what they need to buy
* **Noun-Verb Analysis:**
  + Potential Classes
    - User
      * Admin
      * Prep Cook
      * Line Cook
    - Category
      * Items collection
    - Item
      * Name
      * Par
      * Actual
      * Unit of Measurement
  + Potential Methods
    - Add Item
    - Create Category
    - Delete Item
    - Change Item