**Orders:**

Bill: The total amount of money the order is.

Payment: How the bill will be paid.

customerPhone: A given order needs a customer phone, but not a name.

partySize: How big the group is.

orderNumber: A way to identify orders from one another.

Cash: One way an order can be paid.

Credit: Another way an order can be paid.

Debit: The last way an order can be paid.

orderReceivedTime: When an order is received.

orderPickUpTime: When a to go order should be picked up to be hot and ready.

**Customer:**

customerName: A name for a customer.

mimingsMoney: A customers restaurant money, which they get whenever they pay for orders with cash.

amountSpent: How much a customer has spent at the restaurant.

privateCustomerName: Name of a private customer.

Email: Email of the private customer.

SnailMail: snailMail of the private customer.

corporationCustomerName: Customer who represents a corporation:

corporationName; Name of the corporation the customer represents.

organizationName: Name of the organization within the corporation.

officeAddress: Address of the office.

**Menu Items:**

Spiciness:A level of spiciness that a menu item falls under one of the five values : Mild, Tangy, Piquant , Hot , Oh My God.

MenuType: The type of menu that Menu Item falls under which determines portion and price of a menu item.

Portion Size: The size of the portion FppdOte, is being served, there is only one portion size per menu type of a specific item.

Price: The price that a FoodItem costs.

DiscountRate: The % discount the MenuItem has

MeatType: The type of meat that a MeatEntree can be has the following possible types of meat: Chef Special (Don’t ask), Pork, Chicken, Beef, Seafood, Vegetables.

**Shifts:**

Shifts

Shift Manager- This is the name of the manager of that shift

Shift Start Time- A time that the shift starts

Date- The day the shift is one

**Staff:**

Title- The job function of the staff members

Start Date- The day the staff member started working at the restaurant.

Pay Period- This is either by the hour or by the month. It is how we distinguish between

a salaried employee and an employee that is paid by the hour.

Maitre D’

Wait Staff

Dishwasher

Manager

Pay Rate- How much the staff member gets paid for their pay period.

Line Cook

Station- A station that a line cook mans. There is a finite amount of stations (butcher, fry

cook, grill chef, pantry chef, pastry chef, roast chef, sauté chef and vegetable chef).

Sous Chef

Menu Items- A list of menu items that the sous chefs makes.

Training Start Date- The day a Sous Chef starts an apprenticeship.

Training End Date- The day a Sous Chef ends an apprenticeship.

Head Chef

Recipe- A list of recipes that the chef has contributed.