**Orders:**

Order: What an individual or group requests at the restaurant.

PaymentType: The way the bill will be paid.

OrderType: Determine if customers are ordering out or to eat in.

ToGo: Orders that are to go need to be timed correctly so the customer gets it when the food is nice and hot.

Phone: The order is placed on the phone and paid when picked up.

Web: The order is placed on the web and paid when it’s made.

EatIn: Customers who will be eating at the restaurant.

**Customers:**

KnownCustomer: A customer who gives their name to the restaurant.

Anonymous: A customer who does not give their name, but still gives their phone number.

AdvisorContact: Lets private customers know about specials.  
Customers: A customer that has signed up for Miming’s Money, and gets notifications about specials.

PrivateCustomers: A customer who gives the restaurant even more information.  
Corporation: A customer who represents a corporation, buying for a corporate event.

**Menu Items:**

MenuItem - This is a given item that someone can order off of the menu at Miming’s Restaurant.

Appetizer - a type of menu item that is an appetizer that we wish to separate from entrees and soup.

MeatEntree - A menu item that represents a meat entree that is the general category for which specific meat entree’s fall under

Soup - A menu item that is a soup

Chow Mein - a specific meat entree that represents chow mein

Egg Foo Young  - a specific meat entree that represents Egg Foo Young

Chop Suey - a specific meat entree that represents Chop Suey

**Shifts:**

Shifts- This is a time period that an employee works. It lasts 8 hours.

Shift Assignment- A shift that is actually assigned and worked by an employee.

**Staff:**

Staff- A person that works at the restaurant and collects pay.

Maitre D’- An employee that welcomes guests and seats them

Wait Staff - An employee that takes orders and takes care of the customers.

Dishwasher  - An employee who washes dishes.

Manager - A person in charge of the happenings of a particular shift in the restaurant.

Table- A table that is waited by wait staff and where the customers sit.

Table Assignment- A table with assigned wait staff and customers

Line Cook- A cook who mans a station during a shift

Sous Chef- Works with the head chef and can take an apprenticeship with said chef

Head Chef- In charge of the kitchen during a shift and contributes to the restaurant's specialty menu.