

E-Restaurant

Use cases list

- UC01: A customer can choose the dishes from the menu
- UC02: Restaurant administrator can administer the menu
- UC03: There should be the kitchen pending screen where the dishes come to be prepared
- UC04: There should be the delivery pending screen where delivery responsible picks up prepared dishes into orders and tracks delivery of orders to customers
- UC05: There should be a report
- UC06: Every user of the system must be authorized and have access to the areas of the system base on his/her rights

UC01: A customer can choose the dishes from the menu

When the customer gets to the root of the web portal the page where he or she can order food appears.

The page must show categories of food such as beverages, soups, salads and main course, etc. By selecting the category the user must see the list of food. The user must have a chance to choose from the list. The user must see the individual price of the dish and the total price of an order.

The user must be able to edit an order before submitting an order.

Before submitting the ordering customer must provide his delivery address or it could be fetched from the customer profile (see [UC05](#))

The user must submit an order to have it processed by the restaurant

UC02: Restaurant administrator can administer the menu

On a separate URL, the administrator of the restaurant must be able to edit the menu.

The administrator must be able to add dishes to the menu, edit existing and new records in it, delete records from the menu.

Every menu item must be marked with its category: beverages, soups, salads and main course, etc.

Every menu item must be marked as kitchen-made or non-kitchen-made, an example of the kitchen made is steak, an example of non-kitchen-made is coca-cola.

To have the change get into the effect user should submit it.

UC03: There should be the kitchen pending screen where the dishes come to be prepared

Whenever the order been submitted by the customer it gets to the pending list of the kitchen. The Kitchen pending list must be accessible by separate URL.

The kitchen pending list is the live list of dishes coming to the kitchen. Every record in it must contain a dish name and time when it has been ordered. The record from the list will disappear when the kitchen staff member will mark it as done.

The list must be always sorted in ascending order by the time of an order for the specific dish it contains

Non-kitchen-made order items must be filtered out from the list. This must be specified in the menu administration (see [UC02](#)). For example, Coca-cola is 'non-kitchen-made'.

UC04: There should be the delivery pending screen where delivery responsible picks up prepared dishes into orders and tracks delivery of orders to customers

Whenever an order is completed by the kitchen it appears in the delivery pending list. The delivery pending list must be accessible by separate URL.

The delivery pending list is the live list of orders that are about to be ready to be shipped to the customer. The order appears in the list when every kitchen made dish is completed by the kitchen.

Every order in the list must have statuses: 'kitchen done', 'non-kitchen done', 'ready for shipment', 'delivering', 'delivered'.

The workflow of order is as follows:

('kitchen done' -> 'non-kitchen done') -> 'ready for shipment' -> 'delivering' -> 'delivered'

'kitchen done': Any order appears in delivery list with this order status.

'non-kitchen done': This status is set when all order items that are non-kitchen made are staffed to the order.

'ready for shipment': This status is auto set. This means that it will be automatically set when 'kitchen done' and 'non-kitchen done' statuses are set.

'delivering': This status is set by the delivery guy when he takes an order for delivery

'delivered': This status is set by the delivery guy when an order is done.

There should be possibility to set permanent filters on the delivery pending list. The list must be able to be filtered by the statuses.

The list must be able to be sorted by status time and/or status itself. The user must be able to choose what takes the sorting priority the status time or the status itself, when two filter factors are set.

UC05: There should be report.

Business analytic should see the report with information about client orders during given time period. This report should contain daily data (order counts and order sums) in total and by menu item categories.

UC06: Every user of the system must be authorized and have access to the areas of the system base on his/hers rights

Every user of the system must be authorized. However, there should be a chance for an anonymous customer to order the food. If the user does not have the profile there should be a chance to input one.

Profile information must include Full name, deliver address, email, date of birth, and billing information (not required)

If the authorized user is one of the restaurant staff members he or she must be automatically redirected to the appropriate admin page with available links based on the privileges of this particular user.

The system should have one superuser account. This account may create other staff accounts with appropriate rights.

Privileges of staff members must be as follows:

- Right to see and work with kitchen page
- Right to see and work with deliver page

or the combination of the above.

An underprivileged user cannot access resources he or she does not have rights on.

NOTE:

Don't name the table in SQL **order** - it is a reserved word that will cause the SQL error