Milestone 2

Stakeholders:

Developers

Catch-all phrase for the programmers

Waitstaff, Managers, other employees of the customer restaurant
Any person who works for the restaurant/needs to use this system for their job

Restaurant Patrons

Anyone who needs to place an order thru this system or would be positively impacted by reduced wait times etc.

ALL "TIMES" INCLUDE DATES

BASE FEATURES:

CREATING GROUPS

TABLE NAME

WAITSTAFF NAME

HOW MANY PEOPLE IN GROUP

LIST OF ORDERS - can have multiple orders per group

Orders include menu items, order time, ready time, and arrival time.

Order time is submitted by the waitstaff, ready time is submitted

when a chef marks an order as ready, and arrival time is marked by when the waitstaff

TIME ENTERED RESTAURANT, TIME EXITED RESTAURANT

MARKING TABLES AS TAKEN/NOT TAKEN

Hosts and Waitstaff can mark tables as taken or not

When a host marks a table as taken, they will see a dropdown menu to assign waitstaff to that table

When a waitstaff marks a table as taken, they will automatically be assigned to it

SAVES DATA: One file with spaces separated each tab and a newline separating each

group

Group #blahblah

Table name

Waitstaff name

People in group

List of orders

Menu items

Order time

Arrival time

Time entered restaurant

Time exited restaurant

(continues per group)

ANALYTICS PERFORMED:

Week by week breakdown

Same as below

Day by day breakdown

GENERAL

Total Groups served

Total Customers served

How many times each table was used

WAITSTAFF

How many groups each waitstaff served

How many people each waitstaff served

Average turnaround time from entering restaurant to leaving

restaurant

Average turnaround time from a chef marking an order as ready to an order being brought to the table

MENU

How many times each menu item was served

Hour by hour breakdown

Same as above

MENU ITEMS (array of items and item id is an array)

Item:

id#

Description (includes allergy information)

Price

Available (can be edited by chefs as well)

{NAME OF FEATURE}

(,
Actors:	•
Goal:	•
Preconditions	•
Process:	•
Exceptions	•

Login

Actors:	Managers, Chef, Host, Waiter, Busser
Goal:	Create a secure login for employees to interact with the software.
Preconditions	Must have an account with username and password.
Process:	 User prompted with a login screen containing username and password without any way to pass it other than filling in the prompt. The login screen redirects the user to their account where privileges are decided.
Exceptions	You can decide to not log in.

Register

Actors:	Managers
Goal:	Create an account for a new employee
Preconditions	Must be the managerUser does not have an account
Process:	 User that needs to be created5 Set the user position (Chef, Host, Waiter, Busser)
Exceptions	Username cannot be repeated

Submit Order

Actors:	Waitstaff, Managers
Goal:	Submit orders given to the waitstaff to the kitchen staff to be made.
Preconditions	Table is seated, waitstaff is currently assigned to table
Process:	 User clicks the add order button, opening up the menu or search bar. Add whatever items are needed to the cart Once done, click submit order, and the order gets sent to the kitchens computer
Exceptions	 The user presses the cancel button, removing all items from cart and taking your back to the previous screen If an item in the cart is marked as "out of stock", hold the user at the cart screen until they either remove or replace the item.

Present saved data

Actors:	Managers
Goal:	Present key overview data on how the restaurant is doing
Preconditions	Logged in as manager, have at least one previous order
Process:	 Click on view data, program displays a scrolling page containing all the data: Program finds averages of all customer wait times, table turnover Program determines what orders are most popular (possibly what orders are most popular at certain times of day? E.g. pancakes are the most popular from 8am-11am) How many people and tables waitstaff are serving per hour Total revenue per hour/day/month Average table load for every hour of the day (e.g. tables are 80% taken) Showing increases in popularity that are outside of the normal (e.g. burgers are generally ordered by 30% of customers at this time, but in the past hour, 85% of customers have ordered a burger)
Exceptions	There are no previous orders: Display a screen saying "No previous orders" with the option to go back to the main screen

View customer's order

Actors:	Waitstaff, customer
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Goal:	To show a list of items that was added to the cart and cancel items as needed
Preconditions	At least one item is added to the cart
Process:	 Click on view order button Show a list of items that was selected and added to the cart For each item there is a "cancel item" button to cancel the item Ask the user for confirmation after clicking on the button There is also a "cancel all" button to cancel all items Ask the user for confirmation after clicking on the button Click "done" button at the top of the screen to confirm the process otherwise nothing will be save There is always a "head" button to go head to the many.
	There is always a "back" button to go back to the menu
Exceptions	•

Collect payment

Actors:	• customer
Goal:	Collect payment and release receipt
Preconditions	The order is submitted
Process:	 Show payment amount Show option menu whether the customer wants to pay by phone,card, or cash Give the customer an option (yes / no) to add a tip
Exceptions	The payment process wasn't successful

Milestone 2

