**Use Case Template**

**Project Name: Use cases and UML diagrams**

**Project ID: 101**

**Executive Sponsor: Back of the house catering**

**Project Manager:**

**Business Analyst:**

Date: February 21, 2015

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Revision History

| **Version** | **Date** | **Revision Description** |
| --- | --- | --- |
| .01 |  |  |
| .02 |  |  |
| .03 |  |  |
| .04 |  |  |
| 1.0 |  | Approved Use Case |
|  |  |  |
|  |  |  |

# Approvals

We have carefully assessed the Use Cases for this project. This document has been completed in accordance with the requirements of the System Development Methodology.

MANAGEMENT CERTIFICATION - Please check the appropriate statement.

\_\_\_\_\_\_ the document is accepted.

\_\_\_\_\_\_ the document is accepted pending the changes noted.

\_\_\_\_\_\_ the document is not accepted.

We fully accept the changes as needed improvements and authorize initiation of work to proceed. Based on our authority and judgment, the continued operation of this system is authorized.

(\*=Required \*\*= Submit for Review Approval Not Required)

Executive Sponsor\*\* DATE

Project Sponsor\* DATE

Quality Assurance Manager / Team Lead\* DATE

Business Analyst Manager / Team Lead\* DATE

Project Manager DATE

# 

# Use Case List

|  |  |  |
| --- | --- | --- |
| **Use Case ID** | **Primary Actor** | **Use Cases** |
| INV-3R | Chefs |  |
|  |  |  |
|  |  |  |

# Use Case: Appendix 1

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Use Case ID:** | INV-3R | | | |
| **Use Case Name:** | Delete from inventory | | | |
| **Created By:** | Tung Doan-Duong | | **Last Updated By:** | Tung Doan-Duong |
| **Date Created:** | 17th February 2015 | | **Last Revision Date:** | 20th February 2015 |
| **Actors:** | | Inventory Manager, Chef | | |
| **Description:** | | Remove item from the inventory. | | |
| **Trigger:** | | When an item expire date have been reach or when the chef need an item to prepare the food. | | |
| **Preconditions:** | | 1. The item needed has to be prepared for the event.  2. The item has reached it expire date. | | |
| **Postconditions:** | | (Bad) Might cook expired items for client (Everybody gets sick at the event).  (Good) Everyone at the client event is satisfied. | | |
| **Normal Flow:** | | 1. Go into the inventory  2. Grab the item to be removed.  3. Update the item quantity. | | |
| **Alternative Flows:** | | 1. Go into the item  2. Grab the item to be removed.  3. Make sure the expiration date of the item is due.  4. Dispose item.  5. Update item quantity to zero. | | |
| **Exceptions:** | | In step 2 of the normal flow, if the item needed does not have the right quantity:   1. Use the add item use case. 2. Resume step 3 of normal flow. | | |
| **Includes:** | | Find item use case before  Add item use case after removing an item quantity reach zero. | | |
| **Frequency of Use:** | | - Every day  - Item expire date is due | | |
| **Special Requirements:** | | None | | |
| **Assumptions:** | | The chef knows what item is needed to be taken out of the inventory.  The person knows when the item is expired. | | |
| **Notes and Issues:** | | None | | |