**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 17, 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:** | Remove from inventory | | | |
| **Created By:** | Tung, Jonathan and David | | **Last Updated By:** | Tung, Jonathan and David |
| **Date Created:** | 17th February 2015 | | **Last Revision Date:** | 19th February 2015 |
| **Actors:** | | Manager, Chef 1, Chef 2 | | |
| **Description:** | | What to remove when needed. | | |
| **Trigger:** | | When an item expire date have been reach or when an item need to be prepared. | | |
| **Preconditions:** | | 1. The item needed has to be prepared for the event.  2. The item has reached it expire date. | | |
| **Postconditions:** | | 1. Inventory is up to date for any kind of inspection.  2. Might cook expired items for client (Everybody gets sick at the event)  3. Client is satisfied. | | |
| **Normal Flow:** | | 1. Go into the inventory  2. Grab the item to be removed.  3. Update the ingredient quantity.  4. Use the ingredient to prepare meal. | | |
| **Alternative Flows:**  **[Alternative Flow 1 – Not in Network]** | | 1. Go into the inventory  2. Grab the ingredient to be removed.  3. Make sure the expiration date of the ingredient is due.  4. Dispose of the ingredient.  5. Update ingredient quantity to zero.  6. Call or go to the supplier to get more of that ingredient. | | |
| **Exceptions:** | | In step 2 of the normal flow, if the item needed does not have the right quantity:   1. Go and retrieve those ingredients 2. Resume step 3 of normal flow. | | |
| **Includes:** | | Before any steps of normal/alternative flows, the manager or chef will have to use the search case. | | |
| **Frequency of Use:** | | - Must be used every day or once when an item expiration date is due.  - Before preparing for an event | | |
| **Special Requirements:** | | [Identify any additional requirements, such as nonfunctional requirements, for the use case that may need to be addressed during design or implementation. These may include performance requirements or other quality attributes.] | | |
| **Assumptions:** | | The chef knows what item is needed to be taken out of the inventory. | | |
| **Notes and Issues:** | | [List any additional comments about this use case or any remaining open issues or TBDs (To Be Determined) that must be resolved. e.g.   1. What is the maximum size of the PIN that a use can have?] | | |

