**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 19, 2015

**Table of Contents**

Approvals 4

Use Case List 5

1 Use Case (Example: ATM Transaction) 5

2 Use Case (Repeat for multiple features) 7

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 Doan-Duong | | **Last Updated By:** | Tung Doan-Duong |
| **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 item quantity.  4. Use the item to prepare meal. | | |
| **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 of the item.  5. Update item quantity to zero.  6. Call or go to the supplier to get more of that item. | | |
| **Exceptions:** | | In step 2 of the normal flow, if the item needed does not have the right quantity:   1. Go and retrieve those items. 2. Resume step 3 of normal flow. | | |
| **Includes:** | | - | | |
| **Frequency of Use:** | | - Must be used every day or once when an item expiration date is due.  - In preparation for an event. | | |
| **Special Requirements:** | | -- | | |
| **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:** | | Can the inventory be empty? | | |

