**Design Decisions**

In order to explain our design decisions, below is a step-by-step list of how our group went about planning and designing our project.

1. Research:
   * All of the above research was conducted, summarised and presented to the group by our group leader.
   * Once each group member understood how restaurants worked, what employees are necessary to run a restaurant as well as the systems that should be implemented, we moved onto the next phase.

1. Choosing Restaurant Type:
   * We unanimously decided to stick to a casual restaurant as it is the most common type of restaurant that can be found and is easily understood by all members.

1. Dividing Restaurant into Subsystems:
   * After choosing to implement a casual restaurant, we zoomed in on the elements of what makes a casual restaurant.
   * The following subsystems were identified:
     1. Assigning guest to table
     2. Processing order of guests
        1. Taking order
        2. Delegating orders to chefs
        3. Delivering order
        4. Rating order
     3. Processing & payment of bill
        1. Generating bill for group of customers

1. Once we had our subsystems, we discussed what their functionality would be and applied design patterns we thought were best suited to them. These patterns, the reasoning for their implementation and comparatives can be found in the next section.