

Attribute Description

CardPayment:

cardNumber – 16 unique identification digits given by a bank on a piece of plastic.
expirationDate – A month and year after which something should no longer be used.
cvv – A unique 3 digit verification code used for security purposes on a bank card.
cardType - Information about whether debit or credit is being used.

Chef:

favFoodToCook - A dish that is the chefs favorite to cook.

ChopSuey:

typeOfRice - choice of unleavened dough whether by machine or handmade

ChowMein:

TypeOfNoodles - Choice of unleavened dough whether by machine or handmade

Corporation:

corporationName - legal name under which a corporate body conducts its business
departmentName - A unique name of a functional or territorial division

Customer:

creditBalance - An amount of money that a customer has in their account

DishWasherBonus:

workDate- day, month, and year that the dishwasher worked for a dishwasher.
dishesWashed - the amount of dishes cleaned
\dishWasherBonus - the amount of money received after washing a certain amount of dishes.

EatInOrder:

numGuests - total number of people who are eating at a table.

EggFooYoung:

omeletStyle - Variation of egg entree

Employee:

firstName - the name that is assigned to them at birth
lastName - the surname that is assigned to them at birth
birthDate - the day that a person is born
hireDate - the day that person began working for a company

EmployeeOfTheMonth:

Year - a period between 365 days
Month - a period either between 28, 30, 31 days or four weeks of when an employee of the month is granted.
Achievement - A task that has been accomplished of a lot of skills or effort to achieve.

FullTimeEmployee:

weeklySalary - The amount of pay an employee earns from the amount of work he does in a 7 day time.

HeadChef:

headChefHatSize - The size of the hat the chef wears

HeadChefRecipes:

recipeName - the name that is given to a recipe
ingredients[1..*]: ingredients - the repeated attribute that is the items that make the recipe.
ingredientName - the name of the item that makes the recipe.
Quantity - amount of the items in ingredients

Known:

creditEarned - The amount of Miming money that a person has gained.

DOB - The month, day, year a person is born.

Email - messages distributed by electronic means from one computer user to one or more recipients via a network.

Address - A particular place where someone lives or an organization is situated.

firstName—The given name of the specific customer

lastName - The surname of the specific customer.

phoneNumber - a number assigned to a telephone line for a specific phone or set of phones (as for a residence) that is used to call that phone.

Manager:

managerCredentials - a qualification that is given that shows they are suitable to supervise others.

MeatEntrees:

entreSelection - a unique ingredient to be chosen from different meat.

Menu:

menuType - Time of day of which menu is being served lunch, dinner, children's, or buffet.

menuPriceModifier - Calculated number to change price depending on time, customer, or day

startTime - time we began to serve the menu.

endTime - time we finished to serve the menu.

dateCreated - day, month, year of when the menu was created.

MenuItem:

menuItemName - Name of the dish

basePrice - cost of the dish without adding any price modifier

spiceLevel - the seasoning of the dish that customers can order to make food hotter.

MenuItemSize:

portionSize - Serving size of the dish

\price - cost of the dish after adding the price modifier.

Order:

orderDate – A unique month, day, and year that something was placed for a person.

orderTime – A unique hour, minute, and second that something was placed for a person.

\happyHourDiscount – A specific hour or hours that is considered the least expensive moment to purchase an item or more.

\total – The complete cost of an order of all the items bought.

OrderDetails:

menuType : Enumerated – A unique book that is used at a restaurant for a specific hour of the day.

menuItemName – A unique identification for a specific item on a book in a restaurant

quantity – the amount or number of a material

PartTimeEmployee:

hourlyRate - amount of money an employee received for an hours work a day

seatingTable:

tableNumber - A numerical value given to each table to identify the table.

maxOccupancy - The maximum number of seats at a table

Soup:

broth - the type of meat or vegetables to be added to the dish.

SousMentorship:

mentorshipStarDate - the day, month, year that the mentorship began.

mentorshipEndDate - the day, month, year that the mentorship ended.

SousChef:

Level - A scale that determines how experienced a SousChef is.

Station:

stationName - Name that is associated with the station

stationDescription - A specific job that has to be performed at that station.

waiterBonus:

currentYear - the current year that the bonus was granted to the waiter

currentMonth - the current month that the bonus was granted to the waiter

\waiterBonus - derived waiter bonus amount

waiterTips:

TipDate - The day, month, and year the tip was received.

tipTime - The time the tip was received

tipAmount - The amount of money the tip was received.

WorkSchedule:

hoursWorked - the amount of time an employee works a day

WorkShift

currentOccupancy - the state or condition of having a great

dateOfShift - The day the shift is scheduled

WorkShiftType:

shiftType - The type of job is needed to be done for a day

startTime - the specific beginning time for a shift

endTime - the specific closing time for a shift