restaturant management

usecase1 : order managemen
step1 : start
step2 : give menu to the customer
step3 : collect the orders from the customer
step4 : if dish is not available then inform the customer right away
step5 : else submit the orders in the kitchen
step6 : collect the dishes from the kitchen and serve it
step7 : stop

usecase2 : kitchen management
step1 : start
step2 : take the order list from the waiter
step3 : cook the dish using necessary ingredients and steps
step4 : put the food on the platter
step5 : give the dish to the waiter
step6 : stop

usecase3 : employee or waiter management
step1 : start
step2 : waiter hands over the menu card for the customers
step3 : takes the orders from the customers
step4 : if the dish ordered by the customer is not available then
        inform them right away

step5 : else take the order and give it to the kitchen
step6 : collect the dishes from the kitchen
step7 : serve the dishes to the customer
step8 : if the customer orders food again then
step9 : repeat the step 3 till step 7
step10 : else hand over the bill to the customer
step11 : collect the money from the customer
step12 : stop