## User stories Implementation :-

## <u>User Stories Implementation:</u>

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User Story	As a:	l want:	So that:
Customer			
Customer Ordering	Customer	to be able to order dishes by adding them to the cart directly from the menu page	I can easily select and purchase the items I desire for my meal.
Customer View Menu	Customer	to view all available dishes on the menu page, along with relevant information such as descriptions and prices for each dish	I can make informed decisions about what to order.
Customer Intuitive Ordering	Customer	to add dishes to my cart, remove them, adjust quantities, and view the total price for my selections	I can easily customize my order and see the total cost before proceeding to checkout.
Customer Allergies and Calories	Customer	to access information about ingredients and calorie content for each item on the menu	I can make choices that align with my dietary restrictions and health goals.
Customer Menu Filtering	Customer	to filter menu items based on allergies such as nuts, gluten, and dairy	I can quickly identify suitable options and avoid potential allergens.
Customer Food Pictures	Customer	to see images of dishes on the menu	I can visually assess the appearance of the food and make selections based on visual appeal.
Customer Calling the Waiter	Customer	to have the option to call the waiter for help	I can receive assistance or make special requests when needed.
Customer Order Tracking	Customer	to monitor the progress of my order	I can know when to expect my food to be ready and plan accordingly.

Customer Electronic Payment	Customer	to view my order summary and pay electronically	I can complete the transaction conveniently without the need for cash or physical payment methods.
Waiter			

Waiter Change the Menu	Waiter	to be able to add new dishes to the menu and remove existing ones	I can keep the menu updated with the latest offerings and remove items that are no longer available.
Waiter Order Confirmation	Waiter	to confirm the order once it has been placed by the customer	I can ensure that the kitchen receives accurate information and can prepare the order promptly.
Waiter Table Assignment	Waiter	to be assigned to specific tables to assist customers	I can provide personalized service and address customer needs efficiently.
Waiter Mark Order as Delivered	Waiter	to confirm the order as delivered once it has been served to the customer	I can maintain accurate records and ensure that orders are fulfilled promptly.
Waiter Cancel Order	Waiter	to cancel an order if necessary	I can address any mistakes or

			promptly.
Waiter Table Assignment	Waiter	to be assigned to specific tables to assist customers	I can provide personalized service and address customer needs efficiently.
Waiter Mark Order as Delivered	Waiter	to confirm the order as delivered once it has been served to the customer	I can maintain accurate records and ensure that orders are fulfilled promptly.
Waiter Cancel Order	Waiter	to cancel an order if necessary	I can address any mistakes or customer requests for order adjustments promptly.
Waiter Payment Information	Waiter	to check which tables have received their order but have not paid	I can ensure that all orders are settled before customers leave the establishment.
Waiter Change the Status of an Order	Waiter	to update the status of the order to "cancel," "delivered," "confirm," or "ready"	I can keep track of the progress of each order and communicate effectively with kitchen staff and customers.
Waiter Notification for Delivery	Waiter	to receive a notification when the order is ready to be delivered to the table	I can promptly deliver orders to customers while they are still fresh and hot.
Kitchen Staff			
Kitchen Staff Confirmed Customer Order	Kitchen Staff	to be notified of confirmed orders after the customer finishes ordering from the cart and the waiter confirms it	I can start preparing the order promptly and ensure timely service.
Kitchen Staff Notify Waiter	Kitchen Staff	to notify the waiter when the order is ready to be delivered to the table	I can ensure that orders are delivered promptly and efficiently to customers.
Kitchen Staff Order Times	Kitchen Staff	to track when orders were placed	I can monitor kitchen workload and manage resources effectively.