



RUTHIE'S FOOD TRUCKS



Ruthie's food truck provides freshly cooked street foods (falafels, wraps, freshly squeezed juices etc.) at a range of events throughout the UK and Europe.

Currently there is one truck, Ruthie and one other permanent full-time employee (temporary staff are also employed for specific events, with many working for the company repeatedly).

Temporary staff are paid by the hour, permanent employees are salaried. For both types of employee information such as NI Number and name / address are stored. Hourly paid staff will be paid at either team member or supervisor rate. For each event there will be a temporary staff team (typically three to six members) one of whom is the designated event supervisor (and will be paid at a 20% higher rate). NOTE: temp staff members may be team members at one event and supervisors at another.

They currently use a spreadsheet-based system to record sales, purchase of supplies, wages etc. This has been sufficient so far, but now the business is expanding, Ruthie has contacted you to create a more robust and scalable information system.

By next summer there will be up to ten trucks, all working at different events and two more permanent members of staff. The menu range will also expand, including an evening cocktail offering.

Events currently come in two different types:

- **Outside catering (OC)** – the event organisers pay for a certain amount of food for a planned number of guests, e.g. for a wedding.
- **Direct Sales (DS)** – Ruthie's pays a fee to attend an event and income is dependent on the number of sales. Some of these events are regular e.g. the monthly Farmers' Market in Lewes. In these cases, Ruthie liaises with the same organiser repeatedly.

Multiple trucks may be used for a given event. As can be seen from the example booking forms, when multiple trucks are booked, they will each deal with different food and drink items. The booked staff may work on any of the trucks for a given booking. The supervisor will organise this, but it is not recorded. Different staff may be booked for a different number of hours at the same event.

Food items are made from a number of ingredients, which can in turn be ingredients for other items. For example, hummus is made from:

- *dried chickpeas* (save the cooking water)
- *salt*
- *garlic*
- *lemon juice*
- *tahini* (made from *sesame seeds* and *olive oil*)
- *ground cumin*
- *za'tar* (*thyme, oregano, sesame seeds, sumac*) and *olive oil* for final dressing

It is essential that the ingredients are identifiable for both profit calculation (though this is beyond the scope of this information system) and identification of allergens*. In the above list, sesame seeds are a potential allergen that needs to be identified.

All workplaces are required to record accidents (and some near-misses) under the RIDDOR legislation**. This should include information about the date of the event, date of report, who was involved, brief description. This should now be part of the information system, rather than in an accident book (because the business will be operating over a number of sites simultaneously).

APPENDIX A – Requirements for the database system

Initial consultation has resulted in the following prioritised requirements. The system:

MUST:

1. Record /edit/cancel bookings for multiple trucks at outdoor events
2. For all staff, ensure that a level 2 food hygiene certificate is in place
3. For each item sold, produce a list of ingredients
4. Identify all truck bookings for any given date
5. Identify all bookings for a given truck

SHOULD:

6. Record any accidents / reportable incidents that take place, including the event at which they happened
7. For all staff acting as supervisors, ensure that a level 3 food hygiene certificate is in place
8. For all events involving alcohol, identify a team member as the license holder
9. Identify any temporary staff who are not currently working this weekend (i.e. may be available for a last-minute booking)

COULD

10. Record members of staff who worked at specific events, including who was acting as the supervisor. This should include the number of hours worked by each staff member, and their rate of pay
11. Produce a list of ingredients for each item sold, with known allergens at the top of the list - this should include sub-ingredients, like the tahini ingredients on the hummus recipe described previously

WOULD BE NICE IF:

12. Identify weekends in the next month with available trucks (to offer last minute deals)
13. For hourly paid staff, calculate wages due for the hours worked in the past month
[wages = (hours worked * hourly rate) – tax] - you may assume that 20% tax is paid directly to HMRC and should subtract this amount from the Gross Wages and record it, and be able to calculate Net Wages to be paid

The following functionality is also required in the database system:



- A. A stored procedure is required that will create a new booking using parameters giving the details of the date and length of event in days, a named contact and the total number of workers required
- B. A stored procedure is required to produce a list of bookings and staff members (identifying the supervisor) for the forthcoming month
- C. A trigger is required that is actioned when a booking is cancelled. This will produce all staff who are booked to be working at this event, with their contact details so that they can be alerted to change
- D. Create a simple application to provide an interface capable of executing the above functionality (select queries and procedures)



*For more information on the 14 allergens that must be listed, see here:

<http://allergytraining.food.gov.uk/english/rules-and-legislation/>

** For more information on RIDDOR, see here: <https://www.thecaterer.com/articles/45/accident-reporting-in-the-hospitality-industry>

APPENDIX B - Ruthie's Food Truck Booking Forms For Normalisation

 RUTHIE'S FOOD TRUCKS 																	
<p>Booking ID 277</p> <p>Booking Date 22/08/2019</p> <p>Event Name Fuss - Budget Wedding</p> <p>Booking Duration (days) 2</p> <p>Start Time 1000h</p> <p>Event Address Highview Wedding Barn Gorgeous Avenue RG1 8E</p> <p>Event Type OC</p> <p>If OC, Number of Covers 200</p> <p>Event Contact Name Ms P Budget</p> <p>Event Contact Tel 07762 112597</p> <p>Event Contact email fussbudget@myperfectday.com</p> <p>Repeat Event No</p> <p>Repeat Details n/a</p>	<p>Recipes</p> <p>TruckID YUM1</p> <p>Truck VIN JYO129K</p> <p>HF1 hummus falafal wrap</p> <p>HT6 tabbouleh roasted veg</p> <p>JS1 apple and banana smoothie</p> <p>CK6 evening cocktails</p> <p>VB1 veggy breakfast</p> <p>Total No. of trucks 1</p> <hr/> <p style="text-align: center;">No of staff required (total inc. supervisor) 3</p> <table style="width: 100%;"> <thead> <tr> <th></th> <th style="text-align: center;">Staff ID</th> <th style="text-align: left;">Email (quick contact)</th> <th style="text-align: center;">Staff Hours</th> </tr> </thead> <tbody> <tr> <td>1 (Sup)</td> <td style="text-align: center;">23</td> <td>teddy@gall.co.uk</td> <td style="text-align: center;">16</td> </tr> <tr> <td>2</td> <td style="text-align: center;">(not yet allocated)</td> <td></td> <td style="text-align: center;">16</td> </tr> <tr> <td>3</td> <td style="text-align: center;">(not yet allocated)</td> <td></td> <td style="text-align: center;">8</td> </tr> </tbody> </table> <p>Comments VB1 for next morning ONLY</p>		Staff ID	Email (quick contact)	Staff Hours	1 (Sup)	23	teddy@gall.co.uk	16	2	(not yet allocated)		16	3	(not yet allocated)		8
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<p>Booking ID 256</p> <p>Booking Date 22/08/2019</p> <p>Event Name Lewes Farmers Market</p> <p>Booking Duration (days) 1</p> <p>Start Time 1000h</p> <p>Booking Name Lewes Town Square</p> <p>Event Address High Street Lewes BN17 6LK</p> <p>Event Type DS</p> <p>If OC, Number of Covers n/a</p> <p>Event Organiser Mr J Farmer</p> <p>Event Contact Tel 020 7009 3001</p> <p>Event Contact email jfarmer@lfm.com</p> <p>Repeat Event Yes</p> <p>Repeat Details First Thursday of month</p>	<p>Recipe ID and Name</p> <p>TruckID YUM1</p> <p>Truck VIN JYO129K</p> <p>HF1 hummus falafal wrap</p> <p>HF2 falafal and tabouleh</p> <p>VT1 roasted veg and tahini sauce</p> <p>Total No. of trucks 2</p> <hr/> <p style="text-align: center;">No of staff required (total inc. supervisor) 6</p> <table style="width: 100%;"> <thead> <tr> <th></th> <th style="text-align: center;">Staff ID</th> <th style="text-align: left;">Email (quick contact)</th> <th style="text-align: center;">Staff Hours</th> </tr> </thead> <tbody> <tr> <td>1 (Sup)</td> <td style="text-align: center;">23</td> <td>jh4@fakemail.com</td> <td style="text-align: center;">8</td> </tr> <tr> <td>2</td> <td style="text-align: center;">458</td> <td>teddy@gall.co.uk</td> <td style="text-align: center;">6</td> </tr> <tr> <td>3</td> <td style="text-align: center;">36</td> <td>soz55@btinternet.com</td> <td style="text-align: center;">6</td> </tr> <tr> <td>4</td> <td style="text-align: center;">(not yet allocated)</td> <td></td> <td></td> </tr> <tr> <td>5</td> <td style="text-align: center;">(not yet allocated)</td> <td></td> <td></td> </tr> <tr> <td>6</td> <td style="text-align: center;">(not yet allocated)</td> <td></td> <td></td> </tr> </tbody> </table> <p>Comments</p>		Staff ID	Email (quick contact)	Staff Hours	1 (Sup)	23	jh4@fakemail.com	8	2	458	teddy@gall.co.uk	6	3	36	soz55@btinternet.com	6	4	(not yet allocated)			5	(not yet allocated)			6	(not yet allocated)		
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