

Inventory Management System Requirements Document

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Objective

Citrola's On College Inc. is a family owned Italian Restaurant and Pizzeria located on 8841 College Parkway Fort Myers, FL. There is also a Citrola's located on McGregor but we will focus on the one on College. Citrola's serves New York Style pizza and made from scratch Italian cuisine. There is a big emphasis on 'from scratch' as this is emphasized a lot to customers. They can substitute, add, or reject certain items based on allergy or simply if they don't want it a certain way. As the winter season rolls around, the restaurant gets full from open to close with returning snowbirds and new customers. This large influx of people requires their items, food, beverage, and alcohol inventories to always have stock so that they never run out and upset people who really wanted an item. While restaurants run out of a specific item once in a while, it doesn't help when your inventory is counted manually and ordered manually by writing. A new inventory management system that keeps the stock of items in real time and allows easier access of ordering will be a great way to ensure stock never runs out on an item and that the customers stay happy.

Major Stakeholders

- Owners - in charge of managing staff shifts, paying bills, and paying for food, beverage, item, and alcohol orders
- Head Chef- in charge of counting food, item, and beverage inventory as well as ordering it
- Chefs- cooks the food using up food and inventory
- Salad Maker/Cashier - also makes salads using inventory, takes to go orders, completes cash transactions
- Servers - attend to customers, serve alcohol, food, beverages, count alcohol and order alcohol
- Suppliers - receive orders through text

Success metrics

The proposed inventory system will keep a record of every single food, item, beverage, and alcohol currently stored at the restaurant. It will be easily updatable, keep count of all items, alert when running low on items, and make ordering more efficient. This will ensure the long tedious task of manually counting is reduced giving more time to employees to do other work and decreasing employee overtime by 50%. It will also ensure that items never run out therefore keeping customers happy. Lastly, it will account for all items making sure items never go bad (monitoring expiration dates) leading to more money saved from lost items.

















Goal	Metric
Prevent items from running out	Less negative reviews about not having items
Less time spent by employees working overtime	Employees going home earlier than usual on ordering days
Less items expiring or going to waste	Less money spent on food loss
Reduce over ordering of items or mistakes	Less money spent on extra items

Assumptions





























- Time to order items needs to be reduced substantially

- Counting items manually can lead to errors resulting in loss of money
- Not having an inventory recorded anywhere can lead to a mess of losing items













Requirements

Key	Summary	Description	T	P
SS-14	As a supplier, I want to be able to receive a list of ordered items to my email to quickly process.	Receive pdf or txt of order by email.		
SS-13	As a chef, I want to be able to update the inventory item's sizes quickly when we are busy so that I don't waste a lot of time.	Grab an item and update very quick.		
SS-12	As a server, I want to view how many types of drinks we have in house so I know what I can and can't give to the customers.	Make sure drink stock is good during business hours.		
SS-11	As the head chef, I want to view the inventory at all times during the work shift to see what is and isn't available.	Make sure stock is good during business hours.		
SS-10	As the head chef, I want to be able to search up items to order in order to find them easier.	Search up with keywords, id, or quantity.		
SS-9	As a owner, I want to view all my inventories remotely in case I can't use the system at the workplace.	View on iPhone from home.		
SS-8	As a owner, I want to receive a copy of the items ordered so that I can make sure the correct and necessary items are being ordered.	Make sure correct items are being ordered.		
SS-7	As a owner, I want to see the actions of my employees to make sure they are using the system properly.	Making sure employees aren't doing anything wrong or suspicious.		

8 issues

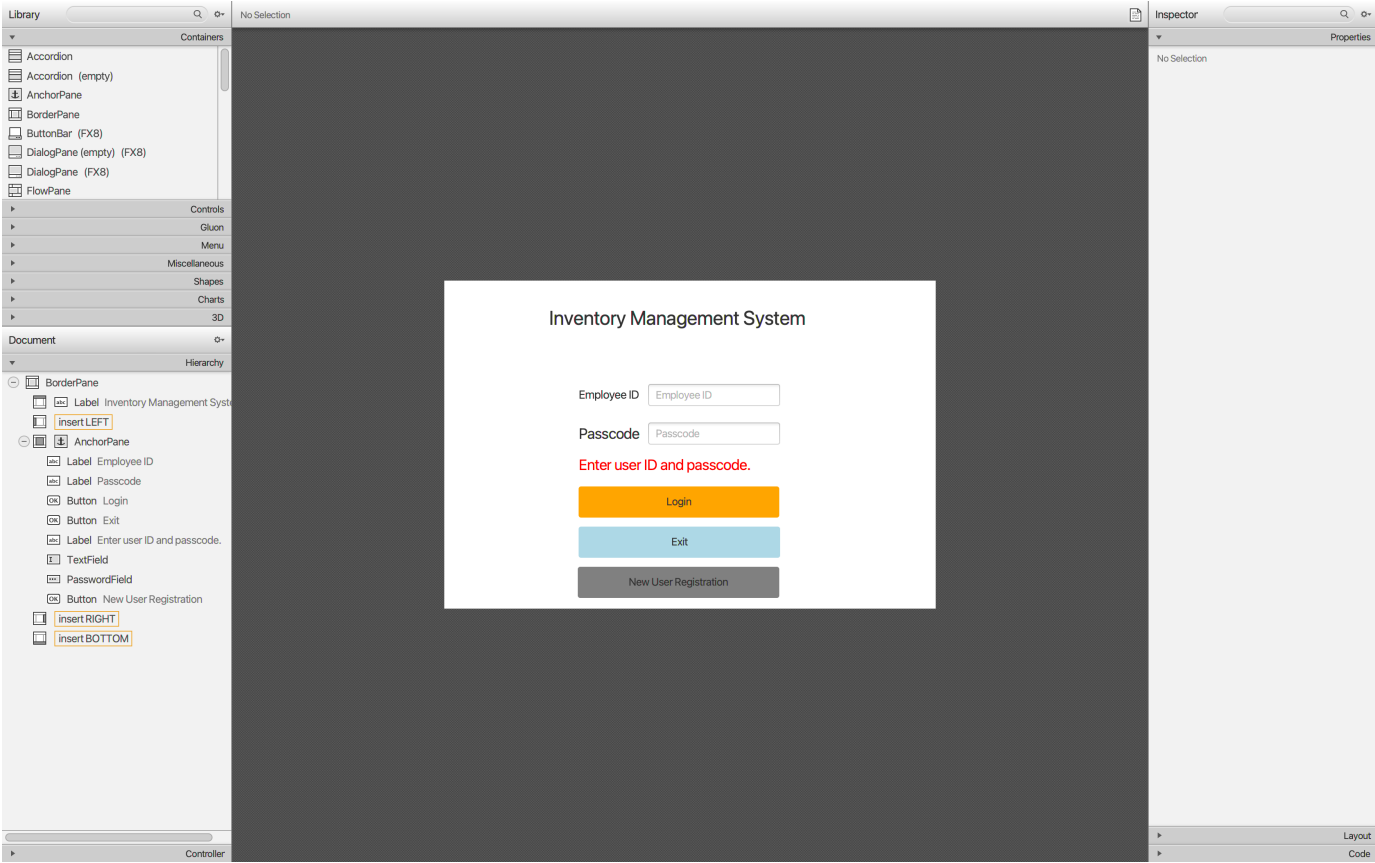
Key	Summary	Description	T	Linked Issues	P	Labels	Risk
SS-46	The system shall let the owner add new employees to the system.					functional	High
SS-45	The system shall allow the owner to view and download old orders in the form of pdfs.					functional	High
SS-44	When ordering items, the order list shall display a total price at the bottom, estimated delivery date, and supplier name.					functional	High
SS-43	The system shall display an order list in order of items chosen along with item ID, item name, quantity being ordered, and price.					functional	High
SS-42	The system shall let users choose from the inventory list by clicking on an item to add it to an order list to order items.					functional	High
SS-41	The system shall allow the user to select items from the inventory to send to the printer to print.					functional	Medium
SS-40	When a user wants to update an item's quantity, the system shall update the item's quantity within 1 second.			SS-13		nonfunctional	High
SS-39	The inventory system shall allow the owner to update an employee's authentication/position.					functional	High
SS-37	When a user tries to login after inputting his user ID and passcode, the system shall take less than 5 seconds to verify the passcode is correct.					nonfunctional	Medium
SS-36	After a user logs in successfully, the system shall display a menu of options.					functional	High
SS-29	The inventory system shall allow the owner to delete employees from the system.					functional	High
SS-28	The inventory system shall allow users to change their 5 digit passcode.					functional	Medium
SS-27	The inventory system shall allow users to search up items from the inventory based on item ID, keywords, or by expiration date.			SS-10		functional	Medium
SS-26	The inventory system shall allow the owner to view actions from their			SS-7		functional	High

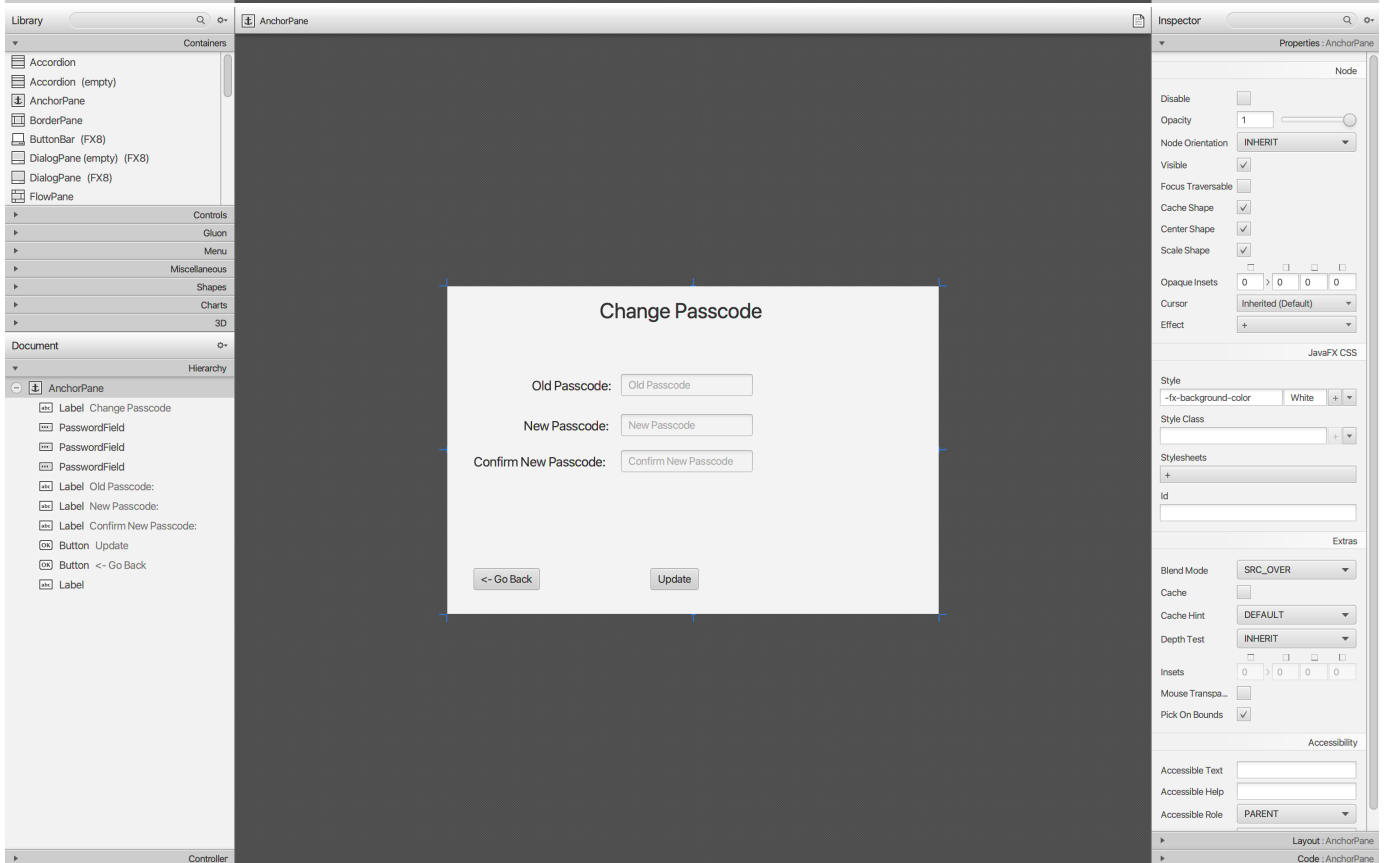
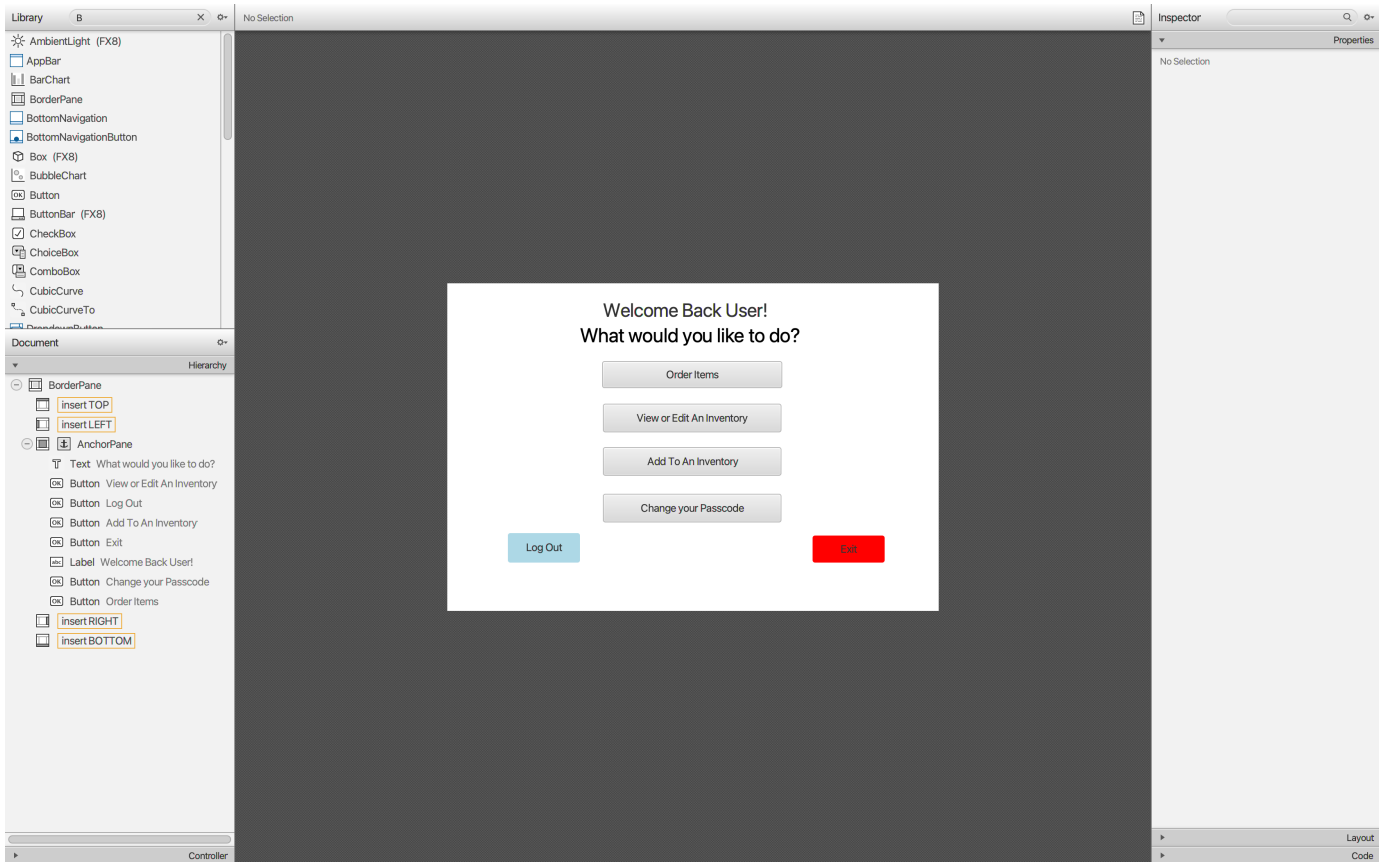
employees in a list categorized by action, date, and time in a list.

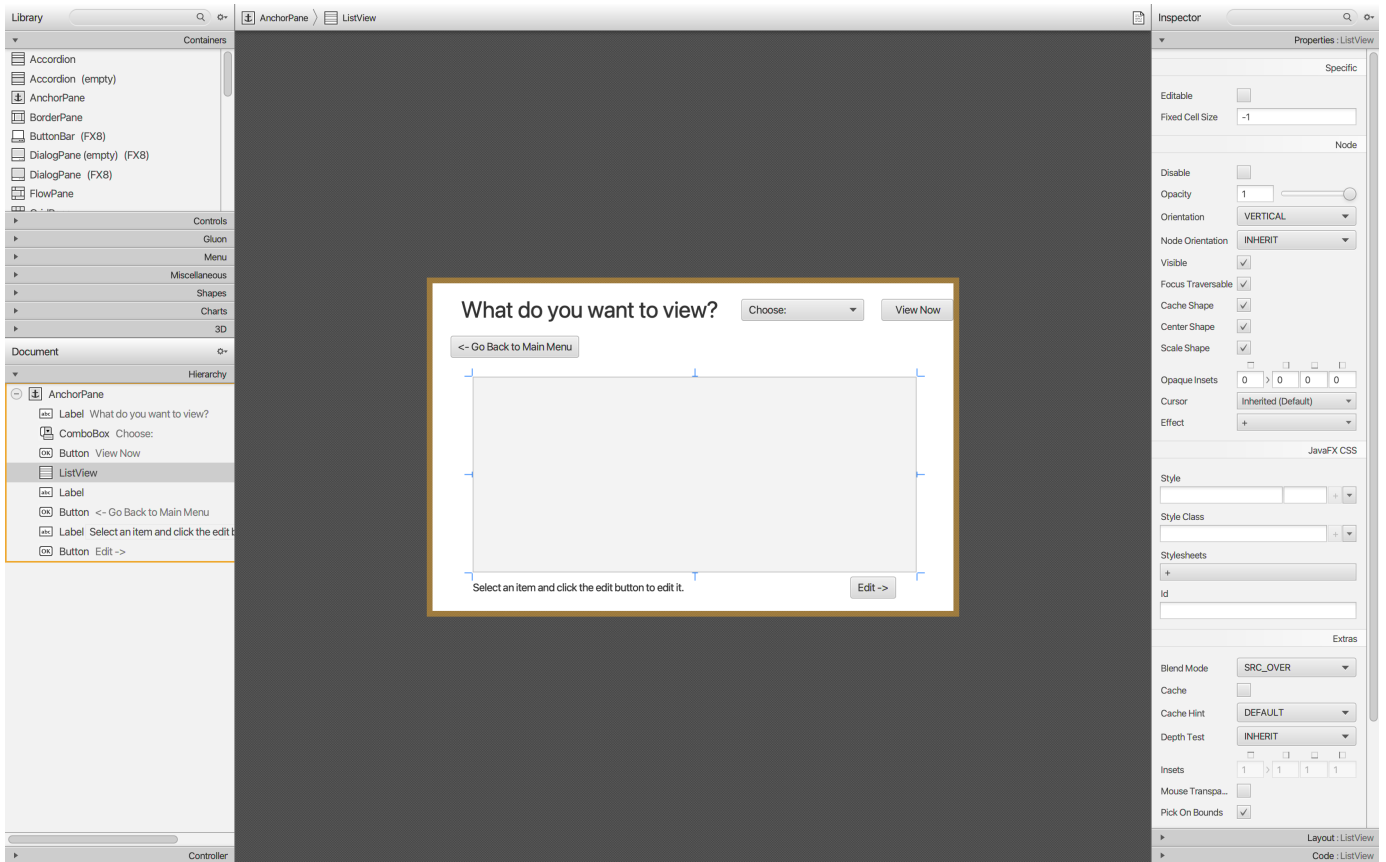
SS-25	The inventory system shall let users with proper authentication delete items entirely from the inventory.			functiona	Medium
SS-24	The inventory system shall let users update item quantities when new items are delivered.			functiona	Low
SS-23	The system shall allow users with proper authentication to edit item information.			functiona	High
SS-22	The inventory system shall alert the user when an item is running low on stock or nearing its expiration date.			functiona	High
SS-21	The inventory system shall allow users to view the inventory by displaying the list of items in ascending order of item ID along with it's price, quantity, and name.		SS-11 	functiona	Medium
SS-20	After a user logs in with their employee ID and passcode, the system shall see if their passcode is correct based on their user ID.			functiona	High

20 issues

User interaction and design







Open Questions

Question	Answer	Date Answered
How will certain users have different views than other users based on position?		
How will new features be implemented after the proposed system is being used?		

Out of Scope

- Won't be able to update the inventory without user input.
- Won't be able to keep track of item locations in the restaurant.
- Won't automatically adjust item quantities based on customer orders.