1 Story Point = 2 hours

Priority -

- 5 Very High
- 4 High
- 3 Medium
- 2 Low
- 1 Very Low

Epic Story 1: As a customer I want to be able to order a customised meal and track my order till completion

ID	US1.1
Name	View the menu
Description	As a customer, I want to be able to view the restaurant's menu so that I can create an order.
Acceptance Criteria	 Customer should see four main categories on the menu: Create Burger Create Wrap Add side Add drink Underneath each category should be a list of items that the restaurant is offering within that category. Directly under the "Create burger" and "Create Wrap" categories, available components should be listed. see US1.2 and US1.3 The "Add Side" category should have a vertical list of options. One side per order can be selected via buttons next to each item. The "Add drink" category should also have a vertical list of options with buttons. One drink per order can be selected. There should be a "Confirm Order" button on the bottom left of the page which results in displaying the "total price" and two buttons allowing the user to "Pay for Order" or "Cancel Order"
Priority	5
Size	1 SP (1SP = 2 hours)

ID	US1.2
Name	Customising burger
Description	As a customer, I want to be able to customise my type of burger so that my main fits my personal preferences
Acceptance Criteria	 The "Create burger" category on the home menu page should be divided into 3 components Buns Paddys Ingredients These components should contain a vertical list of their respective options and have addition/subtraction boxes horizontal to each option. For each various category, the customer should only see a list of options that the restaurant has in stock. Customers should be able to mix bun types. Customers should be able to mix paddy types The customer should be unable to add more components than the restaurant has in current stock.
Priority	5
Size	1 SP (1SP = 2 hours)

ID	US1.3
Name	Customising Wrap
Description	As a customer I want to be able to customise my wrap so that my main fits my personal preferences
Acceptance Criteria	The "Create wrap" category should contain one component
	○ Ingredients
	 Similar to "Create burger" this component should contain a vertical list its respective and available(in stock) options and have addition/subtraction boxes horizontal to each option.

Priority	5
Size	4 SP

ID	US1.4
Name	Tracking Order
Description	As a customer I want to be able to track the status of my order so that I know when it is available to pickup.
Acceptance Criteria	 After creating an order by pressing the "Pay for Order" button on the menu page, The Customer is automatically routed to the tracking order page. The tracking order page should contain a large title at the top "Order Confirmed." Underneath the title, also in big text, should be the customer's order ID. Underneath the customer's order ID should be status of the customer's order which is either "Still being prepared" or "ready for pickup." The tracking page should also list the contents of the customers order The customer should refresh the page to see if the order status has changed. The order status should only change when the order is completed by staff see US2.1
Priority	5
Size	4 SP

Epic Story 2: Staff members who are servicing orders should be able to view all orders that need to be prepared, and be able to update and notify the customer of the orders at any point in time.

ID	US2.1
Name	Staff servicing orders can view current orders
Description	As a staff member servicing the orders, I want to be able to view the current orders so that I know what orders need to be prepped
Acceptance Criteria	 The page should be navigated too, directly from the top of the homepage via a "Service Order" link. The page should contain a header "Current Orders" with a list below it containing links to all the unfinished orders. Orders should be displayed with the customer's ID If an order is selected, staff should be redirected to a "Order Confirmed" page displaying: Order id Preparation status Contents of the order Ingredients of customers' orders should be consistent with the order they placed. Under the order details, there should be a button saying "complete order" If "complete order" is pressed the order status should change from "being prepared" to "ready for pickup" Orders with "ready for pickup" status should not be visible under the "Current Orders" page see US2.2
Priority	5 (High)
Size	4 SP

ID	US2.2
Name	Completed orders disappear from staff Current orders' menu.
Description	As a staff member servicing orders, I want orders that have been prepared to disappear from my menu so that I do not make an error in preparing the same order again.
Acceptance Criteria	 Orders that are still current must not disappear. Orders that have been updated and disappear must not affect the previous priorities of the ordered list.

	 The status should refer to an entire order so if a customer has multiple meals, the update refers to all of these meals. Updating one order status should not affect the other orders' statuses.
Priority	3
Size	2 SP

Epic 3 : As a staff member, I want the ability to use the system to maintain inventory

ID	US3.1
Name	View Inventory Quantity
Description	As a staff member, I want to be able to view produce quantities in the system, so I can plan future stock refills.
Acceptance Criteria	 This page should be divided into 5 categories: Buns Paddies Ingredients Sides Drinks Ingredients that correspond to each category should be listed underneath their respective category. The current stock of each ingredient should be displayed next to its ingredient name. The unit type (eg grams, Litres, units) should be specific to the corresponding ingredient. After a staff member manually modify stock quantities, they can select a 'confirm updates' button to process these changes in the system.
Priority	2
Size	2 SP

ID	US3.2
Name	Inventory manipulation
Description	As a staff member, I want to be able to update the inventory as new stock arrives so that the digital system reflects our physical stock.
Acceptance Criteria	 A button next to each ingredient in the "view inventory" section (see US3.1) can allow the staff member to increase stock levels by a specified amount. This increase amount cannot be negative (ie staff cannot decrement stock through this method).
Priority	2
Size	2 SP

ID	US3.3
Name	Automatic Decrementation
Description	As a staff member, I want order placements to automatically decrement stock so that I do not lose track of stock doing this manually.
Acceptance Criteria	 Stock should be updated as orders have been prepared. Stock should not go into negative quantities.
Priority	2
Size	2 SP

ID	US3.4
Name	Insufficient stock
Description	As a staff member, I want customers to not be able to select items with insufficient quantities, so that customers don't order something we don't have in stock.
Acceptance Criteria	 If quantity is 0 on any item, it cannot be selected by customers. If meat has a quantity of 1 and a customer wants 2 patties, they are able to select 1, however unable to select 2. etc. If chips quantity is below 125g but above 75g, customers can order 1 small serving but large isn't selectable. Same as orange juice quantities. A customer isn't able to select "5" servings of chips if quantity is less than "5" * (serving size).
Priority	5
Size	1 SP