Use Case UC10: Edit Working Hours

Scope: ReserveWell Application

Level: user goal

Primary Actor: Restaurant Manager

#### Stakeholders and Interests

- Restaurant Manager: Wants to adapt to dynamic demand conditions, optimize operational efficiency, ensure competitiveness, and better planning workforce allocation.
- Waitstaff: Wants predictable schedules, fair distribution of shifts, and timely communication about changes to working hours to ensure a healthy work-life balance.
- Diners (Customers): Wants awareness of any changes in the restaurant's operating hours to plan their visits accordingly, reducing inconvenience.
- Restaurant Owners: Wants accurately recorded edits. Has interest in increased reservations, cost-effective operations, adaptability to market trends, maximizing revenue, and maintaining a positive reputation.
- Development Team: Wants to ensure the reliability and stability of the system during and after working hour edits, real time updates, mobile responsiveness and security measures to protect sensitive data.

#### **Preconditions:**

- The restaurant manager is logged into the ReserveWell Application,
- The restaurant manager has administrator authorization.

## **Success Guarantee (or Postconditions):**

- The restaurant manager sees the updated value, the new values are valid for the whole system and used for upcoming transactions.

#### Main Success Scenario (or Basic Flow):

- 1. The restaurant manager accesses the reservation operations customization screen by clicking the "Customize" button from the home screen.
- 2. The restaurant manager sees existing working hours.
- 3. The restaurant manager selects updating and inserts new values for opening and closing hours.
- 4. The restaurant manager checks if there are any conflicts with existing reservations or operational constraints, and confirms changes before saving, the system updates restaurant attributes on the database.
- 5. The system keeps a log of changes made to working hours for auditing and reports purposes.

- 6. The system notifies staff about changes in work hours to manage customer expectations and service.
- 7. The restaurant manager exits the page and is landed on the home screen.

## **Extensions (or Alternative Flows):**

\*a. At any time, restaurant manager needs to abandon the process:

- 1. Restaurant manager quits the page.
- 2. System asks to discard changes, review changes, save changes or cancel quitting.
  - 2a. Restaurant manager selects "discard changes".
    - 1. System reconstructs the prior state.
  - 2b. Restaurant manager reviews the changes.
    - The restaurant manager chooses to discard changes, and the system reconstructs prior state.
    - 2. The restaurant manager chooses to save changes, system updates related data in real-time.
    - 3. The restaurant manager chooses to cancel quitting and continues where he/she left.
  - 2c. Restaurant manager saves the changes.
    - 1. System updates related data in real-time.
  - 2d. Restaurant manager cancels quitting.
    - 1. Restaurant manager is returned to the previous page.
- 3. Restaurant manager is landed on the home screen.

## \*b. At any time, System fails:

To support recovery and correct updates, ensure all transaction sensitive state and events can be recovered from any step of the scenario.

- 1. Restaurant manager restarts the system.
- 2. Restaurant manager logs in.
  - 1-2a. System detects anomalies preventing session.
    - 1. Fail record is sent to support executives for a review and fix.
- 3. Restaurant manager requests recovery of the prior state.
  - 3a. System detects anomalies preventing recovery:
    - System signals error to the Restaurant manager, records the error, and enters a clean state
    - 2. Records are automatically sent to support executives for a review.
    - 3. Restaurant manager checks the work hours and updates if necessary.

## **Special Requirements:**

- Updates should be valid for the whole system within 1 minute of changes confirmation.
- The work hours history and logs should be kept to generate reports on work hours trends.

# **Technology and Data Variations List:**

- a\*. Ensure the app complies with accessibility standards, making it usable by individuals with disabilities.
- b\*. The website is supported by all browsers.

Frequency of Occurrence: Could be nearly continuous.

## Open Issues:

- Explore strategies for robust recovery.
- Determine the design details for a clear and user-friendly display page.
- Plan the provision of user training and support resources to ensure restaurant staff can effectively use the reservation system
- Determine the level of granularity and details needed in the restaurant's operational attributes' changes reports.