Use Case	Energy efficiency					
						4
Context	As soon as the preparation of a specific dish component starts, the system shall enable the kitchen staff with the ability to dynamically regulate and switch off the stove depending on the dish component to increase energy efficiency.					
Domain	Kitchen environment		*Business Value*	Personalization ☐ Communication ☐ Control ☒	Acquisition ☒ Optimization ☒ Analysis ☒	

Description		
Stakeholders & Interests	*Stakeholder*	*Interests*
	Kitchen staff	Quantitative metrics of the preparation process to be able to evaluate it; automatic oven switch-off when the dish is ready;
	Manager	Monitoring and minimization of energy consumption; graphical processing for traceability
Required Data	Weight of the pan/pot contents Temperature of the pan/pot Energy requirement Digital recipe	
Current Conditions	Current conditions are not presented as an example.	

Procedure		
Trigger	Kitchen staff starts preparing a dish component based on an order.	
Use Case Procedure	*Step*	*Activity*
	1. Preparation start	The kitchen staff starts the preparation and chooses which part of the dish is to be prepared.
	2. Preparation execution	The recipe is used to derive and apply the required temperature and preparation time parameters.
	3. Recording of preparation	During preparation, the temperature, weight and preparation time parameters are monitored and corrected as the weight is gradually reduced.
	4. Completion	The cooking time has elapsed. The energy supply is stopped immediately and the stove is switched off.
Use Case Anomalies	*Step*	*Activity*
	4a.	Kitchen staff lift the pan/pot off the hob. The energy supply is stopped immediately and the stove is switched off.
Final State	Court component is ready and stove is switched off.	

Overlaps						
Domain 2	Preparation	*Business Value*	Personalization Communication Control	☐ ☐ ☒	Acquisition Optimization Analysis	☒ ☒ ☒
Sum of Business Values total (incl. title domain, header)			Personalization Communication Control	0 0 2	Acquisition Optimization Analysis	2 2 2