

Use Case		Instruction of kitchen staff				5
Context	As soon as the kitchen staff wants to be instructed during order preparation based on a recipe, the system shall provide the kitchen staff the ability to present an immersive, interactive guide in which the energy supply is automatically regulated so that they can focus on executing the recipe.					
Domain	Cooking craftsmanship	Business Value	Personalization	<input type="checkbox"/>	Acquisition	<input checked="" type="checkbox"/>
			Communication	<input checked="" type="checkbox"/>	Optimization	<input type="checkbox"/>
			Control	<input checked="" type="checkbox"/>	Analysis	<input type="checkbox"/>

Description		
<i>Stakeholders & Interests</i>	<i>Stakeholder</i>	<i>Interests</i>
	Kitchen staff	Guidance in food presentation; guidance in preparation; automatic control of the stove to focus on preparation; learning relevant recipes; quantitative metrics of the preparation process to evaluate it; consideration of customer-specific wishes; immersion in guidance;
	Manager	Efficient guidance and training of kitchen staff
<i>Required Data</i>	Weight of the pan/pot contents Temperature of the pan/pot Energy requirement Digital recipe Order details	
<i>Current Conditions</i>	Current conditions are not presented as an example.	

Procedure		
<i>Trigger</i>	Kitchen staff would like to be instructed in the preparation of a dish based on an order.	
<i>Use Case Procedure</i>	<i>Step</i>	<i>Activity</i>
	1. Recipe selection	The kitchen staff selects the desired recipe and puts on augmented reality glasses.
	2. Preparation start	The kitchen staff start the preparation.
	3. Preparation execution	The ingredients to be prepared are illustrated step by step in an immersive way. The recipe is used to derive and apply the required temperature and preparation time parameters.
	4. Preparation recording	During preparation, the framework parameters, such as temperature, weight, and duration of preparation, are monitored and corrected with the gradual reduction of weight.
	5. Completion	The cooking time has been reached. The energy supply is stopped immediately, and the stove is switched off.

<i>Use Case Anomalies</i>	<i>Step</i>	<i>Activity</i>
	5a.	The kitchen staff lifts the pan/pot off the hob. The energy supply is stopped immediately, and the stove is switched off.
<i>Final State</i>	The dish is ready and the stove is switched off.	

Overlaps						
<i>Domain 2</i>	Kitchen environment	<i>Business Value</i>	Personalization	<input type="checkbox"/>	Acquisition	<input checked="" type="checkbox"/>
			Communication	<input type="checkbox"/>	Optimization	<input checked="" type="checkbox"/>
			Control	<input checked="" type="checkbox"/>	Analysis	<input checked="" type="checkbox"/>
<i>Domain 3</i>	Preparation	<i>Business Value</i>	Personalization	<input type="checkbox"/>	Acquisition	<input checked="" type="checkbox"/>
			Communication	<input type="checkbox"/>	Optimization	<input checked="" type="checkbox"/>
			Control	<input checked="" type="checkbox"/>	Analysis	<input checked="" type="checkbox"/>
<i>Domain 4</i>	Food & Nutrition	<i>Business Value</i>	Personalization	<input checked="" type="checkbox"/>	Acquisition	<input type="checkbox"/>
			Communication	<input checked="" type="checkbox"/>	Optimization	<input type="checkbox"/>
			Control	<input type="checkbox"/>	Analysis	<input type="checkbox"/>
<i>Sum of Business Values total (incl. title domain, header)</i>			Personalization	1	Acquisition	3
			Communication	2	Optimization	2
			Control	3	Analysis	2