Use Case	Monitoring of buffets				13	
Context	As soon as a customer requests a particular dish at the buffet, the system shall provide the kitchen staff the ability to predict the demand and ensure the quality of the dish to meet the demand.					
Domain	Order	Business Value	Personalization Communication Control		Acquisition Optimization Analysis	

Description			
Stakeholders & Interests	Stakeholder	Interests	
	Kitchen staff	Reduced workload; insight into the condition of the dishes at the buffet; advance planning of requirements;	
	Manager	Reducing food waste; improving the customer experience; maximizing profits; optimizing productivity;	
	Customer	Availability of the desired dish at the buffet;	
Required Data	Dish within chafing-dish: temperature, weight, time of preparation		
Current Conditions	Offering a buffet inevitably leads to a bottleneck in the kitchen. This requires constant information about the range and condition of the dishes at the buffet, which is currently not captured by information technology. This leads to food waste, an inadequate buffet supply, a poor customer experience, and a loss of sales.		

Procedure				
Trigger	Opening of the buffet, customers help themselves to the buffet for the first time.			
Use Case Procedure	Step	Activity		
	1. Acquisition	The data points on the dishes within the buffet tubs are collected.		
	2. Analysis	The data collected is analyzed in order to draw conclusions about the quality and demand for the dishes.		
	3. Forecast	The data collected is used to forecast when the respective dishes need to be refilled.		
	4. Visual presentation	The data collected is visualized and presented to the kitchen staff via a user interface.		
	5. Historical processing	The collected data is stored persistently, visualized in a historical history and presented to management via a user interface.		
Use Case Anomalies	Step	Activity		
	No information provided.			

Final State	Offer at the buffet meets customer needs and insights can be gained about the
	company's performance.

Overlaps						
Domain 2	Food & Nutrition	Business Value	Personalization Communication Control		Acquisition Optimization Analysis	
Domain 3	Preparation	Business Value	Personalization Communication Control		Acquisition Optimization Analysis	
Domain 4	Cooking craftsmanship	Business Value	Personalization Communication Control		Acquisition Optimization Analysis	
Sum of Business Values total (incl. title domain, header)			Personalization Communication Control	0 1 1	Acquisition Optimization Analysis	2 2 3