DOI/URL	Paper no.	UC no.	Use Case Name	Order						Preparation					
				P	E	C	C	O	A	P	E	C	C	O	A
10.1109/TEL	1	1	Fire detection system												
10.1109/TEL	1	1.1	Detection of house fires and gas leaks												
10.1007/978	5	1.2	Fire detection system												
10.1109/ICIC	7	1.3	Temperature observation												
10.1109/HPC	8	1.4	Fire and Gas detection system												
10.1109/ICO	20	1.5	Fire detection system												
10.32628/ijsr	23	1.6	Fire detection system												
10.1007/978	4	2	Recording of orders	X	X	X	X		X						
10.1007/978	4	2.1	Recording of orders		X	X	X								
10.1049/cp.2	9	2.2	Recording of orders		X	X	X								
10.1109/WF	10	2.3	Recording of orders		X	X	X		X						
10.1049/cp.2	14	2.4	Recording of orders	X	X	X	X		X						
10.1109/ICC	18	2.5	Recording of orders		X	X	X								
10.1109/CON	22	2.6	Recording of orders		X	X	X								
https://www.j	25	2.7	Recording of orders		X	X	X								
10.1109/ICIN	28	2.8	Recording of orders		X	X	X								
10.1109/ICC	31	2.9	Recording of orders		X	X	X								
https://www.i	38	2.10	Recording of orders		X	X	X								
10.1109/IND	39	2.11	Recording of orders		X	X	X		X						
10.7250/itms	40	2.12	Recording of orders		X	X	X								
10.1109/I2C	41	2.13	Recording of orders		X	X	X								
10.1049/cp.2	14; 27	3	Order processing			X				X	X	X	X	X	X
10.1109/WF	10	3.1	Order processing							X	X				X
10.1049/cp.2	14	3.2	Order processing			X				X	X	X	X	X	
10.48550/ar	27	3.3	Optimized preparation of dishes based on orders									X			X
10.7250/itms	40	3.4	Order processing							X					

UC no.	Kitchen environment						Food & Nutrition						Cooking craftsmanship						Total count					
	P	E	C	C	O	A	P	E	C	C	O	A	P	E	C	C	O	A	P	E	C	C	O	A
1		X	X	X	X	X													0	1	1	1	1	1
1.1		X	X	X		X													0	1	1	1	0	1
1.2		X	X	X	X	X													0	1	1	1	1	1
1.3		X	X	X		X													0	1	1	1	0	1
1.4		X	X	X		X													0	1	1	1	0	1
1.5		X	X	X		X													0	1	1	1	0	1
1.6		X	X	X	X	X													0	1	1	1	1	1
2							X	X									X		2	2	1	1	1	1
2.1																			0	1	1	1	0	0
2.2																			0	1	1	1	0	0
2.3																			0	1	1	1	0	1
2.4							X	X									X		2	2	1	1	1	1
2.5																			0	1	1	1	0	0
2.6																			0	1	1	1	0	0
2.7																			0	1	1	1	0	0
2.8																			0	1	1	1	0	0
2.9																			0	1	1	1	0	0
2.10																			0	1	1	1	0	0
2.11																			0	1	1	1	0	1
2.12																			0	1	1	1	0	0
2.13																			0	1	1	1	0	0
3		X	X	X	X	X		X	X	X		X	X				X		2	3	4	3	3	3
3.1																			0	1	1	0	0	1
3.2		X	X	X	X	X		X	X	X		X	X				X		2	3	4	3	3	2
3.3		X		X		X													0	1	0	2	0	2
3.4																			0	1	0	0	0	0

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				P	E	C	C	O	A	P	E	C	C	O	A
10.1109/ICH	6	4	Energy efficiency								X		X	X	X
10.1109/ICH	6	4.1	Energy efficiency								X		X	X	X
10.1109/ISC	11	4.2	Energy efficiency								X		X	X	X
10.48550/ar)	27	4.3	Energy efficiency								X				X
10.1109/ICH	6	5	Instruction of kitchen staff								X		X	X	X
10.1109/ICH	6	5.1	Instruction of kitchen staff								X		X	X	X
10.1109/ISC	11	5.2	Instruction of kitchen staff								X		X	X	X
10.1109/ICH	6	6	Instruction of customers								X		X	X	X
10.1109/ICH	6	6.1	Instruction of customers								X		X	X	X
10.1109/ISC	11	6.2	Instruction of customers								X		X	X	X
10.1109/HP(	8	7	Monitoring of food shelf life												
10.1109/HP(	8	7.1	Monitoring of food shelf life												
10.1109/I2M	16	7.2	Monitoring of food shelf life												
10.1049/cp.2	14	7.3	Recording of refrigerated food												
10.1109/TII.2	34	7.4	Monitoring of food quality												
10.1145/331	24	8	Personalized court creation	X					X	X			X	X	X
10.1145/317	2	8.1	Programmable taste of desserts							X			X		X
10.1145/331	24	8.2	Personalized court creation	X					X	X			X	X	X
10.1109/SIIT	13	9	Recording of nutrient intake								X				
10.1109/TMN	19	9.1	Recording of nutrient intake												
10.1109/SIIT	13	9.2	Recording of nutrient intake								X				
10.1109/ICIC	7	10	Analysis of water consumption												
10.1109/HP(	8	11	Access control												
10.1109/WF	10	12	Business analyses	X					X						X
10.1109/ME1	12	13	Monitoring of buffets	X	X	X			X						X
10.1109/SIIT	13	14	Reduction of food waste through consumer profiles								X				
10.1109/EPE	15	15	Zoning and control of light												
10.1109/RO-	17	16	Recording and analysis of the handling of cooking utensils							X		X			X
10.1109/ICS	3	17	Recipe translation into executable functions							X				X	X
10.1145/298	21	18	Hybrid cooking: Creating digital-analog recipes							X			X		X

UC no.	Kitchen environment						Food & Nutrition						Cooking craftsmanship						Total count					
	P	E	C	C	O	A	P	E	C	C	O	A	P	E	C	C	O	A	P	E	C	C	O	A
4		X		X	X	X													0	2	0	2	2	2
4.1		X		X	X	X													0	2	0	2	2	2
4.2		X		X	X	X													0	2	0	2	2	2
4.3		X		X		X													0	1	0	2	0	2
5		X		X	X	X	X		X					X	X		X		1	3	2	2	3	2
5.1		X		X	X	X	X		X					X	X		X		1	3	2	2	3	2
5.2		X		X	X	X	X		X						X		X		1	2	2	2	3	2
6							X		X			X		X	X	X	X		1	2	2	2	2	2
6.1							X		X			X		X	X	X	X		1	2	2	2	2	2
6.2							X		X			X			X	X	X		1	1	2	2	2	2
7		X	X	X		X		X	X	X		X							0	2	2	2	0	2
7.1		X	X	X		X		X	X	X		X							0	2	2	2	0	2
7.2		X				X		X				X							0	2	0	0	0	2
7.3		X	X	X				X	X	X									0	2	2	2	0	0
7.4		X	X					X	X	X		X							0	2	2	1	0	1
8							X	X		X		X				X			2	2	0	3	1	3
8.1							X					X				X			2	0	0	2	0	2
8.2							X	X		X		X				X			2	2	0	3	1	3
9								X	X	X		X							0	1	1	2	0	1
9.1								X				X							0	1	0	0	0	1
9.2								X	X	X		X							0	1	1	2	0	1
10		X	X			X													0	1	1	0	0	1
11		X		X	X	X													0	1	0	1	1	1
12						X						X						X	0	1	0	0	0	5
13								X		X		X					X		0	2	1	2	1	3
14							X	X	X	X		X							1	1	1	2	0	1
15		X	X	X	X	X													0	1	1	1	1	1
16														X		X		X	0	2	0	2	0	2
17					X									X			X	X	0	2	0	0	3	2
18							X			X		X	X			X		X	3	0	0	3	0	3

DOI/URL	Paper no.	UC no.	Use Case Name	Order						Preparation					
				P	E	C	C	O	A	P	E	C	C	O	A
10.1109/ICA	42	19	Individual recording of food waste												
10.1109/IC3	33	19.1	Recording of food waste												
10.1109/ICA	42	19.2	Individual recording of food waste												
10.48550/ar)	27	20	Improving court quality										X		X
10.1155/202	43	21	Recording and identification of food waste												
10.1007/s12	32	22	Automatic composting system												
10.1109/ICT	36	23	Compliance with hygiene standards												
10.1109/ICA	30	23.1	Recording of hygiene practices during preparation												
10.1109/ICT	36	23.2	Compliance with hygiene standards												
10.1145/333	37	24	Recording incoming and outgoing goods												
10.1109/TEL	1	25	Gas detection system												
10.1109/TEL	1	25.1	Detection of house fires and gas leaks												
10.1109/HP(	8	25.2	Fire and Gas detection system												
10.1109/ICI(	35	25.3	Gas detection system												
	41	25	Sum Unit of Analysis	2	18	17	15	0	8	6	15	3	22	14	22
			Sum			60						82			

UC no.	Kitchen environment						Food & Nutrition						Cooking craftsmanship						Total count					
	P	E	C	C	O	A	P	E	C	C	O	A	P	E	C	C	O	A	P	E	C	C	O	A
19					X		X	X	X			X							1	1	1	0	1	1
19.1								X	X			X							0	1	1	0	0	1
19.2					X		X	X	X			X							1	1	1	0	1	1
20		X		X		X													0	1	0	2	0	2
21								X				X							0	1	0	0	0	1
22					X			X	X										0	1	1	0	1	0
23		X	X	X		X													0	1	1	1	0	1
23.1		X				X													0	1	0	0	0	1
23.2		X	X	X		X													0	1	1	1	0	1
24								X	X	X		X							0	1	1	1	0	1
25		X	X	X		X													0	1	1	1	0	1
25.1		X	X	X		X													0	1	1	1	0	1
25.2		X	X	X		X													0	1	1	1	0	1
25.3		X	X	X		X													0	1	1	1	0	1
25	0	33	21	29	17	32	15	22	20	14	0	24	3	6	6	8	12	4	26	94	67	88	43	90
	132						95						39						408					