Use Case	Order Processing					
						3

Context	As soon as an order arrives and the preparation has started, the system shall provide the kitchen staff with the ability to determine the optimum preparation method and control the appliances so that all ingredients are prepared simultaneously with the least amount of work, time, and energy while maintaining the highest quality.					
Domain	Preparation		Business Value	Personalization ⊠ Communication ⊠ Control ⊠	Acquisition ⊠ Optimization ⊠ Analysis ⊠	

Description	

Stakeholders & Interests	Stakeholder	Interests
	Kitchen staff	Quick overview of orders; Improved internal communication; Recipe display; Use of personal recipes; Simplified operation of kitchen appliances; Simplified inventory overview; Increased customer satisfaction; Reduced preparation time;
	Waiter	Improved internal communication
	Customer	Reduction of waiting times; Transparency of preparation time;
	Manager	Optimize restaurant utilization; Reduce costs; Increase customer satisfaction; Insight into current processes in the restaurant; Improved internal communication;
Required Data	Bestellung: Gerichte, Getränke, Persönliche Präferenzen der Kund*in Vorhandene Lebensmittel; Übersicht über Lebensmittel, welche kurz vor dem Verfall stehen: Name, Typ, Ablaufdatum Digitale Rezepte für Gerichte im Menü; Erfassung der Gerichtsbestandteile Benötigte Geräteeinstellung für Zubereitung von Gerichtsbestandteilen Vorhandene Herde, Herde in Gebrauch und Kombinationsmöglichkeiten der Herdflächen Zubereitungsdauer & -fertigstellung von Gerichtsbestandteilen in Küchengeräten Gesamt: Zubereitungsbeginn; Zubereitungszustand; Fertigstellung der Zubereitung	
Current Conditions	Current conditions are not presented as an example.	

Procedure	
Trigger	Customer sends order via user interface

Use Case Procedure	Step	Activity
	1. Receipt of the order	The kitchen staff receives the order and confirms it with the expected preparation time.
	2. Confirmation of order receipt	The customer receives an order confirmation, including the expected

		preparation time and the option to adjust the order.
	3. Determining the optimum preparation sequence *Dziurzanski2019*	Kitchen staff receives a sequence for carrying out the preparation based on the order and available kitchen resources (minimizing preparation time & energy consumption, maximizing quality)
	4. Display of the recipes of the order	Kitchen staff can display the recipes of the dishes ordered.
	5. Overview of ingredients	Kitchen staff can check which food is available and which is about to expire.
	6. Preheating the required appliances	Kitchen staff can instruct the appliances required for preparation about the following preparation and make the necessary settings.
	7. Preparation of the ingredients	Kitchen staff prepare the required ingredients and can see how long the preparation will take based on the appliances used, as well as other information such as error messages.
	8. Completion by devices	Kitchen staff receive information about the completion of the dish components.
	9. Aggregation of the order	The kitchen staff assemble the ingredients into a dish.
	10. Completion of the order	The kitchen staff completes the order and sends a message to the waiter.
	11. Receipt of notification of completion	The waiter is informed about the completion of an order.
Use Case Anomalies	*Step*	*Activity*
	4a. Creation/customization of a recipe	Kitchen staff can create, edit, or add a personalized recipe. Subsequently, step 3 is repeated.
	5a. Adaptation of the recipe based on available/expiring food.	Kitchen staff can create, edit, or add a personalized recipe. Step 3 is then repeated.
Final State	Requested order is collected by the waiter for serving	

Overlaps						
Domain 2	Kitchen environment	*Business Value*	Personalization ☐ Communication ☒ Control ☒		Acquisition ☒ Optimization ☒ Analysis ☒	
Domain 3	Food & Nutrition	*Business Value*	Personalization ☐ Communication ☒ Control ☐		Acquisition ☒ Optimization ☒ Analysis ☒	
Domain 4	Cooking craftsmanship	*Business Value*	Personalization ☒ Communication ☐ Control ☒		Acquisition ☐ Optimization ☐ Analysis ☐	
Domäne 5	Order	*Business Value*	Personalization ☐ Communication ☒ Control ☐		Acquisition ☐ Optimization ☐ Analysis ☐	

Sum of Business Values total (incl. title domain, header)	Personalization	2	Acquisition	3
	Communication	4	Optimization	3
	Control	3	Analysis	3