Use Case	Monitoring of food shelf life					7
Context	As soon as a measured value is recorded that is unfavorable for the food, the system shall provide the kitchen staff with the ability to receive relevant information to take appropriate measures and check their success.					
Domain	Food & Nutrition	Business Value	Personalization Communication Control		Acquisition Optimization Analysis	

Description				
Stakeholders & Interests	Stakeholder	Interests		
	Kitchen staff	Use of edible food; support in recognizing spoiled food		
	Manager	Efficient food collection; waste reduction		
Required Data	Humidity Temperature Methane content			
Current Conditions	Food and its shelf life are recorded manually in books by kitchen staff. Errors and inaccuracies in recording are unavoidable. In addition, the proportion of spoiled and discarded food is usually not noticed.			

Procedure				
Trigger				
Use Case Procedure	Step	Activity		
	Detection of unfavorable methane amount	A methane content of well over 0.00017% is recorded.		
	2. Information transmission	The kitchen staff are informed about the event and receive relevant information.		
	3. Taking measures	The kitchen staff takes the necessary measures and restore normal conditions.		
	4. Check measured values	The kitchen staff check whether the measures were successful.		
Use Case Anomalies	Step	Activity		
	1a. Detection of unfavorable temperature and humidity	A temperature between 40 and 150 °C and a humidity of over 55% is measured.		
Final State	A measured value that is advantageous for the food is recorded.			

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