

Requirement specification

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User types

The information system of the restaurant will have the following roles within it:

- Administrator - The administrator is responsible for handling the restaurant employees and for arranging the seating plan at the restaurant.
- Manager - The manager can lead the restaurant by adding new drinks, creating new price lists, adding new menu items, and viewing restaurant reports.
- Chef - The chef is responsible for receiving incoming orders, preparing the necessary dishes and notifying the waiters of the dishes' readiness.
- Head Chef - Head chef is also responsible for receiving and preparing ordered dishes, and notifying the waiters. Head chef can also add new dishes to the system. The head chef needs to define the ingredients and prep time for each new dish.
- Waiter - The waiter can take new orders by selecting the table and entering the order manually into the form. Furthermore, the waiter is responsible for forwarding ready dishes to the assigned table and finishing the orders.
- Bartender - The bartender's role is to invent new drinks, as well as to accept drink requests and notify the waiter when the drink is ready for pickup.

Functional requirements

Label	Requirement	Description	Priority
FR_1	Log in	All users will be able to log in to the system.	2
FR_2	Log out	All users previously logged in will be able to log out from the system.	2
FR_W_1	Take orders	The system will allow the waiter to take new, unassigned orders and enter them via their assigned table.	1
FR_W_2	Enter order notes	The waiter will be able to attach additional notes to existing table orders.	2
FR_W_3	Change orders	The waiter can add new items or change items in the order if the chef didn't accept them.	2
FR_W_4	Finish orders	The system should enable the waiter to finish a table's order by locking the order and charging the defined price.	1
FR_W_5	Filter menu items	The waiter should be able to filter menu items by category.	1
FR_W_6	Search menu items	The waiter can search menu items by name.	3
FR_C_1	Accept ordered food	The chef can accept orders from the system.	1
FR_C_2	Change dish order status	The chef can change order status.	2
FR_HC_1	Create dishes	Head chefs can create new dishes.	1
FR_BM_1	Accept ordered drink	The bartender can accept drink orders.	1
FR_BM_2	Create drinks	The bartender can create new drinks.	1
FR_BM_3	Change drink order status	The bartender can change order status.	2
FR_M_1	Define price list	The system will allow the manager to define a price list for existing dishes and	1

		drinks.	
FR_M_2	Define active menu items	The manager can select items from the current price list for the active menu items.	2
FR_M_3	Define employee paychecks by role	The manager can define paychecks for all the employees, by their position, excluding themselves.	3
FR_M_4	View reports	The system should enable the preview and visualization of monthly, quarterly and annual reports, available to the manager.	3
FR_M_4.1	View total costs of item preparation reports	The manager can view the sum of item preparation costs on a monthly, quarterly and annual basis.	3
FR_M_4.2	View paycheck reports	The manager can view the employee paycheck report on a monthly, quarterly and annual basis.	3
FR_M_4.3	View profit reports	The manager can view the profit report on a monthly, quarterly and annual basis.	3
FR_M_4.4	View sold items report	The manager can view the number of sold items on a monthly, quarterly and annual basis.	3
FR_M_4.5	Add drinks	The system will allow the manager the ability to add new drinks into the system.	1
FR_A_1	CRUD employees	The administrator should be able to create, modify and delete employees in the system.	1
FR_A_2	Change visual representation of the restaurant layout	The administrator should be able to change the visual representation of the restaurant layout, add new tables, move and delete existing tables.	1
FR_A_3	View restaurant	The administrator should be able to view the visual representation of the restaurant layout.	2
FR_S_1	New order notification	The system has to notify the bartender or chef about new orders.	3
FR_S_2	Notification for finished order	The system has to notify the waiter about the finished order.	3

Nonfunctional requirements

1. Concurrency

System must be able to work on multiple devices at the same time.

2. Performances

The website should be working on the server that will enable fast reaction on user action.

3. Security

The system requires users to have a personal account for granting access to the program.

4. Usability

The system allows the users to navigate quickly and easily through the application. The users can easily determine what a certain feature does and what effects it produces.

5. Reliability

System must work without any errors, or breaks.

Use Case Diagram

