**CSCI 24000 Project**

Meat Department Inventory System

In the store where I work, the meat department receives shipment of different types of meat every morning in the form of big slabs of meat, referred as primals. These primals corresponds to different types of meat, such as brisket, ribeye, New York strips, etc., with some having the ability to devolve into several types of meat. However, like mentioned before, these are simply slabs of meat. The butchers must cut the primals down into sellable pieces. Given the size of the case/tray, not all of the primal will be cut and will be placed back into the inventory. Some of these meats would go into the Ready-To-Cook (RTC) case, which are items that are marinated or mixed with spices in comparison to those that are sold as is, upright. The chief meat concerned with this is the ground beef from the chuck primals, used for hamburgers.

It would be beneficial to track how much meat was cut from each primal, placed into inventory, transferred, sold, and tossed. In essence, this is a running amount of types of meat back in the inventory. This inventory system would take weight as an input, with the type of meat specified by the user.

At the moment, in working the constraints of the project and time, I am more focused on implementing on all the meats first and ensuring that the basic system at its barebones is complete. For example, the addition of primal from a purchase, current state of inventory, sales made, spoilage (when the meat goes out of date), and the profit made from sales. I also want to develop a method specific to the RTC items, as it would require some different procedures from the regular meat selection. I am open to any suggestions, but I feel that having this so far would be enough to meet the criteria set forth.

Users of this project would be the butchers of the department as the main focus. As more features are added, I hope to expand this to the store managers with information such as profits, sales, etc.

The problem I am trying to solve is primarily of keeping track of how much sellable meat there is in the back. I would like the system to output pieces of analyses for managers if there is time permitting. However, like I said before, this inventory system is primarily focused on assisting the butchers in knowing what is currently in the back.

Technologies include outputting files and building a database. GUI’s are not needed in this project. Files would include the current state of inventory, sales made, and history of transactions among other things. I do have an invoice that I can read in the information from, but I am not privy to how the invoice is entered automatically through the system. As such, the information is entered by hand instead. I intend on making the information related to meat as a database. The meat selection is a fixed rotation of items, so once it is in the system, it is in there forever. Hence, any additions must be programmed into the system properly instead of adding through the system. Ideally, I would be able to enter information about sales through a file that can be parsed- however, again, I am not privy to any of this information.