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| **Oscar Pizzas**  **Documenting and managing a pizzeria**  Functional design file  Version 1 |
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# Versions

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| Author | Date | Description | Version |
| Rok Retar | 01/06/2020 | Creation of document | 1 |
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# Introduction

## Document purpose

The present document makes up the functional design file for the Oscars Pizzeria application.

Document objective is to describe a product's intended capabilities, appearance, and interactions with users in detail for software developers. This functional specification is a kind of guideline and continuing reference point as the developers write the programming code.

The elements of this file ensure:

* Requirements are well known in advance
* Objectives are written in according to requirements
* Stakes are well known

## References

For further information, please refer also to the following items:

1. **TDF – version 1**: Technical design file for the application
2. **OPF – version 1**: Operational file for the application
3. Final delivery report

## Client needs

### Context

Oscars pizzas is a young and expanding group that specializes in pizza delivery and take-out. It already has five stores and plans to open at least three more by the end of the year. The company has decided that they need to set up an information technology measuring system in order to better handle orders and have easier time organasing the work flow.

### Stakes and Objectives

* To be more efficient in the handling of orders- from the receipt to the delivery and throughout the preparation process;
* To follow the orders placed and their preparation in real time;
* To follow the stock of remaining ingredients to know which pizzas are still available
* To propose a memory aid to the pizzaiolos, indicating the recipe of each pizza
* To inform or notify customers about the status of their order
* And to allow customers to:  
  + Place orders, in addition to ordering by phone or on the website
  + Pay for their order online if they would like, otherwise they will pay directly to the delivery person
  + Modify or cancel an order until it has been completely prepared

# General description of solution

The application uses SQL database to store different customer, managers whole backlog of orders. It also shows order status in real time

## Operating principles

The customer orders a pizza then the manager forwards the order to the kitchen where the order is prepared. After the order is prepared it is delivered to the customer. Delivery is done either on delivery on when the order is created online

## Actors

The main actors are customer, manager, kitchen staff and delivery boy

## General use cases A close up of text on a white background Description automatically generated

# Functional area

## Frame of reference

A close up of a map

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### Management rules

* System Must Be Efficient in Handling of Order
* Order Must Be Placed In Real Time.
* Order Must Be Prepared In Real Time.
* The Stock Of Ingredients Is Also Available To Order Pizza.
* Recipe of Each Pizza Is Available.
* Order Status Notification Must Be Sent to Customer Properly
* Order Can Be Placed by Phone Call or Website.
* Customer Can Pay Online or On Delivery
* Customer Can Change Or Cancel The Order At Any Time Until It Has Been Completed.

# Glossary

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