**Use Case Document**

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| Name: | Restaurant Quality |
| Goal: | To provide the best service for every customer |
| Summary: | This use case is to determine whether the experience of the customer at the restaurant will bring them the best quality service around |
| Event: | There are a few different events; One for ordering food, another for preparing the food, another for eating the food, and one for paying for the food |
| Pre-conditions: | There needs to be an established restaurant that may or may not have had their quality of service questioned |
| Primary Actor(s): | Customer, Waiter |
| Actor(s): | Cashier, Chef |
| Post-conditions: | The use case would be successful by showing the time frame it took for the customer to first place their order to when they received their food, and if they got the food they ordered plus any drinks |
| Flow of Events: | The customer would first place their order, by the waiter taking their order, and the chef would confirm their order and prepare the order. Then once they received their food, they would eat the food, and then finally pay for the food |
| Outcomes: | One possible outcome is that the customer will have fast efficient service and the quality of their food is spectacular |
| Alternate Outcomes: | A few other alternate outcomes might be that the customer is kept waiting for a long time before they can even place their order, or they don’t receive the correct food they wanted, or that the food was terrible |