**File called RAD\_V\_1\_0\_Team\_Name.DOC**

**RAD V1.0**

**Team name: Team 1**

**Team members: Ben Ryan, Azmat Udin, Sean Dzokesayi, Romaric Mokom Gaetan**

**Date Created: 10/2/2022**

**Work Plan**

**Each team write Problem description and current system description i.e. 1.0 below**

**Each team develop a list of actors and a description for each actor. i.e. 3.3 below**

**Each team write the Resourcing section i.e. 2.0 below**

**Each team be prepared to explain the customer business to supervisor, may ask about the various areas the customer’s business includes.**

**Supervisors may ask you what is your teams emerging vision for the future system**

**Each team to produce RAD V1.0 and each team upload it using the link for their team**

**Make the TOC look like this:**

1. **Problem description and current system description**

**Page 3 & 4**

1. **Resourcing**

**Page 4**

1. **Requirements**
   1. **Use Case diagram**
   2. **Non Functional Requirements (later)**
   3. **List of Actors**

**Page 4, 5, & 6**

* 1. **List of Use Cases** 
     1. **Reception Use Cases**
     2. **Leisure Centre Use Cases**
     3. **Common Use Cases**
     4. **Etc.**
  2. **Use Case Documentation** 
     1. **Reception Use Cases**
     2. **Leisure Centre Use Cases**
     3. **Common Use Cases**
     4. **Etc**

**Complete the Problem description and current system description.** This section gives a management overview of the business problem. It also outlines the current system.

It also describes why the project is being undertaken ie the rationale for the project. It also details the scope of the business problem. (Later we will identify the aspects of the future system we will deliver in the various iterations)

**Complete the Resourcing section.** In this section your team should describe all the resources that you think you will need for your project.

1. **Problem description and current system description**

This project has been undertaken because a client wants us to develop a hotel application that can take room bookings, manage staff, manage the kitchen and restaurant and manage the orders placed by the hotel. With the hotel room booking of this application, the client wants customers to be able to book rooms up to 1 year in advance. The hotel has a total of 200 rooms of various configurations (Double, twin and single rooms), with an option of fitting in a children’s cot in the double or twin rooms. Optional meal packages can be added to the room’s price, and the hotel also features a leisure centre whose cost can also be added to the room.

The client also wants a Staff interface. This will track who is employed in the hotel, what their position is within the hotel and other information based on when they were employed. The client would also like the ability to suspend staff and ban staff. The suspend staff feature should be used for the part time staff when they go back to college or school they will be suspended until they return. The ban feature on the system is for when staff quit or if they get fired, they should be then banned from the system, so they no longer have access to it.

The client would also like for the system to be able to the track the food in the restaurant. The system should be able to keep track of the dates for the food and check when to see when products are expired. The system should keep track of the separate fridges (Raw & Cooked fridges). Also, the system should keep track of any of the cooked food that is unsold, so that it can be given to charity. And, for the system to order the ingredients in advance before they run out.

In the restaurant the chef needs a way to be notified once an order has been placed by the customer. The chef also needs a way to notify the restaurant staff once the food is ready so it can be served in a timely manner. The only obstacle is that the hotel doesn’t want the chef physically touching a keyboard, mouse, screen while preparing food in order to keep everything clean.

The system should also be able to handle the ordering for the restaurant. The system needs to be able to keep track of the stock of all the products. To know when to order these products and take in the deliveries when they arrive.

The hotel would also like to optimise their rosters for their cleaning staff. It sometimes happens that a guest gets checked into a room that hasn’t been cleaned. The hotel wants the cleaners to be told what rooms to clean and also in what order. Bearing in mind that some rooms might not be on the same floor. The cleaners need a system that will calculate the most efficient path, to ensure that they don’t spend most of their time travelling between different floors.

1. **Resourcing**

In terms of the resources required for this application we will need the coding language that the client would like to have the hotel application developed in. Also, what IDE would the client like the application to be coded in. We might need the menu for the client’s restaurant so we can add it to the system. Staff information will be needed to have it on the system. How does the client want the application to be designed and how user friendly does the client want the application to be.

1. **List of Actors & Description**

**General Manager:**

In charge of the hiring, firing and suspending of employees.

The GM will also be able to take reservations and place orders.

**Reception Manager:**

In charge of the hotel reception.

Their main role will be to make sure all the reservations and bookings are in order and are correct.

**Full Time Stock Room Person:**

To make sure all stock is accounted for.

To make sure all orders are placed on time, so the hotel doesn’t run out of supplies and produce.

They will have to make sure all dates on produce are ok and to throw them out if expired.

**Bar Manager:**

In charge of the run of the bar and to make sure stock is kept full.

They are also in charge of the staff.

They are also in charge of placing orders for the bar if stock is running low.

**Full Time Bar Staff:**

To make sure orders for drinks are fulfilled.

To make sure all fridges are stocked with minerals and bottled beer.

To make sure all kegs are being changed.

**Part Time Staff:**

Can work as waiters in the hotel restaurant, carry bags to rooms, help cleaning or work in the kitchen.

**Permanent Chef:**

In charge of the Kitchen

Place orders for the kitchen

Responsible for the kitchen staff

To make sure all produce is fresh and not out of date

**Kitchen Staff:**

Help the chef prepare and cook the food

To go between the stock room and the kitchen and make sure the fridge in the kitchen is kept stocked up.

**Waiters:**

Are to run food from the kitchen to the tables in the restaurant.

To make sure customers are happy with the food

**Customers:**

To be able to make reservations and bookings up to one year in advance.

To be able to add meal packages and also leisure center to booking.

**Cleaners:**

To be able to clean the rooms when the rooms become vacant.

Clean the hotel