Software Specification

Lancaster Restaurant Kitchen System



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Revision History

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| **Name** | **Date** | **Reason for Changes** | **Version** |
| Software Kitchen Specification 1.0 | 25/02/2024 | First Version’s Spec Defined | 1.0 |
| Software Kitchen Specification 1.1 | 29/03/2024 | New version which includes 1. Introduction, 2. Overall Description | 1.1 |
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# 1 Introduction

## Purpose

The kitchen sub-system is part of a much larger system, connected to the front of house and management sub-systems to form the entire restaurant system. This system aims to digitalize the process of various restaurant operations including ordering and inventory management. This document aims to capture the system requirements and features related to the kitchen.

## Product Scope

The kitchen sub-system is created by the system development group ThirtyTwo with the intention of automating the day-to-day tasks in the kitchen like table orders and inventory management. The main purpose is to improve the performance of the restaurant by eradicating the daily paperwork. With this system the tasks would be performed in less amount of time and more efficiently. An additional benefit of this software is that during the rush hours the load can be balanced effectively, and the kitchen would perform better than usual. In addition to this, human error that occurs when performing tasks manually is also minimized and presence of queues in the system to assign tasks to chefs can reduce congestion in the kitchen. The system would also result in reduction of labour which would result in the reduction of expenses of the restaurant.

# 2 Overall Description

## 2.1 Product Perspective

This section will give an overview of the Lancaster Restaurant system. The basic functionality of the system will as well its context will be explored in detail. It also describes different kinds of user stories associated with the system and what functionality is available for each user.

Lancaster Restaurant Kitchen System will attempt to replace the traditional manual ordering process and is a new self-contained software that consists of 2 parts: one software application and one SQL Database. The software application will be used for inventory management, order related information and menu compilation.

## 2.2 Product Functions

The system will:

* Allow unique users (Head Chef, Sous Chef, Line Chef) to log in.
* Allow \_\_\_\_
* Allow Chefs to “cook” and “bump” dishes (Dish Completed).

## 2.3 User Stories

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| **Title**: Recipe Creation + approval | **Priority**: 5 | **Estimate**: 4 Days |
| **User Story:** As a Chef, I want to propose new recipes or variations based on the ingredients that will be available from our supplier, so that we can keep our menu fresh and innovative. | | |
| **Acceptance Criteria:**  Given I have an idea for a new recipe  When I submit this recipe including the list of ingredients and preparation  Then the recipe is stored for review by the Sous Chef and, if approved, by the Head Chef | | |

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| **Title:** Dish Construction | **Priority**: 5 | **Estimate**: 4 Days |
| **User Story:** As a Sous Chef, I want to work with the Head Chef to combine approved recipes into dishes for the menu, ensuring they meet our quality standards and ingredient availability. | | |
| **Acceptance Criteria:**  Given we have a list of approved recipes  When we select recipes to construct a dish  Then the dish is recorded and attached reference photos | | |

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| **Title:** Menu Compilation | **Priority**: 5 | **Estimate**: 4 Days |
| **User Story:** As the Head Chef, I want to compile a weekly menu from developed dishes, ensuring all ingredients will be available as confirmed by our supplier, to streamline kitchen operations and avoid last-minute changes. | | |
| **Acceptance Criteria:**  Given we have a set of dishes ready for the menu  When the Send to admin option is selected  Then the menu with associated dishes and Ingredients is sent to the admin team | | |

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| **Title:** Meal Preparation Communication | **Priority**: 5 | **Estimate**: 4 Days |
| **User Story:** As a Chef, I need a system to receive and manage table orders efficiently, so that the meals are prepared and served in a timely manner. | | |
| **Acceptance Criteria:**  Given a new table order is received  When the order is ready, I will push the “bump” button which means the dish is prepared  Then all necessary dishes for a course are prepared and ready to serve | | |

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| **Title:** Stock and Waste Management | **Priority**: 5 | **Estimate**: 4 Days |
| **User Story:** As a Head Chef, I want to track the stock of ingredients and record any waste, so that we can adjust our ordering accordingly and therefore minimise costs. | | |
| **Acceptance Criteria:**  Given the current stock levels and recent deliveries  When ingredients are used or wasted  Then the system updates the stock levels and records the waste, alerting if a dish cannot be made due to stock shortages. | | |

## 3. External Interface Requirements

### 3.1 Front of House Interface(s)

### 3.2 Management Interface(s)