## Revision History

| Version | Date | Description | Author |
|---|---|---|---|
| Inception Draft | 1/27/2016 | First draft. Will be refined as project continues. | Sam McAdams, Greg Dudar, Thomas Andrikus, Anthony Whitaker |

# Introduction

We're trying to create an alcohol inventory system for a bar/restaurant. Our system will enable an establishment to accurately determine how much alcohol is on hand versus how much alcohol has been sold. Our system will also allow an establishment to create custom cocktails so that inventory can be accurately assessed without having to individually edit each liquor inventory based upon cocktails sold. This will allow an establishment to quickly and accurately determine if the bartenders are giving drinks away, thus increasing the profits of said establishment.

# Positioning

## Problem Statement

Internal theft is one of biggest determents to any bar/restaurant. Therefore, being able to determine if drinks are being given away is vital to any bar/restaurant. Currently in order for an establishment to monitor their inventory there are limited options. They can pay a company to manage the system track the inventory for them, which can be costly, or track it on their own. If an establishment tracks the inventory on their own they either have to maintain spreadsheets, which is time consuming and quickly overwhelming, or use other software such as apps for iOS or Android. The current apps on the market allow do not have the ability to determine what alcohol was sold based on mixed cocktails. This affects owner and/or managers of bar/restaurant establishments.

## Alternative and Competition

-The person in charge of inventory may maintain spreadsheets
-Outside companies such as "Bevinco"
-iOS and Android apps that allow for the managing inventory

# Stakeholder Descriptions

## Market Demographics

Inventory managers at bar/restaurant establishments.

Owners of said bar/restaurant establishments.

**Key High Level Goals and Problems of the Stakeholders**

| High-Level Goal | Priority | Problems and Concerns | Current Solutions |
|---|---|---|---|
| Maintain Inventory | High | Inability to add customized drinks | Add new column for new drinks on a biweekly basis |
| | | Bug-ridden updates could cause lag or even block any users from logging in | Do plenty of testing prior to releasing new upgrades |
| Limit internal theft | High | Manager's account could be used by guest, allowing bartenders or outside actors to modify inventory | Inventory manager must ensure that he/she logs out of every session, regardless whose device it is logged on |

**User Summary**

This system is primarily designed for inventory manager of bar/restaurant to maintain inventory and limit internal theft.  It will also allow for "Guests" to be able to view inventory but not edit it.

**User-Level Goals**

-Inventory manager: Input sales numbers from the POS system since the last time inventory was taken, compare current inventory numbers with previous inventory numbers to identify potential losses, print a summary of updated inventory numbers, create initial list of beer, liquor, cocktails, and food, add new drinks and retire old drinks as demand changes.
-Guest account: Display a summary of the current inventory

**User Environment**

The user will begin their interaction with the system by logging in using a username and password. Depending on the permissions that their particular account has been given, the user will be shown a GUI with varying options. In the case of a guest account, the user will be given the option to view the inventory. In the case of an account with elevated privileges, the user will have options to view current
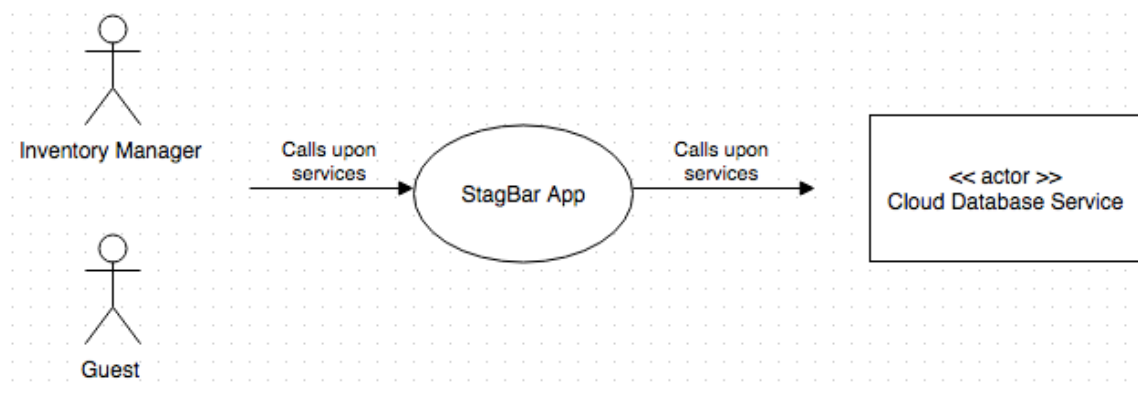
inventory, update inventory, and add or remove drinks. Choosing to update inventory will take the user to a different GUI with options to update inventory numbers based on different categories. Upon completion of updating inventory numbers, the user will be able to view of a comparison of their newly entered numbers with the numbers from the previous inventory to determine how well drinks are selling and identify any drinks that could be problem areas based on sales information.

# Product Overview

### Product Perspective

This software is designed to work along with POS software that is already in place. It will take information that is generated by the POS software and use that information to make sure that the inventory is correct and up to date.  The info will have to be manually added by the inventory manager however to allow for compatibility with all POS systems.  It will allow users to view current inventory, as well as allow inventory managers to update inventory and monitor changes.

### Figure vision - StagBar inventory app context diagram



### Summary of Benefits

| Supporting Feature | Stakeholder Benefit |
|---|---|
| User authentication | Allows management to limit access to the inventory information while still allowing employees to complete their respective duties |
| Automatic updating of inventory based on user's input of sales | Removes the need to manually update inventory numbers based on how much has been sold |
| Automatic removal of the correct amounts of liquor when a cocktail is | Eliminates the need to manually subtract the correct amounts of each liquor from |

| sold | inventory when a cocktail is sold |
|---|---|
| Comparison of current inventory numbers with previous inventory numbers | Allows management to keep up to date with drinks that are selling well or selling poorly; allows management to identify drinks that are possibly being given away, costing the bar money |
| Adding new drinks or remove old drinks from inventory | Allows management to easily and painlessly begin selling a new drink or retire an old drink to keep up with demand |

## Summary of System Features

-User authentication
-Initial setup of inventory
-View current inventory
-Update current inventory
-Print reports on current inventory
-Compare current inventory with previous inventory
-Add or remove drinks

## Other Requirements and Constraints

This software isn't intended to be a replacement to POS software that is already in place. We are making the assumption that the establishment using this software already has POS software in place, and that that software is capable of printing out sales reports that are going to be used to enter information into this software.