

Class description of all classes

1. **Contact:** contains the details of all the people associated with the restaurant either as a customer or an employee.
2. **Customers:** A person, group of people or a corporation that require or want some service and in return pay a set amount in exchange of those services.
 - **Private Customer:** A person that orders food for their own self.
 - **Corporation:** A business (or company) that wishes to purchase food for their employees.
3. **Employee:** A person working for the restaurant in which each of them are assigned a specific task.
 - **Full Time:** An employee that receives a set amount of salary.
 - **Head Chef:** A chef that designs new recipes and oversees the rest of the chefs.
 - **Sous Chef:** A chef that works with the head chef but tends to be more involved in the tasks around the kitchen.
 - **Line Cook:** A person who works in a specific department.
 - **Part Time:** An employee that receives their salary on the basis of number of hours worked and with a specified hourly rate
 - **Wait Staff:** Employees assigned to take orders, bring the orders and also answer all customer questions.
 - **Mentorship:** Program in which one sous chef learns to prepare a dish from another sous chef who is an expert in making that dish.
4. **Crew:** The group of employees that work in specific shifts having unique name.
5. **Menu Item:** is a food or beverage specified in the restaurant menu from many different options in which a customer can choose from.
6. **Orders:** list of menu items that a customer orders from the available list of menu items.

7. **To-go:** The food items ordered by a customer are to be packed to be eaten off the premises.
8. **Eat-in:** The food items that a customer orders from the available list of menu items are to be served in the premises/restaurant.
9. **OrderItem:** The time when the order was billed.
10. **Menu:** The type of meal served at different times of the day which is available in the restaurant.
11. **MenuMenuItem:** A list that has the price and size of each available type of dish served in the restaurant.