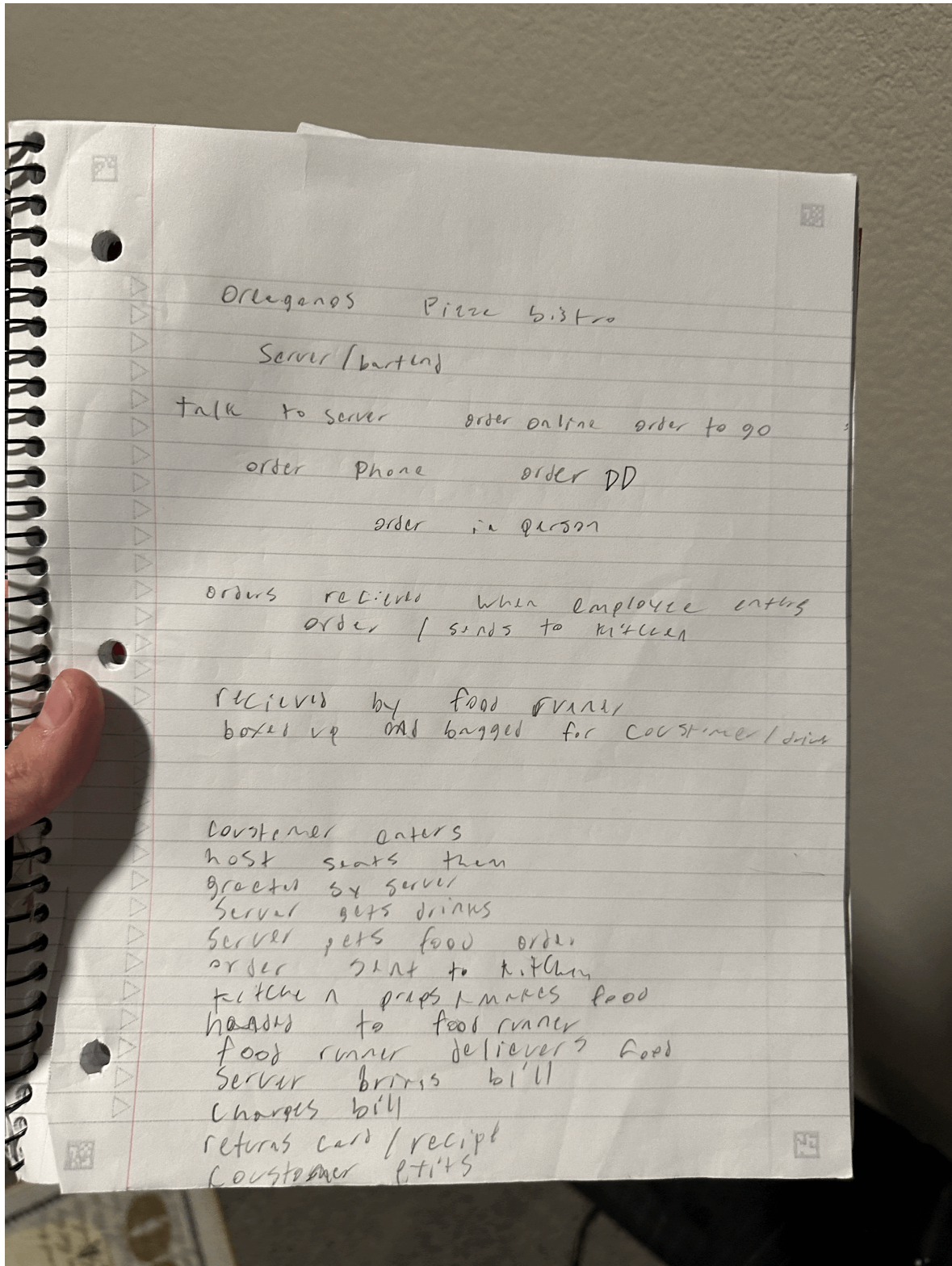
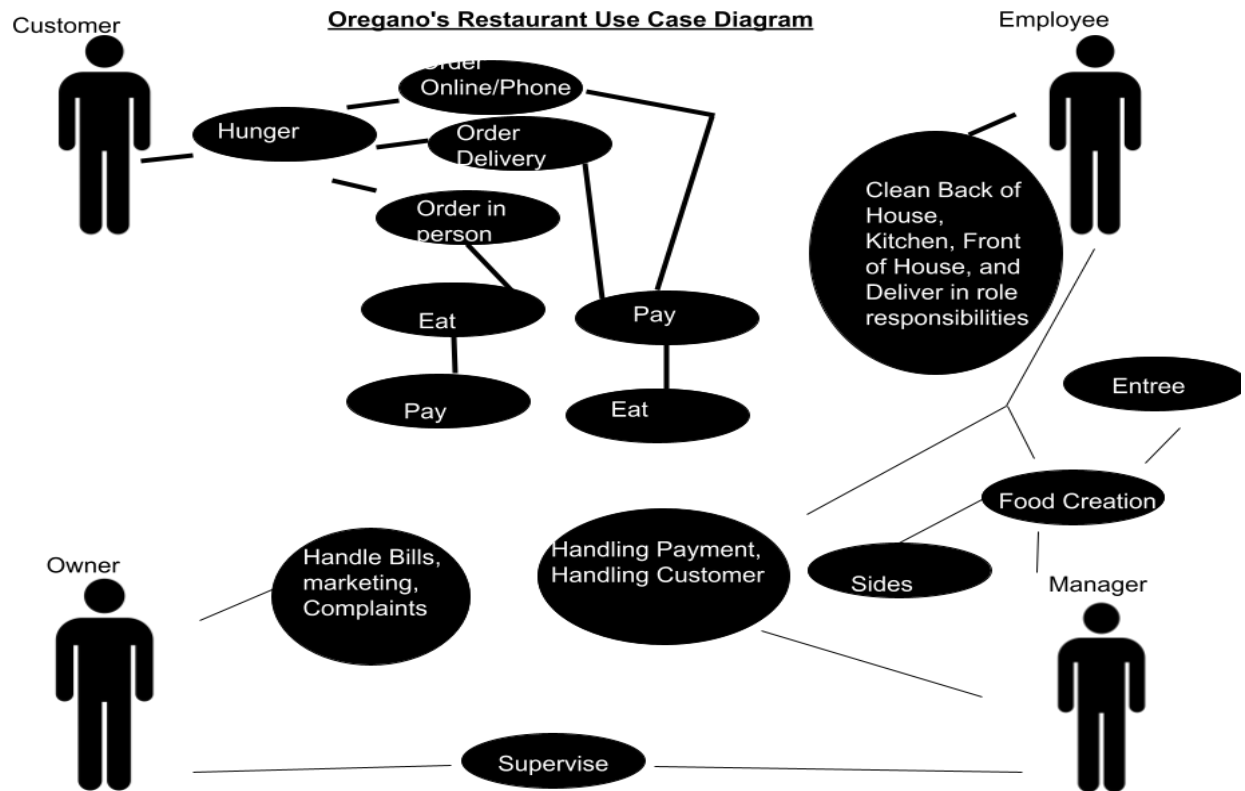


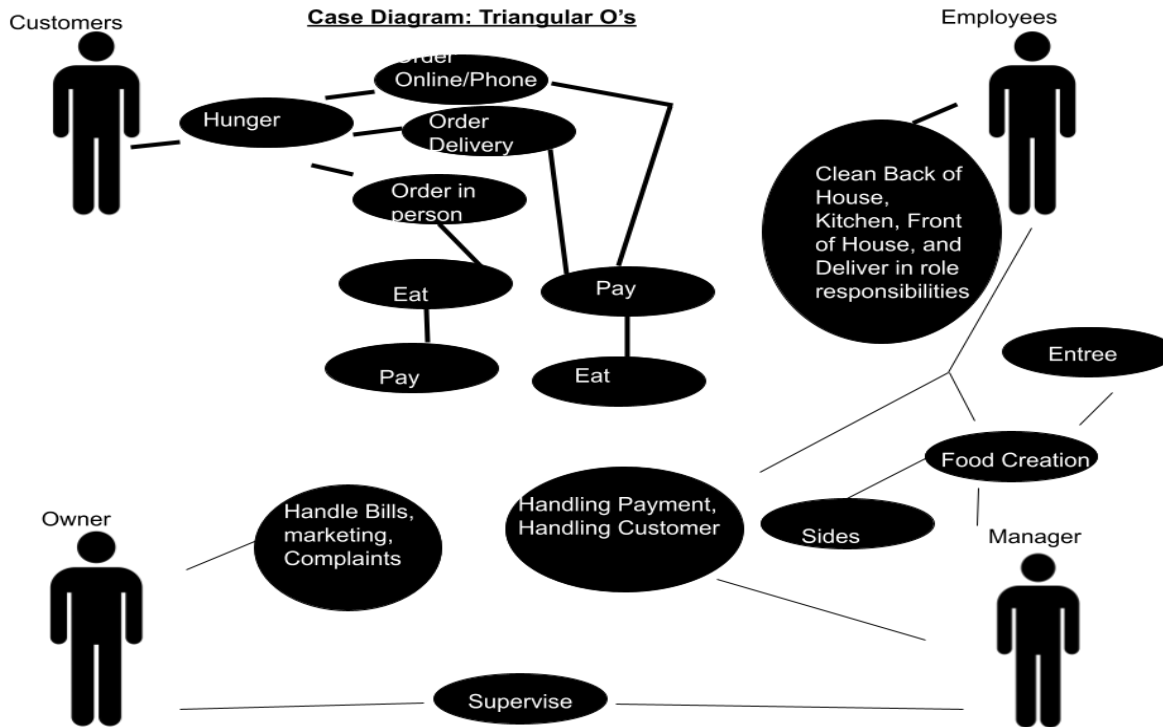
Real-World Modeling: UML Diagrams

Research:



Use-Case Diagrams:

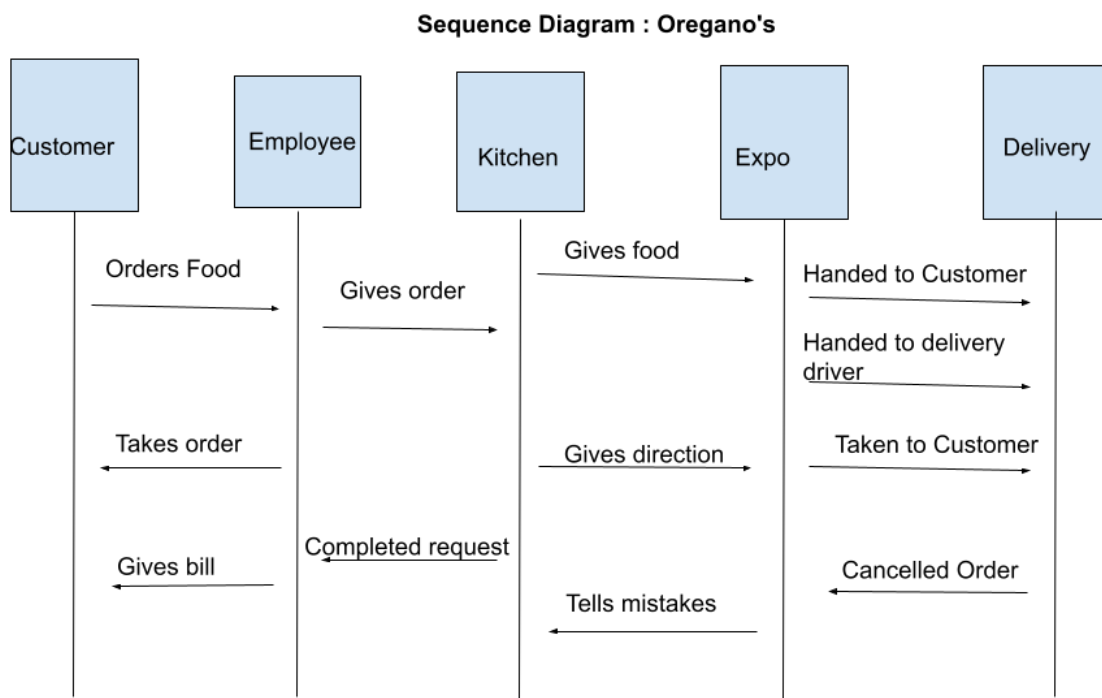


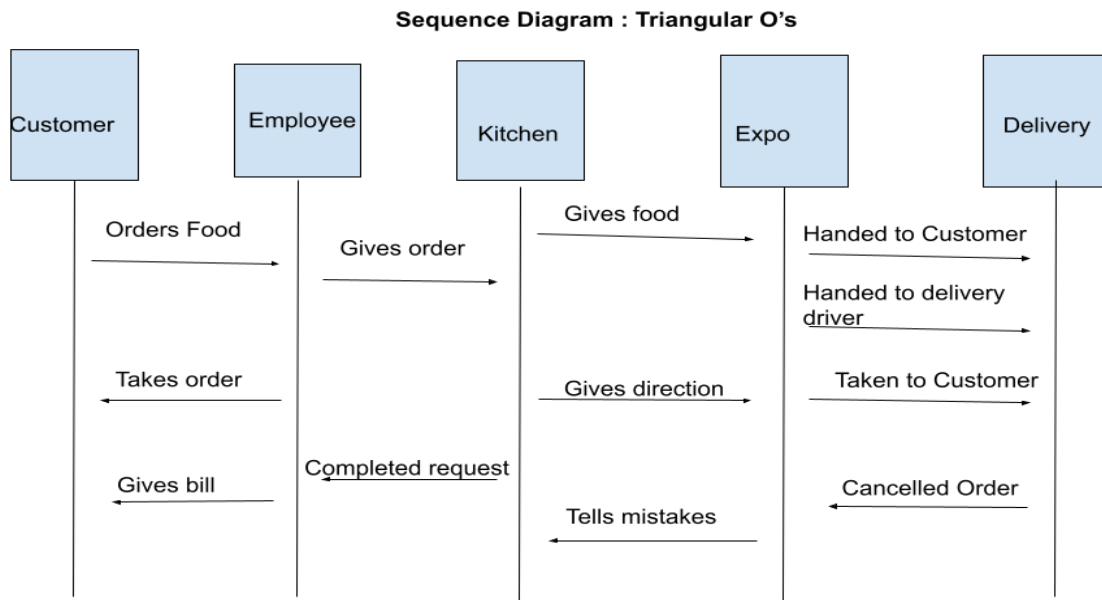


Use Case Diagram Summary:

Triangular O's is an Italian restaurant that helps its hungry customers. Customers get hungry and decide to eat at the restaurant. They either order over the phone or online or they could place a delivery or come inside the restaurant. No matter the form of the order the employees keep the restaurant and kitchen clean and start to create the order. Once completed the order goes to the customer inside the restaurant or waits for payment from the customer before handing the order to the customer or delivery driver. Once the customer is done eating, the bill is handed for payment. The manager helps in the food creation and makes sure employees are fulfilling the duties of their job. The manager also handles the customers with complaints and makes sure payments are complete. The owner of the establishment helps supervise the employees to make sure everything is getting completed and makes sure that the restaurant's bills are paid and that marketing is done to get more customers into the restaurant. They also handle complaints when a manager is unavailable.

Sequence Diagrams:

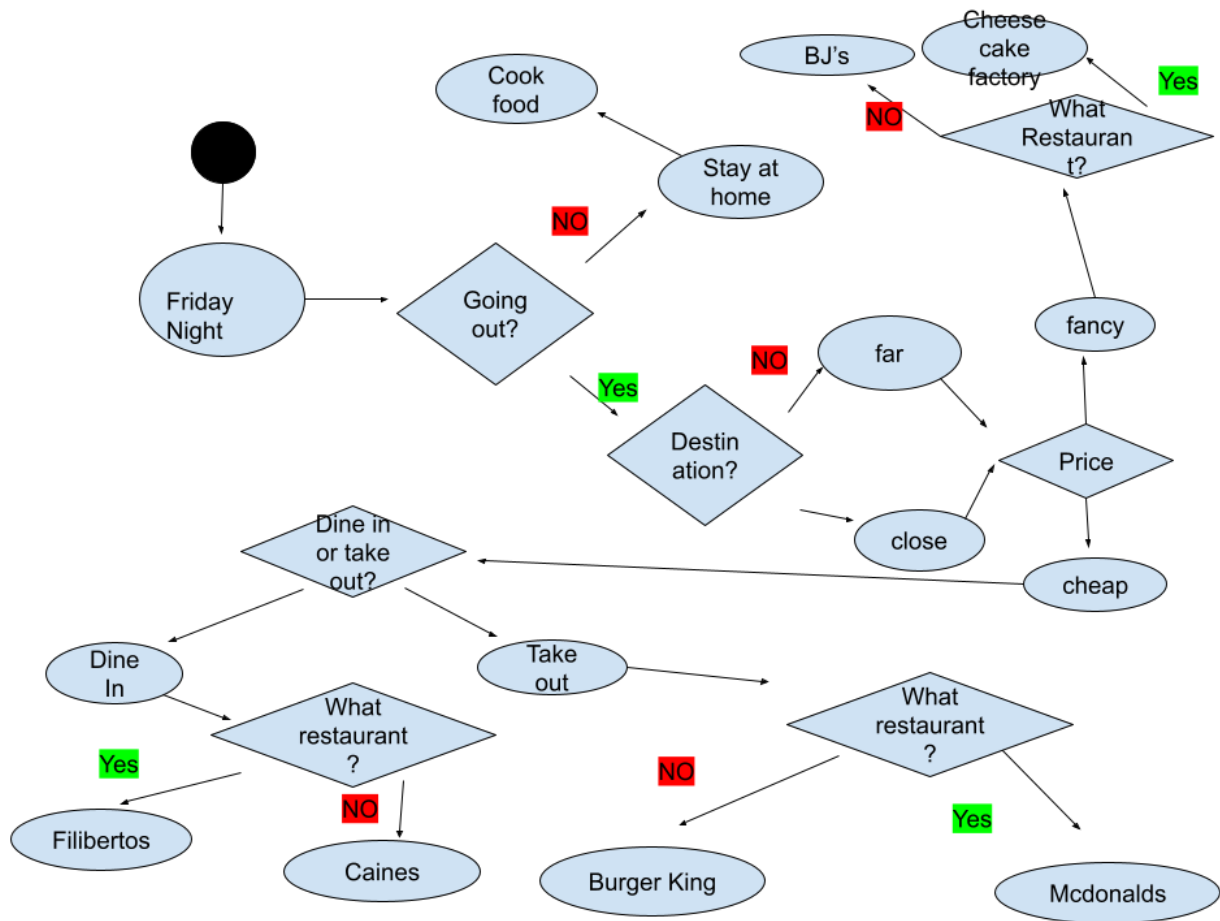




Sequence Diagram Summary:

Food ingredients and supplies for the kitsch to run properly are stocked beforehand. All labor positions are filled and delivery services are online. To begin, a customer enters the establishment or goes to the website. They are greeted by an employee if in the establishment or places an order online. The employee seats the customer in the establishment and takes a food order. From there the employee gives orders to the kitchen. Kitchen prepares and makes the food. From there the kitchen gives the food to the expo. The expo checks the food and finishes up the plating and order. From there the expo gives the food to the employee or takes food to the customer. The employee gives the food to the customer. Customer eats and then when finished the employee gives the bill to the customer. If an order was placed online the kitchen creates the order and makes the food. And then the food is handed to the expo who checks and finishes up the order and bags it up. From there the expo either gives the food to the customer or to the delivery driver so they can deliver the food to the customer.

Activity Diagram:



Activity Diagram Summary:

It is Friday night. Me and my Girlfriend have to decide where we should go to eat. The first decision is, are we going out? Staying at home is not the move so going out is. The next choice is if I want the destination to be close or far? The answer is close cause who wants to drive far when you want food. Next is Price? I wasn't dressed for a fancy dinner so cheap it is. The next option is dine in or take out. There are pros and cons to both but for this decision is up to her. Both paths take you to the question of 'What Restaurant?'. If you take out the options are Mcdonalds and Burger king and if you dine in the options are Filibertos and Caines.