

## DB PROJECT

**Title:** Ravan's Culinary Odyssey

**Class:** 601 Spring 2024

**Due:** March 26<sup>th</sup>, 2024

**Group:** The Best DB Ever

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### DB Phase 1

For our database, we chose to make it an encapsulation of a restaurant that we have called **Ravan's Culinary Odyssey**, a 3-star Michelin restaurant located in the heart of downtown Charleston.

For this system the database tracks staff members, and their specialization, who is working each shift, reservations, and tables available to reserve by date and time, menu items, and orders comprising the menu items each table orders.

To keep this pinnacle 3-star reputation **Ravan's Culinary Odyssey** has these business rules.

### Business Rules

1. It must track staff members.
  - I. Staff members are identified by first name, last name, date when they started, phone number, position, and social security number to be employed.
  - II. Each staff member has their own specialization of the following: manager, host, chef, waiter, and bartender.
  - III. Some specializations have their own specialization.
    - i. Bartender specializations: bartender or barback.
    - ii. Chef specializations: sous chef, pastry chef, roast chef, and executive chef.
    - iii. Waiter specializations: Sommelier, Captain (responsible for several tables & their waiters), Waiter, Back waiter (helps waiters refill water, bread, etc.), Runner (brings cooked dishes to patrons), Busboy.
2. The system tracks staff on each shift. There are two 9 hour shifts every open day - lunch (9:30a-6:30p) and dinner (5:30p-2:30a) shifts with an hour overlap in the middle. The restaurant is open Tuesday – Sunday and closed on Mondays.
  - I. Each shift needs at least one of the following employee types (specialization does not matter):
    - i. Manager
    - ii. Host
    - iii. Chef
    - iv. Bartender
    - v. Waiter
  - II. The dinner shift also needs a Sommelier.
  - III. Each shift may have any number of other positions.
3. The system must track reservations.
  - I. Reservations can be made between 10:30a-1a with a party name, size, date, and time, and may be flagged as VIP.
  - II. The system tracks reservations by table at a given time for 2 hours on the hour (a simplification).

- III. Each table has an identifier, capacity, and type (square, round, rectangular).
- 4. The system must track menu items.
  - I. Each item has a name, type (appetizer, soup, salad, entrée, dessert, cocktail, wine, drink), description, if it has common allergens (ex: nuts), and price (which must end in .99).
  - II. Some items may track quantities. All wines must track the number of bottles.
- 5. The system must track orders.
  - I. Each order has the table that ordered, the reservation (if applicable), and the actual order.
  - II. Each order has the item ordered, the waiter's identification, and what the shift that it was ordered during.