January 6, 2014

ICS Final – Analysis

The purpose of this program is to give a solution to the general disorganization of a restaurant’s management system. This mainly entails knowing how much of each ingredient is left, which is necessary when knowing what dishes are still available to the customer.

Goals that this software will achieve:

-read in separate ingredients, amounts of each ingredient, and available dishes from file

-update info on ingredients and dishes to file

-add and remove dishes from menu list

-keep track of how many times each dish has been made

-choose which suppliers they want to buy what ingredients from, and update totals in the inventory

-store all ingredients, and amount of each ingredient

-stores all menu items, and ingredients needed for each dish

-sorting ingredients by amount of each ingredient left

-sorting ingredients by alphabetical order

-search for ingredient by name

-search for ingredients by amount

-search for dish by most recently used

-search for dish by name

-search for dish by category (drink, entrée, etc)

-list all dishes

-list all separate ingredients

-list all ingredients for a specific dish

-allow user to make a dish from the menu. Determines whether or not each ingredient is available. If each ingredient is available, the proper amounts are deducted from the inventory. Otherwise, an error message is shown to indicate that insufficient ingredients are present.

-budget system

-dishes are given price value for each individual unit

-ingredients are given price value for each individual unit

-allow user to add (purchase) ingredients

-expense will deduct from the total sum of budget

-if insufficient budget, a message will appear

-revenue will add to the total sum of budget