**State Machine V1 Notes  
  
  
-Initial State (Recipe Creation):** This state represents the chefs' idea of creating a new recipe.

**-Recipe Review:** After a recipe is created, it is sent to the Sous Chef for review, forming the Recipe Review state.

**-Recipe Confirmation:** Once the recipe is reviewed by the Sous Chef, it is approved by the Head Chef, leading to the Recipe Confirmation state.

**-Recipe Refine: If** the Sous Chef suggests updates during the Recipe Review, the process moves to the Recipe Refine state.

**-Recipe Rejected:** If the recipe is not approved by the Sous Chef during the review, it moves to the Recipe Rejected state, and then back to the Recipe Creation state for generating new recipe ideas.

**-Recipe Combining:** Approved recipes are combined to create individual dishes.

**-Checking the Supplier:** Before creating individual dishes from combined recipes, the supplier's availability and the current stock are checked for the upcoming month.

**-Planning Order:** If there is a shortage of materials, an order planning is done to decide how much of each ingredient should be ordered.

**-Order Ingredients:** Ingredients for the upcoming week's menu are procured.

**-Order Wine:** Wine procurement is done separately.

**-Creating Individual Dishes:** Once it is confirmed that there are sufficient materials, individual dishes are made from the combined recipes.

**-Initial Menu Creating:** Individual dishes are compiled to design the initial version of the menu.

**-Menu Compiling:** The first draft of the menu is compiled by the Head Chef.

**-Menu Updating:** Managers update the menu and set the prices.

Final Menu Creating: The final version of the menu is designed.

**-Menu Preparation and Presentation:** The menu content is designed and presented, with explanations added as necessary.

**-Collecting Menu Feedback:** Menus are published online by the Head/Sous Chef, and feedback on the menu content is collected. Feedback is noted during the Menu Preparation and Presentation state.

**-Receiving Order:** Orders are taken after the menu presentation.

**-Receive Payment:** Payment is received after the customer finishes their meal.

**-Holding Sales:** Sales records are maintained for all payments.

Sales Submitted to Managers: All sales records are submitted to the managers.

**-Creating Sales Graphic:** Sales graphics are created from the recorded sales data.

**-Updating Sales Graphic:** The sales graphic is regularly updated.

**-Estimating & Tracking Bookings:** Managers use total sales data to estimate potential future bookings. Days with higher sales might imply more bookings, whereas days with fewer sales might suggest fewer bookings.

**-Tracking Active Personnel:** Managers track how many staff members are on leave and how many are actively working.

**-Tracking Diners Arriving at Each Half Hour:** Managers monitor and adjust the maximum number of customers that can be accommodated every half-hour based on the number of active staff.

**-Tracking Maximum Dining Capacity:** Managers monitor and adjust the maximum dining capacity at any given time based on the number of active staff.

**-Estimating & Tracking Stock Status:** Based on the estimated number of reservations, the stock status is monitored and future stock levels are estimated. If necessary, order planning is done, and materials/wine are ordered. If there is enough stock, the restaurant operation continues.