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**Business Rules**

## Five New Rules

1. A table can not seat more than 6 people at a time.
2. A wait staff member may not be waiting on more than 5 tables at a time
3. Customers can’t have more than 1 corporation.
4. Head Chef can only make 9 recipes
5. A sous chef can’t mentor more than 3 people at a time.

## Orders

1. Guests within a large party may be divided between 2+ tables
2. Only take the name of the guest who’s paying
   1. Do not take the names of the guest who are not paying
   2. AKA. a **seat at a table** places an order
   3. Each party has one bill
      1. Only one customer pays for a given bill.

## Miming’s Money

1. Guest that pay cash get money put into an account where they can apply it to their next order
2. Every $10 you get $1
   1. We only deal in whole numbers (ex. $137.42 = $13 miming dollars)
3. One payment is allowed. You either have the amount to pay the whole tab with mimings money or you pay with another form of payment.

## Customer Information

1. Customer can remain anonymous if they choose to pay in cash
2. To join the loyalty program, the restaurant will need the customer’s name, email address, and snail mail address
3. Miming’s restaurant also serves corporations and they will be defined by the name of the person buying the food, name of the corporation, name of the organization within the company, office address, and the contact info for someone the restaurant can advice for specials
4. A person can come into the restaurant as an individual AND as a representative of a corporation; they will have 2 separate Miming’s accounts (one private and one as part of the corporation).

## Scheduling of staff

1. Staffs only work shifts
   1. There are two shifts in a day: morning and evening.
   2. A full shift is 8 hours and any given employee always works the full 8 hours.
2. Part-time employees are hourly and others are salaried and receive a weekly compensation.
   1. Only salaried employees receive health benefits.

## Staff

1. All staff has a specific title and function
2. Chefs - prepares food.
   1. Head Chef
      1. Design new recipes and oversees other chefs
      2. We keep track of the recipes developed by a given chef
      3. Only **ONE** of the head chefs can be in the kitchen when miming’s is open
   2. Sous chef
      1. Works with head chef
      2. Is more “hands on,” works with the food more
      3. Expert in preparing a set of menu items.
         1. Sous chef who wants to learn to prepare a menu item needs to enter a **mentoring relationship** with one of the other sous chef who is an **EXPERT** on that item
         2. Miming’s record the start date, menu item, and end data of mentorship
   3. Line cook
      1. Works at the station
         1. butcher, fry cook, grill chef, pantry chef, pastry chef, roast chef, sauté chef (in charge of the sauces and gravies) and vegetable chef (this is the one who earns the highest celery)
      2. **During a given shift** 
         1. more than one link cook could staff any one of these stations
         2. During a time of day that is usually slow
            1. Assign one line cook to several stations so that we get the best value for their time
      3. They’re full time employees and work on salary

## Menu Items

1. Each menu item has one of four spiciness associated with it (Mild, Tangy, Piquant, Hot, or Oh My God)
2. Each menu item falls into one of three categories (Appetizer, Soup, or Meat Entree)
3. Meat Entrees consists of Chow Mein, Egg Foo Young, or Chop Suey
4. Each of the meat entrees comes with a particular meat (Chef Special, Chicken, Beef, Seafood, or Vegetables)

## Pricing

1. There are four menus (Evening, Lunch, Sunday brunch buffet, and Children’s)
2. A given menu item can appear on multiple menus and have to appear on at least one
3. The Sunday brunch buffet doesn’t have prices for individual items since it’s a fixed price for the buffet
4. Menu items appearing on the evening menu costs more than the same ones on the lunch menu (because of bigger portions)
5. Lunch menu portions are smaller than the Evening menu, the portions on the Children’s menu are even smaller than the Lunch’s menu
6. Each menu item comes in only one portion size in a given menu
7. No spicy items in Children’s menu

## Orders

1. Orders can come in via the web, phone, or dine-in.
   1. Payment is immediately required for online orders.
   2. Customers pay when they pick up a phone order.
2. Miming’s records the payment type used on each bill.
   1. Phone and dine-in orders can be paid for by cash, debit or credit card.
3. To-go orders are given a pick-up time.
4. Miming’s records the time that the order was ready.