## Class Definitions

1. Category
   1. An item falls into different categories which are groups of entrees that are related to each other.
2. Check
   1. A check is an item listing the amount of money that a customer needs to pay for the food they ordered and holds information about certain customers.
3. Corporations
   1. A company or a group of people usually formed to make a profit from an enterprise in which a customer could be a member
4. Customer
   1. A person who is the recipient of a good or service through a transaction with money or other means to a vendor or a seller who is known through previous transactions
5. Dine in Guest
   1. A person orders foods and beverages and consumes them while inside Miming’s restaurant.
6. Dishwasher
   1. Part time employee who earns a fixed-hourly rate washing dishes and cleaning utensils.
7. Employee
   1. Person who is employed by a company to contribute their labor and expertise and earns a fixed-hourly wage or salary accordingly to their position
8. Employee Shift
   1. Group of employees that work during a given shift.
9. Full time Employee
   1. A person who works in a specific position who works 40 hr/week and gets paid with a yearly salary.
10. Guest
    1. A first time customer or who does not want to be known by supplying personal info when conducting transactions
11. Head Chef
    1. A professional cook who is responsible for the development and execution of recipes and oversees the other cooks.
12. Hostess
    1. Part time employee who greets the guests when they enter a restaurant and helps seat and give their menus.
13. Item
    1. Specific individual articles of food on the menu that are made by chefs and ordered by customers.
14. Level 99 Chef
    1. A sous chef who is an expert at an item and given the title of a Level 99 Chef.
15. Line Cook
    1. A full-time chef who works under the head chef in at least one station to cook certain foods.
16. Line Cook Shift Station.
    1. Specific station that a line cook works at to perform a specific responsibility of prepping food during a shift.
17. Manager
    1. An full-time employee that supervises other employees and is in charge of managing the restaurant during a given shift.
18. Mentorship
    1. A relationship in which a level 99 sous chef teaches another sous chef a recipe for the mentee to master.
19. Menu
    1. A menu is a list of the food items a guest could order from and contains their prices during a specific period of time.
20. Menu Type
    1. A specific menu, such as Breakfast, that is handed to the customer depending on the time of day.
21. Order Detail
    1. Order detail is the information on a piece of paper on the items ordered and who ordered them for a given order.
22. Paid Customer
    1. A customer who pays the check, is signed up with our rewards program, and earns miming’s through paying by cash.
23. Part time Employee
    1. An employee that works less than 40 hrs/week and has hourly pay as possibly waiting on tables on the wait staff or even washing dishes.
24. Payment Type
    1. The method that the customer will pay for their check that is limited to cash, debit, credit, or Miming’s Money.
25. Phone Ordered Guest
    1. Guests that call the Miming’s restaurant through the phone to order food from Mimings and later pick up the food when it is ready at a given time.
26. Restaurant Table
    1. A wooden surface where food is placed and served for the customer to dine at and eat around.
27. Table Shift
    1. Table shift is the amount of tables during a given shift that a waitstaff member is assigned to attend and serve.
28. Seat
    1. A wooden furniture that dine in guests at Miming’s would sit on at a table to eat, drink, and be serviced by Miming’s employees.
29. Shift
    1. A shift is a certain amount of time during a given day that an employee is assigned to for working at Miming’s.
30. Shift Station
    1. A station that is being run by line cooks during a given shift to create portions of food according to the different cuisines required. .
31. Sous Chef
    1. Employee that works with the head chef, but focuses on cooking the dishes. Some are experts in a dish and could teach the dish to other sous chefs.
32. Spice
    1. A measure of the heat level of an entree that can be changed by adding certain spices and is customizable to the customer’s preferences.
33. Station
    1. A station is an area of cooking where a cook may work to cut or prepare certain cuisines of food at Miming’s.
34. To Go Guest
    1. A guest that orders items to go, either online or in person, and are given a pick-up time for their food and take the food out of Miming’s.
35. Wait Staff
    1. A part-time employee that is responsible for attending to customers by serving food and beverages as requested as part of the wait staff.
36. Web Ordered Customer
    1. A guest that goes onto Miming’s webpage to create an order for food online.
37. Web Guest Check
    1. Payment information, including order number and the total, for the guest who orders online that is required to be paid upon placing the order.

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## Association Definitions

1. **Category:**  One and only one Category out of three different Categories specifies an Item.
2. **Check:** One and only one Check is paid by one to many guests. A paid customer that is known can pay one to many checks.
3. **Corporation**: A Corporation is a part of a paid customer.
4. **Customer:** One and only one customer pays zero to many Checks.
5. **Dine In Guest:** One and only one Dine In Guest is a type of only and only one Guests.
6. **Dishwasher:** A Dishwater is one and only one type of three different types of Part Time Employees.
7. **Employee:** One to many Employee has one to many Shifts
8. **Employee Shift:** A Employee shift has at least one to many employees working on a shift.
9. **Full-Time Employee:** A Full-Time Employee includes one and only one type of one of the following types of Employees: Manager, Sous Chef, Line Cook or Head Chef.
10. **Guest:** One and only one Guest can order zero to many items on the Menu and one and only one Guest can pay with one and only one Check.
11. **Head Chef:** One and only one Head Chef has to be present in every Shift and can make 0 to up to 5 recipes.
12. **Hostess:** One and only one Hostesses wait on one to many Tables.
13. **Item:** An Item can be part of one to four different Menu Types and has only and only one of four different Spice levels associated with it and falls into one and only one of three different Categories.
14. **Level 99 chef:** A Level 99 Chef is one of many Sous Chef that has mastered one to many Items. A Sous Chef wanting to master an Item can be mentored by another Sous Chef who already mastered that Item.
15. **Line Cook:** One to many Line Cook works at zero to many Shift Stations.
16. **Line Cook Shift Station:** Zero to many Shift Stations are assigned to one to many Line Cooks.
17. **Manager:** One and only one Manager has one or more Shifts.
18. **Menu:** One to many menus include one to many items.
19. **MenuType:** One to many MenuType(s) consists of one to many item(s).
20. **Mentorship:** A mentorship between one to many sous chef and one to many level 99 chefs.
21. **Order Details:** Order detail(s) has information on one to many guests and the one to many item(s) they ordered on the menu.
22. **Paid Customer:** A paid Customer can represent a Corporation and can pay for zero to many Checks.
23. **Payment Type:** One and only one paymentType defines the payment type of one to many checks..
24. **PartTimeEmployee:** One and only one part time employee(s)represents a type of employee that is either a, one and only one of, wait staff, hostess or dishwasher.
25. **Phone Order Guest:** One and only one phone guest is a type of one and only one to-go guest.
26. **Restaurant Table:** One and only one Table includes zero to six Seats.
27. **Table shift:** One and only onetable shift has up to 10 wait staff per table in one and only one shift.
28. **To Go guest**: One and only one to-go guest is a type of one to many guests.
29. **Seat:** Zero to six seat(s) is a part of one to many tables.
30. **Shift:** One to many shift(s) has one to many employees and one to many stations. There is one and only one manager and one and only one head chef per shift.
31. **Shift Station:** Zero to many shift station(s) where one to many line cook(s) are working.
32. **Sous Chef:** One to many sous chef(s) is a full time employee and can master zero to many item(s).
33. **Spice**: One and only one spice level are a part of one to many items on the menu.
34. **Station:** One to many station(s) is a part of one to many shifts.
35. **Wait Staff**: One and only one wait staff wait on one to 10 tables.
36. **Web Guest Check:** One and only one web guest’s check is a type of one and only one check.
37. **Web Order Guest:**  One and only one web ordered guest(s) has one and only one web order check.