Requirement specification

In this document the various notations refer to the Activity sheet (Ax), the User sheet (Ux), the Background document (Bg) and this document (1.a.i) respectively. Items that are placed inside [...] should NOT be included in the application. Items placed within {...} can be included at will, but they are not necessary.

Functional requirements

The system should provide functionality that allows *all customers* to:

1. See available items (menu) (Bg, A6, A13)
2. Order drinks (Bg, A5, A6, A8)
   a. Single order (A5)
   b. Group order (A8)
      i. Group bill
      ii. {Split bill}
3. Order food (A9, U11)
4. Change order (A7)
5. Pay at bar, or to bartender/waitress at table (Bg, A5)
   a. {See 2.b.ii - splitting the bill}

VIP customers should also be able to:
6. Log in (at table)
7. Log out
8. See account balance (at table)
9. Order and Pay from account (at table)
10. Fetch special beer/drink from fridge (with combination lock)
11. Add to account (at bar) (Bg)9

Bartender and Waitress should be able to:
12. Log in
13. Log out
14. See availability of product (General req)
    a. Remove product (temporarily) from menu
15. Modify/Calculate price of product (A7, A16)
16. Offer product on the house (A1, A2, A6, A7, A15)
    a. Balancing the income/expenses
    b. Update number in stock
17. Notify security of problem (A4, A10)
18. Get order for certain table (A8)

        a.   Change items on order
        b.   {Allow for splitting the bill}
19. {Reserve table for group at time} (A11)
        a.   {Reserve}
        b.   {Remove reservation}
        c.   {Print reservation note}

Manager/Owner needs to be able to:
20. Manage stock
        a.   Revise amounts
        b.   Order refill of items
        c.   Add/remove items from menu
21. [Manage prices.]
22. [Do accounting.]

General requirements
23. We need to be able to find products according to content
        a.   Allergies - Gluten, Nuts, Lactose etc.
        b.   Alcohol content
        c.   Tannins (for wine)

Non-functional requirements

24. An order can consist of up to ten items at the same time
25. The bartender should immediately be notified when an item is running low (27.a)
        a.   A warning should be given when there are less than five items left of a certain type
26. The security notification should be accessible within three seconds (17)

Additional details

27. Drinks should be listed with the following details:
        a. Beers
              i.   Name
             ii.   Producer/Brewery
           iii.   Country
           iv.   Type (IPA, lager
             v.   Strength
           vi.   Serving size (tap, bottle)
          vii.   Price
        b. Wine
              i.   Name
             ii.   Year
           iii.   Producer

     iv. Type
     v. Grape
     vi. Serving size (glass, bottle)
   c. Cocktails/Drinks
     i. Name
     ii. Strength
     iii. Contents/Recipe (for allergy purposes)
     iv. Serving size
 28. For the bartender and manager, the number of remaining servings should also be shown
   a. It should be easy to see when an item is low in number

Notes

N1. There should be one 9" touch-screen at each table, and a large screen at the bar.