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**Class Definitions**

(in alphabetical order)

Appetizer - A food or drink served usually before a meal to stimulate the appetite.

Card Payment- Payment made using a debit or credit card.

Cash - Money that is in the form of coins or paper notes.

Chef - Person who cooks in a restaurant.

ChopSuey - A Chinese-American dish consisting of small pieces of meat or chicken cooked with bean sprouts and other vegetables and served with rice.

ChowMein - A chinese-american dish consisting of a combination of stewed vegetables and meat served over fried noodles.

ContactInfo - Information of person who is registered to Miming Money

CookingStation - Place where cooks can work to create specialty items

CorporateCustomer: A group of people part of an organization who buys food from us.

Customer - Person enrolls to be a loyal client to Mimings

Customer: A person who pays us to receive our food.

Dishwasher - Person in charge of cleaning plates and utensils for customers.

Dishbonus- Money added to salary due to good performance

EatinOrder: An order that is made in person.

EggFooYoung: An omelet containing onions, celery, and chopped meat or fish.

Employee - Person hired by a company that is paid for working for said company.

EmployeeOfTheMonth - Person hired by the company that receives an award for their accomplishments for that current month

Expertise – Assigns a SousChef with a MenuItem; that SousChef is considered an expert at the MenuItem.

FullTimeEmployee - Person who is employed by a company that receives full benefits.

HeadChef - Person who designs new recipes and overseas other cooks.

Ingredients - Food that is mixed to create a recipe

LineCook - Person who works in a station.

Maitre d’ - Person in charge of sitting guest in designated booths.

Manager - Person in charge of the restaurant when owner is not there.

Meat Entree: the main meat dish of the meal.

Mentorship - A chef who is training another chef to prepare a certain menu items under their supervision.

Menu: A list of dishes available in a restaurant.

MenuItem: An item that is on a menu.

MenuMenuItem: The association between Menu and MenuItem. //Size and given price of a menuitem

MimingsMoney - Program where a loyal customers who spends money earns points to receive free food

MoraleBonus - Money given to a random waiter every month

Order: The menu item that the customer asks for.

OrderDetails: A high resolution description of the MenuItem(s) that the Customer paid for.

PartTimeEmployee - Person who is employed by a company that works minimum hours, and receives no benefits.

Payment: The amount of money given in exchange for a service.

PhoneOrder: An order that is made over the phone.

PrivateCustomer - A person that pays in cash/card and does not have to give us personal information. We’ll keep track off these customers with random IDs.

Recipe - A food item created by a Chef.

ShiftType – defines what ‘slot’ a WorkShift can be and the details.

Soup: A liquid food prepared from meat, fish, or vegetable stock combined with various other ingredients and often containing solid pieces.

SousChef - Person who works hands and is an expert in a certain dish.

Station - Place where cooks work on a speciality food preparation.

SeatingTable - Place where customers can sit and enjoy their food. This is the association table between a Waiter and a WorkShift.

Tip - Money given to waiter by customers at a table.

Waiter - Person in charge of receiving food orders from customers.

WebOrder: An order that is made on the internet.

WorkSchedule: The days per week and hours an Employee is expected to do their job

WorkShift: A sectioned schedule used to organize Employees hours.

**Association Descriptions**

*Category Associations:*

SousChef is a Chef.

HeadChef is a Chef.

LineCook is a Chef.

A Chef MAY be ONE of HeadChef, SousChef, or LineCook.

Chef is a FullTimeEmployee.

Manager is a FullTimeEmployee.

A FullTimeEmployee MAY be a Chef or a Manager but not both.

FullTimeEmployee is an Employee.

PartTimeEmployee is an Employee.

An Employee may be a FullTimeEmployee or a PartTimeEmployee but not both.

Waiter is a ParTimeEmployee.

MaitreD is a PartTimeEmployee.

Dishwasher is a PartTimeEmployee.

A PartTimeEmployee MAY be ONE of Waiter, MaitreD, or Dishwasher.

ChowMein is a MenuItem.

EggFooYoung is a MenuItem.

ChopSuey is a MenuItem.

MeatEntree is a MenuItem.

Soup is a MenuItem.

Appetizer is a MenuItem.

A MenuItem CAN be any combination of the following: ChowMein, EggFooYoung, ChopSuey, MeatEntree, Soup, or Appetizer.

WebOrder is an Order.

PhoneOrder is an Order.

EatInOrder is an Order.

An Order MAY be ONE of a WebOrder, PhoneOrder, or EatInOrder.

PrivateCustomer is a Customer.

CorporateCustomer is a Customer.

A Customer can be both a PrivateCustomer or CorporateCustomer.

Cash is a Payment.

CardPayment is a Payment.

A Payment MAY or may NOT be Cash or CardPayment but not both.

*Many-to-many associations:*

One Employee works one to many WorkSchedule.

A WorkSchedule is tied to one and only one Employee.

One WorkShift is part of one to many WorkSchedule.

One WorkSchedule is part of one and only one WorkShift.

One Menu serves one to many MenuMenuItem.

One MenuMenuItem is served on one and only one Menu.

One MenuItem serves one to many MenuMenuItem.

One MenuMenuItem is served on one and only one MenuItem.

One Order contains one to many OrderDetails.

One OrderDetails contains one and only one Order.

One MenuMenuItem contains one to many OrderDetails.

One OrderDetails contains one and only one MenuMenuItem.

One LineCook staffs one to many cooking Stations.

One CookingStations is staffed by one and only one LineCook.

One Station is staffed by many CookingStations.

One CookingStation staffs one and only one Station

One SousChef is trained on one to many Expertise.

An Expertise can be had by one and only LineCook.

A MenuItem can have one to many Expertise.

An Expertise can be for one and only one MenuItem.

One SousChef joins zero to many Mentorships.

One Mentorship is joined by one and only one SousChef.

One Expertise mentors zero to many Mentorships.

One Mentorship is mentored by one and only one Expertise.

One WorkShift has one to many SeatingTables.

One SeatingTable has one and only one SeatingTable.

One Waiter waits one to many SeatingTables.

One SeatingTable is waited by one and only one Waiter.

*Other associations:*

One ShiftType details one and only one WorkShift.

One WorkShift is details by one and only one ShiftType.

One Customer places one to many Orders.

One Order is placed by one and only one Customer.

One Order is paid by one to many Payment.

One Payment is paid by one and only Order.

One HeadChef develops one to many Recipes.

One Recipe is developed by one and only one HeadChef.

One SousChef is mentored by zero to many mentorships.

A mentorship can only mentor one and only one SousChef.

One SousCheft can have zero to many mentorships.

A mentorship can only be mentored by one Souschef.

One Employee is awarded one to many EmployeeOfTheMonth.

One EmployeeOfTheMonth is awarded to one and only one Employee.

A Dishwasher can receive many DishBonus.

A DishBonus is received by one and only one Dishwasher.

One SeatingTable serves one and only one EatInOrders.

One EatInOrders is served by one and only one SeatingTable.

One customer has one and only one ContactInfo

One ContactInfo is tied to one and only one Customer

One Customer owns one and only one MimingsMoney account

One MimingsMoney is owned by one and only one Customer.

One Waiter can receive one to many MoraleBonuses.

One MoraleBonuses can be received by to one and only one Waiter.

One Waiter can receive one to many Tip.

One Tip can be given to one and only one Waiter.

One Recipe can have one to many ingredients.

Many ingredients can be part of one and only one recipe.