**Customer:** A customer is any person who will potentially spend their money at Mimings Restaurant. There are many customers. An individual customer can visit the restaurant multiple times on various days.

**Corporation:** A customer can represent a corporation. This type of customer uses the restaurant as business. They can bring clients and conduct job duties. The corporation they are employed by pays the bill.

**Private:** A private customer represents themselves at the restaurant. Most of the customers are private customers who attend the restaurant to have a normal experience.

**Employee:** An employee is a person who works at Mimings Restaurant. An employee provides their services in exchange for a wage. Each employee has one position, and is responsible for fulfilling their duties.

**Shift:** A shift is a time frame which an employee is responsible for working. A shift has multiple employees that are responsible for executing their tasks in that time frame. An employee can be scheduled for many shifts.

**Order:** Rather than the action of ordering, an order is defined as the list of menu items that a customer demands. A customer can have multiple items in one order and if they desire more they may place additional orders.

**Head Chef:** The head chef is an employee who is in command of kitchen operations. They are responsible for overseeing the quality of the orders going out the kitchen,

**Chef:** A chef is a professional cook who works at a restaurant. They are an employee at Mimings restaurant. There can be multiple chefs including head and sous chefs.

**Sous chef:** The sous chef the second in command in a kitchen right behind the head chef. The sous chef is also an employee at Mimings restaurant. There tends to be one head chef and one sous chef running the kitchen.

**Dishwasher:** A dish washer is a person hired to work in the kitchen. Their job duties are to keep dishes and kitchen equipment clean. They are paid for their hard work.

**Wait staff:** The wait staff at Mimings restaurant are hired to take orders and serve as a midpoint between the kitchen and the customer. The wait staff’s job deals the most with customer servers. They facilitate the dining experience.

**Line cook:** The line cook employees are responsible for preparing ingredients and assembling dishes. They work under chefs, and perform their required tasks.

**Maitred:** A person employed in a restaurant who oversee the wait staff. This type of employee is the boss of the customer service section of the restaurant duties.

**Hourly:** A form of wage compensation. Employees who are paid hourly have a set wage they earn for each hour worked.

**Salary:** A form of wage compensation that is set for the year. A salary employee makes a set wage per calendar year.

**Menu:** A menu is a list of items available to the customer. The customer makes their order decision by examining the menu. The menu is presented to the customer by an employee. The head chef makes the menu. The menu can change on distinct dates.

**Menu items:** A dish, drink, other food and dessert item available for selection in the menu. There are multiple menu items listed in the menu. The menu items are controlled by the Head Chef. Each menu item has a price.

**Table:** A physical piece of furniture where customers are placed. A table has a maximum capacity of how many customers can be seated. Each table can be of different size thus having different maximum capacities.

**Seat:** A seat is a spot at a table that can only be occupied by one customer at a time. There are multiple seats in a table. We use seats to keep track of which person ordered a specific item.

**Party:** A group of individual customers that come together to eat at the restaurant. It can be a family, work group, etc. They are seated together and their order total is combined.

**Party assignment:** The action of associating a party with different aspects of the restaurant. A party needs to be assigned a waiter and seating arrangements.

**Account:** A customer can have an account at the restaurant. This can include information such as Mining currency balance and credit card information. A customer with an account tends to be a regular at the restaurant.

**Bill:** The amount of money owed by the customer to the restaurant. The bill is calculated with the prices for the items ordered and a sales tax.

**Cash:** A form of currency used to pay the bill. A customer can remain anonymous if they pay with cash. Meaning no credit card information or personal information will be used.

**Mimings Dollars: A r**estaurant exclusive currency used to pay the bill by the customer. Mimings dollars are given to customers with an account as a rewards program.

**Credit:**  A form of payment where the customer uses their credit card to pay. A credit card contains personal information about the customer and is used by the restaurant at checkout to collect the bill.

**Known:** A known customer can use any type of payment. They can pay with Mimings bucks if they have an account, use their credit card, or even pay cash.

**Anonymous:** An anonymous customer does not have their information collected or used. Thus they are only able to pay with cash.

**Checkout:** The monetary transaction where the order total is paid off by the customer.

**Station:** A station is a position being occupied by an employee at the restaurant. An employee is stationed a certain duty at the start of the shift. The chef for example is stationed at the kitchen.

**Station assignment:** The station assignment is the action of assigning the employee their duties and position at the start of the shift. This is normally done by a manager.

**Schedule:** The schedule is a list of actions and times meant to keep the restaurant running. It contains important information like the employees scheduled for a shift. A schedule is used to keep track of staffing.

**Full-time**: A full-time employee is a person who is paid a set yearly salary. They usually have more benefits due to them being fully employed by the restaurant. The full time employees work more days and hours than a part time employee.

**Part-time:** A part-time employee works less than full time employees. They are usually an hourly employee and have a set rate per week.

**Recipe:** A set of instructions used for preparing a particular dish. It includes the ingredients and cooking instructions used by chefs to assemble the meal.

**Food item:** Food items are derived from recipes and served to the customer.

**Appetizer**: A small menu item that is served before the main entre.

**Soup:** A menu item, this is a side dish that accompanies the meal. There are many soups like chicken soup, vegetable soup, etc.

**Meat Entree:** A meat entree is a meal. The customer has a choice of what type of meat they will like to have. There are many options like, beef, pork, etc.

**Wait-Table assignment:** The wait staff needs to be organized. There are multiple members of the wait staff in a shift. Thus, they need to be assigned which tables they are serving. The wait-table assignment does just that.

**Order details:** A restaurant has multiple orders every hour and thus it needs to keep track. We need to know which customer ordered it, what they ordered, and details like which table they belong to. Keeping order details helps Mimings restaurant keep organized

**To-go:** A customer does not always want to eat in at the restaurant. Sometimes they want to order food and take it with them. A to-go order is picked up by the customer and taken out of the restaurant.

**Web:** The way a to-go order can be placed. A customer can use the internet to place an order at Mimings restaurant.

**Phone:** A to-go order can also be placed by calling the restaurant. A member of the staff will take the order and it will be ready for the customer to pick up.

**Eat-in:** Eating in is a classic restaurant experience. A customer is assigned a table by the staff and they place their order. The food is brought to them to eat inside the restaurant.

**Mentorship:** A guidance provided by an expert in a field. Mimings restaurant’s top chef’s are mentors to up and coming talent.

**Expertise:** An abundance of knowledge in a specific field. The head chefs at Mimings restaurant are culinary experts.