

## Class Descriptions

**Menu** - A list of food items that the customer can choose from.

**MenuItem** - A food item that the customer wants to order.

**MenuMI** - The item on the menu that the customer has ordered.

**Order** - When a customer is ready to eat and have decided what food they are getting

**OrderDetail** - The amount of times that one food item has been ordered by that customer.

**Customer** - A customer is someone who does business with Miming's by purchasing food from them.

**Corporation** - A corporation is a large establishment that does business with Miming's by purchasing food from them.

**Employee** - A person who works at Mimi's restaurant

**Chef** - an individual specializing in the culinary field that prepares food to be ready to be eaten

- **Head Chef** - an individual who prepares food as well as creates new combinations of ingredients for food dishes, he is also in charge of all the other chefs below him
- **Sous Chef** - an individual who prepares a set of food items at a precise level and with a certain level of expertise
- **Line Cook** - an individual who is stationed in one to many areas of simple, linear food preparations

**Maître d'** - an individual that specializes in hospitality and gets customers seated orderly and properly

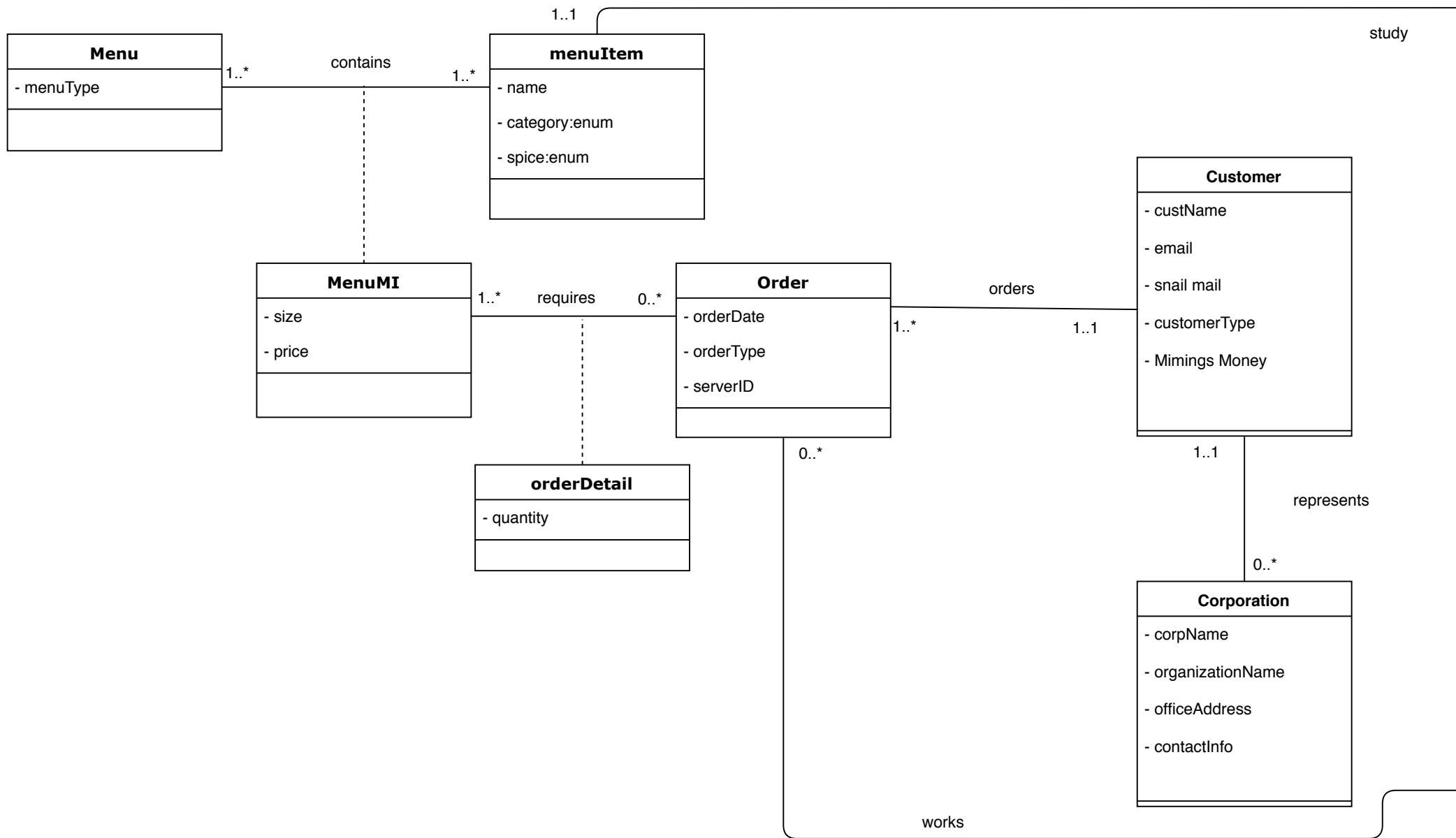
**Wait Staff** - individuals that take and supply the order for the customer, they will also answer any questions that the customer may have

**Dishwasher** - individuals that clean all the dishes that customers have eaten off of and all the cooking utensils

**Manager** - individual that is in charge of all operations going on and looks over the entire restaurant to make sure business is running smoothly

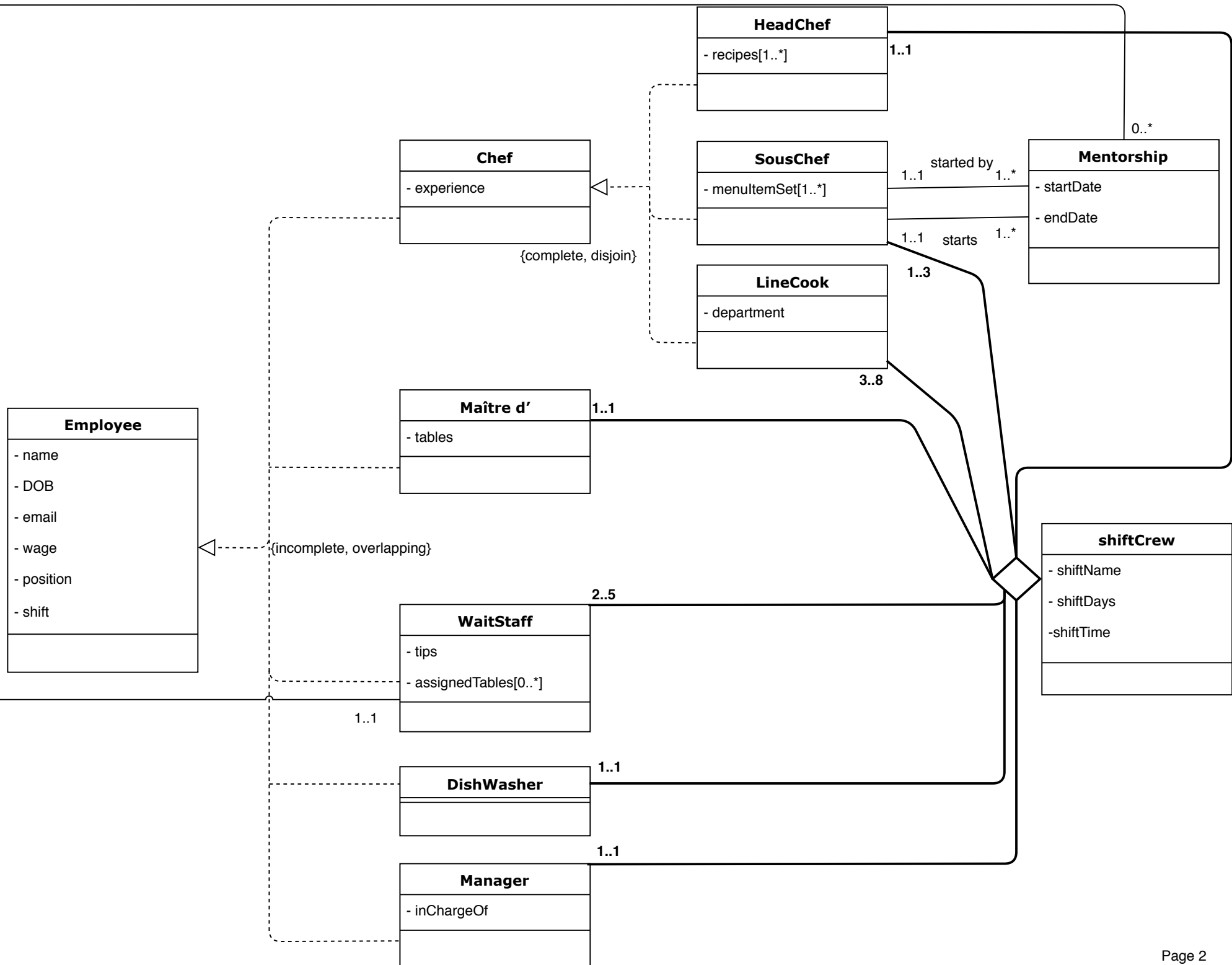
**ShiftCrew** - The group of people that are working a specific shift at the restaurant

**Mentorship** - Sous chefs that teach each other how to make different menu items



### Five Business rules

1. If a loyal customer does not spend over \$10 on a meal, then they will receive no Miming's Money.
2. Customers that "eat in" can only use their debit/credit card if the order is over \$100.
3. The tips for the wait staff will automatically be added to the bill at 20% for each "eat in" bill over \$250.
4. When a corporation places an order, there will be a 10% fee added onto the grand total of the bill.
5. There can be no more than 3 "Oh My God" spicy level foods on one order.



## Class Associations

### Sous Chef to Mentorship

A sous chef starts one to many mentor-ships.  
A mentor-ship is started by one and only one sous chef

### Mentorship to MenuItem

A menu item is studied in zero to many mentor-ships.  
A mentor-ship studies one and only one menu item.

### Head Chef to Shift Crew

Each shift crew is led by one and only one head chef.  
Each head chef leads one and only one shift crew.

### Sous Chef to Shift Crew

Each shift crew consists of one to three sous chefs.  
Each sous chef belongs to one and only one shift crew.

### Line Cook to Shift Crew

Each shift crew consists of three to eight line cooks.  
Each line cook belongs to one and only one shift crew.

### Maitre d' to Shift Crew

Each shift crew consists of one and only one Maitre d'  
Each Maitre d' belongs to one and only one shift crew.

### Dishwasher to Shift Crew

Each work crew consists of one and only one dishwasher.  
Each dishwasher belongs to one and only one shift crew.

### Manager to Shift Crew

Each shift crew consists of one and only one manager.  
Each manager belongs to one and only one shift crew.

### Wait Staff to Shift Crew

Each shift crew consists of two to five wait staff.  
Each wait staff belongs to one and only one shift crew.

### Wait Staff to Orders

A wait staff works zero to many orders.  
An order is worked by one and only one wait staff.

### Customer to Corporations

A customer represents zero to many corporations  
A corporation is represented by 1 and only one customer

### MenuMI to Order Details

A menu menu item requires zero to many order details  
An order detail is required by one and only one menu menu item

### Order to Order Details

An order requires one to many order details  
An order detail is required by one and only one order

### Menu to MenuMI

The menu contains one to many menu menu items.  
A menu menu item is contained by one and only one menu.

### Menu Item to MenuMI

A menu item contains one to many menu menu items.  
A menu menu item is contained by one and only one menu item.

### Employees Categorization

Only some types of the employees have unique attributes.  
An employee can be a member of more than one employee type.

### Chef Categorization

All types of chef types have one or more unique attributes.  
A chef can only be one type of chef.

## Attribute Definitions

**(MenuMI) name** - name of the item on the menu

**Category:enum** - category in which menu items are placed under

**Spice:enum** - the varying spice levels which food can be ordered in

**size** - portion size of the menu items

**price** - price of the menu items

**quantity** - the amount of a certain menu item which the customer ordered

**menuType** - the type of menu which is ordered from by customers

**orderDate** - the date of which the order is placed

**orderType** - the manner in which the order was placed

**custName** - the name of the customer

**(customer) email** - email of the customer

**snail mail** - address of the customer

**customerType** - the type of customer

**MimingsMoney** - a system which gives the customer rewards based on how much money they have spent at Miming's restaurant

**corpName** - Name of the corporation

**organizationName** - name of the organization which is being served food

**officeAddress** - Address of the office which is being served food

**contactInfo** - contact information for the corporation

**(employee) name** - name of the employee

**DOB** - date of birth of the employee

**(employee) email** - email of the employee

**wage** - the amount the employee makes per hour

**position** - the role in which the employee fulfills as their job

**shift** - the allocated time which an employee works during

**experience** - the amount of years a chef has worked under their profession

**department** - the section in which the LineCook works in

**startDate** - date in which a mentorship begins

**endDate** - date in which a mentorship ends

**tables** - the tables for which the Maitre d is responsible for hosting

**tips** - extra money given by the customer to the WaitStaff for their service

**inChargeOf** - who the Manager has control over in the restaurant

**shiftName** - the name of the shifts worked by employees

**shiftDays** - the days of which each shifts consist of

**shiftTime** - the time which each shift starts

**recipes** - the ingredients to all of the menu items

**MenuItemSet** - the menu item the sous chef knows

**assignedTables** - the tables that are assigned to a wait staff employee





