

Chaz Del Prato
Anthony Pham
Jalon Flores
Collin Doss

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

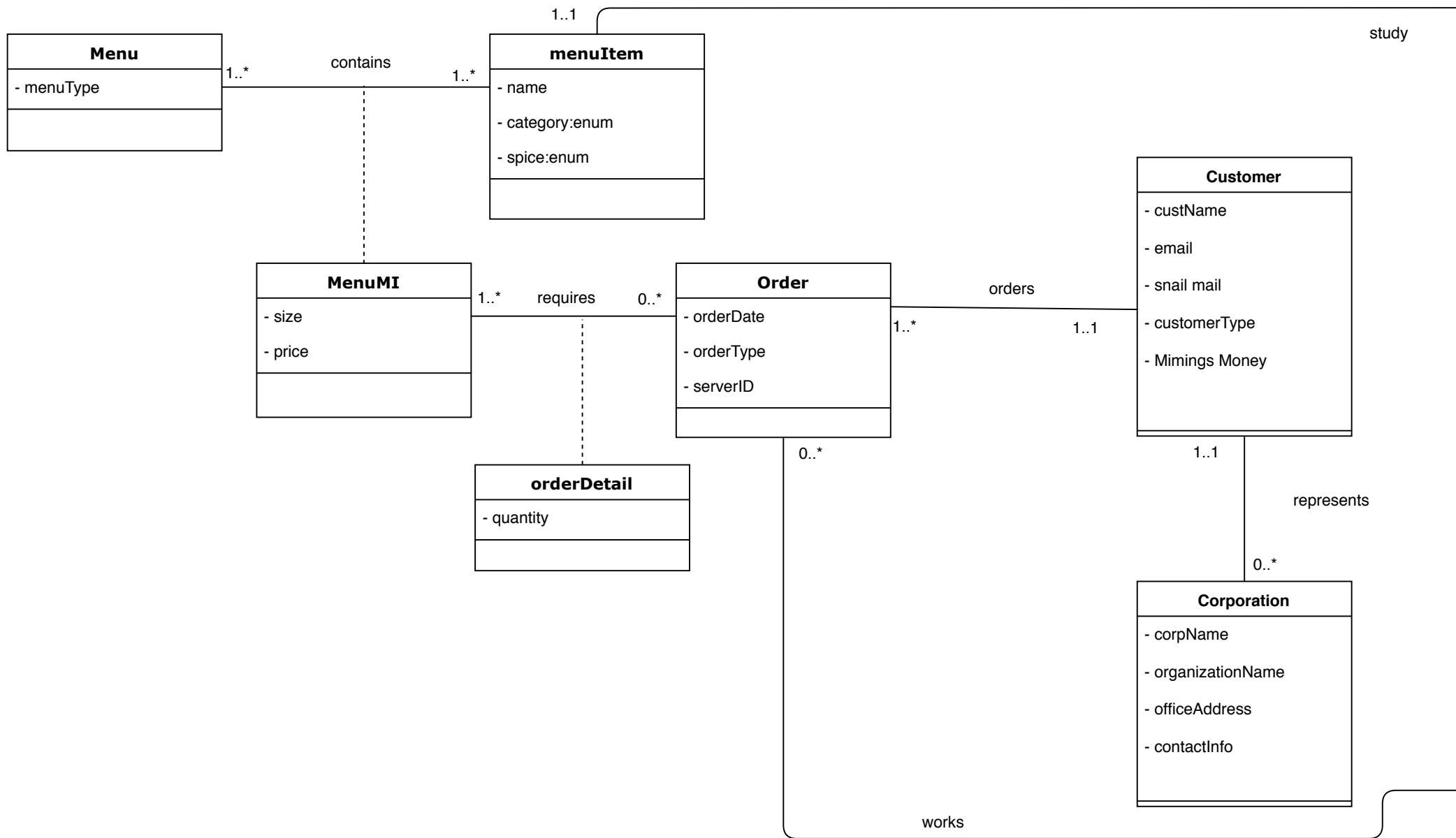
Wait Staff - individuals that take and supply the order for the customer, they will also answer any questions that the customer may have

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

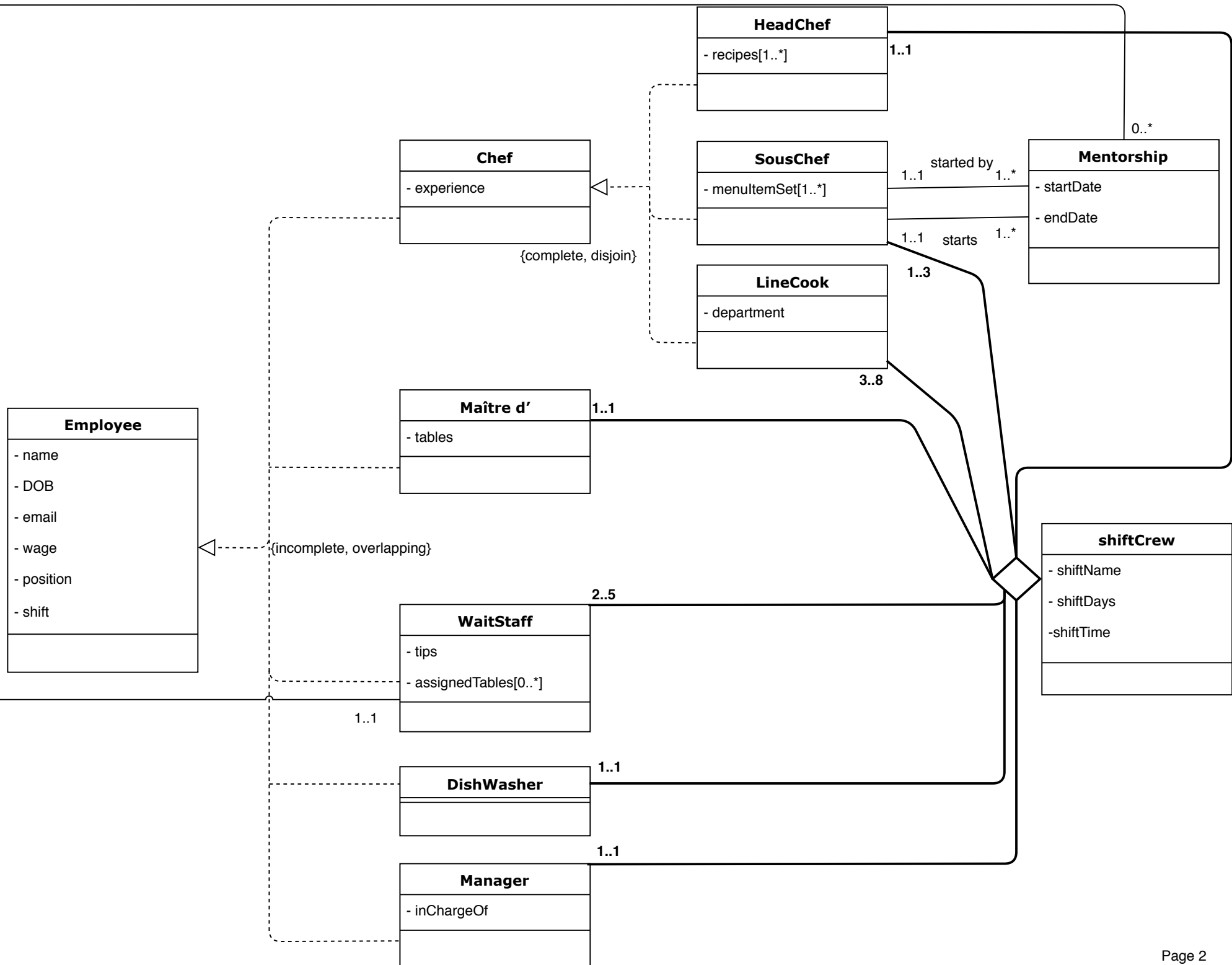
ShiftCrew - The group of people that are working a specific shift at the restaurant

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 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

