

# Lab Assignment

## Use Case Diagram

Name:- Chitransh Singh Chauhan

Reg No:- 21MCME29

### **Title:** Comprehensive Restaurant Management System

#### **Abstract:**

The Comprehensive Restaurant Management System is designed to streamline and enhance the overall operations of your restaurant. This all-in-one solution efficiently manages inventory, sales, bookings, salaries, and menu updates, providing a seamless experience for restaurant owners and staff. With features such as real-time inventory tracking, intuitive sales analytics, automated booking management, and a centralized salary system, this system aims to optimize efficiency, reduce manual errors, and improve overall performance in the dynamic and demanding restaurant industry. Upgrade your restaurant's management capabilities with this comprehensive system, ensuring smooth day-to-day operations and enhanced customer satisfaction.

### **Functional components of the project**

Following is a list of functionalities of the system. More functionality that you find appropriate can be added to this list. And, in places where the description of functionality is not adequate, you can make

appropriate assumptions and proceed. Following three tasks can be performed with the application:

(a) Staff Management:

Creating, managing, and deleting staff profiles.

Granting and revoking access for staff members.

Assigning roles and permissions to staff members.

(b) Menu Management:

Creating and updating menu items.

Granting and revoking access to staff for specific menu items.

Marking a menu item as "Available" or "Out of Stock."

(c) Order Tracking:

Creating, assigning, and modifying orders.

Closing and completing orders.

Order details should include:

Order Number and Title

Priority (if applicable)

Date created

Order description (items ordered)

Order diagnosis (special requests, modifications)

Name of the customer (originator)

Name of the server (assignee)

Status

Resolution (if applicable)

(d) Find Staff:

A search screen to find staff profiles and display results.

(e) Find Menu Item:

A search screen to find menu items and display results.

(f) Find Order:

A search screen to find orders and display results.

(g) Reports:

Generate reports on order history, popular menu items, and staff performance.

The modifications reflect functionalities related to staff management, menu management, and order tracking, which are crucial components for a restaurant management system.

User Privileges:

Application Server Staff:

Login to the system.

Change password after logging in.

View and modify orders assigned to the staff.

Find orders for menu items to which the staff has access.

Find menu items to which the staff has access.

Modify orders by changing or updating fields.

Assign orders to other staff members having access to the menu item.

Find details of other staff members.

Generate reports of orders for menu items to which the staff has access.

Email Notifications:

When an order is assigned to a staff member, an email should be sent notifying them.

Menu Admin (Component Admin for Menu Items):

In addition to the above tasks:

Add a staff member to the menu item for creating and modifying orders for that menu item.

Remove a staff member from the menu item.

Mark a menu item as "Available" or "Out of Stock." No new orders can be created for an "Out of Stock" item.

Application Admin:

In addition to the tasks above:

Add a new menu item.

Add a staff member to a menu item as Menu Admin.

Remove Menu Admin privilege from a staff member.

Add a new staff member and remove a staff member.

## **USE CASE DIAGRAM**

**Actors:-**

- **Restaurant Owner**
- **Restaurant staff**
  - **Cheff**
  - **Manager**

- Application Admin
- Customer
  - Regular
  - Non Regular

### Use Cases:-

- Manage Sales
- Manage Bookings
- Manage Salaries
- Menu
- Inventory Tracking

