

Class Definitions

AvailableDays: Available days is an enumeration of the days of the week for utilization in selecting menu availability.

Bill: A required payment where a customer pays the sum of all food ordered including tax. Also containing the payment type for that bill in which it was paid.

Chef: an employee responsible for all kitchen items to be made

Company Customer: A customer associated with a company or corporate account.

Customer: A person or organization that has an account with Miming's Cantoneese Restaurant that must have a physical address and email in order to create the account. The account has a name associated with the account that is an alias for company customers, meaning the account may be "Dave Brown" or "Vista Paint sales team". Each customer is unique by its customer name, address, email and contact name.

Dishwasher: an employee that is responsible for cleaning dirty dishes

EatIn: An order type where a customer(s) comes into the restaurant to order food.

EmpShift: an actual instance of when an employee will work on a given day

Expertise: Expertise is a menu item that a chef has been properly trained to make

HeadChef: a chef employee that is responsible for designing new recipes and managing other chefs in the kitchen

Individual Customer: A customer account that is not associated with a company account

KnownMenuItems: A known menu item is a menu item that a chef is qualified to teach others to make

LineCook: a chef employee that is responsible for working in various stations

LineCookStation: an instance of a given line cook chef working at a given station

Maître d': an employee responsible for greeting and seating guests

Manager: an employee role that governs all the other employees at a given establishment

Meats Class: A meat is a main ingredient utilized in preparing a meat entree menu item.

Mentorship: a teaching of a menuitem from a sous chef that is an expert at a particular menu item to another sous chef that is willing to be an expert in that particular menu item

MenuItems: A menu item is a specific food item served as a predefined portion based on a menu type.

MenuPrices: A menu price identifies the cost of a specific menu item based on specific menu utilized.

Menus: A menu is a type of categorization that helps identify serving size and availability for menu items.

MenuUsage: Menu usage identifies the days and times that a menu can be utilized.

Miming Account: an account that has an account # that is managed by a customer of Mimings Cantonese Restaurant that keeps track of the Miming Money. The account has a type that is either individual or a company account. A customer may be associated with only one account.

Online: An order type where a customer(s) orders via website.

Order: A request by a customer(s) to the restaurant for its foods.

OrderItem: An order item is a menu item selected by the customer to include in an order.

Phone: An order type where a customer(s) orders via phone.

positionRoles: an Instance of an employee with a given role working in a given area

Recipes: a list of recipes that a given head chef has created

Seat: An individual place at a table available to customers for eat in orders

Shift: determines what time of day an employee will work on that particular day

SousChef: a chef employee that works second to the head chef but more “hands on”

SpiceLevels: A spice level is a general categorization of the amount of spiciness or pungency of the menu item selected at the time of order.

Staff Employees: a group of individuals that offer work to an establishment in exchange for money

Station: an area in the kitchen that primarily serves as a source of a specific category of food

Tables: A designated area with one or more seats in the dining area available to customers for eat in orders.

TablingInstance: An instance of when a person sits at a specific table in a specific seat.

Takeout: An order type where a customer(s) comes into the restaurant to pick up the food.

TimeOfDay: the time of day determines whether it is the morning or the evening

waitStaff: an employee that is responsible for handling all orders and requests of the customer

Association Definitions

Bill contributes to a **Mining Account**.

Bill pays for an **Order**.

customer owns a **Mining Account**.

Employees work during a **shift**.

Head Chef in **empShift** is a head chef of a **shift**.

Manager in **empShift** is a manager of a **shift**.

empShift is an employee at a **shift**.

expertise teaches **mentorship**.

headChef creates **recipes**.

lineCook is a chef in a line in **lineCookStation**.

manager manages a **shift**.

SousChef in **mentorship** is mentored by a **SousChef**.

MenuItems are ordered in an **Order**.

menuItems are taught in a **mentorship**.

MenuPrices are selected for an **order**.

Menus are available on **AvailableDays**.

Menus contain **menuItems**

Mining Account has a particular **Account Type**.

orderItems are cooked using **Meats**.

OrderItems are seasoned to be certain **SpiceLevels**.

Recipes create **menuItems**.

seat is filled during an **EatIn**.

shift is set to occur at a **TimeOfDay**.

SousChef is a chef that mentors a SousChef in **mentorship**.

SousChef is an expert in **menuItems**.

Station is worked by a **lineCook**

Tables contain **seats**.

waitStaff attends to **Customers**.