

Definitions

menuItems:

MenuItems Class: A menu item is a specific food item served as a predefined portion.

MenuCategories Class: A menu category is a classification of a menu item based on course type or specific style of cooking.

MeatEntrees Class: A meat entree is a special type of menu category that requires the selection of a type of meat the item will be cooked with.

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

SpiceLevels Class: A spice level is a general categorization of the amount of spiciness or pungency of the menu item.

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

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

MenuUsedDays Class: Used days are groupings of one or more days that defines when a menu can be utilized.

Staff

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

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

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

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

Roles: the various roles of an employee

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

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

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

Dishwasher: an employee that is responsible for cleaning dirty dishes

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

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

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

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

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

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

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

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

Customer & Miming 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.

Miming Account: an account that has an account # that is managed by a customer of Mimings Cantoneese 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.

Account Type:An enumerated table to keep track of the account type for individuals or companies

Orders

Visit: An instance of time where a person or organization contacts the restaurant.

Bill: A required payment where a customer pays the sum of all food ordered including tax.

OrderInstance: An order done in an instance of time by the customer.

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

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

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

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

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

TablingInstance: An instance of time where a party seats at tables.

Tables: A piece of furniture where multiple people sit at.