

RESTAURANTS FOR DUMMIES:



A user manual.

by:

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[Source for image.](#)

DESCRIPTION:

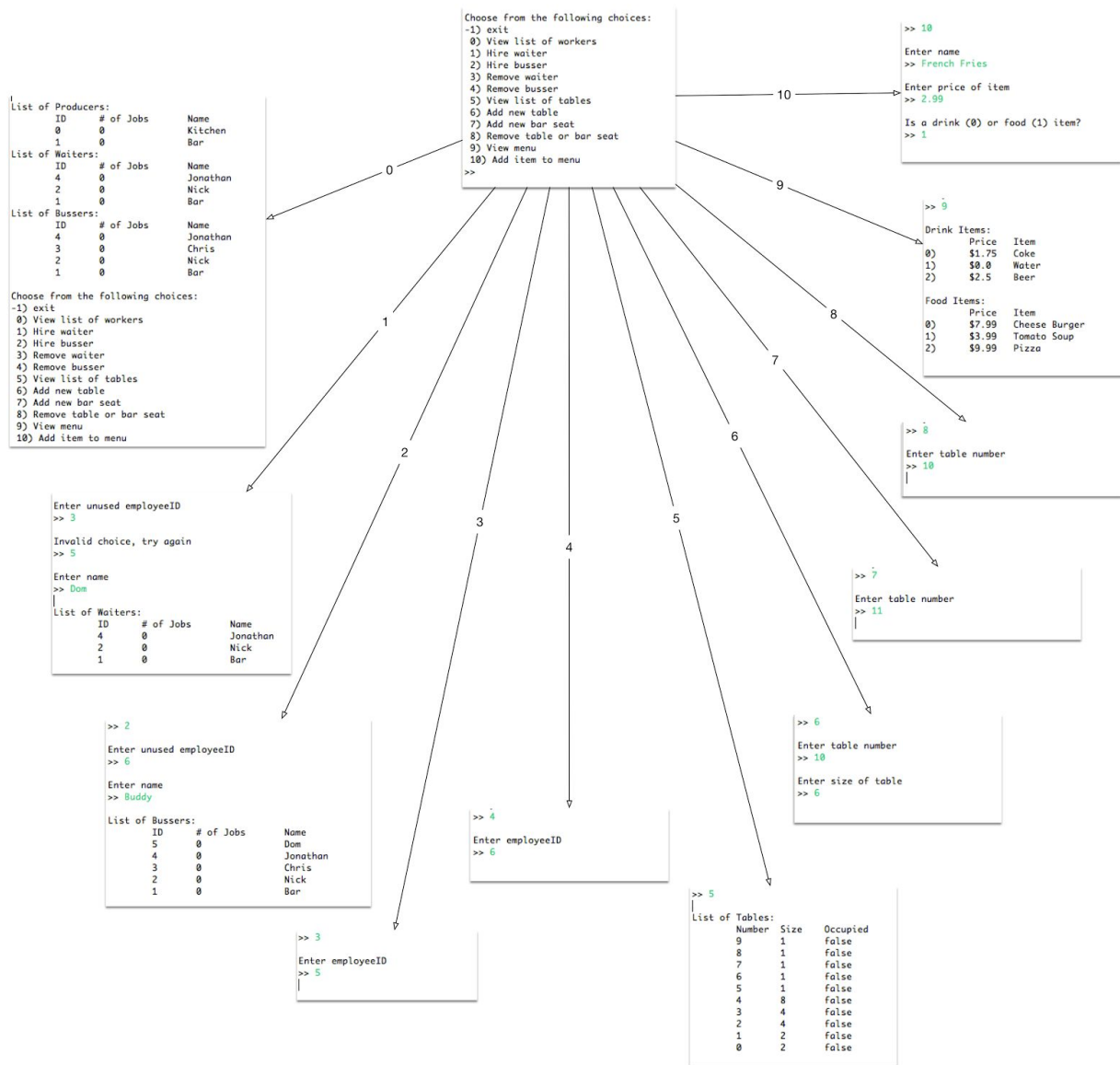
This program is a tool that manages the front-end operations of a restaurant. Every table would have a tablet device, and every staff member would have a smaller device.

From the customer's perspective, they would enter the restaurant and be seated by a host staff member. At their table, they would use the tablet device to place orders, request refills, and checkout. The customers can split their table into groups and will see a receipt for each group. Payment will be handled by another system, the customers will have a pay button that will summon a waiter to process the payment.

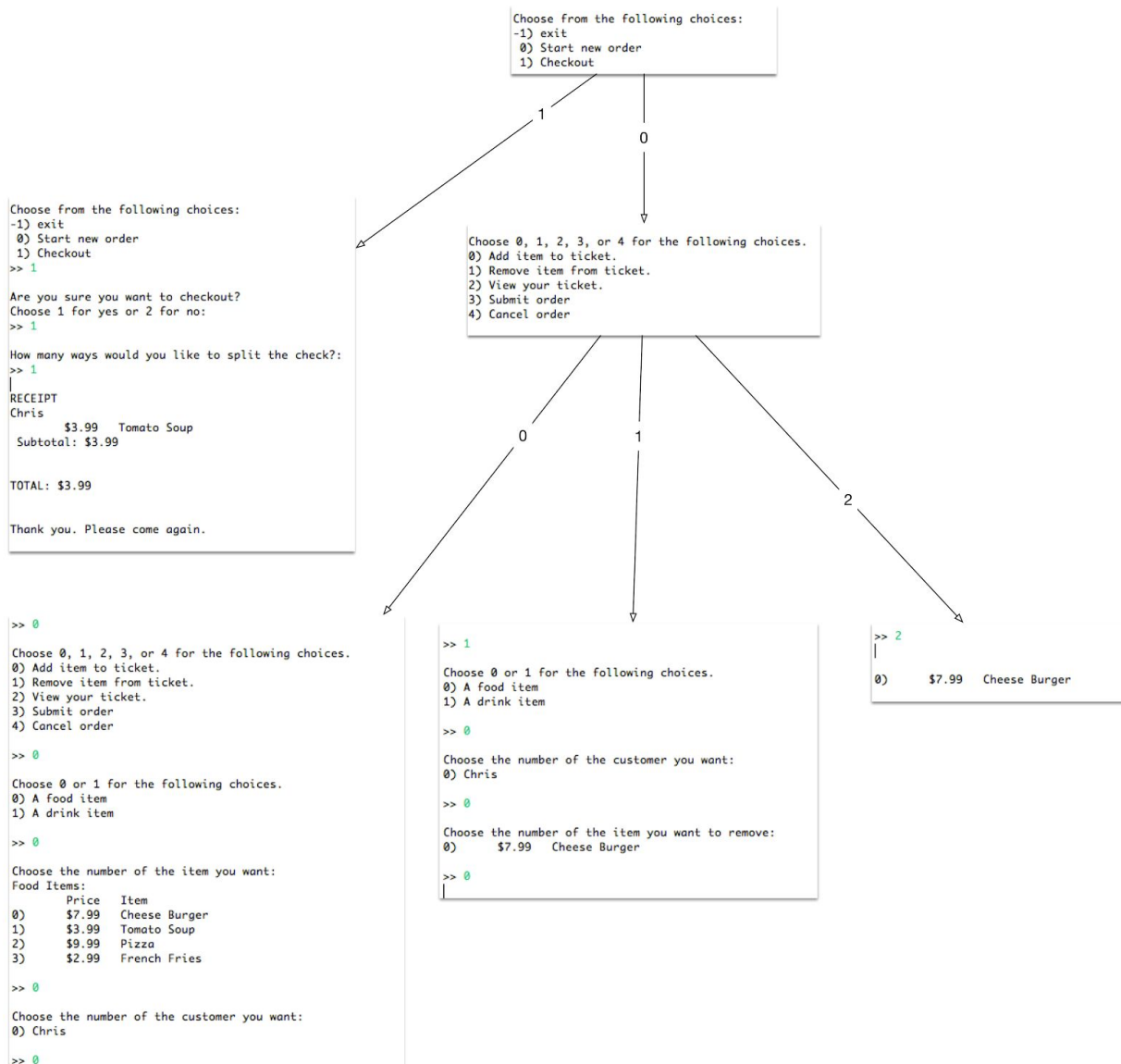
From a business perspective, the system will handle many details of the operation. Orders will be automatically passed to the kitchen/bar as tickets; when the orders are ready, the waiter responsible will get a notification. The program also allows for a manager to update various elements of the restaurant such as adding items to the menu, hiring a new worker, and so on. There is also an interface for the host, where the host can see which tables are available, who is waiting to be seated, and can seat people.

USERS:

Manager - The manager is responsible for controlling multiple operations in the restaurant. He can hire and fire employees, update the menu, and add or remove tables.



Customer - The customer is responsible for adding food or drink items to their order, removing said items from their order, viewing the order, submitting an order to be produced and cancelling the order. The customer also has the responsibility of checking out, choosing how to split the bill, and paying.



Host - The host is responsible for adding a party to the waitlist, seating parties, and viewing the unoccupied tables to seat parties in an efficient manner.



Worker - A worker, whether that is the bar, kitchen, waiter, or busser, are responsible for viewing their list of pending jobs and marking their jobs as done.

Jobs for Kitchen:

Job 0: Produce the following items:
\$3.99 Tomato Soup

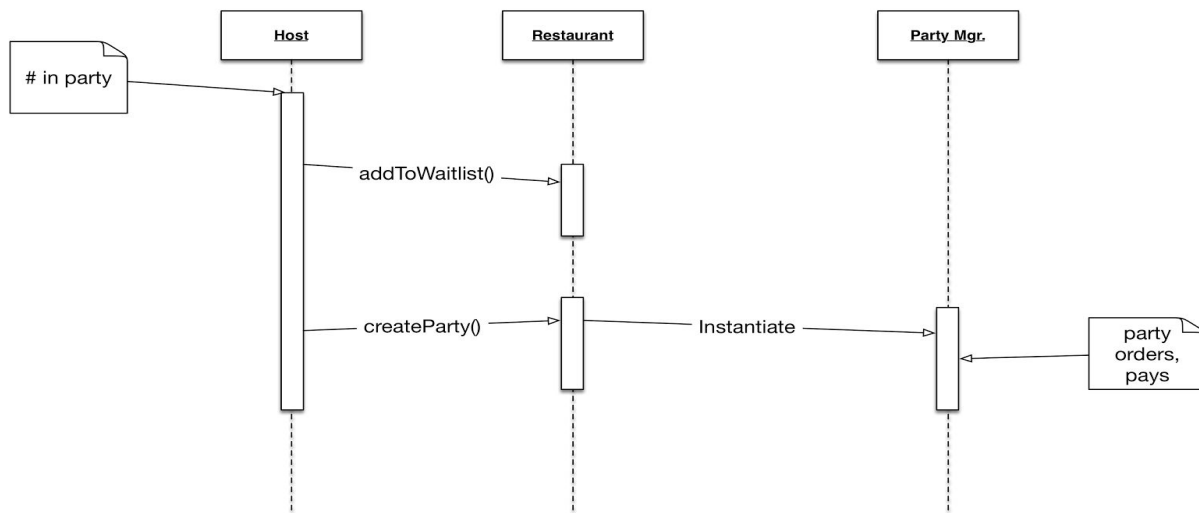
Enter number of a job to mark it as complete or enter -1 to exit

>> 0

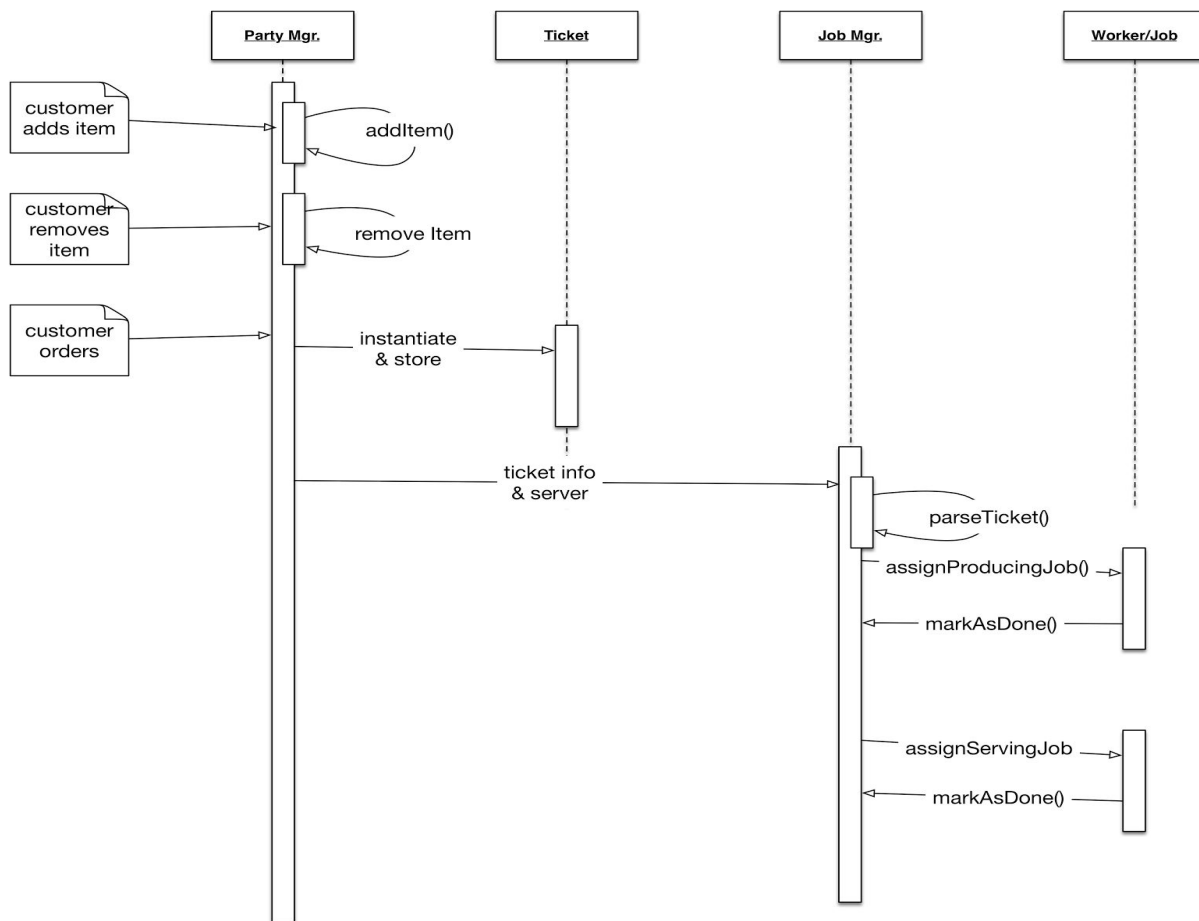
Kitchen does not have any more jobs
Continuing...

Sequence Diagrams

Seating Sequence



Ordering Sequence



Payment Sequence

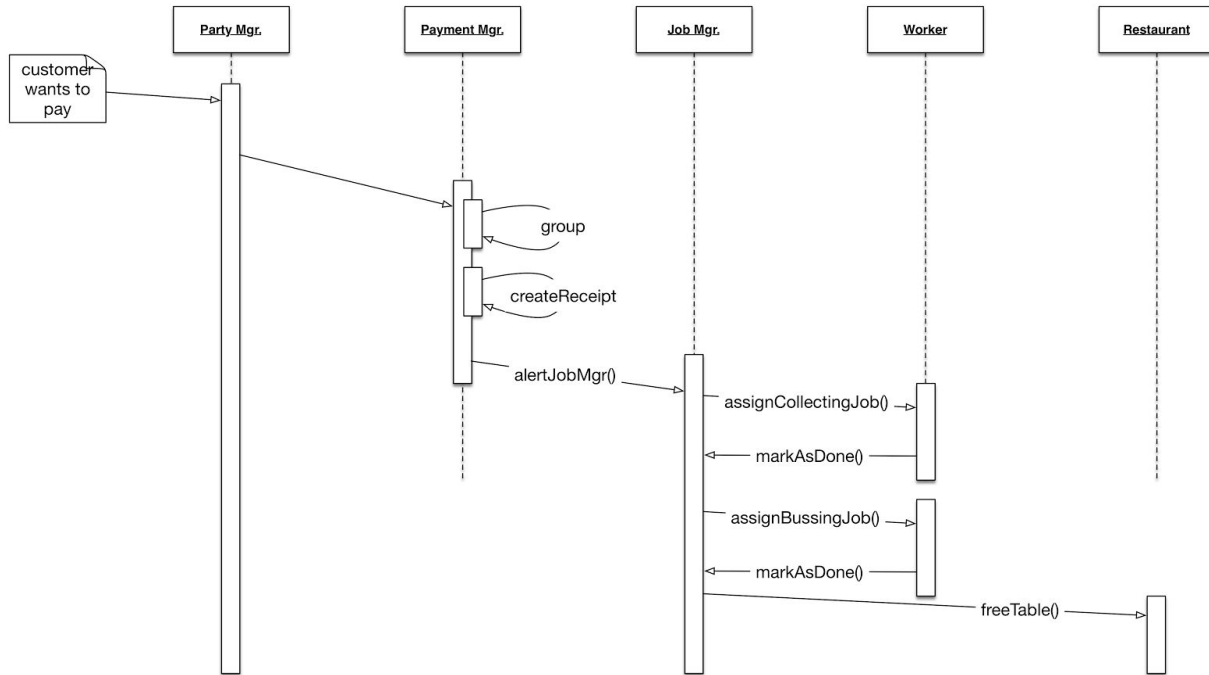
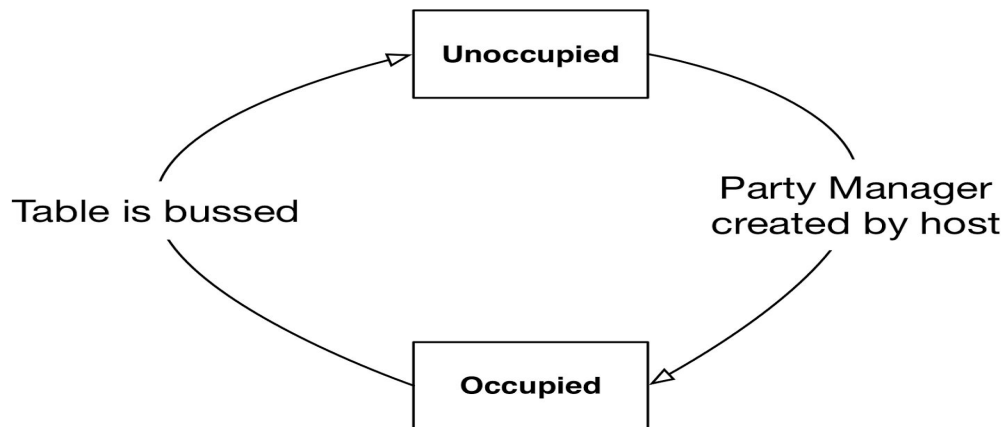
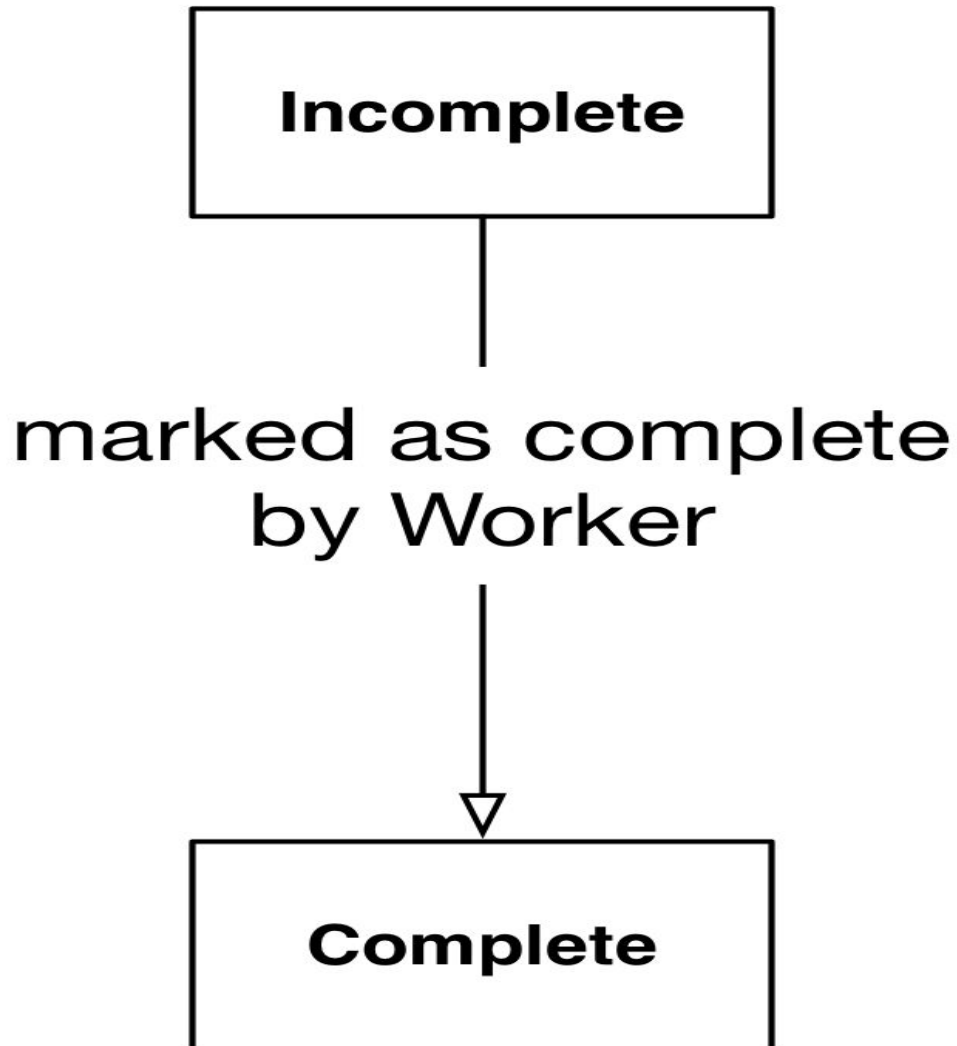


Table States



Job State



Class Diagram

