Betters Bleu

This database is pretty simple. It is for a fine dining, semi-gourmet restaurant. The restaurant itself is significant in scale, operating in around 4,000 square feet of space. Offering an elegant dine in experience as well as a quick and convenient delivery service. The database will consist of employee information and basic customer information as well as menu offerings and customer order details.

Table 1 – Employees

Table one will store employee personal contact information. This table includes their name, phone, and home address. This data provides the identity of, and means to communicate with, the personnel of the restaurant. This information is used strictly to communicate with the employee.

Employees							
PK employee_id	employee_first_name	employee_last_name	phone	street addres	city	state	zip
1	John	Doe	(555) 292-4141	123 Main Street	Cashville	Memphianapolis	98237
2	John	Deaux	(952) 777-5311	1981 Time Circle	Chanhassen	Minnesota	55317
3	Jason	Deaux	(512) 498-4984	9513 South 3rd Street	Waco	Texas	76712
4	Devin	Taylor	(313) 776-7274	49585 Eleven Mile Rd	Southfield	Michigan	48033
5	Damazo	Betra	(248) 544-9595	24242 Dante Street	Oak Park	Michigan	48237

Table 2 – Clients

Table two consists of basic customer information. This table will only contain the clients' first and last name.

		Clients	
	customer_id	customer_first_name	customer_last_name
РК	C 1 Damazo		Betra
	2	Aviana	Horn
	3	Quin	Ford
4		Reign	Brock
	5	Quentin	Allen

Table 3 – Ticket Order

The third table will summarize the meal ordered for each customer which will include the date the meal was ordered. It will also have the order total including all taxes and any tips left for staff. This ticket will also include which employee served the customer.

	Ticket Order						
PK	order id	customer_id	FK discount_id	grand_total	order_date	FK server	
	1	2	3	213.12	6/2/2024	3	
	2	3	1	187.56	6/3/2024	1	
	3	5	5	29.45	6/4/2024	4	
	4	1	1	212.88	6/5/2024	2	
	5	2	2	231.38	6/6/2024	4	

Table 4 – Menu Items

This table is a detailed account of each menu item offered for order. Each line will contain a brief description of the dish and the cost of the dish.

Menu Items					
PK	menu item	item item_price item_desc			
1		175	Chateabriand Dinner		
		1/5	for Two		
			10 ounce Certified		
	2	75	Akaushi Beef		
			tenderloin filet		
3		41	Grilled Ora King		
	S	41	Salmon		
4		32	Southern Fried		
	4	32	Chicken		
	E	73.28	Chilean Sea Bass A La		
	5	73.28	Prime		

Table 5 – Discount

This table is of discount offerings from the restaurant. There are four discount options in total.

Discount				
PK	discount id	discount_percentage	discount_type	
	1	0	None	
	2	0.05	Birthday	
	3	0.1	Student	
	4	0.125	AAA	
	5	0.15	Veteran	

Table 6 – Ticket Order Line Items

This table will act as a receipt giving a detailed itemization of all menu items ordered by the clients.

	Ticket Order Line Item					
PK	order id	PK menu_item_seq	FK menu_item	order_total		
	1	1	1	\$236.79		
	2	1 5		\$73.28		
	2	2	3	\$114.28		
	2	3	5	\$187.56		
	3	1	4	\$32.00		
	4	1	1	\$175.00		
	4	2	4	\$207.00		
	5	1	2	\$75.00		
	5	2	2	\$150.00		
	5	3	2	\$225.00		