Epic Story 1: As a Customer, I want to be able to place online orders and check the status of them.

ID	US1
Name	Customising a main

User Story Description:

As a Customer, I want to be able to customise an order online, so that I can create a meal that suits my needs.

Acceptance Criteria:

- The Customer must first be able to select a burger or a wrap. If they select a wrap, the customer must select and specify the type of wrap. If they select a burger, the customer must be able to provide details of the type and number of buns.
- Once the customer has successfully selected the buns/wrap, they must then be able
 to select the number and type of patties. Once the customer has successfully
 selected their patties, they must then be able to select from a variety of other
 ingredients (lettuce, tomato, cheddar cheese etc.). The customer should be allowed
 to finalise their mains without electing any of the Other Ingredients.
- If the number of any of the constituent items exceeds the maximum allowable limit, the customer must be prompted to select an allowable limit. The system should notify the customer of the maximum allowable limit and the item in question.
- The customer should be able to remove an ingredient or item if they change their mind.
- If any item is out of stock it should be removed from the interface so that the customer cannot select the item.

Priority	1
Size	5 SP (1 SP = 1 day)

ID	US2
Name	Adding sides and drinks

User Story Description:

As a Customer, I want to be able to optionally add sides and drinks to my order, so that I can complete my meal order.

Acceptance criteria:

- Once the main is finalised, the customer should be prompted to select their sides/drinks.
- There should be a separate tab for drinks and a separate tab for sides.
- The customer must specify which side/drink they want, along with the quantity and size that they want. If the size isn't provided the customer must be notified to provide a size.
- The customer should have the option to not order a side/drink with their main if they don't want one.
- Should the customer not want a main, the option to just order a side/drink should be provided.
- The customer should be able to remove a side/drink from their order if they change their mind.
- If any item is out of stock it should be removed from the interface so that the customer cannot select the item.

Priority	1
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Size	5 SP (1 SP = 1 day)
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ID	US3
Name	Order pricing

User Story Description:

As a Customer, I want to be able to determine the price of my selected items, so that I can order a meal in my price range.

Acceptance criteria:

- Both burgers and wraps should have its base price displayed prior to selection.
- Patties and all other ingredients should have its additional price listed.
- Sides and drinks should have their base price listed prior to selection.
- The total cost should be displayed constantly and updated whenever an additional ingredient or Side/Drink is selected.

Priority	2
Size	4 SP (1 SP = 1 day)

ID	US 4
Name	Order checkout

User Story Description:

As a customer, I want to be able to checkout my order, so that my order can be processed.

Acceptance Criteria:

- Once the customer has selected their mains, sides and drinks they should be able to add their order to the checkout.
- The customer should be provided with a summary of the items to be purchased, the total price of the meal and the individual cost of the constituent items.
- Once the customer checks out, they should receive confirmation of the order being received and an online order id.

Priority	2
Size	4 SP (1 SP = 1 day)

ID	US 5
Name	Order status

User Story Description:

As a customer, I want to be able to check the status of my order, so that I know if it's ready for collection.

Acceptance Criteria:

- Once an order is placed, the customer should be provided with an order-id.
- The order-id should link to the interface that has up-to-date information on the price, items and status of the order.
- When the order is ready to collect, the status of the order should be changed to awaiting pickup on the specified order-id.
- If the order isn't ready yet, the status of the order should say the order is in preparation.

Priority	3
Size	4 SP (1 SP = 1 day)

Epic Story 2: As a staff member, I want to be able to service online orders.

ID	US 6
Name	View orders

User Story Description:

As a staff member, I want to be able to view online orders, so that I know what I need to prepare.

Acceptance criteria:

- The staff should be able to see all unfulfilled orders at any point in time, in the order that they were placed.
- Once an order comes in, the staff orders menu should be updated, and the staff should be able to see what mains, sides and drinks have been ordered, with details of the customisations made and quantities ordered.
- Each order should have its corresponding order-id displayed next to the meal details.

Priority	1
Size	3 SP (1 SP = 1 day)

ID	US 7
Name	Update orders

User Story Description:

As a staff member, I want to be able to update online orders, so that I can inform customers as to the status of their order.

Acceptance criteria:

- As an order is completed, the staff should be able to press a finish button to notify the customer on the website via their order-id that their order is ready to be picked up.
- The order should be removed from the staff orders menu once completed.

Priority	2
Size	3 SP (1 SP = 1 day)

Epic Story 3: As a staff member, I want to be able to maintain my inventory.

ID	US 8
Name	View inventory

User Story Description:

As a staff member, I want to be able to view my inventory, so that I know when I need to replenish my stock.

Acceptance criteria:

- The inventories should be separated into three distinct categories: ingredients, sides and drinks.
- The staff should be able to view the remaining stock of any items or ingredients at

all times.	
Priority	3
Size	3 SP (1 SP = 1 day)

ID	US 9
Name	Update inventory

User Story Description:

As a staff member, I want to be able to update my inventory, so that I can inform customers what items are in stock.

Acceptance criteria:

- The staff should be able to decrement items from the inventory as a customers order is fulfilled.
- The staff should be able to update the inventory to reflect new stock levels in cases such as new stock arriving or perishables expiring.
- As a customer's order is completed, the inventory levels should change according to what was sold.
- Every time an order is processed, the system must correctly deduct the right amount of inventory, taking into account for certain drinks and sides they must deduct a certain fixed amount (e.g. small fries is 75g).

Priority	2
Size	3 SP (1 SP = 1 day)