# Optional exercise of 15-10-2021

**Interview**

*What’s the main purpose of the application you want us to implement?*

We need a menu configurator for our catering company. We cook meals for schools and hospitals, and we want a tool to plan the weekly menus.

*What mechanism do you need to determine what a balanced menu is?*

On one hand, we must stablish some limits regarding calories, fat, and carbohydrates, on the other hand we need to limit the use of some elements such as gluten, milk, eggs or nuts in some menus in order to avoid allergies.

*So, the system will need some mechanism to detect the use of some allergens?*

Yes, we need to make some menus without restriction and other with some restrictions regarding allergens.

*will the system be used by a lot of people on the Internet?*

No, this will be an internal system that we are going to use in our principal office.

*So, you have an amount of cooking recipes, do you need us to store these recipes in the system to choose some of them for the menus?*

Yes, we need to have available all the recipes and simple aliments such as “a banana” to be added to a menu.

*The menus will have a determine date or they are general?*

Each menu will have a date and the name of the establishment assigned to that menu and if it has some allergen.

*Do you have a great amount of information to be stored?*

Yes, we have a lot of information about aliments, cooking recipes and we add new recipes and information monthly. So, we need a system that will be able to adapt to new information.

*What about security?*

The information that we use is very valuable for us, so we always need an updated copy.

*How do you export these menus to deliver them to your employees and customers?*

Until now, we print the menus to deliver them to our cooks and our customers, but we want to be able to send them by email to our customers too. We will need an option to do this in our new application.

## Functional requirements

* Stablish limits of calories, fat, and carbohydrates for each menu.
* Limit the use of gluten, milk, eggs, nuts to avoid allergies in some menus.
* Recipes and aliments will be available to use them in menus, it will be needed to develop a system to show them when making each menu.
* Each menu will have stored a date, name of establishment and allergens.
* It will be needed a process to add, modify or remove aliments and recipes.
* It will be needed a process to send the menus to the cooks and customers.

## System requirements

* A powerful computer to be placed in the principal office.
* A big database to store the information.
* Internet connection.

## Non-functional requirements

* Backup copies system.
* The database must be big.
* Easy to use.