**Restaurant Management System**

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**Version: \_\_\_1.1\_\_\_\_\_\_\_**

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| **USE CASE NAME:** | Clean Table | | **USE CASE TYPE** |
| **USE CASE ID:** | 8 | | **Business Requirements: 🗹** |
| **PRIORITY:** | Medium | |  |
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| **PRIMARY BUSINESS ACTOR:** | Cleaner | | |
| **OTHER INTERESTED STAKEHOLDERS:** | First customer on the waitlist– interested in activity because they will be assigned the table after it’s cleaned | | |
| **SHORT DESCRIPTION:** | In this case, the cleaner updates the system of the cleaning of a particular table. | | |
| **PRE-CONDITION:** | A customer has occupied a given table. | | |
| **TRIGGER:** | The customer checks out. | | |
| **TYPICAL COURSE** | **Actor Action** | **System Response** | |
| **OF EVENTS:** | **Step 1**: Cleaner cleans the table and marks it on the tablet on the table. | **Step 2**: System marks table as cleaned and adds it to list of available tables in the system. If someone is on the waiting list, the system sends them an availability notification (separate use case). | |
| **ALTERNATE COURSES:** | **Alt-Step 2:** The tablet malfunctions and then a manual approach is undertaken. This is fixed at the earliest convenience by maintenance to not cause delays. | | |
| **CONCLUSION:** | The table is cleaned. | | |
| **POST-CONDITION:** | The table is now clean and registered in the system as available for use. | | |
| **BUSINESS RULES:** | Only the cleaner can mark the table as cleaned | | |
| **ASSUMPTIONS:** | Staff is available and trained | | |