Epic Stories:

1. Order:

- As a customer,
- I want to be able to order the food I want from a list of choices
- So that I can eat the food I chose

2. Checkout

- As a customer,
- I want to be able to pay for my food
- So I can receive the food that I want

3. Check Status

- As a customer,
- o I want to be able to view the status of my order
- o So that I can see when it will be ready for me to pick up and eat

4. View Order

- As a staff.
- I want to be able to view the customers' orders
- So that I can make the food to deliver to the customer

5. Inventory

- As a staff,
- I want to be able to view stocks left in the kitchen and replenish them in time
- So ingredients don't run out

User Stories:

Note: 1 story point = $\frac{1}{2}$ hours.

1: Order

1.1 Order Main:

- As a customer, I would like to be able to customise my burger or wrap so that I can eat a meal that better suits my tastes.

- Acceptance Criteria:

- Prices should be listed next to the item being purchased.
- I should be notified when i've reached the maximum number of a certain food items or ingredient for my meal
- I should be able to see which food items and ingredients are currently available when ordering
- Customers will first get a choice of whether they want to create a burger or a wrap.
- For customers that have chosen to order a burger, they will be taken to see a menu list of items separated into multiple groups of buns, patties, ingredients.
- For customers that have chosen to order a wrap, they will be taken to see a menu list of items separated into multiple groups of patties, ingredients.
- If a customer has not selected a bun after choosing to order a burger, prevent the customer from ordering the burger with an error message: "You have not chosen a bun for your burger"

Story Points: 10Priorities: High

1.2 Order Sides:

- As a customer, I would like my sides to be specified in sizes so that I can make an easy choice without having to calculate the numeric quantity of sides I want.

- Acceptance Criteria:

- Fries should be specified in "small", "medium" or "large"

- Nuggets should be specified in pcs, (3pcs), (6pcs), (9pcs)
- In small text, there should be the size of the quantity being purchased for each size group if not specified.
- If sides are out of stock, have a "out of stock" error message that prevents any extra sides of that side to be ordered.

Story Points: 5Priorities: Medium

1.3 Order Drinks:

- As a customer, I would like to be able to order drinks so that I can quench my thirst

- Acceptance Criteria:

- customers should be able to order drinks such as juice and soft drinks
- Drinks should vary and be classified as bottled or canned drinks
- All drinks should be available in sizes small or large.
- All drinks should have their quantity in milliliters displayed next to their sizes in small text.
- If drinks are out of stock, have a "out of stock" error message that prevents that drink to be ordered.

Story Points: 6Priorities: Medium

2. Checkout

2.1 Confirm order:

- As a customer, I want to be able to finalise my order so I can pay and be on the waiting list to receive my food

- Acceptance Criteria:

- The orders price must be displayed, including all prices for burger, sides and drinks
- After completing my order, I will be given an order-id which i can use to follow my order

Story Points: 6Priorities: High

3: Customer Status

3.1 Check order

- As a customer, I want to be able to use my order-id to check the progress of my food so I know when I can eat it or pick it up.

- Acceptance criteria:

- I should be able to easily find an option to "check order" using my order-id
- The status of the food should be displayed as either "order received", "order in progress", or "order completed"

Story Points: 4Priorities: Low

4: Staff Status

4.1 Accessing Staff Log

- As a staff member, I want to be able to access a log of current orders using some form of log-in so staff only have access to the log of orders
- Acceptance Criteria:
 - Staff can log-in to the system using a username and password
 - Incorrect log-in details will produce an error with a maximum of 3 attempts
 - Unsuccessful log-in's (after 3 attempts) will lock out the user
 - A logbook of unsuccessful log-in's will be maintained

Story Points: 5Priorities: High

4.2 Check Log

- As a staff member, I want to be able to view current orders so I know what orders still need to be delivered

- Acceptance Criteria:

- Only currently processed orders are available to view
- Currently processed orders will be flagged as "order received", "food being cooked" or "order finished"
- Story Points: 4

- **Priorities**: High

4.3 Edit Log

- As a staff member, I want to be able to update current orders so that customers know their order is ready for pick up

- Acceptance Criteria:

- I am able to update orders with the status "order received" to "food being cooked" and "food being cooked" to "order finished and vice versa.
- Completed orders must be removed from the log of current orders after a period of time.

Story Points: 4Priorities: High

5: Inventory

5.1 Display inventory

- As a staff, I want to be able to see how much ingredients in stock is left for GourmetBurgers so I can refill the inventory before ingredients run out.
 - Acceptance criteria:
 - There should be a list of all the ingredients with a number indicating how many (individual or by grams) is remaining
 - Buns, wraps, nuggets should be displayed by whole individuals (for example: 1 nugget, 4 buns)
 - Bottled drinks excluding orange juice should be displayed by whole individuals of either cans of 375ml or bottles of 700ml (for example: 2 cans and 5 bottles)
 - Orange juice should be displayed in whole individuals of either small bottles of 250ml or medium bottles of 450ml (for example: 3 small bottles and 3 medium bottles)
 - Fries should be displayed in grams (for example: 5000g of fries remaining)

Story Points: 7Priorities: Medium

5.2 Deduct Inventory

 As a staff of GourmetBurgers, the inventory of my shop should display the correct amount of ingredients when ingredients are deducted to complete orders so I know when I need to restock the ingredients

- Acceptance Criteria:

- When orders are confirmed by the customer, the ingredients used in that order should be deducted from the inventory
- Buns, nuggets, wraps, drinks should be deducted in individual numbers (for example: deduct 2 buns, 6 nuggets, and 1 small bottle orange juice)
- Fries should be deducted in grams depending on the size of the fries ordered. One small fries should deducted 75 gram, one medium fries should deduct 125 gram.

Story Points: 4Priorities: High

5.3 Add Inventory

 As a staff of GourmetBurgers, I want the inventory of my shop to display the correct amount of ingredients when ingredients are restocked so I know when there are enough ingredients in stock

- Acceptance Criteria:

- When ingredients are stocked the inventory should add the right amount of numbers in either individuals or in grams to the corresponding ingredient
- Buns, nuggets, wraps, and drinks should be added in individual numbers (for example: deduct 2 buns, 6 nuggets, and 1 small bottle orange juice)
- Fries should be added in grams

Story Points: 4Priorities: High

5.4 Low Stock Warning

- As a staff, I want to be warned when I am close to running out of stock for each of my ingredients so that I can restock them before they run out
 - Acceptance Criteria:

- Low stock warning should be updated with the rest of the inventory
- When buns, nuggets, wraps, or drinks drop below 20 per stock, issue a warning to the staff that that ingredient is low on stock
- When fries reach below 500 grams in stock, issue a warning to the staff that fries is low on stock
- I want any stock which is low to be highlighted so they can be replenished

Story Points: 3Priorities: Low