Restaurant Automation System
Group Members:
Ian Ramazan, George Dzagali, James Schaller

### Project Description:

The restaurant world is a competitive one, and we feel that our best chance to get ahead is to fully automate our restaurant operations. This would allow for customers to have smoother transitions from the time they walk through the door to when they pay the bill.

We would like to be able to cut down on the time it takes for a customer to place an order, and the chef to receive it. In order to do this, we would like our servers to be able to directly send orders to our chefs, which would help to get a customer's order out as quick as possible. On top of this, we require a system to prioritize orders based on the time that they were placed, and a system that would allow our chefs to signal the status of an order as being "stopped", "in progress", or "completed", and would show the time since the dish started being prepared, so that the server can have a rough estimate on how long it will take to complete. This would allow for our servers to not have to constantly check in with the kitchen to check the status of their orders.

Everyone who has been to a restaurant knows that paying the bill can be tedious and downright annoying. To solve this, we would like our customers to be able to pay the bill directly from the table after they are finished eating. They would also be able to split the bill between the number of people at the table. This allows for a smooth transition from the end of their meal, to paying the bill, to leaving as happy and satisfied customers.

Physical menus are an archaic practice, and we wish to move away from it. In order to do this we would like an app that our customers can use to place orders that are directly sent to the kitchen, so that there is no wait from the time they are seated.

Aside from customer interactions and order placement, we would also like the app to be able to help our managers with their duties. We would like our managers to be able to view different profit margins, store expenses, and payrolls. This would help lighten the load on our managers, so that they can be more active with the restaurant itself. Our managers should also be able to add or remove items from the menu based on availability.

In addition, we want to be able to have our employees have immediate access to the resources they require. This means that we would like the app to include an employee portal, that would be able to show work shifts, and to include a scheduling manager.

# System Requirement:

Identifier	Priority	Requirements
REQ1	5	The system shall keep itself passcode locked at all times, unless instructed otherwise by an authorized user.
REQ2	2	The system shall then return it's locked state by pressing an exclusive button.
REQ3	3	The system should allow users to add, manage and remove customers from a table
REQ4	4	The system should maintain all categories of available items that are necessary for everyday use
REQ5	4	The system should generate a checkout functionality for specified tables to create a bill.
REQ6	4	The system should allow for making and monitoring orders.

## User Stories:

Identifier	User Stories	Size
ST-1	As a restaurant owner, I can monitor the supply of ingredients in my restaurant.	4 pts
ST-2	As a chef, I can more easily assess when I should be preparing a certain dish.	3 pts
ST-3	As a server, I can more efficiently manage and view information on the tables I am responsible for.	2 pts
ST-4	As a restaurant owner, I can view financial data.	6 pts
ST-5	As a chef, I can see the popularity of various dishes.	3 pts
ST-6	As a customer, I can immediately place my order when I am ready to do so.	2 pts
ST-7	As a restaurant owner, I can view employee data.	2 pts
ST-8	As a server, I have access to information on the status of the dishes my tables have ordered.	3 pts
ST-9	As a customer, I can pay my bill when I am ready without intervention from the restaurant staff.	3 pts
ST-10	As a server, I can manage my shifts and view payment	2 pts

	information.	
ST-11	As a customer, I can make reservations.	2 pts

## Use Cases:

Actor	Actor's Goal	Use Case Name	
Customer	Pay a bill.	PayBill(UC-1)	
Customer	Place orders and make replacements if wanted.	PlaceOrder(UC-2)	
Server	Manage and view information on tables.	Table(UC-3)	
Owner	View and edit the stock of ingredients	Stock(UC-4)	
Owner	View and edit menu items	Menu(UC-5)	
Owner, Server	Access the system with a employee-specific pin.	Authenticate(UC-6)	

# Traceability Matrix:

Req'ts	UC1	UC2	UC3	UC4	UC5	UC5	
REQ1						Х	
REQ2						Χ	
REQ3			Χ				
REQ4				Χ	Χ		
REQ5	Х						
REQ6		Χ					

Use Case UC-1: PayBill

Related Requirements: REQ5

Initiating Actor: Any of: Customer

Actor's Goal: Pay a Bill

Participating Actors: Bill, Table, Order

Preconditions: Seated table has no outstanding orders.

Postconditions: The table is now open and dirty.

Flow of Events for Main Success Scenario:

-> 1. Customer requests a Bill

<- 2. System looks at orders for the table and displays a bill for those orders</p>

Use Case UC-2: PlaceOrder

Related Requirements: REQ6

Initiating Actor: Any of: Customer

Actor's Goal: Place an order assigned to a table.

Participating Actors: Table, Order Preconditions: A table is seated.

Postconditions: The table has an additional order assigned to it.

Flow of Events for Main Success Scenario:
-> 1. Customer makes a request for an order

<- 2. System places that order in the list of orders for the table and the restaurant

Use Case UC-3: Table

Related Requirements: REQ3

Initiating Actor: Any of: Server

Actor's Goal: View information on tables in the Restaurant.

Participating Actors: Server, RestaurantData, Table Preconditions: There are tables in the restaurant

Postconditions: N/A

Flow of Events for Main Success Scenario:
-> 1. Server chooses a table to view

<- 2. System displays information on the chosen table

Use Case UC-4: Stock

Related Requirements: REQ4

Initiating Actor: Anv of: Owner

Actor's Goal: View stock of ingredients in the restaurant

Participating Actors: User, Stock Preconditions: Owner is logged in

Postconditions: Stock of ingredients has been changed

Flow of Events for Main Success Scenario: -> 1. Owner requests list of ingredients <- 2. System displays ingredients list

- -> 3. Owner requests an edit of the ingredients stock
- <- 4. System edits the restaurant stock instance

Use Case UC-5: Menu

Related Requirements: REQ4

Initiating Actor: Any of: Owner

Actor's Goal: Access and make edits to the restaurant's menu

Actor's Goal:

Participating Actors:

Preconditions:

Access and make edits to the Menu, RestaurantData, User

Owner is logged in

Manu has been edited. Menu has been edited Postconditions: Flow of Events for Main Success Scenario:

- -> 1. Owner makes a request to view the menu <- 2. System fetches and displays the menu
- -> 3. Owner requests changes to the menu
- <- 4. System registers changes made to the menu in RestaurantData

Use Case UC-6: Authenticate

Related Requirements: REQ1 and REQ2 Initiating Actor: Any of: Owner, Server

Actor's Goal: Access employee-specific funcionality using a username and

Password

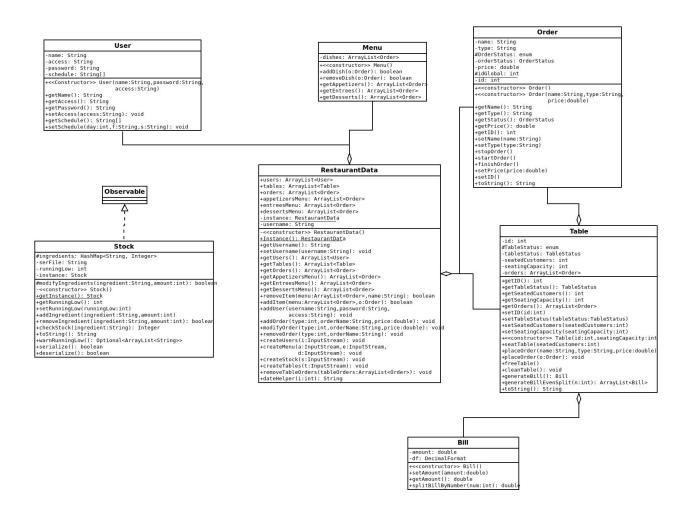
User Participating Actors:

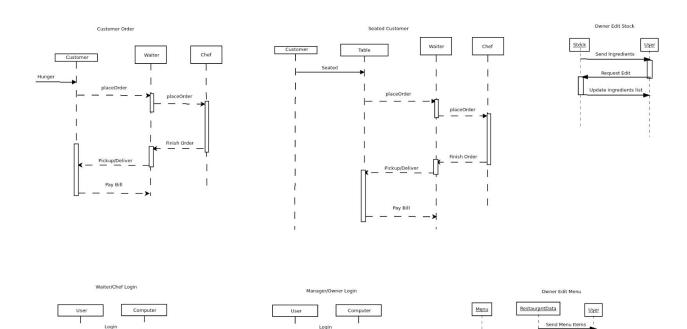
Preconditions: A user is not logged in Postconditions: A user is logged in Flow of Events for Main Success Scenario:

- -> 1. User makes a login request
- <- 2. System checks the user login request for validity
  - 3. User is logged in

Flow of Events for Extensions (Alternate Scenario):

- <- 2a. System find the login request is invalid
  - 3a. User login is rejected





Seat Table Sheek Orders

Request Edit