Brewer Stories

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| Use Case | Receiving Ingredients |
| User role | Brewer- Marty |
| Created By | Ivan Castronuno |
| User Story | As usually happens, after a few days of putting an order, the shipment arrives. |
| Goal | Update the stock for ingredients so the new shipment gets in the system and becomes available for start new brews. |
| Preconditions | System is ready for input, the supplier should be an entry already on the db. |
| Successful Scenario Steps | 1 Brewer would get the shipping list and check that all matches the actual product received.  2 Brewer opens the menu for receive Item and selects from the drop menu or search for the ingredient, adds the quantity received on the correct unit of measurement and presses the button to accept the entry.  3 The item, the quantity, provider, date is added to the database.  4 Keeps repeating the process for all the ingredients  5 If there’s any new ingredient, it has to be added prior to receive it as shipment. |
| Post conditions | Once done the database is actualized with the new shipment all the quantities should reflect it. |
| Exception conditions | Ingredients not already in the system, provider not in the system |
| Comments | Maybe a few more questions to the client to see how they want to focus this, just get the list and then update the database or go one by one. |
| Related cases | * Add new ingredient * Add new provider |

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| Use Case | Taxes Inventory |
| User role | Brewer/Manager- Marty |
| Created By | Ivan Castronuno |
| User Story | As ATF and OLCC compliant, you can be audited at any time, so a fast and accurate inventory has to be made. |
| Goal | Get from inventory system the actual status of the inventory, ready to sell and in process product, with measures and batches that the product comes from. |
| Preconditions | The quantities have to be available in the system, as the batches that are on process right now, everything that has been damaged or gone bad has to be entered on the system. |
| Successful Scenario Steps | 1 Manager will get to the appropriated menu and select the option “audit”  2 System will display the product lists at the premises and grouped by its status   * Products that have been damaged, gone bad or stolen, with a description of the event and what proof they have for it * Products that are ready to be sold “on the shelf” and the ones that are “on hold” or “reserved” for customers * Products that have been sold since last audit   3 The list can be just checked, or printed, totally or in parts.  4 After checking the list with the actual product on hand, Manager should be able to make the proper corrections if needed.  5 The audit passes to be “last audit” on the system and gets stored. |
| Post conditions | Some changes may be made to the inventory, and the audit, if checked as valid, will become the last audit for further reference. |
| Exception conditions | Volume for batches being processed may not be stablished yet. |
| Comments |  |
| Related cases | * Check inventory * Accountant audit |

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| Use Case | Start a new brew |
| User role | Brewer/Manager- Marty |
| Created By | Ivan Castronuno |
| User Story | On a workday, the brewer starts a new batch. |
| Goal | Get the ingredients from the inventory and update them as used for the batch |
| Preconditions | The ingredients are in the inventory system and the recipe is already set |
| Successful Scenario Steps | 1 Brewer will select/imports the recipe from the program of recipes  2 The system will display the ingredients list and the option to modify the batch size (2 times etc).  3 Once accepted, the system will check the inventory for the ingredients and the quantities, also checking the orders pending to arrive.  4 Once the brewer is ok with all the options and clicks the “brew” button, the ingredients quantities has to be subtracted from the total, and the expected amount of beer to be brewed should appear on inventory with a approximated date of availability.  5 As the process begin, a new batch has been put into the system to add the proper measurements and results of the brew. |
| Post conditions | Changes to the ingredients inventory, to the beer inventory and to the batch inventory. |
| Exception conditions | Some ingredients are not available on enough amount to the batch, the recipe requirements haven’t been imported yet. |
| Comments | Some more questioning to the client in which the options on when to put the line for start the brew and options to override lack of ingredients because there’s an order or it can be borrowed. |
| Related cases | * Adjust inventory * Create batch * Create/import recipe requirements |

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| Use Case | Report damaged and gone bad product |
| User role | Brewer/Manager- Marty |
| Created By | Ivan Castronuno |
| User Story | After a small malfunction on storage, a number of kegs and boxes has been damaged, plus on the process a few boxes of beer not fresh have been found. |
| Goal | Put the inventory on track and get the information of the damaged/lost product for audits |
| Preconditions | Products are already in the system |
| Successful Scenario Steps | 1 Brewer gets to the inventory menu and starts by selecting the product  2 System will display the product on stock, and the brewer can select the edit, and change the quantity  3 Once accepted, the system will update the quantity on stock and create an entry for the event that produced the loss  4 Same process for each of the items damaged/loss or old. |
| Post conditions | Changes to the products inventory. |
| Exception conditions | Some of the product that got old was already out of the inventory. |
| Comments | Some of the damaged product may need documentation for the tax audit. |
| Related cases | * Adjust inventory * Accountant audit * Sale |