User Profiles

As a Sales Team Member, I need to be able to:

* See and update what is in inventory, including what is being brewed and the estimated availability date.
* Being able to see cages and kegs available and their brewed date.
* I Don’t need to see or alter the ingredients inventory.
* See the history of the sales, keep track of progress and objectives.

As a Pub employee, I need to be able to:

* See and update the kegs in inventory and mark them as held or tapped.
* Reserve a keg when I’m going to pull it from inventory.
* To see what’s ready and what’s going to be ready soon.

As a Brewer, I need to:

* See the list of ingredients in inventory, quantity and date they arrived.
* Start a brew based on ingredients on hand and to arrive soon.
* Record measurements during the brewing process.
* Add to inventory ready brews / to be ready brews.
* Make an order based on the stock of ingredients on hand.

As an administrator / Manager I need to:

* Be able to supervise the entire process.
* Add new ingredients and edit their min/max recommended quantities etc.
* Add/Edit new recipes.
* See all inventories and measurements for each batch.
* Have an easy Actual inventory for tax audit at any time.

As an accountant I need to:

* Be able to see all the inventory, costs and what has been sold vs still available.