

## Criterion A – Planning

### Client and scenario

The scenario that I worked through for my client, the **manager and administrator** of Olive & Bread, was a restaurant management system where he could keep track of all products (food and beverages), customer spending (for sales performance and profitability purposes), and employees. In our meeting, I was able to pick his brain about what goes on behind the scenes inside a restaurant. He mentioned several difficulties he encountered when playing the manager's role. (Refer to Appendix A.) I learned that in a restaurant, there's only so much the administrator can keep track of, so who's to know if an employee kept some of the profits for themselves? How can they keep track of all customer orders? How can they know when to purchase more items when they are running low? Together, we came up with an idea that included making pages that manage employees, products, and profits in order to resolve these issues and ease the role of the manager/administrator of Olive & Bread.

### Rationale for the solution and software

I have chosen Java's programming editor, NetBeansIDE, to make the product for my client because NetBeans has several built-in classes that I can simply import and use. On top of being reliable and easy to learn, NetBeans is a robust programming language that supports multithreading. I will be using MySQL's database as the backend to create my program for the restaurant. My product seeks to resolve the issues mentioned in the "client and scenario" section by implementing a page where the manager/administrator can manage the employees, products, and cash flow of the restaurant, as well as a customer's page for the other side of the table.

### Success criteria

- Customers can order from any item on the menu (database).
- Customers will be issued a receipt based on their order(s) where their subtotal, tax, and total are calculated.
- The administrator can keep track of all orders without customers having to mention their names.
- The administrator can keep track of the remaining quantity of each available food and beverage item, so they'd know to purchase more when running low.
- The administrator can purchase items from their restaurant's suppliers.
- The administrator can add a new category to the menu (e.g., a burger section).
- The administrator can add a new product to a category (e.g., chicken within the burger category to make a chicken burger, or cheese to make a cheese burger, etc.).
- The administrator can manage the products in the menu by updating the price, description, and remaining quantity of the products after purchasing items from suppliers. They may also remove a product for any reason, like a lack of profitability.
- A login JFrame that requires the user to enter the proper username and password as a verification check to access the administrator's page.

- An admin page for the administrator to carry out tasks by the click of a button and to keep track of the sales.
- A free to roam customer page for the dining customer(s).

**Extras**

- The administrator can add a new employee (including their ID photo), update an existing employee's information, and delete their information when they leave the organization.
- The administrator may search for employee(s) by name, phone number, job position or any other search value.
- Customers can leave reviews for the administrator about the restaurant.

*Criterion A word count = 555*