**Title**: Food and drink management

**Actors:** Admin

**Preconditions**:

* The cinema has a concession stand that sells food and drink items to customers.
* The cinema has a system for tracking inventory and sales of concession items.
* The cinema administrator has access to the point-of-sale system and inventory management system.

**Main Flow**:

1. The cinema administrator reviews sales data from the concession stand to determine which items are popular and which are not.
2. Based on the sales data, the cinema administrator updates the menu to remove slow-moving items and add new items.
3. The cinema administrator sets prices for each item on the menu, based on cost and demand.
4. The cinema administrator creates promotions and discounts for certain items or combinations of items to encourage sales.
5. The cinema administrator communicates the updated menu, prices, and promotions to the concession stand employees.
6. Concession stand employees update the point-of-sale system to reflect the new menu, prices, and promotions.
7. Customers order food and drink items from the concession stand.
8. Concession stand employees use the cinema's point-of-sale system to record the order and deduct the items sold from the inventory.
9. At the end of each day, concession stand employees reconcile the sales data with the inventory to ensure that all items sold have been accounted for.
10. The cinema administrator reviews the sales data to determine the success of the new menu, prices, and promotions.
11. Based on the sales data, the cinema administrator updates the menu, prices, and promotions as needed.

**Alternate Flows**:

* If a new item on the menu is not popular with customers, the cinema administrator may remove it from the menu or adjust the price to encourage sales.
* If a promotion or discount is not driving sales as expected, the cinema administrator may modify or cancel the promotion.
* If there are discrepancies between the sales data and inventory, the cinema administrator must investigate and correct the issue.

**Postconditions**:

* The concession stand has an up-to-date and optimized menu, prices, and promotions.
* The cinema's inventory and sales data are accurate and up-to-date.
* Customers are satisfied with the food and drink items they purchase from the concession stand.