

Product Backlog

Key

1 User Story Point = 4 hours

Priority is based on a numbered approach on a scale of 1 to 3, with 3 being essential.

ES1. As a customer, I want to order customized gourmet meals to consume a meal of my liking.

ID	US 1.1
Name	View Menu
Description	As a customer, I want to be able to view the menu, so I can easily create a meal.
Acceptance Criteria	<ul style="list-style-type: none">- The home page will have a menu to view current ingredient options for burgers and wraps<ul style="list-style-type: none">- For burgers, the ingredients are:<ul style="list-style-type: none">- Sesame buns- Muffin buns- For wraps, the ingredients are:<ul style="list-style-type: none">- Wrap- For patties, the ingredients are:<ul style="list-style-type: none">- Chicken- Vegetarian- Beef- Other Ingredients are:<ul style="list-style-type: none">- Tomato- Lettuce- Tomato sauce- Cheddar cheese- Swiss Cheese- A customer is able to view the sides menu by pressing the "Sides" link<ul style="list-style-type: none">- Sides include:<ul style="list-style-type: none">- 6 pack nuggets- 3 pack nuggets- Fries (small, medium, large)- Drinks- A customer is able to see the maximum allowable limit for each choice<ul style="list-style-type: none">- Limits are:<ul style="list-style-type: none">- Maximum of 4 buns(triple burger is max size burger)- Maximum of 3 patties (triple burger is max size burger)- If a customer attempts to order more than the maximum

	<p>allowable limit, a message is displayed to the customer: “Maximum limit reached” and will be unable to add the item to their basket.</p> <ul style="list-style-type: none"> - Items that are out of stock will be shown grayed out and with an ‘out of stock’ banner. - Customers will be unable to order items/ingredients which are out of stock. - Customers will be able to view the price of each item.
Priority	3
Size	4 USP

ID	US 1.2
Name	Search for ingredients
Description	As a customer, I want to be able to search for ingredients/items, so that I’ll be able to find the ingredients I want the most.
Acceptance Criteria	<ul style="list-style-type: none"> - A customer is able to use a search bar to search for a list of all relevant ingredients/items based on keywords - If no ingredients/items are found, a message is displayed to the customer: “No results found. Please try again.” - If the search results are successful, a list of the relevant ingredients will be displayed.
Priority	2
Size	2 USP

ID	US 1.3
Name	Edit Order
Description	As a customer, I want to be able to edit my order, so I do not have to worry about changing my mind.
Acceptance Criteria	<ul style="list-style-type: none"> - The customer will be able to view their current order by clicking the “Current Order” link. - The customer is able to see the price of each individual item they have selected and the total price - The customer is able to see the total price of the current order - A customer can remove a selected main or side by clicking on a “remove” button for each item and the order list will update accordingly. <ul style="list-style-type: none"> - If the there is more than one of the same item/ingredient in the list, the “remove” function will remove one item/ingredient at a time - A customer can add more of the selected item/ingredient

	<p>by clicking on an “add” button and the order list will update accordingly.</p> <ul style="list-style-type: none"> - If the customer attempts to add more than the maximum limit (4 buns and/or 3 patties), a message is displayed: “Maximum limit exceeded” - The customer will not be able to add more than the maximum limit - The “add” function, will add one of the selected item/ingredient at a time - The customer can provide additional notes on how the order is prepared (eg. “Put sauce on bun” or “No pickles”), by filling out the text-field titled, “Additional Notes”. - A customer is able to clear all items in their current order by clicking the “Clear order” button
Priority	2
Size	3 USP

ID	US 1.4
Name	Order Checkout
Description	As a customer, I want to be able to checkout my order online, for my convenience.
Acceptance Criteria	<ul style="list-style-type: none"> - The customer is able to checkout their order by clicking the “Checkout” link - The customer can return to the menu page to order more food by clicking on the “Return to menu” link - The customer can return to the current order page to edit their current order by clicking on the “Current Order” link - Payment can be made via credit/debit card, paypal or cash, by clicking the respective links: “Card”, “PayPal”, “Cash”. - If the customer chooses to pay by cash, a message is displayed to the customer: “Please provide your Order-Id to your nearest cashier to pay” - If the customer chooses to pay by credit/debit, the customer will need to enter their card details <ul style="list-style-type: none"> - If card details are invalid, a message will be displayed: “Card details invalid, please try again.” - Customers will finalise payments by clicking the “Complete Order” link <ul style="list-style-type: none"> - Customers cannot change their order after clicking the “Complete Order” link
Priority	3
Size	3 USP

ID	US 1.5
Name	Order Tracking
Description	As a customer, I want to be able track my order, so I can check the status of my order and know when my order is ready to collect.
Acceptance Criteria	<ul style="list-style-type: none"> - Upon order completion, customer will be redirected to an 'order-id' page where they will get their order-id number. - With their order-id, the customer is able to view the current status of their order. - The status of each item in their order will be updated and viewable upon refreshing the page, eg: <ul style="list-style-type: none"> - burger - completed - wrap - completed - fries - cooking - When the customer order is ready for collection, a message will be displayed: "Order ready for collection." - From the menu-pages, a customer is able to enter their order-id and view their order status by clicking the "Track Order" link.
Priority	3
Size	2 USP

ES2. As a staff member, I want to be able to service online orders to tend to customer demand.

ID	US 2.1
Name	View orders clearly
Description	As a staff member, I want to view the orders clearly to avoid confusion in the kitchen.
Acceptance Criteria	<ul style="list-style-type: none">- Must login as staff to view orders.- Each order should be contained in a block on screen.- Each block of order should be titled according to the main protein (ie lamb, chicken) followed by what kind of product (ie burger/wrap).<ul style="list-style-type: none">- Eg. Chicken Burger- Ingredients of order should be displayed in an indented fashion inside the block.- Any additional sides should be displayed in the same block under the heading: "Sides".- Special requests by customer should be displayed in the same block under the heading: "Notes"- Any duplicate ingredients/items should be displayed before the order item with the amount followed by x (e.g. 2 x fries, 2 x chicken fillet)- Each block should be numbered chronologically (eg. "Order 1", "Order 2")- Staff are able to view the price of the order- Staff are able to view the status of the order- Staff are be able to view the Order-Id of each order in the block
Priority	3
Size	3 USP

ID	US 2.2
Name	View status of orders
Description	As a staff member, I want to be able to view the status of orders to ensure their correct preparation.
Acceptance Criteria	<ul style="list-style-type: none">- Status of orders can be updated to reflect the current state of food.- Small block of colour to be displayed to left of order- Color coded like this: ordered (red), cooking (yellow), completed (green).- Once customer places an order, the kitchen staff can see that order with the status ordered.- Staff are able to change status of the order (ordered, cooking, completed) through a drop down menu next to

	<p>the item to acknowledge the order.</p> <ul style="list-style-type: none"> - Front counter staff/manager should have option to revert order status from completed back to cooked to accomodate for errors before being served.
Priority	3
Size	3 USP

ID	US 2.3
Name	Update customers on status of order
Description	As a staff, I would like to be able to update customers on the status of their order for transparency.
Acceptance Criteria	<ul style="list-style-type: none"> - Once the order is confirmed, customers can see the status of orders through a tracking page for their order.
Priority	2
Size	1 USP

ID	US 2.4
Name	Clear orders
Description	As a staff, I would like to clear finished orders to avoid filtering through unnecessary information
Acceptance Criteria	<ul style="list-style-type: none"> - Staff are able to click a button: "Collected" when the order is collected by the customer - System should automatically clear order once the order is marked as "Collected". - Cleared order should go into temporary cache before being deleted so manager can revert order status if a mistake has been made.
Priority	2
Size	1 USP

ES3. As a staff member, I want to be able to maintain inventory to ensure ingredients are sufficiently stocked.

ID	US 3.1
Name	Inventory levels overview
Description	As a staff member, I want to be able to gauge the quantities of inventory items in real time, to keep track of inventory.
Acceptance Criteria	<ul style="list-style-type: none">- Must login to view stock- Login system complete with username and password- System should have a "forgot password" link that takes the staff through a password reset process via email.- Display quantities of inventory items in lower right corner of each item tile according to their quantity type.- Updates quantities in real time when orders are completed, to indicate ingredients being decremented.- With each item is an image of the item for easy identification.
Priority	3
Size	3 USP

ID	US 3.2
Name	Detailed stock information
Description	As a staff member, I want to be able to view the details of a particular item so that I can understand more about its stock levels.
Acceptance Criteria	<ul style="list-style-type: none">- Item details when clicked on - description, current quantity, quantity sold in last 24 hours (time period can be extended).- Burgers, wraps and nuggets are shown in whole discrete quantities.- Bottled drinks are shown in 375ml cans or 600ml bottles.- Other drinks, dispensed from machines, are shown in small, medium or large.- Sides are shown by weight in gms.- A message: "Low Stock" is shown when stock levels for particular items are below 20% of the initial order amount.
Priority	3
Size	3 USP

ID	US 3.3
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Name	Modifying stock types
Description	As a staff member, I want to be able to modify stock types to update the system with new items added to the business.
Acceptance Criteria	<ul style="list-style-type: none"> - “New stock type” button can be clicked by staff to add new stock items. - Option takes the user to a new item form. <ul style="list-style-type: none"> - Form will take following details: <ul style="list-style-type: none"> - Name - Description - Size of item - Initial order size - Discrete / weight / volume based - Once filled out, that item will be added to the inventory list and customer menu. - “Delete item” option in top right corner when viewing details of an item.
Priority	2
Size	2 USP