# **ALL EPIC STORIES:**

#### **Customer Online Order (COO):**

As a customer I should be able to choose my food and drinks online, customize the ingredients and then be notified when the order is ready so I can collect it.

#### **Staff Service Order (SS0):**

As a staff member, I should be able to view all the online orders and be able to accept new orders and update the order's status once the order is ready.

#### **Staff Maintenance Inventory (SMI):**

As a staff member, I should be able to have inventory levels displayed to me so I know when I need to refill the stock. Inventory levels should also be automatically adjusted as orders are made and when ingredients run out customers shouldn't be able to order them.

Note: 1 Story Point (1 SP) = 1/4 of a day

### Epic Story 1:

As a customer I should be able to choose my food and drinks online, customize the ingredients and then be notified when the order is ready so I can collect it.

ID	UC1
Name	Website connection
Description	As a customer I want to be able to view the food items online so that I decide which items I want to buy.
Acceptance Criteria	Test1 - Typing in the company web address into a connected internet browser should load the web page.  Test2 - The homepage should have a link that once clicked leads to a page which allows the customer to view items.
Priority	1
Size	2 SP

ID	UC2
Name	Food variety
Description	As a customer I should be able to order multiple items of food and drink so I can consume what suits my needs.
Acceptance Criteria	Test1 - Clicking on different tabs of "mains, sides, and drinks" should load up separate pages displaying different categories of food.
	Test2 - The user should be able to select however many items he wants and in whatever quantity if ingredients are available and item is valid.
	Test3 - Clicking add to order will add any selected items into my order.
	Test4 – Create an order a beef burger on white bread with cheese and a tuna wrap with cheese, lettuce, onion and avocado and appropriate ingredients are subtracted.
Priority	1
Size	4 SP

ID	UC3
Name	Ingredient options
Description	As a customer I want to be able to customize the ingredients on my order so I can have as much control over the food to be ordered.
Acceptance Criteria	Test1 - When building the main (burger or wrap) ingredients should have the option to be added.  Test2 - Option to add or remove ingredients should be taken away if there's too little or too many ingredients of the same type.  Test3 - When building the main (burger or wrap) ingredients should have the option to be Taken away.
Priority	2
Size	3 SP

ID	UC4
Name	Size options
Description	As a customer I want to be able to select different sizes of drinks and sides so I can order a size that suitably satisfies my appetite.

Acceptance Criteria	Test1 – drinks can be added to an order in size small  Test2 – drinks can be added to an order in size medium  Test3 – drinks can be added to an order in size large  Test4- a small medium and large drink can be added to the same order  Test5- Asking for a size not on the menu returns the error "invalid size"  Test6- Cannot add a drink to an order that isn't on the menu  Test7-Drinks can be removed from an order  Test8-Drinks have a specific cost associated with them.  Test9-Sizes of drinks require different amounts of stock in inventory
Priority	3
Size	2 SP

ID	UC5
Name	Generate order ID
Description	As a customer I want to receive an order ID so I can view my order status.
Acceptance Criteria	Test1 – When a first order is created it has ID 0  Test2 – when a second order is created it has ID 1  Test3 – Appending the order ID to the web address should bring up a session with the details of that order.  Test4 – Giving an invalid order ID will return a message "Order Not Found"
Priority	4
Size	2 SP

ID	UC6
Name	View current order
Description	As a customer I want to be able to view my order so I can see what I am going to order and its costs.
Acceptance Criteria	Test1 - Clicking on the order should bring up a new page showing all items in the order
Priority	8
Size	3 SP

ID	UC7
Name	Edit cart
Description	As a customer I want to be able to remove things from my order individually so that it is easy to edit my order.
Acceptance Criteria	Test1 - On the order page, each item in the order should be able to be removed.
	Test2 – Removing an item will result in a reduce of the total cost of an order.
	Test3 – Removing an item from an order will result in the item no longer being in the order.
	Test4 – Removing an item from an order will result in its corresponding ingredients incrementing appropriately.
Priority	9
Size	2 SP

ID	UC8
Name	Payment finalisation
Description	As a customer I want to receive a final total before finalising the transaction so I can determine if the final cost meets my budget.
Acceptance Criteria	Test1 - When finalising payment a detailed breakdown and total cost should be displayed.  Test2 - Any taxes or service charges should also be displayed on this order.
Priority	7

Size	1 SP

ID	UC9
Name	Display costs
Description	As a customer I want to view the cost of every item displayed so I can know its cost before adding it to my order.
Acceptance Criteria	Test1 – The cost of an item is displayed after selecting necessary options for the item.
Priority	5
Size	1 SP

## Epic Story 2:

As a staff member, I should be able to view all the online orders and be able to accept new orders and update the order's status once the order is ready.

ID	UC10
Name	View orders
Description	As a staff member I should be able to access a staff only version of the system so I know which orders need to be fulfilled.
Acceptance Criteria	Test1 - URL link provided should display staff-only version of the website.  Test2 - Dashboard on the website should display a link named "Incomplete orders".  Test3 - Dashboard on the website should display a link named "complete orders".  Test4 - Dashboard on the website should display a link named "View All Orders
Priority	4
Size	2 SP

ID	UC11	
Name	Accept new orders	
Description	As a staff member I want new orders to be put into the list of orders so I can keep track of all incoming orders.	
Acceptance Criteria	Test1 – Submitted orders should appear on the list of incomplete orders.  Test2- A newly submitted orders status is "Submitted"	

Priority	2
Size	4 SP

ID	UC12	
Name	Update order status	
Description	As a staff member I want to be able to update the order's status once it's cooked so we know we can starting preparing another order.	
Acceptance Criteria	Test1- when an order is being prepared it has the status "Preparing order"  Test2 - Order's status should change to "completed" when updated.  Test3 - Order should be removed from the list of incomplete orders and moved to list of completed orders.  Test4 - Attempting to update the status of an order that doesn't exist generates the error message "Order status error"	
Priority	3	
Size	2 SP	

## Epic Story 3:

As a staff member, I should be able to have inventory levels displayed to me so I know when I need to refill the stock. Inventory levels should also be automatically adjusted as orders are made and when ingredients run out customers shouldn't be able to order them.

ID	UC13	
Name	View Stock	
Description	s a staff member, I should be able to view my stock levels so I can refill tock if needed.	
Acceptance Criteria	Test1 – Staff should be able to view inventory levels.	
Priority	2	
Size	3 SP	

ID	UC14
Name	Decrement stock
Description	As a staff member, I want the system to automatically decrement stock levels of the required ingredients of an order when the order is placed so I can accurate account for the stock levels.

Acceptance Criteria	Test1 -When an order is placed, stock levels of the ingredients used in the order should be decremented accordingly.	
Priority	1	
Size	3 SP	

ID	UC15	
Name	Prevent unavailable orders	
Description	As a staff member, I want the system to prevent customers from placing orders requiring unavailable ingredients so they don't place an order that can't be provided for.	
Acceptance Criteria	Test1 - When a customer attempts to select an item that has ingredients that are unavailable the system prevents the order and displays "Not enough {ingredient} in stock."	
Priority	3	
Size	1 SP	

ID	UC16	
Name	Stock drinks and sides by volume and weight	
Description	As a staff member, I want certain items to be stocked by volume or weight so that I can serve them in varying sizes.	
Acceptance Criteria	Test1 - The system should respectively display the volume/weight of each type of drink/side that is in stock.  Test2 - The system should correctly decrement the correct volume/weight of an item in stock when an order is placed.	
Priority	4	
Size	4 SP	

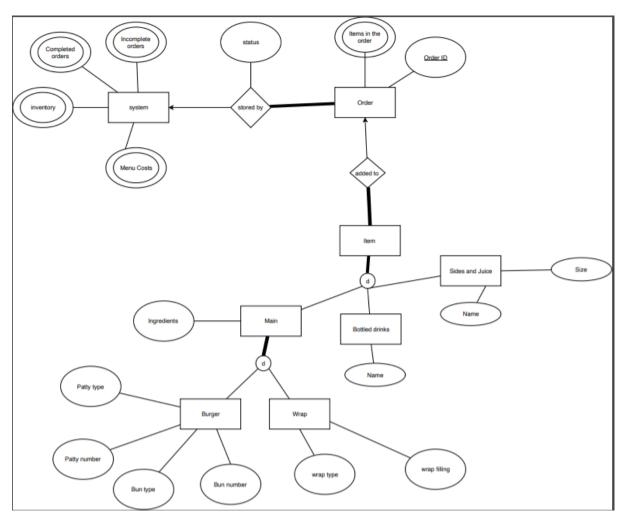
ID	UC17
Name	Sundaes
Description	As a customer I should be able to order Sundaes and so I can have a dessert to go with my meal
Acceptance Criteria	Test1 – Clicking on "chocolate sundae" will add a chocolate sundae to my meal.

	Test1 – Clicking on "Strawberry sundae" will add a chocolate sundae to my meal.  Test2 – Sundaes are listed as a side on the website.  Test3 – Sundaes can be added to my cart in size small and the cost of my cart will be updated  Test4 – Sundaes can be added to my cart in size medium and the cost of my cart will be updated  Test5 – Sundaes can be added to my cart in size Large and the cost of my cart will be updated
Priority	10
Size	2 SP

ID	UC18	
Name	Default Burger	
Description	As a customer I should be able to order a Default burger without having to select any ingredients so I can get an order quickly and easily	
Acceptance Criteria	Test1 – Clicking on Default burger will add a Beef burger on white bread with lettuce to my meal.  Test2- attempting to add A default burger to an order with no lettuce in stock will generate an error saying "this item is unavailable"  Test3- Adding a Default burger to a meal will increase the cost of an order by \$8	
Priority	9	
Size	3 SP	

# OO Diagram

## **ER Diagram**



## Log Book

### Meeting 04/03/19

- -team members gathered and discussed the assignment
- -Defined our epic user stories as a group
- -explored how to use github with different branches and pushing and pulling
- -decided on Wednesday afternoon as a free day for meeting up if needed.
- -Method of communication will be Facebook

Tasks for next meeting

- -Jack: Create Customer user stories
- -Sandeep: Create Service User stories
- -Zen: Create Maintain inventory user stories

Notes:

-see usersStories.txt for draft user stories

#### Meeting 11/03/19

Milestone 1 submitted

Reflection

The user stories went well, each group member fulfilled their role as expected and completed all the tasks given to them.

Obstacles

Working on our various branches to much without pushing and pulling to master resulted in a large amount of conflict issues that required time to fix so we can merge again.

- -Focused on lab work.
- -Jack put in charge of log book

#### Meeting 18/03/19

- -Sandeep not present
- -received feedback on user stories

Issues

more focus on acceptance criteria needed

some of the priorities need changing

change the ID's for the User stories

#### Meeting 25/03/19

- -crc cards made: see CRC appendix
- -Created a basis for the UML Diagram
- -Sandeep left the group
- -Decided on menu and ingredients to be used as standard: see Dictionary\_of\_ingrediants.txt

Tasks to be completed.

- -Zen: UML Diagram touch up, CODE: Staff, customer, order
- -Jack, work on logbook, CODE: system, food drinks and sides

#### 1/04/19

Received feedback on UML Diagram

Issues

food items should not be in abstract class

menu and ingredients should available to the whole system

customer and staff classes are not needed.

**Notes on Functions** 

System

submit order check ingredients number > inventory

generate id based on lists and add to ID

prepare order changes status but still in incomplete

complete order moves it to completed order list update status

view all orders prints/returns incomplete list and complete list.

Order

items list of items

id set id when made

status, oreder, preparing complete

calculate cost-add cost of every item in item

add to order add item to list

remove removes

set name appends it to customer list

Tasks to be completed:

Zen: make edits to UML Diagram, code item and its inheritance

Jack: Code System and Order

#### 3/04/19

UML Diagram presented by Zen

Discussed the messiness of the GitHub and decided to sort lab work and assignment work into folders

#### 8/04/19

Presentation of milestone 2 Went well

#### Issues

- -Have less hard coding in things like sides and prices.
- -Need better use of GitHub branches.
- -Branches should be made and then deleted when finished with them.

#### Focused on Lab work

#### 15/04/19

Discussed roles for the front end implementation

#### Tasks to complete

- -Jack: ER Diagram, Report and implementation of staff front end.
- -Zen: Implementation of order front end and combing the work done.

#### Obstacles

-Not sure how to implement persistence.

## Velocity Chart



## **CRC Cards**

Name: System	Name: Order
Responsibilities:	Responsibilities:
Create An Order	Create an item
Delete An Order	delete an item
Submit An Order	calculate the cost
move an order to prepared status	add an item to an order
mark an order as complete	remove an item from an order
Check the status of an order	display an order
View all current orders	
View all Incomplete Orders	
View all CompleteOrders	
add more stock to the system	
create a new menu item	
display the menu	
get an order with a specific ID	
Knows:	Knows:
Menu	Menu
Inventory	Inventory
Mains	items in the order
Sides	order ID
Drinks	status of the order
Completed orders	
Incomplete orders	
Collaborators:	Collaborators:
Order	system
	items

Name: Item	Name: Main
Responsibilities:	Responsibilities:
	set other ingrediants
Knows:	Knows:
Menu	added ingrediants
inventory	
Collaborators:	Collaborators:
order	Items
mains	wraps
bottled drinks	burgers
sides and fountain drinks	

Name: Burgers	Name: Wraps
Responsibilities:	Responsibilities:
set number and type of buns	set number and type of wrap
set number and type of pattys	set number and type of filling
Knows:	Knows:
patty number	filling type
patty type	wrap type
buns number	Cost of ingredients

buns type Cost of ingredients	
Collaborators:	Collaborators:
Mains	Mains

Name: Bottled drinks	Name: Fountain drinks and sides
Responsibilities:	Responsibilities:
	set size of drink
Knows:	Knows:
type of drink	type of drink/side
	size of the drink/side
Collaborators:	Collaborators:
Items	Items