# **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.

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

Priority: lower number is higher priority

### 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	COO_01
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 addresss 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	10
Size	2 SP

ID	COO_02
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.  Test3 - Clicking add to cart will add any selected items into my cart.
Priority	1
Size	4 SP

ID	COO_03
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 taken away or 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.
Priority	2
Size	3 SP

ID	COO_04
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 - Small medium and large sizes should be offered for each drink and fries.  Test2 - Amy combination of sizes should be able to be added to an order.
Priority	3
Size	2 SP

ID	COO_05
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 - Once the transaction has been completed an order ID should appear on screen with instructions of how to use it.  Test2 - An order ID is specific to a single transaction and not reused untill the order has been filled  Test3 - Appending the order ID to the web adress should bring up a session with the details of that order.
Priority	4
Size	2 SP

ID	COO_06
Name	View current Cart
Description	As a customer I want to be able to view my cart so I can see what I am going to order and its costs.
Acceptance Criteria	Test1 - Clicking on the cart should bring up a new page showing all items in my cart  Test2 - The cost of each item should be displayed clearly along with a total.
Priority	8
Size	3 SP

ID	COO_07
Name	Edit cart
Description	As a customer I want to be able to remove things from my cart individually so that if I change my mind it is simple and easy.
Acceptance Criteria	Test1 - On the my cart page each item in my cart should be able to be removed by pressing a X button next to it.  Test2 - Once an item is removed the cost of the cart should be recalcuated.
Priority	9
Size	2 SP

ID	COO_08
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	COO_09
Name	Error handling
Description	As a customer I want to receive a meaningful error message if my order is unachievable so I know how to correct it.
Acceptance Criteria	Test1 - If an incompatible number of buns or wraps are ordered a dialogue box should appear detailing what a compatible order looks like.  Test2 - If an attempt to order more food then is currently in stock occurs the system should show an error and display what the maximum order size currently available is.
Priority	6
Size	2 SP

ID	COO_10
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 - On the mains, drinks, and sides pages a cost should be displayed next to each item.  Test2 - The cost should clearly display if it is per individual item, per 3 or per 6.
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	SSO_01
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 - Once the link is clicked it should lead to a page that displays all incomplete orders.
Priority	4
Size	2 SP

ID	SSO_02
Name	View orders
Description	As a staff member I want the orders to be arranged in a certain order so I can prioritise what has to be cooked.
Acceptance Criteria	Test1 - Page should provide the option to arrange the list.  Test2 - Choosing an option should be able to rearrange the list of incomplete orders from oldest to newest or vice versa.
Priority	1
Size	4 SP

ID	SSO_03
Name	Accept new orders
Description	As a staff member I want to be able to input new orders into the list of orders so I can keep track of all incoming orders.
Acceptance Criteria	Test1 - New order should appear on the list of incomplete orders  Test2 - If the list of orders is sorted from oldest to newest, or vice versa, the newest order should appear at the beginning or end of the list
Priority	2
Size	4 SP

ID	SSO_04
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 - Order's status should change to "completed".  Test2 - Order should be removed from the list of incomplete orders and moved to list of completed orders.
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	SMI_01
Name	View Stock
Description	As a staff member, I should be able to view my stock levels so I can refill stock if needed.
Acceptance Criteria	Test1 - Staff-only page's dashboard should have a link that once clicked leads to a page displaying inventory.  Test2 - Page should list each item in inventory and display warning if stock is too low for a certain item.
Priority	2
Size	3 SP

ID	SMI_02
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, the system decreases the inventory the correct amount.  Test2 - The system should then refresh and display the updated amount of each stock.
Priority	1
Size	SP

ID	SMI_03
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 should prevent the customer from adding the item to the cart.
Priority	3
Size	1 SP

ID	SMI_04
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