**BUSINESS RULES**

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| **RULE NUMBER** | **RULE** |
| 1 | Provide a fast, reliable solution to monitor the performance of the restaurant from a single point of management, which can be installed in various units and accessed from different points or locations. |
| 2 | Provide a fast, reliable solution to ring and monitor sales, while keeping an appropriate record of every transaction. |
| 3 | Provide capabilities to track and manage supplier orders, costs and stock. |
| 4 | Provide capabilities to ensure security of the system and data protection. |

**BUSINESS REQUIREMENTS**

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| **REQUIREMENT NUMBER** | **RANKING (H/M/L)** | **REQUIREMENT** | **COMMENTS** |
| 1 |  | The system shall have a homepage that displays the different features or areas that can be accessed. | Areas:   * POS * Inventory Management * User Management * \*Other Areas |
| **USER MANAGEMENT** | | | |
| 2 |  | The system shall validate identification of users through username and password | Groups of users:   * Cashier * Supervisor * Administrator |
| 3 |  | The system shall display features available to be accessed by the user, depending on their permissions. | Permission levels:   * 1 (Cashier) * 2 (Supervisor) * 3 (Manager) |
| 4 |  | The User Management feature shall provide the Administrator with tools to provide users with username and passwords, edit permissions and level assignments. | User Management options shall include:   * Create new user * Delete user * Update/Edit user   User details shall include:  Name, address, phone number, email address, PPS Number.  User level shall be assigned according to level classification (1 to 3) |
| 5 |  | The system shall log out users automatically after 5 minutes of inactivity. |  |
| **POS** | | | |
| 6 |  | The Point of Sale feature shall display a full list of items -with prices- available for sale | Items shall be classified into the following categories:   * Mains * Sides * Drinks * Extras |
| 7 |  | The Point of Sale feature shall display a full list of discounts available to apply on customers request. | Discounts shall be classified into the following categories:   * Student discount (10% off) * Inauguration vouchers (50% off) |
| 8 |  | The Point of Sale shall make automatic discounts (meal deals) when three items are purchased together (main, side and drink) | Meal deal discounts/calculations shall be displayed automatically. |
| 9 |  | The POS shall provide an option to cancel orders | Only for users level 2 and 3 |
| 10 |  | The POS shall provide an option to make refunds | Only for users level 2 and 3 |
| 11 |  | The POS shall provide an option to make corrections | For all users |
| 12 |  | The POS shall display the total amount and provide options for method of payment | Methods of payment shall be classified into 3 categories: |
| 13 |  | The POS shall provide an option to print or re-print receipts |  |
| **INVENTORY MANAGEMENT** | | | |
| 14 |  | The Inventory Management system shall provide users level 2 and 3 with a list of suppliers and items that can be ordered from each one of them |  |
| 15 |  | The list of suppliers shall include links to the supplier’s website or application that directs the user to place an order. |  |
| 16 |  | The system shall provide an option to edit suppliers’ lists and items that can be purchased from each vendor. | Edit options:   * Add new item or supplier * Delete item or supplier * Update item or supplier * Update prices |
| 17 |  | The system shall provide an option to edit menu items. | Edit options:   * Add new menu item, which includes a full list of ingredients and amounts. * Delete menu item. * Update menu item, price and/or ingredients. |
| 18 |  | The system shall provide an option to create and maintain delivery records. | Delivery records shall include:   * Supplier name * Date of delivery * Items received * Quantity of items received * Unitary and total costs * VAT |
| 19 |  | The system shall provide a solution for stock taking process. This includes providing a full list of all items used in production and operation, the quantity and cost of each item recorded in last stock take (or initial inventory value) and an option to enter new inputs for the current closing period. |  |
| 20 |  | The system shall be able to produce an inventory value by multiplying quantities of each item by its cost. |  |
| 21 |  | The system shall be able to calculate the cost of ingredients used per unit produced, which should not exceed 30% (weekly). |  |

**ENTITY RELATIONSHIP DIAGRAM**

Diagram

Description automatically generated