KIT502 ASSIGNMENT PART 1 & 2

Our Client - Y.E.O.M (Your Excellent On-time Meals) Pty Ltd

INTRODUCTION

Y.E.O.M. Pty. Ltd. has bought out Lazenbys, The Ref and The Trade Table at University of Tasmania (UTas). In discussion with the staff and students at UTas, it was discovered that the biggest complaint was having to wait in long queues during peak times when they have just a short time to get a meal or beverage.

To address this issue, it has been decided to develop a web site where food and drink can be pre-ordered and pre-paid so that clients can quickly collect their meals.

DETAILS

Each café will have its own menu displayed by the system.

There will be a "Master List of Food & Beverages". This list will contain the ONLY items that may appear on a menu.

Each café manager will be responsible for selecting items from the "Master List of Food & Beverages" that will appear on their cafes menu *(i.e. the manager for The Ref can select items to appear on the menu for The Ref, but NOT for Lazenbys or The Trade Table menus).*

The Director of The Board :

- will control what will be available at the UTas cafes, so will be the only people who can create and modify the master list of food and drinks.
- will be responsible for employment and security access at the cafes.

Each café will have at least 2 staff members (numbers are determined by the director), one of whom will be assigned (by the director) to be that cafes manager. Staff and managers can be rostered to work at any café, but there can be only one manager at each café at a time.

To use the online menu system, UTas staff and students must first register by providing their Name, Student/Staff ID, E-mail address, mobile phone number, credit card details and password. After registering, an e-mail will be sent to the users e-mail that contains a link that is used to confirm registration *(for the purposes of testing you should use your own e-mail account).*

Payment for menu items will come from a pre-paid account. All users will have an account created at registration that they must deposit funds into to purchase items from a menu *(i.e. like the caps printing system).*

When ordering from a menu, users will be able to add comments to any item ordered. This will be to specify any item specifics e.g. if ordering coffee, a description of the type of coffee may be supplied such as "large soy latte +3 sugars". Each menu is for the following day.

User ID Ranges: i.e. Director (can do all), Café Managers (do some), the rest are customers. Only students get 10% discount

User Type	ID format (CCnnnn)
Director of the **B**oard	DBnnnn (e.g. DB2123)
Café **M**anagers	CMnnnn (e.g. CM3122)
UTas **S**tudents	USnnnn (e.g. US3212)
UTas **E**mployees	UEnnnn (e.g. UE1234)

PLANNING & DEVELOPMENT CONSIDERATIONS

Planning the site.

- Plan a site overall in the first place is a crucial step to construct a site. Understand the client's needs and plan accordingly. For example, planning a design theme for the site with variations of the theme that may be used for sub sections is a recommendation.

Develop using the appropriate tools.

- HTML 5 for static content.
- CSS for formatting.
- JavaScript, Ajax and jQuery for client-side interactivity.
- PHP for dynamic content and server-side interactivity.
- MySQL for data storage and retrieval.

Apply consistent structure.

The files needed for the web site will be included in a single folder (directory) - the name of this folder is the same as your alacritas username. The files must be organized into sensibly chosen sub-folders (i.e. sub-folder for CSS or sub-folder for images, etc.).

All semantic structure of the website is controlled by "HTML". Pay close attention to the elements that you use - make sure that you use the most appropriate element for the *kind of* text you are marking up.

All layout and other details of the appearance of the website are controlled by valid CSS (Cascading Style Sheets) rules. You place the overall CSS rules in an external style sheet.

All client side behavior of the website (the response to mouse clicking or keyboard reaction) are controlled by valid JavaScript / Ajax / jQuery.

All data is stored in the MySQL database.

Description of Task – Part 1 (15%)

HOME PAGE

This is the starting / entry point to the café menu system which will have:

- links to each of the café menus.
- A link to a registration page.
- login/logout section.

For Assignment 1 (Part 1) the login/logout section does not need to authenticate a user *(i.e. no database access is required)*.

REGISTRATION PAGE

This is where new users can register to use the system. Further details are in the DETAILS section above.

Proper input validation must be applied at this point including:

- double entry password check
- password is:
  - 6 to 12 characters in length
  - Contains at least 1 lower case letter, 1 uppercase letter, 1 number and one of the following special characters ~ ! # $

6-12

Aa1 ~!#$

Café staff and managers do not register, they are added to the system by the director. Once added to the system, café staff can also use the menu system to order food and beverages.

For Part 1 the registration page does not need to store the registration data *(i.e. no database access is required)*.

CAFÉ MENU PAGE

It will display:

- The opening and closing times of the café,
- the list of food and beverage items available at that café,
- their cost and an initial associated order quantity of 0 (zero).

If a user **is not** logged in, they can only view the menu items. The comment and quantity fields for each item cannot be viewed, and an order cannot be submitted.

If a user **is** logged in, they can view a menu and change any items quantity and submit it as an order.

For Part 1 the café menu page does not need to store a submitted order *(i.e. no database access is required)*.

MASTER FOOD & BEVERAGE LIST PAGE

This is where the director creates, edits or removes items in the list of food and beverages that will be available for selection by the café managers to use in their menus.

The director also allocates the purchase price for each item and sets the date that the menu applies to.

For Part 1 the master food and beverage list page does not need to store any changes to the list or the items in it *(i.e. no database access is required)*.

Description of Task – Part 2 (25%)

HOME PAGE

For Part 2 the login/logout section **_WILL_** need to authenticate a user *(i.e. database access **IS** required)*.

REGISTRATION PAGE

For Part 2 the registration page **_WILL_** need to store the registration data *(i.e. database access **IS** required)*.

CAFÉ MENU PAGE

It will display a total cost of all items selected to be ordered.

It will display a user's account balance which will decrease or increase in value as menu items are added or removed from an order.

There must be an order collection time selected from a drop-down list. All order collection times will be on the quarter hour e.g. 8:30am,10:45am,12:30pm. All order collection times must be at least 30 minutes after opening and at least 60 minutes before closing.

It will not allow a user to order more than their account balance can pay for.

For Part 2 the café menu page **_WILL_** need to store a submitted order and update a user's account balance as required *(i.e. database access **IS** required)*.

USER ACCOUNT PAGE

This page can only be accessed while a user is logged in.

Here a user can view their account balance and deposit more funds.

For Part 2 the user account page **_WILL_** need to retrieve and update a user's account details as required *(i.e. database access **IS** required)*.

MENU MANAGEMENT PAGE

This page can only be accessed while the café manager is logged in.

Here the café manager can add or remove items from the menu and can change the café opening and closing times. Opening and closing times must be on the quarter hour.

USER MANAGEMENT PAGE

Here:

- users can change their password, mobile number or e-mail address,
- the director can
    - add or remove café staff,
    - allocate café staff to be managers,
    - allocate staff to a café.

MASTER FOOD & BEVERAGE LIST PAGE

For Part 2 the master food & beverage list page **_WILL_** need to modify the list of food and beverages that will be available for selection by the café managers to use in their menus *(i.e. database access **IS** required)*.

CAFÉ ORDERS PAGE

This page is only available to the café staff and café manager, and lists all orders and the order details placed. Only the current days orders will be visible.

Due Date

Part 1:   3PM Monday 26 March 2018 (Week 5 of semester)
Part 2:   3PM Monday 28 May 2018 (Week 13 of semester)

Submission method

Submission will be via MyLO. You will submit a .zip file which must include all the files for your assignment.

By submitting this assignment, you will be deemed to have agreed to the following declaration:

I declare that all material in this assignment is my own work except where there is clear acknowledgement or reference to the work of others. I am aware that my assignment may be submitted to plagiarism detection software, and might be retained on its database. I have read and complied with the University statement on Plagiarism and Academic Integrity on the University website at www.utas.edu.au/plagiarism. I will keep a copy of this assignment until results have been finalised.

Marking Information

This assignment will be marked out of 40 and will constitute 40% of your overall assessment (i.e. 1 mark equals 1% of your overall mark).

PLEASE NOTE: This assignment constitutes/replaces the Assignment 1 and Assignment 2 components as detailed in the "Unit Assessment" section in this courses "Unit Outline".

Your submitted work will be marked on the alacritas server by using the Google Chrome browser. If you use your computer or your own server to develop the assignment, please test your work in the alacritas server using the Google Chrome browser before submission. **If your work does not work properly in the alacritas server or the same version of a browser in our lab, the work will not be marked.**

Marking Scheme will be available soon.

Late Submissions

Late assignments will only be accepted if the proper procedures have been followed as outlined in the School of Engineering and ICT School Policy (same as Discipline of ICT of School of TED) for Late Assessment (see the link below). Assignments that are submitted late without Lecturer's approval will be subject to mark penalties as outlined in the School of Engineering and ICT School Policy for Late Assessment.

The Application for extension of time for in-semester assessment is available from the ICT office or may be downloaded from the link below. Requests must be accompanied by suitable documentation and should be submitted before the assignment due date.

Downloads:

- Policy for Late Assessment - Available Here
- Application for extension of time for in-semester assessment Available Here

Plagiarism

Practical assignments are used by the Discipline of ICT for students to both reinforce and demonstrate their understanding of material which has been presented in class. They have a role both for assessment and for learning. It is a requirement that work you hand in for assessment is substantially your own. Refer to the unit outline for further information.