<u>Manager UI</u>
Corresponds to user stories ST-M1, 3, 4
A manager will use his interface online at the restaurant. After he logs on, he has the choice to see different tabs to manage work schedules, inventory, restaurant profit, and the check the menu.

1. After clicking on the inventory tab, he can add or delete items.
    a) To add an item into the inventory:
        i) Manager will type in item name, cost, and meals that depend on that item into the input forms below the correct table.
            (1) Items are categorized as perishables, non-perishables, drinks, and utensil.
        ii) Clicking on "Add" will add the item to the table and database.
    b) To delete an item from inventory:
        i) Manager will click on "Delete" next to the item he wants to delete.
        ii) This will automatically delete the item from the database
    c) The manager may mark an item as having gone in or out of stock
        i) When the page is loaded, the item must either have a going out of stock button, or going in stock button in the appropriate column
        ii) By marking an item out of stock, the food item will be deleted from all the menu lists (will no longer appear on the menu)
        iii) By marking an item in stock, the food item will be re-added to the menu lists (will appear on the menu)
    d)
    e) The manager may also add a food menu item that will appear on the menu tab

2) After clicking on the profits tab, he can review the revenue and cost of the restaurant
    a) To add a table in revenue
        i) Manager will type the name of table and the final amount paid (no $ needed)
        ii) Clicking on "Add" will add the table to the database. This will also change the totals accordingly.
    b) To delete a table in revenue
        i) Clicking on "Delete" next to the table the manager would like to remove
        ii) A warning prompt will appear asking if the manager would like to delete this table
            (1) Accepting the prompt will remove the table from the database. This will adjust the totals accordingly.
            (2) Declining the prompt will keep the table in the database
    c) To update a table in revenue
        i) The manager will click "Edit" next to the table he would like to edit
        ii) The table name and the amount that the table paid will appear in the text box below

        iii) Make the changes necessary and then click “Update”. This will change that table entry in the database. The totals will also change to reflect this update.
    d) To add a cost
        i) Manager will type name of the cost and the amount that it costed the restaurant
        ii) Clicking on “Add” will add this cost to the database. This will also adjust totals.
    e) To delete a cost
        i) The manager will click “Delete” next to the cost he would like to delete
        ii) A warning prompt will appear, asking if he would like to remove this cost
            (1) Accepting the prompt will delete the cost from the database and adjust totals accordingly
            (2) Declining the prompt will keep the cost in the database
    f) To update a cost
        i) The manager will click “Edit” next to the cost he would like to edit
        ii) The name of cost and the amount will appear in the text boxes below the costs table
        iii) Make the changes necessary and then click “Update”. This will update that cost entry in the database. This will also adjust totals accordingly.
    g) These actions will change average table bill, average cost, and net total.
3) After clicking on the menu tab, the manager can edit the menu
    a) To add an item to the menu
        i) Enter the name, price (no dollar sign needed), availability, and production cost of the menu item
            (1) Menu items are categorized as appetizers, entrees, drinks, and desserts
            (2) Availability indicates whether the item in the menu is available to order
            (3) Production cost is the estimate of how much it costs to produce the menu item
        ii) Clicking “Add” will add the menu item to the database
    b) To delete an item from the menu
        i) The manager will click “Delete” next to the menu item
        ii) A warning prompt will appear, asking if the manager will like to delete the item
            (1) Accepting the prompt will delete the item from the menu
            (2) Declining the prompt will keep the item in the menu
    c) To update an item in the menu
        i) The manager will click “Edit” next to the menu item he would like to change
        ii) The attributes of that menu item will appear in the text boxes below.
        iii) The manager can make the changes he would like in the textboxes.
        iv) Clicking “Update” will update that entry in the menu and the database

4. After clicking on the calendar tab, he can see work shifts
    a) The lighter the color, the fewer people working on that day
        i) Blue indicates there is somebody assigned to work that day
        ii) Red indicates that nobody is assigned to work that day
    b) The calendar can only be viewed until a year in the future, so few input date mistakes should occur

<u>Chef/Bartender UI</u>

Corresponds to user stories: ST-CB-1,2,3

The initial screen is a welcome screen where the user views a calendar and has a button 'Bar Orders'

- Click the '...Orders' button.
    - Go to orders page
- Select day in calendar
    - View work schedule (not implemented)

At the orders page, the user will view a list of current orders available to be made. The page has a selectable list-view, a button 'Out of Ingredients', and a button 'Problem'.

- Click item in the list-view
    - Prompt to confirm or cancel
        - Cancel removes the prompt
        - Confirm will remove the prompt and remove the item from the queue
- Click 'Out of Ingredients'
    - Brought to List_Item page
- Click 'Problem'
    - Brought to Problem page

At the List_item page, the user can view and select another list-view that contains various ingredients related to the orders in the queue.

- Click item in the list-view
    - Prompt to confirm or cancel
        - Cancel will remove prompt
        - Confirm will remove the prompt and remove the relevant orders from the queue

At the Problem page, the user can enter a message that would be sent off the notify waiters/managers/hosts of any issues other than missing ingredients

- Type text
- Click notify
- Will bring a prompt that notifies the current user the message has been sent
- Click 'Ok' to return to the orders page

<u>Customer/Diner UI</u>

User Stories: ST-P-3, ST-P-6, ST-D-8

As a potential customer he/she will have access to the restaurant website where the customer will be able to perform one of the following actions: view menu, place a table reservation for certain number of people, order takeout, and be able to provide feedback. The home page will present the user with the links to the various sites at the top as well as quick links to subcategories within the menu on the bottom.

1. After clicking the menu link, the menu page will be presented.
    a) The menu interface provides a full access to the dining options available at the restaurant.
        i) The menu will display the items within its category (i.e. Appetizers)
        ii) There will be filter options at the top to filter out products that contain meat, nuts, or dairy products.
    b) The menu is pulled in from a database so anytime the database is updated, the menu will reflect those updates (i.e. price changes, lack of availability, new menu items).
2. Clicking the reservations link will present the user with the reservations interface.
    a) The user will fill out the form with his or her personal information.
    b) The user will click the submit button to send the information for the reservation to a database for reservations that the restaurant can keep a track of.
3. Clicking the takeout link will present the user with the takeout interface.
    a) The user will begin choosing menu items from the full menu that is presented.
        i) The user can add multiple appetizers, entrees, desserts, or drinks to his/her order.
        ii) Each category of food will have its own add to order button so once the user selects an item from a category, they can click the add button which will add that item to their order.
    b) The bottom of the page will have a subtotal for each category of food as well as a final subtotal, tax, and total displayed that will update in real time as the items are added to the user's order.
    c) After the user submits their order, they will be taken to a contact information page where they can fill out their personal info in order to pickup their takeout order.
4. Clicking the the contact link will provide the user with the contact interface.
    a) The user will fill out the form with their information.
        i) The user will select whether the form is for a survey, review, or question.
    b) The user will click the submit button to send the form to the restaurant.

<u>Host/Waiter UI</u>

User story: *ST-W-3* - View orders made by each table, *ST-W-9* - Delete wrong orders when a customer requests it

1. On the user interface, the waiter can select the table that they would like to obtain the order information of.
    a. After clicking the desired table, a list will appear showing all of the orders made by that specific table.

i. If an order needs to be deleted, the user can click the trash icon to remove the order from the list and the bill total will be updated accordingly.

ii. Additionally, if a menu item needs to be added to the order, the user can click the “Add Food” button and choose the appropriate menu item to add. After added the item to the table, the bill total will be updated accordingly.

User story: *ST-W-8* - Keep track of tips, *ST-W-8* - Notify hosts/hostesses when tables become available

1. The EasyEats restaurant automation system is designed to help waiters and waitresses correctly allocate their tips by assigning tables to specific waiters and sending the tip amount directly to the waiter’s account after checkout.
2. To assign a waiter to a table:
    a. On the user interface, select the table to be edited. Upon clicking the desired table, a menu will appear.
        i. On the menu click the “Assign Waiter” button and another menu will appear showing a list of the waiters that are on duty.
        ii. Click the desired waiter to assign to the table, and the assigned waiter’s name will appear in the top left corner of the table info menu.
3. To send tips directly to waiter accounts:
    a. Choose the appropriate table to perform the checkout.
    b. When the table info menu appears and the customer has entered their desired tip amount, click the “Checkout” button.
        i. When the “Checkout” button is clicked, the tip amount that was added to the bill is automatically saved to the account of the waiter that was assigned to that specific table.
4. To notify hosts/hostesses when tables become available:
    a. Follow the above steps in 3a and 3b to complete a checkout.
    b. Once the checkout is completed, the table status will automatically become labeled as available in the central database. The hosts and hostesses will be able to see this status change on their interface and seat customers accordingly.

User Story: *ST-H-3* - View tables that are seated and tables that are available.

1. Upon opening the Host/Hostess interface, the user will see a layout of the restaurant with its tables. On the left hand side of the restaurant layout, the use will see a list of all of the tables in the restaurant and their statuses (either “Occupied” or “Available”).
2. To view the number of people seated at a specific table, click the desired table on the restaurant layout.
    a. After clicking, the table info menu will appear and the user will be able to see the number of people seated at that table in the top right corner of the menu.